

Eating means incorporating a territory

Whether rooted in Venetian tradition, inspired by our own interpretation of the local landscape, or shaped by ingredients that come from farther afield, everything we serve is born from the passion of small artisan producers, respect for nature, and our love of good food: the kind that leads us, every day, to choose the dishes we ourselves would hope to find on the table when we need to feel at home.

Cover charge, bread and butter	5
Water 0,75	3
Extra butter	3
Extra bread	3

A minimum order of 2 savory courses per person is required for the à la carte menu
(side dishes and desserts excluded)

Seasonal Dishes — early autumn

CRISPY FRIED MEATBALLS	16
with braised Savoy cabbage and cheese fondue (3, 4, 6, 7, 9, 10)	

SNAILS WITH WILD HERBS	20
with soft white corn polenta (7, 14)	

WHIPPED SALT COD	22
with extravirgin olive oil, charred pepper, fried polenta, black pepper and basil (4, 6)	

VENETIAN-STYLE PASTA AND BEANS	18
cooked in a rich broth, served with anchovies in melted butter and aged Asiago cheese (1, 3, 4, 7, 9, 12)	

TAGLIATELLE WITH MUSHROOMS RAGÙ	22
with thyme and black pepper (1, 3, 9, 12)	

SPAGHETTI WITH VENUS CLAMS	22
fully shelled and traditionally prepared with garlic, extra virgin olive oil and parsley (1, 7, 14)	

OVEN-ROASTED BLACK COD	28
with pumpkin cream, crispy Tuscan Kale, garlic olive oil and chilli pepper (4, 7)	

CRISPY PORK CUTLET	22
with cabbage salad, sesame and tonkatsu sauce (3, 6, 7, 11)	

BEEF WITH GREEN PEPPERCORN SAUCE	28
made with teres major, a cut also known as shoulder tender (4, 7, 9, 10, 12)	

FLORENTINE T-BONE STEAK	9 / hg
flavored with herb butter and Maldon salt. Our staff will list the cuts available today	

The Osteria Classics

Some stay with us throughout the year, while others follow the rhythm of the seasons. Together, over time, they have become the dishes that best tell our story.

MIXED PLATTER of ARTISAN CHEESE and CHARCUTERIE	25
served with our home-made preserves – also available as charcuterie only (20) or cheese only (15)	
CHICKEN SALAD	16
a traditional rural dish of chicken cooked in broth, then shredded, served with garden vegetables, homemade mayonnaise, chives and toasted bread croutons (1, 3, 9, 10)	
BUTTER-ROASTED KING OYSTER MUSHROOMS	20
with foie gras shavings and parsley green sauce (1, 4, 7, 10)	
BATTER-FRIED VEAL BRAIN	18
lemon-scented salad and spicy mayonnaise (1, 3, 6, 7, 9, 10)	

RISOTTO WITH CUTTLEFISH AND ITS INK (min 2 portions)	20
with freshly cracked black pepper, olive oil and parsley (7, 9, 12, 14)	
TORTELLINI IN DOUBLE BROTH	25
stuffed with succulent pork collar, served in a particularly rich mixed-meat broth (1, 3, 7, 9)	
THE OSTERIA CARBONARA	18
egg pasta, toasted guanciale, organic egg yolk, aged Asiago and black pepper (1, 3, 7, 9, 10)	

BEEF CHEEK BRAISED IN “RIPASSO DELLA VALPOLICELLA” WINE	25
mashed potatoes whipped with mountain butter (7, 9, 12)	
ASIAGO-STYLE VEAL TRIPE	18
braised with a sauté of carrots, celery, onion, aromatic herbs and tomato, creamed with mountain butter and extra-aged Asiago cheese (7, 9, 12)	
HAND-CUT BEEF TENDERLOIN TARTARE	25
seasoned with anchovies, capers, gherkins, egg yolk, parsley, Worcestershire sauce, extra virgin olive oil lemon, Tabasco, salt and pepper; served with potato fritter and mustard-infused egg sauce (1, 3, 4, 6)	

ROASTED POTATOES (1)	6
MASHED POTATOES WHIPPED WITH MOUNTAIN BUTTER (7)	6
MEELKRAUT stewed wild and garden greens with onion and sausage (3)	8
GREEN SALAD / MIXED SALAD	5 / 8

OSTERIA DELLA TANA

Our traditional restaurant and the more classic counterpart to La Tana Gourmet. The two share the same ingredients, the same kitchen and the same people, along with a common passion for food and wine.

Since 2016 we have been telling the story of Venetian cuisine, local products and the people behind them through a style of cooking far removed from tourist clichés.

We interpret our territory with deep respect for tradition and a contemporary vision shaped by dedication, experience and time.

Kitchen Opening Hours

Weekdays	Lunch: 12:00 PM – 2:00 PM	Dinner: 7:00 PM – 9:00 PM
Weekends, Public Holidays & August	Lunch: 12:00 PM – 2:45 PM	Dinner: 7:00 PM – 9:45 PM

Open to Thursday dinner through Sunday lunch

Open every day from 22 december 2026 to 10 genuary 2027

GENERAL INFORMATION

Everything featured on our menu is prepared in-house.

We use only the freshest ingredients and, when products have been frozen at source, we select them exclusively when they meet our quality standards.

To ensure the highest standards of food safety, some ingredients are rapidly chilled after preparation and stored at sub-zero temperatures until required, in accordance with HACCP procedures and EU Regulation 852/04. This process allows us to guarantee the safety of our dishes while preserving their flavour, texture and overall quality.

COMMON ALLERGENS

EU Regulation 1169/2011

1. **Cereals containing gluten:** wheat, rye, barley, oats, spelt and khorasan wheat (Kamut®).
2. **Crustaceans** and products thereof.
3. **Eggs** and products thereof.
4. **Fish** and products thereof.
5. **Peanuts** and products thereof.
6. **Soybeans** and products thereof.
7. **Milk** and dairy products (including lactose).
8. **Tree nuts:** almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts.
9. **Celery** and products thereof.
10. **Mustard** and products thereof.
11. **Sesame seeds** and products thereof.
12. **Sulphur dioxide and sulphites** at concentrations exceeding 10 mg/kg or 10 mg/litre.
13. **Lupin** and products thereof.
14. **Molluscs** and products thereof.