THE MENU OF THE "OSTERIA"

MENU
"HISTORIC"
€ 36
(with Wine (1 bottle every 3 people),
Water and coffee: € 44)

Unlimited Gnocco Fritto

♦

Mixed italian cured meats

♦

Cheeses
two soft italian cheeses

combination of 3 kind of homemade pasta

Tortelli di Magro
(with Ricotta cheese and fresh Spinach filling)
Tagliatelle with duck meat souce
Pisarei e Fasò
(tipical italian pasta with beans)

dessert

Sorbet or Icecream

MENU
"VEGETARIAN"
€ 36
(with Wine (1 bottle every 3 people),
Water and coffee: € 44)

Unlimited Gnocco Fritto

♦

Mixed of italian cheeses
soft and aged cheeses with our homemade jams

♦

La Giardiniera *(mixed pickled vegetables)*

combination of 2 kind of homemade pasta

Tortelli di Magro
(with Ricotta cheese and fresh spinach filling
Eggplant parmesan

dessert

Sorbet or Icecream

MENU
"EMILIAN TRADITION"
€ 36
(with Wine (1 bottle every 3 people),
Water and coffee: € 44)

Unlimited Gnocco Fritto

♦

Mixed italian cured meats with Culatello *(a fine italian delicacy)*

♦

Mixed of italian cheeses
soft and aged cheeses served with our homemade jams

♦

Tigelle with spiced lard cream
(The Tigelle are a kind of special italian bread)

then you can choose either a homemade pasta

à la carte menu

...or dessert

à la carte menu

The menus apply to the entire table

The "HISTORIC" and "EMILIAN TRADITION" menu must be ordered for at least two people

The cover charge is included in the price.

CAKE

If you want to bring your own cake, it's not a problem, as long as you have the certification from the pastry shop.
The service is free if all people of the table choose one of our menus; if you prefer choose à la carte, there will be a surcharge of €2.50 each.

IL GNOCCO FRITTO

Choose the size of your Gnocco Fritto basket based on your appetite.
However, if you decide to order one of our set menus, you don't need to order the Gnocco Fritto separately; it is included in the menu and served all-you-can-eat.

Small basket (5 pieces)	4 €
Medium basket (9 pieces)	6 €
Big basket (13 pieces)	8 €

Cover charge 2 €

The cover charge is included in the set menus

OUR SELECTION OF ITALIAN CURED MEATS

Research conducted over the years among small producers and traditional Italian territories

The excellence of the Emilian tradition

Culatello the noble Italian cured meat ♣	21
Prosciutto crudo di Parma aged 24 months	14
Coppa Piacentina D.O.P ♣	12
Salame Piacentino D.O.P ♣	12
Pancetta arrotolata piacentina D.O.P ♣	11

Italian excellences

Prosciutto cotto San Giovanni considered one of the best Italian hams ♣	14
Prosciutto crudo affumicato Sauris (knife cut) smoked ham from Friuli region	19
Prosciutto crudo Pratomagno (knife cut) a Tuscan specialty	18
Prosciutto crudo San Daniele D.O.P delicate and refined	15

Artisanal Italian cured meats

Ciauscolo soft salami. A delicacy from the Marche region	11
Lardo di Colonnata lard seasoned in marble basins	10
Pancetta cotta al forno Giovanna awarded 3 stars at Great Taste Italy ♣	12
Salame Nostrale an excellence among Tuscan artisan cured meats	12

Organic Sambucane and Cinta Senese specialties

Organic cured meats obtained from the prized Sambucana and Cinta Senese breeds

Prosciutto crudo Sambucano ♣	17
Mortadella Sambucana ♣	12
Capocollo Sambucano ♣	13
Finocchiona di cinta senese ♣	14
Salame di Cinta Senese ♣	14
Lardo di cinta senese ♣	13

The "BRESAOLA"

beef cured meats

Bresaola di Wagyu	19
Bresaola di Wagyu with Parmesan cheese flakes from Red Cow	21
Bresaola di Wagyu with Black Truffle flakes *(truffle in extra virgin olive oil)*	23

Wagyu bresaola is considered a high-quality product of excellence.

