

Menu



Choose from a selection of dishes on our menu


1 course	€ 28	You can request a half portion for a minimum of two people, with a price ranging from € 10 to € 15, only in addition to one or more whole courses
2 courses	€ 47	
3 courses	€ 66	
4 courses	€ 83	Dishes marked with * have a surcharge on the price, as indicated next to each one


STARTERS


-  **RAW CARPACCIO BOARD** * + € 5
Tuna, salmon, sea bass, amberjack, swordfish
/2/
-  **RAW SHELLFISH BOARD** * + € 5
Scampi, tiger prawns, red and blue shrimps
/8/
-  **RAW TIGER PRAWNS, SCAMPI, RED AND BLUE SHRIMPS** * - € 3,50 / € 4 cad.
According to market availability
/8/
-  **SPECIAL OR GRAND CRU OYSTERS** * - € 4,50 cad.
According to market availability
/4/
-  **SHI DRUM CARPACCIO**
Strawberry ceviche, black charcoal bread and sweet chilli cream
/1, 2, 5, 10/
-  **AMBERJACK SASHIMI IN SUMMER**
Capers, anchovies and tomato confit
/1, 2, 9, 10, 11/
-  **LIKE A SANDWICH**
Tuna crudités, marinated Tropea onions and caper mayonnaise
/1, 2, 9, 10, 11/
- RAW CUTTLEFISH CARBONARA** 
Fava beans
/4, 9, 10, 11/
- TOMATO AND PRAWN TARTARE** 
Arugula pesto with almonds
/5, 8, 11/
- CREAMED COD WAFER** 
Hazelnut and aubergine cream
/1, 2, 5, 9, 10, 11/
- CACCIAROLI SQUID (Calamari)** 
Chickpea hummus and marinated courgettes
/4, 11, 13/
- MANTIS SHRIMPS** 
Their salad
/1, 5, 8, 9, 10, 11, 12, 14/
- BEEF TARTARE** 
Capers and tomato confit
/9, 10, 14/




FIRST COURSES


 **TOMATO RISOTTO**
Capers and tomato confit (minimum 2 people)
/8, 10, 11/

 **CREAMED FUSILLI "FRACASSO"**
Tuna, sea fennel and Taggiasca olive
/1, 2, 10, 11/

 **"TERRE SALATE" CALAMARATA PASTA**
Mantis shrimps and their Busara sauce
/1, 6, 8, 11/

 **AUBERGINE GNOCCHI**
Yellow tomato and roast prawns
/1, 8, 9, 11/

 **CREAMY SPAGHETTONE**
Butter, Cantabrian anchovies in a slight lemon
flavour
/1, 2, 10, 11/

 **TORTELLI WITH A GUINEA FOWL REDUCTION**
Aubergines and yellow tomato
/1, 9, 10, 11/

MAIN COURSES

GRILLED EEL * + € 5
Pickled vegetables
/1, 2, 4, 10, 11/

CRISPY TUNA WITH HERBS
Spring onions, courgettes, bay leaf and
smoked carrot cream
/1, 2, 10, 11/

SQUID SKEWER
Seasoned breadcrumbs and porcini
mushrooms
/1, 4, 9, 10, 11/

OUR NORMA
Of seared octopus
/1, 4, 10, 11/

SHI DRUM FILLET
Peppers and bbq sauce
/2, 11, 12/

QUAIL AND RED PRAWNS * + € 5
/1, 2, 8, 11/

GOLDEN LAMB CHOPS * + € 5
Seasonal vegetables
/1, 10, 11/

Allergen List

- REG UE 1169/2011

1 Cereals with gluten
Gluten foods

2 Fish
Fish-based foods

3 Peanuts
Foods containing peanuts

4 Molluscs
Fish-based foods

5 Nuts
Foods containing nuts

6 Sulphur dioxide
Foods containing sulphites

7 Lupin Beans
Foods containing lupin beans

8 Crustaceans
Foods containing crustaceans

9 Eggs
Egg-based foods

10 Milk and milk products
Milk-based foods

11 Celery
Foods containing celery

12 Soybean
Foods containing soya

13 Sesame seed
Foods containing sesame

14 Mustard
Foods containing mustard

Some fresh products of animal origin, as well as fishery products eaten raw, undergo rapid blast chilling to ensure quality and safety, as described in the HACCP Plan according to EC Reg. 852/04 and EC Reg. 853/04.

