

CLASSIC PIZZAS

MARINARA	Tomato, Garlic & Olive Oil – 7 ⁽²⁾
MARGHERITA	Tomato, Mozzarella, Basil – 7.5 ⁽²⁻⁴⁾
NAPOLI	Tomato, Mozzarella, Anchovies, Origano – 9 ⁽²⁻⁴⁻⁶⁾
4 CHEESE	Tomato, Mozzarella, mix Italian Cheese – 9.5 ⁽²⁻⁴⁾
4 SEASON	Tomato, Mozz, Mushrooms, Ham, Artichokes, Olives – 9.5 ⁽²⁻⁴⁾
BUFALINA	Tomato, Buffalo Mozzarella, Basil – 9 ⁽²⁻⁴⁾
CAPRICCIOSA	Tom, Mozz, Mushrooms, Ham, Artichoke, Olive, Anchovy – 9.5 ⁽²⁻⁴⁻⁶⁾
ROMANA	Tom, Mozz, Capers, Anchovies, Origano – 9 ⁽²⁻⁴⁻⁶⁾
CALZONE	Tomato, Mozzarella, Ham – 9 ⁽²⁻⁴⁾
CALZONE STUFFED	Tom, Mozz, Mushrooms, Ham, Artichokes – 9.5 ⁽²⁻⁴⁾
SICILIANA	Tomato, Anchovies, Capers, Olives – 9 ⁽²⁻⁶⁾
DIAVOLA	Tomato, Mozzarella, Spicy salami – 9 ⁽²⁻⁴⁾
WURSTEL	Tomato, Mozzarella, Wurstel – 8.5 ⁽²⁻⁴⁾
SAUSAGE TURNIP	Tomato, Mozzarella, Sausage and Turnip Greens – 9.5 ⁽²⁻⁴⁾
TUNA & ONION	Tomato, Mozzarella, Tuna, Onion – 9.5 ⁽²⁻⁴⁾
MIX SEA FOOD	Tomato, Mozzarella, mix Sea Food * – 11 ⁽²⁻³⁻⁴⁻⁶⁻¹³⁾
REGINA	Cherry Tomatoes, Buffalo Mozzarella, Basil – 9.5 ⁽²⁻⁴⁾
FRESCA	Mozzarella, Rocket salad and Cherry Tomatoes – 9 ⁽²⁻⁴⁾
PARMA	Tomato, Mozzarella, Parma Ham – 10 ⁽²⁻⁴⁾
VEGETARIAN	Tomato, Mozzarella, Vegetables – 9.5 ⁽²⁻⁴⁾
APPLE & ZOLA	Mozzarella, Gorgonzola Cheese and Apple – 9.5 ⁽²⁻⁴⁾
SPECK E BRIE	Tomato, Mozzarella, Speck, Brie Cheese – 11 ⁽²⁻⁴⁾
CAPRESE	Bread Pizza, Cherry Tomatoes, Fresh Mozzarella – 9 ⁽²⁻⁴⁾

BROWN BREAD PIZZA +1€

GLUTENFREE plus +3€

ALLERGENS: 1 Peanuts; 2 Gluten; 3 Crustaceans; 4 Milk; 5 Eggs; 6 Fish; 7 Soya; 8 Nuts; 9 Celery; 10 Mustard.
11 Sesame; 12 Lupins; 13 Molluscs; 14 Sulfur dioxide; * Product frozen at the origin

