Allergen List

REG UE 1169/2011

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

OSTERIA AI DO CAMPANILI
da MARTINO e NICOLA

Menu

"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 9:15 p.m.

A WELCOME FROM OUR KITCHEN

RAW TUNA
'Nduja* mayonnaise (*spicy, spreadable pork sausage), turnip tops
/1 2 9 11 14/

CUTTLEFISH TAGLIATELLE
Amatriciana reduction, crispy guanciale (cured pork jowl), Pecorino Romano cheese
/4 10 11/

64° EGG
Aerated potato foam, savoury crumble, porcini mushrooms
/1 9 11/

BEETROOT GNOCCHI
Salt cod, parsley-infused oil
/1 2 9 10 11/

LINGUINE PASTA "ALLA BUSARA" STYLE WITH SHELLFISH
Shrimp tartare
/1 6 8 11/

OUR "BIANCHETTO" (WHITE-STYLE) SEA BREAM
Button mushrooms and vegetables
/2 11/

OUR PRE-DESSERT

DESSERT

€ 110 per person

Pensiero

Tasting menu served for the whole table
to be ordered by 9:15 p.m.

A WELCOME FROM OUR KITCHEN

SEVEN DISHES
CHOSEN BY THE CHEF

OUR PRE-DESSERT

DESSERT

€ 120 per person

It is not possible to order tasting menus in case of allergies and/or intolerances if this has not been communicated in advance at the time of booking

Icona

Tasting menu served for the whole table
to be ordered by 9:15 p.m.

A WELCOME FROM OUR KITCHEN

SEA BREAM TARTARE
Porcini mushrooms, smoked burrata cheese foam, hazelnuts
/2 5 10 11/

SEAFOOD SALAD
Winter flowers cream
/2 4 8 11/

THE PASTA AND POTATOES
Smoked scallops
/1 4 10 11/

SPAGHETTONE WITH ANCHOVIES
Butter, lemon
/1 2 10 11/

ROASTED OCTOPUS
Celeriac, creamy cannellini beans
/4 11/

OUR PRE-DESSERT

DESSERT

€ 90 per person

Wine tasting

In combination with each tasting menu you can choose between:

FOUR DIFFERENT selected wines | € 60
FIVE DIFFERENT selected wines | € 75
SIX DIFFERENT selected wines | € 90
SEVEN DIFFERENT selected wines | € 105
EIGHT DIFFERENT selected wines | € 115

Prices

2 courses	€ 58
3 courses	€ 82
4 courses	€ 98

You can request a single course of your choice from all the dishes on our menu at a price of € 30.

The price of the daily specials may be + €7 to + €10 higher than the standard price of the dishes.

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.

Appetizers

RAW CRUSTACEAN BOARD | + €7
Scampi, red prawns, blue prawns, "mazzancolle"
/8/

RAW SCAMPI / "MAZZANCOLLE" / RED PRAWNS / BLUE SHRIMPS | From € 4 to € 6 cad.
/8/

OYSTERS SPECIAL OR GRAND CRU
From € 5 to € 6,50 cad.
According to market availability
/4/

SEAFOOD SALAD
Winter flowers cream
/2 4 8 11/

CUTTLEFISH TAGLIATELLE
Amatriciana reduction, crispy guanciale (cured pork jowl), Pecorino Romano cheese
/4 10 11/

CREAMED SALT COD TACOS
Variation of pumpkin and umeboshi
/1 2/

64° EGG
Aerated potato foam, savoury crumble, porcini mushrooms
/1 9 11/

RAW TUNA
'Nduja* mayonnaise (*spicy, spreadable pork sausage), turnip tops
/1 2 9 11 14/

SEA BREAM TARTARE
Porcini mushrooms, smoked burrata cheese foam, hazelnuts
/2 5 10 11/

BEEF TARTARE
/1 10 11/

OUR VITELLO TONNATO
/1 9 11 14/

First Courses

We use "Benedetto Cavalieri" pasta and "Riserva San Massimo" rice

CACIO* E PEPE RISOTTO
(*hard, salty sheep's milk cheese)
Smoked tuna sashimi
(served for minimum 2 people)
/2 10 11/

BEETROOT GNOCCHI
Salt cod, parsley-infused oil
/1 2 9 10 11/

THE PASTA AND POTATOES
Smoked scallops
/1 4 10 11/

LINGUINE PASTA "ALLA BUSARA" STYLE WITH SHELLFISH
Shrimp tartare
/1 6 8 11/

SPAGHETTONE WITH ANCHOVIES
Butter, lemon
/1 2 10 11/

Second Courses

OUR "BIANCHETTO" (WHITE-STYLE) SEA BREAM
Button mushrooms and vegetables
/2 11/

TURBOT IN THE PAN
/2 6 11/

EEL COOKED ON A HOT PLATE | + €7
Pickled sweet and sour vegetables
/2 11/

ROASTED OCTOPUS
Celeriac, creamy cannellini beans
/4 11/

SEARED TUNA
Braised fennel, meat gravy, smooth purée infused with horseradish
/2 6 11/

LAMB CHOPS | + €5
Seasonal side dishes
/10 11/

Cover charge € 6
"Filette" plain and sparking mineral water € 5,50
The list of allergens can be found at the end of the menu