

## APPETIZERS

- Bread croutons with lardo
- Bread croutons with buffalo stracciatella and Cantabrian anchovies
- Bread croutons caprese style
- Bread croutons with philadelphia and mortadella
- Bread croutons with friarielli and pepperoni pesto
- Plate of tuscan prosciutto
- Buffalo stracciatella with black truffle
- Plate of cured meats

## FIRST DISHES

- Fresh paccheri with tomato sauce and basil
- Pears and cheese ravioli with butter, saffron and Parmigiano Reggiano
- Gnocchi with nuts cream and gorgonzola
- Testaroli with home made pesto
- Risotto "Carnaroli" milanese style
- Homemade malfatti with ricotta and spinach, butter and sage
- Fresh tagliolini with black truffle

## MAIN COURSE

- Grilled chicken breast with baked potatoes
- Roasted beer sauce chicken with baked potatoes
- Veal liver, butter and sage with polenta
- Grilled white meat skewers with baked potatoes
- Grilled Bavarian steak with potatoes
- Raw meat "Tartare" style
- Stew beef with polenta
- Veal marrowbone milanese style with polenta
- Polenta taragna with Branzi cheese and truffle
- Iberian pork cutlet with lime and potatoes
- Raw meat with truffle
- Risotto and veal marrowbone milanese style with polenta

## Pric SIDE DISHES

- | Pric | SIDE DISHES                          | Pric |
|------|--------------------------------------|------|
| 12   | • Roasted potatoes                   | 5    |
| 14   | • Mixed salad                        | 5    |
| 14   | • Chicory with oil, garlic and chili | 5    |
| 14   | • Fennel salad                       | 5    |
| 14   | • Cabbage salad                      | 5    |
| 15   | • Polenta                            | 6    |

## DESSERT (homemade)

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|----|--------------------------------------------------------------|----|
|    | • Cheese selection with jam                                  | 12 |
|    | • Ice cream                                                  | 3  |
| 10 | • Ice cream with crumble                                     | 5  |
| 15 | • Creme caramel                                              | 6  |
| 16 | • Passion fruit sorbet                                       | 4  |
| 15 | • Campari and orange sorbet                                  | 4  |
| 18 | • Tiramisù                                                   | 6  |
| 17 | • Panna cotta with berry sauce                               | 6  |
| 21 | • Cheesecake with berry sauce                                | 6  |
|    | • Hot apple cake with cinnamon and ice cream                 | 7  |
|    | • Passion fruit bavarian with crumble                        | 6  |
|    | • Chocolate souffle with english cream and raspberries sauce | 7  |

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|----|--------------|-----------------------------------------------------------|
| 13 |              |                                                           |
| 14 | • Water € 2  | If you have any allergies or intolerances, please yell us |
| 14 | • Coffee € 2 |                                                           |

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|----|-------------------------|--|
| 14 |                         |  |
| 17 | • Bitter liqueurs € 4   |  |
| 17 | • Bread and service € 3 |  |

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|----|--|-----------------------------------------------|
| 18 |  |                                               |
| 19 |  | Some products may have been frozen originally |
| 21 |  |                                               |
| 21 |  |                                               |
| 26 |  |                                               |
| 28 |  |                                               |



30 ANNI  
1993-2023

# Osteria dei Vecchi Sapori

Ask us for the list of ingredients