



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 green sauce (1, 2, 3, 7, 10, 12, 14 - C)	€ 12
* Horse tartare with burrata and hazelnuts (1, 7, 10 - A)	€ 13
* Sweetbreads and “finferli” mushrooms (1, 2, 7 - A)	€ 14
* Eggplant parmigiana (1, 6, 14)	€ 10
Stuffed friggirelli with tomato sauce and jowls (1, 3, 10, 14)	€ 10

FIRST COURSES

Green tagliatelle with free range poultry ragù (1, 2, 7, 12, 14 - A)	€ 14
* Ricotta-cheese gnocchi with basil pesto, tomato confit and pine nuts (1, 2, 7, 10, 14 - A)	€ 13
* Risotto di baraggia with spinach, squacquerone and smoked herring (1, 3, 7, 14)	€ 12
* Tortellini in capon broth (1, 2, 6, 7, 10, 12, 14 - A)	€ 16
Passatelli with lamb ragu, almonds and lemon (1, 2, 7, 10, 12, 14 - A)	€ 14
Spaghetti Martelli with Lambrusco, stracciatella cheese, anchovies and pistachios (1, 3, 7, 10, 12, 14)	€ 13

MAIN COURSES

* Roasted Casentino grey pork shoulder and its crackling (7, 14)	€ 18
* Chianina roast beef with lime and ginger mayonnaise and vegetables (1, 2, 6, 7, 10, 14)	€ 16
* 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 sardines with tzatziki souce (1, 2, 3, 6, 7, 10, 12, 14 – A)	€ 16
* Sesonal vegetables flan (1, 2, 14)	€ 12
* Raw milk cheese selection (<i>variano da 1 a 14</i>)	€ 16

SIDES DISHES

* Fresh seasonal salad (14)	€ 6
* Cooked seasonal greens (14)	€ 5
* Roasted potatoes	€ 5

Dishes with asterisk can be gluten-free, please 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.