

OSTARIA DA RIOBA'S MENU



STARTERS

from the Sea



" Sarde in Saor" Sweet and sour sardines with grilled polenta	18,00 €
"Baccalà mantecato" air-dried cod fish, potato cream, parsley, caper and fried polenta	18,00 €
Octopus salad, celeriac and black olives	18,00 €
Mixed venetian fish appetizer in four tasting	22,00 €
Selection of raw fish from the fish market *	da 32,00 €
- the price varies depending on the type of fish -	a 38,00 €

from the Land



Veal tongue, beetroot, Belgian endive and anchovies	20,00 €
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from the Garden



Asparagus, egg and parmesan fondue	17,00 €
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FIRST COURSES

from the Sea



Risotto with cuttlefish ink, citrus and peas (x2) (min 2 people - waiting time 19 minutes)	38,00 €
Spaghetti "Mancini", garlic, oil, chili pepper, clams and flat green bean	19,00 €
Leek and potato cream, herbs, squid and sesame	17,00 €
Linguine "Mancini", crab and artichoke	22,00 €

from the Land



Home made reginette pasta with guinea fowl ragù and dried plums	18,00 €
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from the Garden



Homemade cappellacci, fossa cheese, potatoes, nettle and almonds	21,00 €
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SECOND COURSES

from the Sea



Mackerel, swiss chard, lemongrass, taggiasche olives and fennel salad	26,00 €
Grilled seabass, celeriac cream, marinated red cabbage and caper powder	28,00 €
Grilled turbot, sauteed seasonal vegetables, carrots and ginger cream	28,00 €
Baked monkfish with crust of mix nuts on raw spinach, sundried tomatoes and red onion	28,00 €

from the Land



Grilled beef steak, cardoncello mushroom, Porto sauce and potatoes	28,00 €
Baked lamb chops, artichokes, hazelnut and Jerusalem artichokes	28,00 €

SIDE DISHES

from the Garden



Seasonal mixed salad	8,00 €
Seasonal mixed vegetables	10,00 €
Baby spinach salad served with pears, balsamic vinegar and walnuts	9,50 €

CHEESES



Asiago with chestnut jam and mustard seeds	9,00 €
Pecorino with pepper jams	9,00 €
Parmesan with acacia honey walnuts and pears	9,00 €
Selection of cheeses and home made jam	18,00 €

DOLCI



Tiramisù	9,00 €
Pistachio bavarian cream, caramel, Maldon salt and cocoa crumble	9,00 €
Chocolate pie with fondant heart and raspberry (waiting time 10 minutes)	9,00 €
Rosemary and apple crepes with english cream	9,00 €
Venetian biscuits with sweet wines Zibibbo / Verduzzo	9,00 €
Pears soup, grappa and hazelnut chocolate	9,00 €

- In case of any allergies please inform the staff beforehand -