

## APPETIZERS

- Bread croutons with Patanegra lardo
- Bread croutons with buffalo stracciatella and Cantabrian anchovies
- Buffalo stracciatella with black truffle
- Plate of speck and pugliese burratina
- Plate of cured meats

## FIRST DISHES

- Lentil soup
- Fresh paccheri with tomato sauce and basil
- Testaroli with garlic, oil and hot pepper
- Pears and cheese ravioli with butter, saffron and Parmigiano Reggiano
- Ravioli with spinach butter and sage
- Homemade pappardelle with roe deer ragù
- Risotto "Carnaroli" milanese style
- Ravioli with chhese and black truffle
- Fresh tagliolini with black truffle

## MAIN COURSE

- Trippa milanese style
- Roasted chicken with potatoes
- Grilled Bavarian steak with potatoes
- Raw meat "Tartare" style
- Chicken scallops with mushrooms and polenta
- Roasted pork shank with polenta
- Stew beef with polenta
- Veal marrowbone milanese style with polenta
- Polenta with Branzi cheese and black truffle
- Iberian pork cutlet with lime and potatoes
- Raw meat with black truffle
- Risotto and veal marrowbone milanese style

## SIDE DISHES

- 12 • Polenta 6
- 14 • Roasted potatoes 5
- 13 • Mixed salad 5
- 15 • Cabbage salad 5
- 13 • Chicory with oil, garlic and chili 5

## DESSERT (homemade)

- 10 • Cheese selection with honey 12
- 10 • Ice ceam 3
- 14 • Ice cream with crumble 5
- 15 • Chestnut bavarian with chocolate 72% 6
- 15 • Montebianco 6
- 18 • Lemon sorbet 4
- 18 • Tiramisù 6
- 20 • Panna cotta with berry sauce 5
- 20 • Cheesecake with berry sauce 6
- Hot apple cake with cinnamon and ice cream 7
- Chocolate souffle with english cream and raspberries sauce 7

- 16 • Water € 2 If you have any allergies or intollerances, please tell us
- 14 • Coffee € 2

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

18 Some products may have been frozen originally

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- 21
- 24
- 28



30 ANNI  
1993-2023

Osteria dei Vecchi Sapori

Ask us for the list of ingredients