



Stallo del pomodoro

*Osteria is the center of a universe made of good and genuine food,
of wines that smell of travels and stories of people.*

*Osteria is a little sun, everyone revolves around it
because we are attracted to it,
it warms us, comforts us, makes us happy.*

*The warmth is enveloping, time stops and the travelers, the artists,
dreamers and gluttons find their home.*

Yes, because Osteria is our home after all.

A. Matteini

STARTERS

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| Artisanal charcuterie platter with gnocchini fritti and homemade giardiniera | € 19 |
| Salt-cod fritters with sweet and sour sauce | € 12 |
| * Stewed stuffed artichokes | € 10 |
| * Sautéed sweetbreads | € 14 |
| “Erbazzone” Beet flan with Parmigiano Reggiano cream and crunchy pork jowl | € 10 |

FIRST COURSES

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| Green tagliatelle with free range poultry ragù | € 14 |
| Tortelloni stuffed with mortadella and scamorza, cherry tomatoes and shallot * (gluten-free: tortelloni stuffed with ricotta, butternut and sage) | € 14 |
| * Gnocchi with codfish sauce | € 12 |
| * Tortellini in brodo | € 16 |
| Passatelli with pigeon ragù and toasted pine nuts | € 15 |
| * French onion soup | € 10 |

MAIN COURSES

- * Roasted pork belly with purple cabbage, mustard and apple sauce € 16
- * Braised beef cheek and smashed potatoes € 18
- * Guinea-fowl roll with smoked goose breast and “caponata” € 18
- * Sturgeon with tomato, olives and pistachio € 20
- * Fennel and saffron flan € 12
- * Raw milk cheese selection € 16

SIDE DISHES

- * Fresh seasonal salad € 4
- * Cooked seasonal greens € 4
- * Roasted potatoes € 4

*GLUTEN-FREE (please inform the staff when ordering)
Please report any food intolerances to the staff