

OSTERIA DEI MERAVIGLIATI

APPETIZERS

COLD SLICED VEAL W/CREAMY TUNA AND CAPER SAUCE €13,50

Allergens: fish, eggs, mustard, nuts

HAND-CHOPPED BEEF TARTARE W/CITRONETTE €14,00

Allergens: mustard, sulphites, fish, celery

RUSSIAN SALAD €9,50

Allergens: fish, eggs, mustard, nuts, sulphites

SAVORY CANNOLI W/TUNA AND CARAMELIZED ONION €10,50

Allergens: fish, eggs, mustard, gluten

BURGUNDY STYLE SNAIL 6 O 12 PCS €9,00/ €14,00

Allergens: celery, dairy

VEAL TONGUE W/GREEN HERB SAUCE €10,00

Allergens: fish, sulphites

PIEDMONTESE VEGETABLE GIARDINIERA €9,00

Allergens: celery, sulphites

ROASTED PEPPERS W/BAGNA CAUDA
(WARM GARLIC AND ANCHOVY SAUCE) €9,50

Allergens: fish

CANTABRIAN ANCHOVIES W/GREEN HERB SAUCE €10,00

Allergens: fish, sulphites

VEAL OFFAL
(BRAIN, SPINAL CORD, AND SWEETBREADS) €12,00

Allergens: gluten, eggs

CONFIT RABBIT IN OLIVE OIL €12,00

Allergens: celery

SAVORY BRISE TART W/SEIRASS RICOTTA, CONFIT CHERRY TOMATOES
AND ZUCCHINI CARPACCIO €12,00

Allergens: gluten, dairy, eggs

FIRST COURSES

30-YOLK TAJARIN W/ANCHOVIES, LEMON ZEST
AND BLACK TRUFFLE PEARLS €15,00

Allergens: gluten, dairy, eggs

RICOTTA GNOCCHI W/FIG AND SAUSAGE €15,00

Allergens: dairy, gluten, sulphites

RISOTTO W/RATATOUILLE (VEGETABLE STEW) €14,00

Allergens: dairy, sulphites, celery

MAIN COURSES

BAKED RABBIT ROLL W/CARMAGNOLA ROASTED PEPPERS €18,00

Allergens: sulphites, celery

DUCK BREAST W/RADICCHIO SALAD, ORANGE
AND CARAMELIZED FIG €22,00

Allergens: sulphites

ROASTED OCTOPUS W/SMOOTH POTATO PURÉE,
LIME AND HONEY €20,00

Allergens: crustaceans

TASTING MENU

€38,00

TRIO APPETIZERS (COLD VEAL W/TUNA SAUCE,
HAND-CHOPPED BEEF TARTARE, RUSSIAN SALAD)

Allergens: fish, mustard, nuts

THREE-ROAST PLIN RAVIOLI W/VEAL JUS

Allergens: gluten, eggs, celery

BRAISED VEAL CHEEK

Allergens: sulphites

BUNÈT

Allergens: dairy, eggs, nuts, sulphites

COVER CHARGE €2,50

DRINKS

WATER	€2.50
SOFT DRINKS	€3.00
BEER	€4.50
ESPRESSO COFFEE	€1.80
DIGESTIFS.	€4.50
RUM	€6.00
BAROLO CHINATO	€7.00
VERMOUTH	€7.00

SMALL SELECTION OF CHEESES FROM
"BORGO AFFINATORI"

4 CHEESES €9.00

6 CHEESES €13,50

RECOMMENDED WINE PAIRINGS

MOSCATO D'ASTI CANELLI €5.00

LATE HARVEST WINE €8.00

DESSERTS

DARK CHOCOLATE CREAM
W/RASPBERRY COULIS €8,00

Allergens: dairy, gluten

PANNA COTTA W/FIG PURÉE €8,00

Allergens: dairy

TRADITIONAL TIRAMISU W/FRESH
BARUFFALDI MASCARPONE €8,00

Allergens: gluten, eggs, dairy, sulphites

STUFFED PEACH
W/CHANTILLY CREAM €8,00

Allergens: dairy, nuts

CAMILLA CARROT AND ALMOND CAKE
W/YOGURT MOUSSE AND BLACKBERRIES
€8,00

Allergens: gluten, nuts, dairy

OSTERIA DEI MERAVIGLIATI

APERITIF MENU (5:30 PM – 7:00 PM)

GLASS OF "ALTA LANGA"
SPARKLING WINE €9.00
GLASS OF TRADITIONAL METHOD
SPARKLING WINE €8.00
GLASS OF CHARMAT METHOD
SPARKLING WINE €6.00
GLASS OF STILL WHITE
OR ROSÉ WINE €6.00
GLASS OF RED WINE €6.00
GLASS OF MOSCATO €5.00

IN ADDITION TO OUR WINE SELECTION,
YOU WILL ALSO FIND...

SPRITZ €6,00
HUGO SPRITZ €6,00
LEMON SPRITZ €6,00
NEGRONI €7,00
AMERICANO €6,50
GIN TONIC €9,00
BIRRA €4,50

PRICES INCLUDE A SMALL COMPLIMENTARY
CHARCUTERIE AND CHEESE BOARD.

TRY OUR BRUSCHETTA TOO...

PEAR AND GORGONZOLA €6.00

Allergens: gluten

TOMATO AND BUFFALO STRACCIATELLA €6.00

Allergens: gluten, dairy

BRA SAUSAGE AND CARAMELIZED ONION €7.00

Allergens: gluten, dairy, sulphites

BELL PEPPERS, CAPERS AND ANCHOVIES €7.50

Allergens: gluten, dairy, sulphites