



# 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.*

— MERAVIGLIOSO OSTERIA MODERNA —

Chef / **Michele Panzarini**



## TO START

Glass of Sparkling Wine accompanied by... 10 €

## OSTERIA'S MENU

the "Osteria's Menü" will be served to all customer for more than 7 guests € 50  
*per person*

Cod, potato foam, and golden onion (1, 4, 7)\*\*

"Candele spezzate" pasta with cuttlefish, salted ricotta, and basil (1, 4, 7)\*\*

Sorbet

Catch of the day, cardoncelli mushrooms, and puntarelle (4, 9)\*\*

Ricotta cake cooked in a jar (1, 3, 7)\*\*

## RAW FISH

RAW SEAFOOD PLATEAU:  
local mussels, sea truffle, cockles, sliced cuttlefish (2,4,14\*\*) 20 €

Local red prawns (2)\*\* 7 €/ea.

Local langoustine (2)\*\* 6 €/ea.

Our oyster selection (14) 8 €/ea.

Local mussel (14) 1 €/ea.

Mussel (14) 0,5 €/ea.

Sea truffle (14) 2 €/ea.

Cuttlefish (4)\*\* 1 €/ea.

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



## STARTERS

Fish tartare, bottarga, olives, and capers (4, 8)**	25 €
Red prawn carpaccio with tomato and olives (2, 7)**	27 €
Sardines and sautéed escarole (1, 4, 7)**	24 €
Octopus slowly cooked in a clay pot (4, 12, 14)**	22 €
Cod, potato foam, and onion (1, 4, 7)**	20 €
Fava beans, chicory, and pancetta.	18 €

## PRIMI

Paccheri, cardoncelli mushrooms, and langoustines (1, 2, 4, 7)**	26 €
Potato and mussel risotto (min. 2 pp) (7, 9, 14)**	24 €
Broken candles, cuttlefish, salted ricotta, and basil (1, 4, 7)**	24 €
Orecchiette with turnip greens and anchovies (1, 4)**	18 €
Square tubettino pasta with raw and cooked rockfish sauce (1, 4)**	24 €



## MAIN COURSES

Hook-caught sea bream in a soup with field vegetables (4, 9)**	25 €
Dentex, cardoncelli mushrooms, and puntarelle (4, 9)**	27 €
Grilled squid on a bean soup (4, 9)**	24 €
Sea bass cooked skin-side down with sweet and sour sauce (1, 4, 8)**	22 €
Mixed deep-fried squid, prawns, and small fish (1, 4, 8, 14)**	22 €
"Scottadito" lamb ribs (10)**	25 €
Beef fillet with potatoes and onions	26 €

## SIDES FROM OUR VEGETABLE GARDEN

Winter mesclun	7 €
The daily harvest of vegetables	7 €

## FOR THE KIDS

Fish cutlet and French fries (1, 2, 3, 4, 8, 14)**	15 €
Free-range chicken cutlet with French fries (1, 3, 8)**	15 €



## ICE CREAMS AND SORBETS

Milk ice cream / chocolate (3, 7, 8)\*\* 6 €

Lemon and ginger sorbet / fruit (3, 7, 8)\*\* 6 €

## DESSERT

Ricotta cake in a jar (1, 3, 7)\*\* 7 €

Tiramisù (3, 7, 8)\*\* 7 €

Warm brioche, milk ice cream, and Borsci zabaione (1, 3, 7, 8)\*\* 10 €

Seasonal fruit platter (1, 3, 7, 8)\*\* 8 €

## DRINK

Biosalus Natural Water (treated drinking water) 3 €

Biosalus Sparkling Water (treated and carbonated drinking water) 3 €

Panna Water 5 €

San Pellegrino Water 5 €

"Il Manovale" Coffee 2 €

**Service charge 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.*

- |                |              |
|----------------|--------------|
| 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 used*

*\*\*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 (RegCE 853/04)*