



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

Artisanal charcuterie platter with gnocchini fritti and homemade giardiniera (1, 7, 12, 14)	€ 19
Salt-cod fritters with salsa verde (1, 2, 3, 7, 10, 12, 14 - C)	€ 12
* Horse tartar with burrata and nuts (1, 10 - A)	€ 13
* Sweetbreads and “finferli” mushrooms (2 - A)	€ 14
* Zucchini millefoglie (1, 2, 14)	€ 10
* Sheep's ricotta flan, tomato, ginger and basil (1, 2, 14)	€ 10

FIRST COURSES

Green tagliatelle with free range poultry ragù (1, 2, 7, 12, 14)	€ 14
* Tortelloni stuffed with ricotta with butter, herbs and walnuts (1, 2, 7, 10, 12, 14 - A)	€ 14
* Risotto with asparagus and Robiola di Roccaverano (1, 7, 14)	€ 12
* Tortellini in brodo (1, 2, 6, 7, 10, 12, 14 - A)	€ 16
Passatelli with lamb ragu, almonds and lemon (1, 2, 7, 10, 12, 14)	€ 14
Spaghetti “Martelli” with sardines and crunchy bread (1, 3, 7, 10, 12, 14 - A)	€ 12

MAIN COURSES

* Roasted Casentino grey pork shoulder and its crackling (7, 14)	€ 18
* Braised veal cheek, mashed broccoli and balsamic vinegard onions (1, 7, 14)	€ 18
* Marinated and grilled free range chicken with sweet peppers sauce (7, 14)	€ 20
Lamb in salt crust, honey and herbs (1, 7, 12, 14)	€ 22
* Baked cod, cherry tomatoes, olives, capers and potatoes (3, 14 - A)	€ 18
* Leeks, potatoes and Fontina flan (1, 2, 14)	€ 12
* Raw milk cheese selection (<i>variano da 1 a 14</i>)	€ 16

SIDES DISHES

* Fresh seasonal salad (14)	€ 5
* Cooked seasonal greens (14)	€ 5
* Roasted potatoes	€ 5

* Gluten-free dishes (inform the staff when ordering)
Any allergies or intolerances must be reported to the dining room staff
(allergen list shown on the back and numerically on the individual dishes)
Plates bearing the indications A or C can
contain products blast chilled (A) or frozen at origin (C)

ALLERGEN LIST

1 – MILK

Milk and milk products (including lactose): whey, cream, butter, cheese, cottage cheese buttermilk, casein, yoghurt, kefir, butter-oil, sweet ice cream, snacks, biscuits and baked goods, sauces with butter, parmesan, etc.

2 – EGGS

Fresh, egg products, egg pasta, mayonnaise, ice cream, sweets, biscuits and baked goods, snacks

3 – FISH

Fresh, smoked, stockfish, salted fish, in brine, tuna, anchovies, mackerel in oil, in salt. Preparations, dishes and sauces based on fish

4 – CRUSTACEANS

Fresh, frozen, frozen. Scampi, prawns, king prawns, prawns, lobster, lobster, prawns, crab, spider crab. Shellfish-based preparations, dishes and sauces

5 – MOLLUSCS

Fresh, frozen, frozen. Snails, limpets, clams, cockles, mussels, scallops, oysters, octopuses, cuttlefish, squid. Shellfish dishes and sauces

6 – PEANUTS

Peanut butter, ground peanuts, peanut oil, peanut flour, cereal, granola

7 – SULFUR DIOXIDE (E220) AND SULFITES (E221 – E 228)

They are used as preservatives and antioxidants. In the wine, vinegar, dried and candied fruit, vegetables preserved in oil and pickled

8 – SESAME

Peanut seeds and oil, tahini, sesame butter or sesame cream

9 – MUSTARD

Mustard and mustard-based products

10 – NUTS

Almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and products thereof

11 – SOY

Soy flour, soy oil, soy milk, soy sauce

12 – CEREALS CONTAINING GLUTEN

Wheat, rye, barley, oats, spelled, kamut, flour, bread, pasta, biscuits

13 – LUPINS

Products based on lupins and lupin flour

14 – CELERY

Celery-based products, frozen vegetables, vegetable broths, etc.