La Giardiniera - Mixed pickled vegetables 9

traditionally served with cheeses and cured meats

♣ They do not contain gluten, milk and milk derivatives

MIXED OF ITALIAN CURED MEATS

MIXED HAM 17

3 different ham: **Parma** - aged 24 months
San Daniele - aged 20 months
Tuscan Pratomagno - aged 12 months

MIXED "MAIALINO" 20

5 different ham: **Parma** - aged 24 months
San Daniele - aged 20 months
Tuscan Pratomagno - aged 12 months
Sauris - aged 20 months
BIO Sambucano - aged 18 months

MIXED "Pink" 14

Ham, Mortadella BIO Sambucana, Finocchiona di Cinta Senese, Baked bacon
All cold meat don't contain gluten, milk and derivates of milk

MIXED "Cinta Senese" 18

Capocollo, Finocchiona, Lard, Cinta Senese Salami
All cold meat don't contain gluten, milk and derivates of milk

MIXED "Goloso" 13

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

MIXED "Gran riserva" 18

Pratomagno Ham, Culatello, Cinta Senese Salami, Ciauscolo

MIXED "Salami" 14

4 different salami : Tuscan salami, Ciauscolo, Finocchiona, Cinta Senese Salami

MIXED Cold meat plate 14

Parma ham, **Mortadella BIO Sambucana**, Coppa Piacentina, Round Bacon,
Piacentino Salami, Tuscan Salami, Lard
Any change is not permitted. The Cold Meat not included have to be charged apart

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La Giardiniera - Mixed pickled vegetables 9
traditionally served with cheeses and cured meats

♣ They do not contain gluten, milk and milk derivatives

CHEESES

The jams paired with our cheeses are homemade

Soft cheeses

Gorgonzola dolce *(pasteurized cow's milk)* — 8
Sweet and creamy, perfect melted on Gnocco Fritto

Torta di Peghera *(pasteurized cow's milk)* — 9
A typical cheese from the Taleggio Valley, with an intense and decisive flavor

Stracchino *(pasteurized cow's milk)* — 8
Soft and creamy, traditionally paired with Gnocco Fritto according to Emilian tradition

Tronchetto di capra *(pasteurized goat's milk)* — 8
Savory and intense, with sweet, edible white rind

Blu di capra *(goat's milk)* — 11
Blue goat cheese

Aged Cheeses

Parmigiano delle "Vacche Rosse" *(raw cow's milk)* — 12
An Italian excellence, made from the milk of Red Cows and aged for over 24 months

Bastardo del Grappa *(pasteurized cow's milk)* — 10
A unique tasting experience, the expression of an ancient cheese-making tradition

Stravecchio del Piave *(raw cow's milk)* — 10
D.O.P. cheese made exclusively with milk from local pastures.
A Venetian specialty from the Belluno area

Pecorino sardo Riserva Nera *(pasteurized sheep's milk)* — 9
A classic of Italian tradition: intense, bold, and expressive of the land of Sardinia

The Pecorini of Giuseppe Cugusi

These pecorino cheeses have received numerous awards for their exceptional quality,
thanks to meticulous production that preserves ancient traditions.
Produced by shepherd Giuseppe Cugusi in the village of Cà Marchesa, Barbagia.
Made exclusively with local raw sheep's milk.