PIZZAS OF OSTERIA

BOMBA	Tom, Mozz, Gorgonzola, Spicy salami, Onion – 10 ⁽²⁻⁴⁾
AMALFI	Mozz, Smocked cheese, Anchovies, Lemon Zest, Basil – 10 ⁽²⁻⁴⁻⁶⁾
FIORELLO	Tom, Mozz, Fresh Burrata, Parma Ham and Basil – 12 ⁽²⁻⁴⁾
BRUGHIERA	Asparagus Cream, Speck, Confit Tomatoes, Burrata Cream – 12 ⁽²⁻⁴⁻¹¹⁾
AMATRICIANA	Tom, Mozz, Bacon, Roman Cheese, Pepper – 11 ⁽²⁻⁴⁾
CARBONARA	Mozz, Bacon, Roman Cheese, Egg Sauce, Pepper – 11 ⁽²⁻⁴⁻⁵⁾
NORMA	Tomato Sauce, Fried Eggplant, Roman Cheese, Basil – 11 ⁽²⁻⁴⁻⁵⁾
TARTUFATA	Mozz, Bacon, Truffle Cream & Pecorino Cheese – 13 ⁽²⁻⁴⁾
FRIGGITELLA	Mozz, Sausage, Sweet Green Pepper, Parmesan Cheese - 10 ⁽²⁻⁴⁾
SAPORITA	Tom, Mozz, Porcini Mushrooms, Oven Potatoes, Bacon – 12 ⁽²⁻⁴⁾
GENOVESE	Mozz, Basil Pesto, Dry Tomatoes & Crispy Parmesan – 10 ⁽²⁻⁴⁾
VALTELLINA	Tom, Mozz, Bresaola della Valtellina, Arucola e Parmesan – 12 ⁽²⁻⁴⁾
ITALIANA	Tom, Mozz, Parma Ham, Arucola, Parmesan Cheese – 12 ⁽²⁻⁴⁾
GIGLIO	Tom, Mozz, Parma Ham, Parmesan Cheese, Artichokes – 11 ⁽²⁻⁴⁾
PAPI	Tom, Mozz, Turnip, Smocked Cheese, Salami, Anchovy – 10 ⁽²⁻⁴⁻⁶⁾
PARMIGIANA	Tom, Mozz, Eggplants, Parmesan, Basil – 10 ⁽²⁻⁴⁾
BURRATA	Tomato sauce and Fresh Burrata Cheese – 8 ⁽²⁻⁴⁾
CETARESE	Tom, Mozz, Dried Tomatoes, Anchovies, Origano – 10 ⁽²⁻⁴⁻⁶⁾
TAGGIASCA	Tom, Mozz, Tuna, Olives, Dried Tomatoes – 10 ⁽²⁻⁴⁻⁶⁾
SUSANNA	Tom, Mozz, Parma Ham, Parmesan, Smocked cheese – 11 ⁽²⁻⁴⁾
RICOTTINA	Tom, Mozz, Sausage, Dried Tomatoes, Ricotta, Arucola – 10.5 ⁽²⁻⁴⁾
ROMANA ESTIVA	Bread Pizza, Fresh Tomato, Mozz, Capers, Anchovies – 10 ⁽²⁻⁴⁻⁶⁾
CALABRESE	Tom, Mozz, Tropea Onion, Ricotta Cheese, Nduja Spicy – 10 ⁽²⁻⁴⁾
MORTADELLA	Mozz, Brie, Mortadella, Pistachios – 11 ⁽²⁻⁴⁻⁸⁾
RUSTICA	Tom, Mozz, Gorgonzola, Cooked Ham, Artichokes – 11.5 ⁽²⁻⁴⁾
VEGANA	Tom-Pepper-Turnip Green-Chicory-Onion-Cherry Tomato – 10 ⁽²⁻⁴⁾

APPETIZER

Grilled Octopus & Burrata cheese, Dried Tomatoes and Crumble Bread - 12 (2-4-6)

Tuna Tartare Puntarelle salad, Soya & Ginger sauce, Sesame, Mayo of Avocado and Celery Water - 15 (5-6-7-9-11)

SeaFood* Salad Mussels, Clams, Shrimps, Octopus, Squids, Cherry Tomatoes, Onion, Bread Croutons - 13 (2-3-6-9-13)

