




Allergen List

REG UE 1169/2011

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|--|--|--|
| 1 Cereals with gluten
Gluten foods | 6 Sulphur dioxide
Foods containing sulphites | 11 Celery
Foods containing celery |
| 2 Fish
Fish-based foods | 7 Lupin Beans
Foods containing lupin beans | 12 Soybean
Foods containing soya |
| 3 Peanuts
Foods containing peanuts | 8 Crustaceans
Foods containing crustaceans | 13 Sesame seed
Foods containing sesame |
| 4 Molluscs
Fish-based foods | 9 Eggs
Egg-based foods | 14 Mustard
Foods containing mustard |
| 5 Nuts
Foods containing nuts | 10 Milk and milk products
Milk-based foods | |

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



OUR TASTING MENUS

"Welcome to Osteria Ai Do Campanili, a place where sky, earth and water meet. Admire the hues of light and colour at sunset from the village of Lio Piccolo, get lost in the hidden alleys of Venice and its islands, cycle through the streets of the lagoon and then stop here. We would like to welcome you and convey to you all our love for genuine products, good food and quality wines."


Food and beverages served and marketed in this establishment, in their "non-prepacked" state, may contain allergenic ingredients or additives. For any information, the waiters are at your complete disposal. The list of allergens can be found at the end of the menu.


Intreccio

Tasting menu served for the whole table, to be ordered by 9:45 p.m.

A WELCOME FROM OUR KITCHEN

-  **TUNA**
Bell pepper, coffee
/2 11/
-  **FINELY CUT CODFISH CARPACCIO**
Fresh tomato sauce, taggiasca olives
/1 2 11/
-  **LIGHTLY SMOKED AMBERJACK**
Grapefruit, cucumber
/2 9 10 11/
-  **MULLET**
Aubergine, babaganoush, basil
/1 2 11 13/

PRAWNS 
Coconut, sweet and sour sauce, cous cous
/1 5 8 11/

PISTACHIO RISOTTO 
Burrata, raw red shrimp, lemon scent (served
for minimum two people)
/5 8 10 11/

TURBOT SANDWICH 
Zucchini, tomato confit
/1 2 11/

QUAIL AND RAW RED PRAWNS 
/1 6 8 11 14/

OUR PRE-DESSERT

DESSERT

€ 110 per person

WINE PAIRING

Food and wine pairing with seven different wines, selected from our wine list
€ 80 per person

Icon

Tasting menu served for the whole table, to be ordered by 9:45 p.m.

A WELCOME FROM OUR KITCHEN

-  **A KING PRAWN CATALAN**
Burrata mousse
/8 10/
-  **65° CUTTLEFISH TAGLIATELLE**
Carbonara
/4 9 10 11/
-  **TAGLIOLINO**
Blue crab
/1 8 10 11/

LIGURIA IN RAVIOLI 
Cod carpaccio
/1 2 5 9 10 11/

TUNA 
Veal gravy, tomato confit
/2 9 10 11 14/

OUR PRE-DESSERT

DESSERT

€ 85 per person

WINE PAIRING


Food and wine pairing with five different wines, selected from our wine list
€ 60 per person

By the Sea

Tasting menu served for the whole table, to be ordered by 9:45 p.m.

A WELCOME FROM OUR KITCHEN

-  **SCAMPI**
Watermelon, ricotta cheese, lemon
/8 11/
-  **FINELY CUT CODFISH CARPACCIO**
Fresh tomato sauce, taggiasca olives
/1 2 11/
-  **GAZPACHO**
Blue shrimp, basil
/1 8 11/
-  **LIGHTLY SMOKED AMBERJACK**
Grapefruit, cucumber
/2 9 10 11/

TUNA 
Bell pepper, coffee
/2 11/

RAW CUTTLEFISH 
/4 9 10 11/

AUBERGINE GNOCCHI PARMIGIANA STYLE 
Scallop carpaccio
/1 4 9 10 11/

OUR PRE-DESSERT

DESSERT

€ 90 per person




WINE PAIRING

Food and wine pairing with six different wines, selected from our wine list
€ 70 per person

Contemporary Venice

Tasting menu served for the whole table, to be ordered by 9:45 p.m.

A WELCOME FROM OUR KITCHEN

-  **1980 "SCALLOPS"**
/1 4 10 11/
-  **CREAMED COD**
Variation of aubergines
/2/
-  **SPAGHETTONE WITH ANCHOVIES**
Butter, lemon
/1 2 10 11/

CUTTLEFISH VENETIAN STYLE 
/2 11/

THE SEA BASS "IN TECIA" ('in a pan') 
/2 11/

OUR PRE-DESSERT

DOLCE VENEZIA
/1 5 6 9 10/


€ 80 per person


WINE PAIRING

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





The Irreplaceable

 **RAW CARPACCIO BOARD**
Tuna, salmon, sea bass, amberjack
/2/
€ 33

 **RAW CRUSTACEAN BOARD**
Scampi, red prawns, blue prawns
/8/
€ 33

 **RAW SCAMPI / RED PRAWNS / BLUE SHRIMPS**
According to market availability
/8/
From € 4 to € 4,50 cad.

 **OYSTERS SPECIAL OR GRAND CRU**
According to market availability
/4/
From € 4,50 to € 5,50 cad.


 **EEL COOKED ON A HOT PLATE**
Pickled sweet and sour vegetables
/2 11/
€ 35

Land Dishes

They follow prices per course


 **RINDFLEISCH TARTARE**
Bell pepper, coffee
/11/


 **GUINEA FOWL TORTELLI**
Butter, pine nuts
/1 5 9 10 11/

 **LAMB CHOPS**
Spring delicacies from our littoral zone
/1 10 11/
+ € 5

 **OUR VITELLO TONNATO**
/1 9 10 11 14/

Vegetarian Dishes

OUR NASONE-TOMATO AND VENETIAN BURRATA SALAD 
/10/
€ 18,50

CURRY COUS COUS 
With Cavallino vegetable
/1 11/
€ 18,50

Taste a selection of dishes on our menu

2 courses	€ 53
3 courses	€ 70
4 courses	€ 90

You can request a single course of your choice from all the dishes on our tasting menus at a price of € 28.

The *risotto* is served for a minimum of two people

In addition to at least one complete single course, you can request a half portion of a course of your choice at a price ranging from € 14 to € 21, for a minimum of two people.

The tasting menus are served the same for the whole table.

Cover charge € 5
"Filette" plain and sparkling
mineral water € 5,50

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can be found at the end of the menu