

The menu of the "Osteria"

MENU' 1

€ 30

Gnocco Fritto unlimited
Mixed Italian Cold Cuts
Cheeses
(Gorgonzola and Crescenza)
+

Combination of 3 kind of
home-made pasta:

Tortelli with cottage cheese and
fresch spinach filling

Tagliatelle with duck meat souce

Pisarei e Fasò

+

Dessert:

Sorbet or Icecream or
Sbrisolona cake



TASTING MENU'

€ 36

Gnocco Fritto unlimited
Mixed Italian Cold Cuts
Combination of 3 cheeses with our
home-made jams
+

Combination of 2 kind of
home-made pasta:

Tortelli with cottage cheese and
fresch spinach filling

Pappardelle with boar meat souce

+

The dessert of the day

+

Water

Wine (*)

Coffee

(*) 1 bottle of wine every 3 people

MENU' 2

€ 30

Gnocco fritto unlimited
Mixed Italian Cold Cuts with
Culatello
Combination of cheeses with our
home-made jams

A choice of home-made pasta
among.....

.Tortelli with cottage cheese and
fresch spinach filling

.Tagliatelle with duck meat souce

.Tagliatelle with fresh tomato
and olives

.Pisarei e fasò

.....or...instead of pasta ...

choice of desserts

It's not possible order only one Menu' 1 ,2
or Tasting Menù

Every change in the menu has an
additional charge from €2 to €4

Selection of cold meat

Parma Ham - aged 24 months -
San Daniele Ham - aged 20 months -
Tuscan Pratomagno Ham - aged 12 months -
Val d'Aosta Ham- Saint Marcel - aged 18 months -
Smoked Friuli Ham- Sauris - aged 20 months -

Smoked Ham San Giovanni ♥	Cinta Senese Salami ♥ 🌿
Mortadella BIO Sambucana (Savigni) ♥ 🌿	Felino Salami
Culatello	Lard from Colonnata
Coppa Piacentina	Cinta Senese Lard ♥ 🌿
Sauris Salami	Italian round Bacon
Tuscan Salami	Italian baked Bacon Giovanna
Ciauscolo	
Finocchiona di Cinta Senese (<i>salami aromatized with fennel</i>) ♥ 🌿	

♥ They do not contain milk derivatives, gluten and added polyphosphates

🌿 From organic farms. Organic farms are farms where there is greater attention to the well-being of the animal, to its nutrition and greater respect for the cycles of nature. The diet is natural and free of antibiotics. Therefore products definitely result tastier and healthier

Selection of Italian cold meat

Mixed Ham: 3 different ham €15

Parma - aged 24 months, San Daniele - aged 20 months, Tuscan Pratomagno - aged 12 months

Mixed "MAIALINO" : 5 different ham € 18

Parma - aged 24 months, San Daniele - aged 20 months, Tuscan Pratomagno - aged 12 months

Sauris - aged 20 months, Valdostano Saint Marcel - aged 18 months

Mixed "PINK" ♥ € 12

Smoked Ham, Mortadella BIO Sambucana, Baked bacon, Finocchiona

All cold meat don't contain milk, derivatives of milk, gluten, added polyphosphates

Mixed "GOLOSO" € 11

Lard from Colonnata, Cinta Senese Lard, Round Bacon, Mortadella

Mixed "GRAN RISERVA" € 16

Culatello, Pratomagno ham, Cinta Senese Salami, Ciauscolo

Mixed of 4 "SPECIAL SALAMI" € 12

Salame Sauris, Finocchiona di Cinta senese, Ciauscolo, Salame lardellato di Cinta Senese

Mixed COLD MEAT PLATE € 11

Parma ham, Mortadella BIO Sambucana, Coppa, Bacon, Felino and Tuscan salami, Lard

Gnocco fritto unlimited + cover charge : € 4,50

Cheeses

Our cheeses are served together with our homemade marmalades.

Cow milk cheeses

Gorgonzola dolce (soft, blue)
Stracchino (soft)
Torta Peghera (soft)
Rosso di Langa (soft)
Parmigiano "Vacche Rosse" (matured)
Bastardo del Grappa (matured)

Goat milk cheeses

Tronchetto di capra (soft)
Brunet dell'Alta Langa (soft)
Blu di capra (soft,blue)

Sheep milk cheeses

Pecorino sardo (matured)
Fiore sardo (matured...very strong !!!)

Mix cheeses

Our cheeses are served together with our homemade marmalades.

Combination of 3 Soft Cheeses	10
Combination of 3 Goat Cheeses	13
Selection of soft and mature cheeses	13
Selection of Mature Cheeses	13

Gnocco fritto unlimited + cover charge : € 4,50

Our home-made pasta

All the fresh pastas are produced by us and are prepared every day using exclusively organic eggs

Tagliatelle with duck meat sauce	11
Tagliolini with black truffle	16
Tagliatelle with fresh tomato and olives	10
Pappardelle with boar meat sauce	11
Lasagne	10
Tortelli di "Zucca" (with pumpkin)	10
Tortelli di "Magro" (with cottage cheese and fresh spinach)	10
Pisarei e fasò <i>(traditional bread dumplings with beans, tomato and lard sauce)</i>	10
Chestnut dumplings with mushrooms	11
Potato dumplings with mint and Pecorino cheese	10
Potato dumplings with mild blue cheese	10

Le Tigelle

The Tigelle are one of the Emilia Romagna's specialities.

They are a kind of bread to eat with cheese and cold meat and other speciality

Tigelle (6 pieces)	4
Speciality to eat with Tigelle:	
Boar meat sauce	6
Minced duck meat	6
Mushrooms sauce	8
Mixed of speciality	14
<i>(Ham sauce, Boar meat sauce, Mushrooms sauce)</i>	

(some ingredients could be frozen)

Gnocco fritto unlimited + cover charge : € 4,50

Desserts

all desserts are of our production except sorbets and ice creams

- ≈ Tiramisù
- ≈ Cheese Cake
- ≈ Chocolate and pears pie
- ≈ White chocolate cream with raspberry sauce
- ≈ Panna Cotta with heart of raspberry
- ≈ Sbrisolona cake
- ≈ Sbrisolona cake moisted with grape spirit
- ≈ Tigelle with nutella
- ≈ Gnocco fritto stuffed with nutella

- ≈ Sorbet
- ≈ Sorbet with spirit
- ≈ Icecream
- ≈ Icecream with coffee