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 shripms, octopus salad, "saor" etc.etc. / Entrèe de poisson a la Venitien € 28,00 - 1, 2, 4, 9, 14

The grilled Octopus with soft potatoes cream white truffle flavoured, burrata,crispy bread / *Poulpe grillé avec crèeme de pommes de terre aux truffe blanch, burrata, pain crocquant* € 25,00 - 1, 3, 4, 7

Shrimps in « Saor » with the onion sweet and sour/Scampi avec onion aigre / doux « Saor » € 23,00 - 1, 7, 13

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

Sauté of local clams ("vongole veraci") with Parmesan cheese / *Sauté de petites palourdes locales avec Parmesan* € 23,00 - 1, 14, 7

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

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Primi Piatti

Spaghettini with spider crab sauce / *Spaghettini à l'araignée de mer* € 22,00
1, 2

Spaghetti with clams (Vongole Veraci) and smoked butter / *Spaghetti avec palourdes et beurre fumè* € 22,00
1, 5, 7, 13

Rigatoni with swordfish olive and grated ricotta / *Rigatoni avec espadon, olives et « ricotta » rapée* € 22,00
1, 2, 4, 7

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, poissons locaux)* € 25,00 - 1, 2, 4, 5, 8, 14

Deep fried Shrimps and Calamari / *Friture de langoustines et calamars (« sempio »)* € 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* € 23,00 / € 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, 8

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

Bottle of “Olio Extra Vergine di Oliva” “Benedetto” (Abruzzo) FOR TASTING 100 cl. € 7,00

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

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

Tataki of wild sea bass, lightly smoked with white truffle mayonnaise

Crab salad with Puntarelle and caviar

Millefeuille of code 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

Mille-feuille of Christmas cake with Baileys cream and choccolate ganache

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, please confirm the reservation to karampane@gmail.com