



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

Salt-cod fritters with sweet and sour sauce	€10
* Artisanal charcuterie platter with gnocchini fritti	€16
* Horse tartar, lemon, mustard	€12
* Asparagus with poached egg	€12
* Baked ricotta, sunflower seeds and toast	€16

FIRST COURSES

* Tortellini “in brodo”	€14
Green tagliatelle with free range poultry ragù	€14
* Tortelloni stuffed with ricotta, butter and sage	€14
* Asparagus risotto with Robiola di Roccaverano	€14
Red wine spaghetti, anchovies and pistachio	€12
Passatelli with lamb ragù	€14

MAIN COURSES

- * Roasted Casentino grey pork shoulder and its crackling €18
- * Angus roastbeef with his sauce €16
- * Marinated and grilled free range chicken €20
- * Salmon trout, black chickpea hummus, beets €16
- * Fennel flan, saffron and goat's cheese €12
- * Raw milk cheese selection €14

SIDE DISHES

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

*GLUTEN-FREE

Please report food intolerances to the staff