



Meraviglioso

OSTERIA

A preparation that starts from olive wood, burned every day in our Robata Josper monoblock.

For an experience synonymous with continuity and fluidity between our spaces, our dishes and the territory that hosts us.

All this to also achieve one of our goals, to be a sustainable company through the use of olive wood, our caress to the Earth.

Chef Michele Panzarini



TO START

Sparkling wine with...
10 €

Osteria's Menù

Tuna, mediterranean salad, mozzarella

Scallops, spinach and aioli sauce

Risotto Marinara

Sorbet

Earthenware cooked catch of the day

Ricotta cheese, chocolate and pear

65 €

RAW FISH

Raw seafood plateau:
mussels, local mussels, sea truffle, cockles, sliced cuttlefish (2,4,14**)
20 €

Local red prawns (2,**)
6 €/ea.

Local langoustine(2,**)
6 €/ea.

Our oyster selection (14)
7 €/ea.

Local mussel (14)
1 €/ea.

Mussel (14)
0,5 €/ea.

Sea truffle (14)
2 €/ea.

Cuttlefish (4,**)
2,5 €/ea.

Portion of sliced cuttlefish (4,**)
12 €/200gr/

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STARTER

Red shrimp tartare, frisella bread, datterino tomatoes and basil (1,2,4,7 **)
22 €

Catch of the day carpaccio, baby lettuce, oil and lemon (4 **)
18 €

Cuttlefish au gratin as it once was (1,4,7,**)
20 €

Cooked with olive wood

Wood oven cooked octopus (4,12,14, **)
20 €

Breaded sardines, salad, anchovy dressing (1,3,4,8, **)
20 €

Scallops, spinach and aioli sauce (4,3, **)
22 €

Tuna, mediterranean salad, mozzarella (4,6,11,**)
19 €

Piglet belly, escarole and pecorino cheese (7,9,**)
18 €

FIRST COURSE

Spaghetti, zucchini alla poverella, shrimp and mint (1,2,4,7,8 **)
22 €

Lobster pacchero (min. two portions) (1,2,4,7 **)
29 € *pp*

Risotto Marinara (min. two portions) (2,4,7,14 **)
20 € *pp*

Orecchiette, eggplant, baked tomato and salted ricotta (1,3,7,8,10)
18 €

Tubetto pasta served with cooked and raw rockfish ragout, (1,4 **)
22 €



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MAIN COURS

Traditionally cooked

Fished between salt and clay (1,4,8,14 **)
24 €

Fried squid, prawns and paranza (1,4,8,14 **)
20 €

Cooked with olive wood

Beef filet, potatoes and onions
24 €

Fish with field vegetables
29 €

Crunchy seabass cooked with skin with sweet and sour sauce (1,4,8 **)
20 €

Lobster and its coral (2,3,10 *)
35 €

SIDES FROM OUR VEGETABLE GARDEN

Summer mesclun
7 €

Our harvest vegetable of the day
7 €



FOR THE KIDS

Natural roasted ham (1)
8 €

Fish and chips (1,2,3,4,8,14,**)
15 €

Chicken scaloppina with fries (1,3,8,**)
15 €

DESSERT

Hot brioche, icecream and Borsci zabaione(1,3,7,8)
12 €

Tiramisù (3,7,8,**)
7 €

Ricotta, chocolate and pear (1,3,7,8,**)
7 €

Seasonal fruit salad (1,3,7,8,**)
7 €

DRINK

Biosalus Water 3€
Panna Water 5€
San Pellegrino Water 5€
"Il Manovale" Coffee 2€

Service 3€



ALLERGENS

Guest with allergies to certain foods items are kindly advised to inform the Maitre. Our staff is well trained and will be happy to help you choose the best dish related to any specific allergy or intolerance issue. The numbers inserted by each dish indicates possible allergens. Please check on the relative list.

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|----------------|--------------|
| 1. Cereals | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame |
| 5. Peanuts | 12. Sulphur |
| 6. Soy | 13. Lupine |
| 7. Milk | 14. Mollusks |

**In the absence of fresh product, a high quality frozen product may be us*

***Our Fish is purchased Fresh and treated with intense cold (-20°C) in order to guarantee the maximum safety and health of our guests. Complies with Regulations Requirements (Reg.CE 853/04)*