 Fresh product

 Fresh product subjected to blast chilling

 On-board frozen product of excellent quality

Cover charge € 5




The list of allergens
can be found at the end of the menu


Tasting Menus

FABULA

Tasting menu is only available
for the entire table

AMUSE BOUCHE

-  **MARINATED MACKEREL**
Beef, celery, crispy radishes with
cucumber sauce
/2, 11, 14/
-  **CREAMED COD FISH**
Mortadella, pistachio sauce and bread
brioche with cocoa
/1, 2, 5, 9, 10, 11/
-  **TAJARIN 32 EGG YOLK (Tagliolini)
BUTTER AND SAGE**
Smoked salmon and red turnips
cream
/1, 2, 9, 10, 11/

-  **SEA BREAM**
With seasonal vegetables
/2, 11/

PRE-DESSERT

DESSERT

€ 70 per person







WINE PAIRING

Food and wine pairing with four different wines,
selected from our wine list
€ 35 per person

INTRECCIO

Tasting menu is only available
for the entire table

AMUSE BOUCHE

-  **OYSTERS**
Pepper puff pastry with creamy
pumpkin and gorgonzola cheese
/1, 4, 5, 10, 11, 12/
-  **CRAYFISH SALAD**
Soft potato and lemon, crunchy celery
and herbal dressing
/4, 9, 10, 11, 14/
-  **GRILLED OCTOPUS**
White beans cream, black cabbage
and pork pop corn
/1, 2, 3, 5, 6, 11, 12, 13/
-  **HOMEMADE RAVIOLI WITH
BURRATA CHEESE**
Smoked raw tuna, broccoli cream and
almond
/1, 2, 5, 9, 10, 11/
-  **SEA BASS**
With celery root and fennel
/2, 5, 10, 11, 12/
-  **QUAIL AND RED PRAWNS**
/1, 2, 8, 11/

PRE-DESSERT

DESSERT

€ 90 per person

GRAND WINE PAIRING

Food and wine pairing with six different wines,
selected from our wine list
€ 48 per person



Menu

Consistencies, flavours and aromas to round off your experience at Osteria Ai Do Campanili on a sweet note

DESSERT and WINE PAIRINGS

Our homemade desserts are priced at € 10

OUR TIRAMISU

/1, 5, 9, 10/

- Marsala "Vecchio Samperi" - Marco De Bartoli

€ 20/glass

THE BAGIGIO

Peanut cream, almond and cocoa frangipane with banana sorbet

/1, 3, 5, 9, 10/

- Manzoni Bianco Vendemmia Tardiva "In Sé" - Italo Cescon

€ 7,50/glass

THE PEACH

Basil shortbread, cream and peach sauce, yogurt mousse

/1, 5, 9, 10/

- Passito Bianco DOP 100% Moscatello di Castiglione "Gesmino" - Pasetti

€ 7/glass

SUMMER

Soft coconut cookie, passion fruit sorbet, mango sauce, white chocolate cream and baked pineapple

/1, 9, 10/

- Passito Bianco 100% Palava - Terre di Grassaga

€ 10/glass

CAKE

Walnut ice cream, chocolate and caramel cream

/1, 3, 5, 9, 10/

- Marsala Superiore Riserva "Oro" - Marco De Bartoli

€ 22/glass

OUR FRESH FRUIT SORBETS

€ 6

COFFEE SELECTION

Our 100% Arabica Gourmet Blend

AI DO CAMPANILI

Hints of dried fruit, almond, hazelnut and delicate red fruit

€ 2,50

The Monoselections 100% Arabica

CUBA SERRANO LAVADO

Intense tobacco aroma and an aftertaste of caramel, hazelnut and cocoa

€ 3,50

COLOMBIA SUPREMO ESPECIAL

Lingering, slightly fruity flavour with medium-light acidity, hints of dark chocolate, hazelnut and plum

€ 3,50

ETHIOPIA SIDAMO GR.2 TOP QUALITY

Floral, fruity and spicy scents, prominently ginger, cloves and cardamom

€ 3,50

V60 FILTER COFFEE

V60 is among the most widely used extraction methods for making filter coffee; it has Japanese origins and is inspired by tea infusion. The name comes from the conical shape of the "V" shaped coffee pot with a 60° angle. The system is based on the principle of dripping hot water into a pitcher or cup through a layer of coarsely ground coffee placed in a paper filter. As it percolates, the water dissolves the water-soluble substances contained in the coffee powder and transfers them into the beverage. The result is a delicate coffee with a crisp profile and rich, recognisable aromas that are pleasant to sip.

PERÙ SPECIALTY MARINO GUEVARA ALEJANDRIA

Floral and fruity aromas reminiscent of white jasmine flowers and red currants, with a delicate hint of nutmeg.

Specialty Coffee

€ 5

All our coffees are selected directly from their countries of origin and roasted by the Gambato Caffè company in Mirano (VE), which has been selecting the best qualities since 1955.
The 100% Arabica Gourmet Blend was designed exclusively for Osteria Ai Do Campanili.