



*Antiche Carampane*

N.B. Our dishes may contain or come into contact with some ingredients called **ALLERGENS**.

After each item in our Menu there are numbers corresponding to the ingredient list published on the last page of the Menu. Before placing your order, please always inform your server if a person in your party has a food allergy.

## Antipasti

Carpaccio of raw wild Fish of the day / *Carpaccio de Poisson cru du Jour* € 27,00 - 2, 4, 7

*Traditional mixed appetizers usually with: mantish shrimps, octopus salad, "saor" etc.etc. / Entrée de poisson a la Venitien* € 28,00 - 1, 2, 3,4,7, 9, 14

The grilled Octopus "alla Diavola" with potatoes cream, "broccolo di Creazzo", spicy sauce and crispy bread / *Poulpe grillé « alla Diavola » avec crème de pommes de terre, brocoli di Creazzo, sauce épicée, pain croquant* € 25,00 - 1, 3, 4,5, 7

*Crab salad with Puntarelle and « bottarga » / Salad de crabe avec puntarelle et poutargue* € 27,00 - 1, 2,3,4, 5

The "Baccalà Mantecato" (Cod Fish, Venetian Style) with Crispy Chips and sweet peppers Cream / *Crème de Morue a la Vénitienne avec chips croquantes, crème de poivron doux* € 23,00 - 4, 7

*Razor clams and crispy bread/Couteaux et pain croquantes* € 23,00 - 1, 14,

"Prosciutto crudo" (cured ham) and artichokes in oil/ *Jambon cru et artichauts à l'huile* € 23,00



## Primi Piatti

Spaghettini with spider crab sauce / *Spaghettini à l'araignée de mer* € 22,00

1, 2

Spaghetti in "Cassopipa" (seafood sauce spicy – not hot) / *Spaghetti in « Cassopipa » aux fruits de mer épicées (Ricetta originale di Giovanni Bortoluzzi Librai "Nani")* € 22,00

1, 5, 9, 8, 14

Paccheri with prawns and artichokes / *Paccheri avec crevette et artichauts* € 22,00

1, 2,

Tagliolini with "secoe" and parmesan sauce (traditional meat ragout) / *Tagliolini « coe secoe » et crème de parmesan (ragoût de viande traditionnel)* € 22,00

1, 7



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## Secondi Piatti

Mixed deep fried fish (usually with shrimps, calamari and local fish, i.e. sole) / *Grande friture de poissons assortis (langoustines, calamars, sole, poissons locaux)* € 25,00 - 1, 2, 4, 5, 8, 14

Deep fried Shrimps and Calamari with wasabi mayonnaise / *Friture de langoustines et calamars (« sempio »)* avec mayonnaise aux wasabi € 23,00 - 1, 2, 5, 8, 14

John Dory Fillet with Radicchio rosso (local red salad), black cabbage cream, puntarelle and crispy bread / *Filet de Saint-Pierre avec crème de chou noir, salad rouge de Treviso, Puntarelle et pain croquantes* € 28,00 - 1, 3, 4, 8

Venetian style Cuttlefish (black sauce) with soft white polenta (“Bianco Perla”) / *Seiches à l’encre à la vénitienne avec Polenta blanche (« Bianco Perla »)* € 25,00 - 4

Venetian style Calf’s Liver (with Onions) / *Foie de veau à la Vénitienne* € 23,00

Wild Grilled Fish with aromatic salad / *Poisson Sauvage Grillé avec salade aromatique* € 25,00 - 1, 3, 4

Deep fried Soft Shell Crabs (when available at the “Rialto” fish market) / *Friture de Crabes à carapace molle* € 28,00 - 1, 2, 4,

Wine-braised Veal cheek with potatoes / *Joue de veau braisée au vin rouge et pommes de terre* € 23,00



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## Contorni

Salad / *Salade* € 7,00

“Fondi di carciofo” (bottom of the artichokes) € 2,50 / each

Vegetables of the day € 11,00

N.B. The Menu may change due to seasonality and availability of fresh fish at “Rialto” Market.

N.B. Service charge not included, left to your discretion

N.B. SORRY NO AMEX

### **Bread and cover charge € 3,50**

#### **Lista degli allergeni / Liste des allergènes / List of allergens:**

1 - glutine/gluten, 2 - crostacei/*crustacés*/crustacean, 3 - uova/*œufs*/egg,  
4 - pesce/*poisson*/fish, 5 - arachidi/*arachides*/peanuts, 6 - soia/*soja*/soy,  
7 - lattosio/lactose, 8 - frutta a guscio/*fruits à coques*/nuts in shell,  
9 - sedano/*céleri*/celery, 10 - senape/*moutarde*/mustard,  
11 - semi di sesamo/*graines de sésame*/sesame seeds, 12 - solfiti/sulfites,  
13 - lupini/*lupin*/lupins, 14 - molluschi/*mollusques*/shellfish

Our Recipes Cook Book “**La nostra cucina veneziana**” with illustrations by Matteo Bertelli, preface of Ranieri and Francesco da Mosto, Edizioni Lineadacqua (Venezia) is on sale at € 20,00



Tasting Menù

*Antiche Carampane*

31 Dicembre 2019 Tasting menù

Raw shrimps with new cocktail sauce

Crab salad with Puntarelle and caviar

Millefeuille of cod fish in the venetian style

Tempura of prawn with red cabbage salad in “saor” (sweet and sour)

Sea scallops with leeks and potatoes cream with nuts and foie gras

Spaghetti with smoked butter, tartare of sea bass and caviar

Fried fish served in a paper cone with “puttanesca” mayonnaise

Dessert still thinking

Cost € 170.00 / person, excluding drinks

The menù may change according to the availability of fresh fish at the Rialto fish market

The reservation can be done via our web site, table max 6 person, for bigger, table, please contact us at : [karampane@gmail.com](mailto:karampane@gmail.com), please confirm the reservation to [karampane@gmail.com](mailto:karampane@gmail.com)