

Osteria Italia

First dishes

RISOTTO ALLA MILANESE CON SALSICCIA

Carnaroli rice with saffron and sausage flavour *l €10

RAVIOLI VALTELLINESI

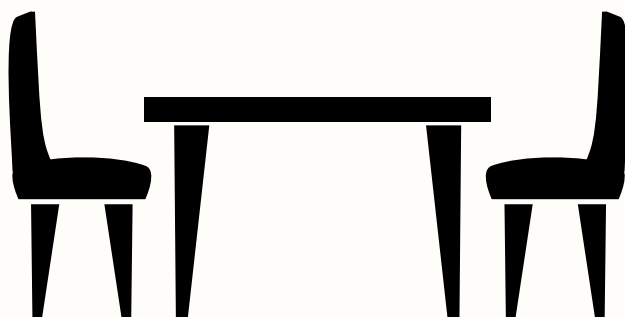
Fresh Saracen pasta ravioli filled with Casera cheese *l,g,u €11

TAGLIATELLE AL RAGÙ

Fresh long pasta with beef meat sauce* l,g,u,s
€10

ZUPPA DI CIPOLLE

Onion soup from the tavern *l,g €10



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Main courses

MONDEGHILI CON POLENTA

Pork Meatballs flavored with garlic, nutmeg and cheese, breaded and fried in butter *l,g,u €15

UCCELLINI SCAPPATI CON POLENTA

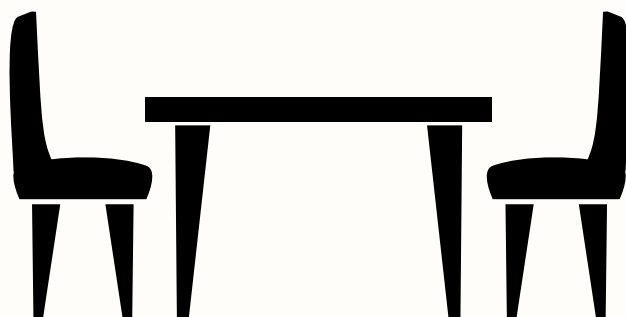
Pork rolls stuffed with cheese, bacon and sage, browned and served with polenta *l €15

SALAME NOSTRANO SCIATT E SONGINO

Salami and typical crunchy buckwheat pancakes balls with cheese heart *l,g €15

FORMAGGI DELLA VALSASSINA

Trio of selected Lombard cheeses with polenta *l €15



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Side dish

PATATE FRITTE *

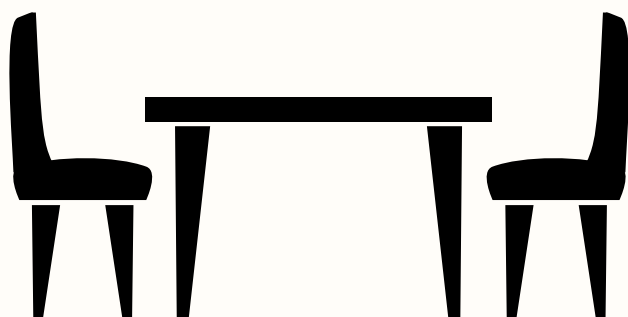
French fries €5

GIARDINIERA APPETITOSA

Mixed vegetables in a tasty sweet and sour tomato
sauce *s €5

CIPOLLE CARAMELLATE

Caramelized onions €5



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Dessert

TORTA AL CIOCCOLATO

Dark chocolate tender cake *l €5

ZABAIONE

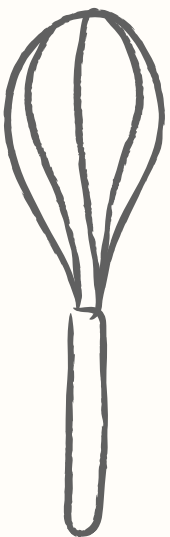
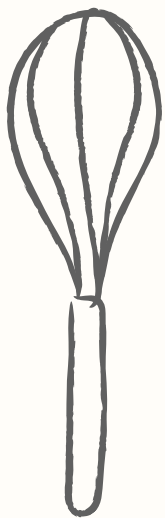
Homemade eggnog with biscuits *l,g,u €5

PAN DE MEJ

The crunchy sweet corn flour pie typical of Lombardy to be softened with liqueur *l,g,u €5

MELA DELL'OSTERIA

Trio of cooked apple, eggnog and cinnamon *u €5



Coperto € 1

*Allergens: L milk G gluten U eggs S celery F nuts

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RED WINES

| | |
|----------------------------|----|
| Bonarda San Zeno | 16 |
| Rosso di Valtellina Nera | 16 |
| Sassella Nera | 19 |
| Valp.Ripasso Aristocratico | 19 |
| Lagrein | 19 |
| Bolgheri Rosso | 25 |
| Amarone Bennati | 60 |

WHITE WINES

| | |
|--------------------------|----|
| Pinot | 16 |
| Prosecco Amanti | 18 |
| Rosé Agriverde Cuvée | 18 |
| Franciacorta Ferghettina | 35 |

BEVERAGES

| | |
|----------------------|---|
| Beer 33 cl | 4 |
| Coca cola 33 cl | 3 |
| Liqueurs and grappas | 3 |
| Water | 2 |
| Coffee | 2 |

