

BURGERS

Il classico 10 euros

Beef burger, crispy bacon, salad, smoked scamorza cheese, BBQ sauce
(contains gluten, egg, dairy products)

Il mantecato 12 euros

Salt cod “mantecato”, caramelized red onion, sliced tomato, wild green salad
(contains gluten, egg, dairy products)

Nudo e crudo 13 euros

Beef tartare with Worcestershire sauce, capers, pimento, wild green salad, traditional mustard, parmesan chips
(contains gluten, egg, dairy products, mustard)

Antonino 12 euros

Beef burger with pesto, burrata, grape tomato confit, valerian, parmesan mayonnaise, basil sauce
(contains gluten, egg, dairy products, nuts)

Ovoesparasi 12 euros

Beef burger, peppered bacon, cream of asparagus, scrambled eggs, scamorza, tarragon mayonnaise
(contains gluten, egg, dairy products, mustard)

Mediterraneo 9 euros

Whole wheat bread

Buffalo mozzarella, grilled tomato and eggplants, basilico sauce
(contains gluten, egg, dairy products, nuts)

Quando un vegano si arrabbia, lo sedano? 10 euros

Whole wheat bread

Chickpea burger, caramelized onion, roasted pine nuts, soy mayonnaise, baby spinach
(contains gluten, nuts)

STARTERS

Salumi dell'osteria 6 euros

Charcuterie
(allergen-free)

Sarde in saòr il ritorno 7 euros

Fried sardines with caramelized onions (served cold)
(contains gluten, fish, nuts)

Degustazione di formaggi nostrani 8 euros

Selecton of local cheeses
(contains dairy products)

polpette di baccalà mantecato, salsa al pomodoro, olio al basilico 8 euros
Salt cod meatballs, tomato sauce, basil-infused oil
(contains fish, dairy products, egg)

FIRST COURSES AND RISOTTOS

Tagliatelle ai Trani 9 euros
Tagliatelle with sausage and wild mushrooms
(contains gluten, egg)

Tagliatelle al ragù di carne 9 euros
Tagliatelle with Bolognese sauce
(contains egg, celery)

“bigoi de Bassan” in salsa di sarde 10 euros
bigoi (thick whole wheat spaghetti) with sardine sauce
(contains gluten, fish, nuts)

Tagliatella delicata con ragù di fegatini e fonduta di parmigiano al rosmarino 10 euros
Tagliatelle with livers sauce and cream of parmesan and rosemary
(contains gluten, egg, dairy products)

Caserecce “Fracasso” crema di fave guanciaie e pecorino 10 euros
Pasta “caserecce” with fava beans, pork jowl and pecorino sauce
(contains gluten, egg, dairy products)

Risotto ai “fegadini” 10 euros
Risotto with livers (min. 2 people)
(contains dairy products)

Risi, trippa e parmigiano 10 euros
Risotto with tripe and parmesan cheese (min. 2 people)
(contains dairy products)

Risotto al Mare al gin 13 euros
Risotto with fish, gin mare, thyme citronette (min. 2 people)
(contains dairy products, fish)

MAIN COURSES

Guancia di manzo in umido cotta a bassa temperatura con polenta 14 euros
Braised beef cheek with polenta
(contains celery)

La “TarTar” a modo nostro 16 euros
Our own tartar

(contains mustard)

Fegato alla veneziana con polenta 14 euros

Veal liver with onion, served with polenta

(allergen-free)

Trippa alla parmigiana 12 euros

Tripe with tomato sauce and parmesan cheese

(contains dairy products, celery)

Filetto di manzo al pepe verde 15 euros

Beef tenderloin with green peppercorns

(contains dairy products)

Filetto di manzo all'aceto balsamico 15 euros

Beef tenderloin with balsamic vinegar

(contains dairy products)

Baccalà alla polesana con polenta 15 euros

Salt cod with tomato sauce, served with polenta

(contains gluten, fish)

Seppie e piselli con polenta 15 euros

Cuttlefish and peas, served with polenta

(allergen-free)

SIDE DISHES

Patate sofegà 5 euros

Boiled potatoes with rosemary

(allergen-free)

Grilled vegetables 5 euros

(allergen-free)

Erbette cotte 5 euros

Sautéed mixed greens

(contains dairy products)

Peperonata 5 euros

Sautéed bell peppers with onions

(contains celery)

“Fasoeti” in salsa di acciughe 5 euros

Beans with anchovy sauce

(contains fish)

SALADS

La solita grazie 7 euros

Wild greens, tuna, corn, Taggiasca Italian olives, mozzarella, carrots
(contains fish, dairy products)

La dieta da domani 8 euros

Wild greens, radicchio from Lusia, burrata, mortadella from Bologna I.G.P, toasted pistachios
(contains dairy products, nuts)

Bella Robbè! 8 euros

Wild greens, grape tomatoes, shaved parmesan, prosciutto di Parma, mushrooms, balsamic reduction
(contains dairy products)

DESSERTS

Tiramisù 5 euros

(allergen-free)

Zuppa inglese 5 euros

Trifle Italian style
(contains gluten, egg, latticini)

Panna cotta 5 euros

(contains gluten, dairy products)

Crostata dell'osteria 5 euros

Our own pie
(contains gluten, egg, dairy products)