Pecorino Fiore sardo D.O.P. — 12
Intense aroma with distinctive smoky notes

Pecorino al Timo "Barone" — 11
A semi-aged pecorino infused with the aromas of s'armidda, the wild thyme
that grows spontaneously in Barbagia

Pecorino al Mirto "Foz'e Murta" — 11
Semi-aged pecorino enriched with myrtle berry juice

MIXED CHEESES

Jams that accompany the cheeses are produced by ourselves

Selection of 5 cheeses.... soft and mature cheeses 15

Gorgonzola, Torta di Peghera, Crescenza, Pecorino sardo, Formaggio di capra

Selection of 5 "Mature Cheeses" 17

Parmigiano delle "Vacche Rosse", Stravecchio del Piave,
Pecorino with Thyme or Myrtle, Fiore Sardo, Bastardo del Grappa

Selection of 4 "Goat Cheeses" 17

Blue Goat Cheese, Goat cheese with coffee and "Sambuca" liqueur,
Goat cheese with The Matcha and Vanilla, Tronchetto di capra

Selection "I 4 MORI" 16

4 sheep cheeses from Sardegna : Fiore sardo, Pecorino with Thyme,
Pecorino with Myrtle, Pecorino Riserva Nera

Combination of 3 "Soft Cheeses" 12

Gorgonzola dolce, Torta di Peghera, Crescenza

La Giardiniera - Mixed pickled vegetables 9
traditionally served with cheeses and cured meats

Recommended wines for your favorite cheeses

Ramandolo – from Friuli – *Sweet fortified wine* 6
Passito di Pantelleria – from Sicilia - *Sweet fortified wine* 6
Moscato di Pantelleria - Kabir Donnafugata -from Sicilia - *Sweet wine* 8
Recioto del Soave – from Veneto - *Sweet fortified wine* 6

OUR HOME-MADE PASTA

All the pastas are produced by us every day

Le lasagne — 18
A classic Italian dish: baked pasta topped with a generous of béchamel sauce, parmesan cheese, and meat ragù

Tagliolini with black truffle — 21
The intense aroma and elegance of Umbrian black truffle

Potato gnocchi with Pecorino cheese & Mint ♥ — 17
Flavorful & Fresh: soft potato gnocchi topped with a cream of pecorino cheese and fresh mint

Pisarei e fasò — 15
A Piacenza specialty: breadcrumb gnocchi served with a sauce of beans, tomatoes, lard, and rosemary

Tagliatelle with Meat Ragù ♥ — 17
There's no rush here. Traditional egg tagliatelle topped with grandma's classic meat ragù, cooked very slowly for hours.

Tagliatelle "Alfredo" — 15
The perfection of simplicity: egg pasta topped with butter and parmesan cheese

Pappardelle with Wild Boar * — 18
A rustic and authentic dish typical of central Italy. The long cooking of the meat immersed in red wine, tomato, and various herbs gives life to this dish with an intense and bold flavor

Tagliatelle with Fresh Tomatoes and Olives — 15
The excellence of Italian IGP products: the sweetness of Pachino tomatoes and the bold flavor of Ligurian Taggiasca olives.

Tagliatelle with Duck Sauce * — 18
Rustic and Refined: a historic dish from our Osteria

Aubergine Parmigiana ♥ — 17
One of the most famous Italian dishes. Pasta isn't used here, but this specialty couldn't be missing from our menu.

Gnudi Tuscan Style — 17
A typical Tuscan dish. The tortelli filling without the pasta shell.
A mixture of spinach, parmesan, and herbs, topped with tomato sauce or butter and sage.

Tortelli di Magro — 16
Another signature dish of our Osteria. Tortelli filled with spinach and ricotta, topped with plenty of butter, sage, and parmesan.

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vegetarian dish ♥ recommended by the osteria * some ingredients may be frozen

LE TIGELLE

The Tigelle are one of the Emilia Romagna's specialty
They are a kind of bread to eat with cheeses, cured meats and other specialty

Tigelle (6 pieces) 5

…….specialty to eat with Tigelle…….

Spiced lard cream 6
Minced duck meat * 7
Traditional meat sauce 7
Minced wild boar meat * 7

Mixed of sauce 16
(Traditional meat sauce, Minced duck meat, Minced wild boar meat)

La Giardiniera - Mixed pickled vegetables 9
traditionally served with cheeses and cured meats

(*) *frozen ingredients*