

# OSTARIA DA RIOBA'S MENU



## STARTERS

### from the Sea



"Sardegna 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, chickpeas, dried tomatoes and rosemary	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



Beef meat, chanterelles and marinated apricots	20,00 €
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### from the Garden



Aubergines, buffalo mozzarella, cherry tomatoes and basil	16,00 €
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## FIRST COURSES

### from the Sea



Risotto with cuttlefish ink, citrus and chives (x2) ( min 2 people - waiting time 19 minutes )	38,00 €
Spaghetti "Mancini", garlic, oil, chili pepper, clams and green beans	19,00 €
Watermelon gazpacho, anchovies, cucumber, pepper and tomato	18,00 €
Linguine "Mancini", crab and artichoke's bottom	23,00 €

### from the Land



Home made reginette pasta with guinea fowl ragù and dried plums	19,00 €
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### from the Garden



Homemade cappellacci, fossa cheese, potatoes, zucchini cream	21,00 €
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## SECOND COURSES

### from the Sea



Mackerel, swiss chard, lemongrass, fennel and taggiasche olives	28,00 €
Grilled seabass, snow peas, celeriac and capers	29,00 €
Grilled turbot, sauteed seasonal vegetables, carrots and ginger cream	29,00 €
Baked monkfish with crust of mix nuts on raw spinach, sundried tomatoes and red onion	29,00 €
Baked fish of the day, potatoes and olives	9,50 €/hg

### from the Land



Grilled beef steak, seasonal vegetables and porto sauce	29,00 €
Baked lamb chops, shortage of curry, peppers and potatoes	29,00 €

## SIDE DISHES

### from the Garden



Seasonal mixed salad	8,50 €
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 €
Wine pairing	8,00/12,00 €

## DOLCI



Crêpes alle mele, rosemary and English sauce	9,50 €
Chocolate pie and raspberry (waiting time 10 min)	9,50 €
Tonka bean creme brulée	9,50 €
Tiramisù	9,50 €
Venetian biscuits with sweet wines Zibibbo / Verduzzo	9,00 €
Pears soup, grappa and hazelnut chocolate	9,00 €
Raisins, apricot or plum under grappa	6,00 €