

OSTERIA ITALIA

Cite Biunde

Tasting Menu

Tradition three starters

Three meat stuffed Plin Agnolotti

Nebbiolo wine braised veal

Traditional cream pudding

40 euro

Look at the Blackboard

The Dish of the Day

Wine by the Glass

And ask us about the Wine,

Beer and Spirits Menu

To Share

(for 2 people)

Bread, butter and anchovies from the Cantabrian.....	14 euro
Friciula with 30 month seasoned Parma Ham Pio Tosini.....	14 euro
Rice nachos with Osteria Italia's sauce.....	7 euro
Napkin plin agnolotti.....	20 euro

Starters

Veal Fassona tartare.....	10 euro
Sliced veal with tuna sauce.....	12 euro
Vegetables, tuna and mayonnaise sauce.....	10 euro
Tradition three starters.....	16 euro
Corn Tacos with pulled rabbit and bittersweet vegetables.....	10 euro

Pasta

Fresh egg pasta with veal and pork sauce.....	12 euro
Three meat stuffed plin agnolotti with veal jus or with butter and sage.....	14 euro
Potato dumplings with Bra cheese fondue and hazelnuts.....	12 euro

Main Course

Leg of lamb slow cooked in a wood oven.....	15 euro
Nebbiolo wine braised veal.....	15 euro
Cheese selection (6 pcs).....	14 euro

Desserts

Traditional cream pudding	6 euro
Hazelnuts cake with Moscato cream	6 euro
Traditional Cocoa Pudding	7 euro
Tradition three desserts Ice-cream and sorbet	12 euro 5 euro
Cream Ice-cream, Chocolate and Coffe	5 euro

Bevande

Water.....	2 euro
Coffee.....	1 euro
Dignitosamente Bricco liquor.....	4 euro

We inform our customers that some products are treated with the rapid reduction of temperature (according to EC Regulation no.852/04). We kindly ask You to inform our staff about any food allergies or intolerances before your order. During kitchen cooking, we can't exclude any cross contamination.