



# 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

Veal sweetbreads, cabbage and horseradish *	(1, 2, 7, 13, 14 - A)	14 €
“Erbazzone”, our beets cake	(1, 2, 7, 10, 12, 14)	10 €
Cod fritters with asparagus and almond pesto	(3, 11, 12)	12 €
Horse tartar, green beans, shallots and hazelnuts *	(2, 7, 10, 14)	14 €
Artisanal charcuterie platter with gnocchini fritti and homemade giardiniera	(1, 7, 12, 14)	16 €

## First courses

Green tagliatelle with free range poultry ragu	(1, 2, 7, 12, 14)	14 €
Risotto with smoked herring, broad beans and leeks *	(1, 3, 7, 10, 14)	13 €
Tortelloni stuffed with sheep ricotta, butter and herbs *	(1, 2, 8, 10, 12, 14 - A)	14 €
Rosette with artichokes and Tosone	(1, 2, 10, 12, 14 - A)	14 €
Tortellini in capon broth *	(1, 2, 6, 7, 10, 12, 14 - A)	16 €

# Main courses

Lentil and olives patties in tomato sauce with fresh peas * (1, 2, 6, 10, 14)	12 €
Sturgeon with chickpea cream, snow peas and potatoes * (3, 6, 7, 10, 12, 14 – A)	19 €
Grilled free-range chicken * (7, 10, 14)	20 €
Roasted grey pork shoulder, celeriac and cicory * (7, 14)	18 €
Raw milk cheese selection * (from 1 to 14)	12 €

# Sides dishes

Seasonal mixed Salad * (14)	6 €
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.