

Osteria Italia

Appetizer

PRIMA O POI

Local salami, Rocket and sciatt *l,g € 16

First dishes

RISOTTO ALLA MILANESE CON SALSICCIA

Carnaroli rice with saffron and sausage flavour *l €11

CASONCELLI BERGAMASCHI

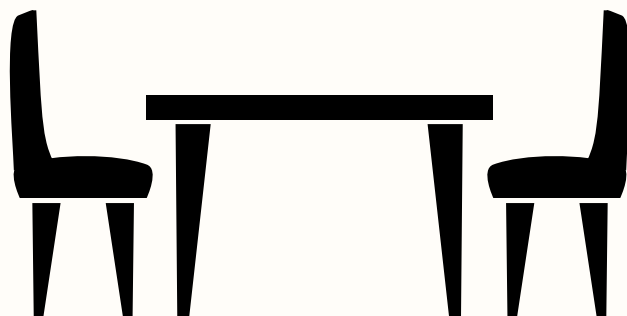
Fresh pasta ravioli filled with meat, parmesan, amaretti and sultanas, sautéed with bacon, butter and sage *l,g,u €12

TAGLIATELLE AL RAGÙ

Fresh long pasta with beef meat sauce* l,g,u,s
€11

RAVIOLI TALEGGIO E PERE

Fresh pasta ravioli filled with Taleggio cheese and pears, sautéed in butter *l,g,u €12



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Main courses

MONDEGHILI CON CIPOLLE CARAMELLATE

Pork Meatballs flavored with garlic, nutmeg and cheese, breaded and fried in butter *l,g,u €16

UCCELLINI SCAPPATI CON VERDURE

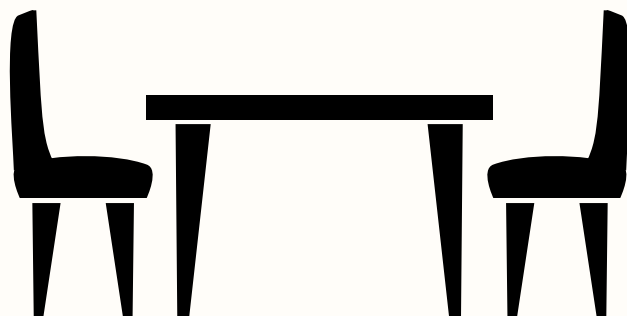
Pork rolls stuffed with cheese, bacon and sage, browned and served with diced vegetables *l
€16

COTOLETTA ALLA MILANESE

Veal cutlet breaded and fried in butter *l,g,u €16

FORMAGGI DELLA VALSASSINA

Trio of selected Lombard cheeses with polenta*l €16



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Side dish

GIARDINIERA APPETITOSA

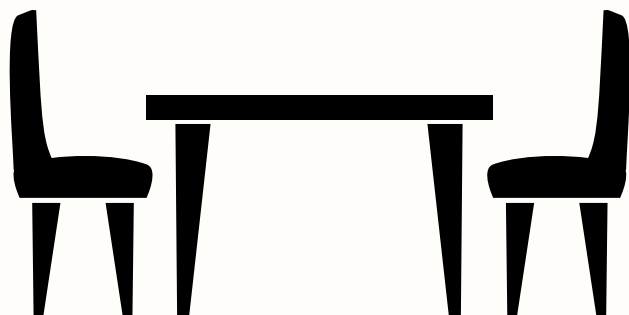
Mixed vegetables in a tasty sweet and sour tomato
sauce *s €5

CIPOLLE CARAMellate

Caramelized onions €5

FIORI DI ZUCCA IN PASTELLA

Courgette flowers breaded and fried, until available
€5



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Dessert

TORTA AL CIOCCOLATO

Dark chocolate tender cake *l €5

ZABAIONE

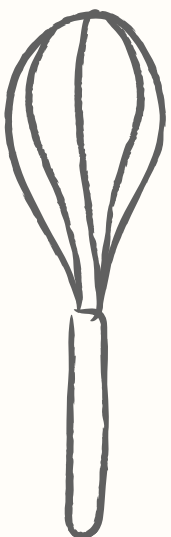
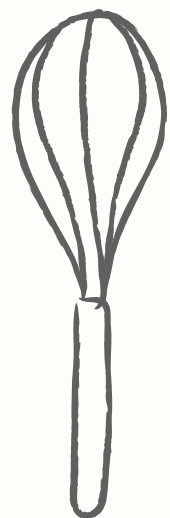
Homemade eggnog with biscuits *l,g,u €5

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
Franciacorta	35

BEVERAGES

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