Mix Raw Seafood* with Mazara Shrimp, Salmon Sashimi, Tuna Tartare, Oyster Sorlut, Scampo and Dressing - 25 (3-6-7-13)

Oysters Daniel Sorlut Oysters from the French Charente-Maritime coast – 4 pz (13)

Beef Tartare Anchovies, Capers, Olives, Tropea Onion, Mayo Mustard and Saffron Sponge - 15 (2-4-5-6-10)

Culatello & Patanegra Ham Culatello di Zibello DOP, Jamon Iberico di Bellota “Blazquez” and Fried Gnocchi - 15 (2)

Tarte-Tatin Asparagus with Asparagus, Parmesan Cheese Fondue and Italian Crispy Bacon - 15 (2-4)

La Burratina Mini Tomato Pizza with Tomato sauce and Mozzarella Burrata - 6 (2-4)

Focaccia Anchovies Pizza Bread Anchovies from Amalfi, Burrata, Chicory Salad and Lemon - 10 (2-4-6)

Focaccia Salmon and Lime Pizza Bread Arucola, Burrata, Salmon and Lime - 12 (2-4-6)

Focaccia Emiliana Focaccia with Mortadella DOP, Squacquerone Cheese and Balsamic Vinegar - 12 (2-4)

PASTA

Il Cetara Spaghetti with Pesto of Celery, Anchovies and Breadcrumbs - 14 (2-6-8-9)

Fregola Cous Cous with Bisque of Prawns, Raw Prawns* and Fresh Asparagus – 16 (2-3-9-11)

Scialatielli Sea Food* homemade Pasta with mix Fresh Sea Food - 15 (2-3-6-13)

Spaghetti with Clams with Wild Clams and Parsley - 15 (2-13)

Risotto Cheese and Pear with Strachitunt Cheese, Pear with Saffron and Coffee - 15 (2-4)

Beef Ravioli with beef, Fondue of Truffle Gorgonzola Cheese, and Bacon Pops - 18 (2-4-5-9)

Cheese, Pepper and Lime Spaghetti Cacio Cheese, Pepper and Lime - 13 (2-4-14)

Paccheri Burrata Paccheri di Gragnano with Pachino Sauce, Burrata and Basil - 12 (2-4)

COCKTAILS

CALICE DI CHAMPAGNE

Laurent-Perrier “La Cuvée” - 10

KIR-ROYAL

Champagne Laurent-Perrier, Creme de cassis – 10

APEROL SPRITZ

Prosecco, Aperol, Soda – 8

GIN & JEFFERSON TONIC

Hendricks –Roku –Del Professore – Latitude-Amaro

Jefferson Tonica Fever Tree, Lime - 12

MI-TO

Campari, Martini Rosso, Soda - 8

NEGRONI

Campari, Martini Rosso, Gin - 8

MOJITO

Rhum Bianco, Lime, Zuccherero, Menta, Soda - 8

KRAKEN MULE

Rhum Kraken, Ginger Beer, Lime - 12

FISH & MEAT

Red Tuna* Pistachios with Mango Chutney & Crispy Barley - 23 (2-6-8)

Cod Fish* with Tomatoes, Dehydrated Capers, Olives, Squid Ink Polenta Wafer - 21 (4-6-13)

Sea Bass in the oven with Breadcrumbs, Chicory Salad, Anchovies Mayo - 20 (2-4-5-6)

Mixed Fish Grilled with Tuna*, Sea Bass, Salmon, Prawns* and Octopus* - 25 (3-6)

Mix Fried Fish Squids*, Sardines*, and Shrimps* deep fried - 18 (2-3-6)

Beef Filet on Pan Brioche with Gorgonzola Cheese Fondue and Laurel sauce - 25 (4-2-9)

Sliced Beef with Fresh Asparagus and Parsley Mayo - 25 (4-9)

BBQ Pork Ribs with Mashed Potatoes with Chives and BBQ sauce – 20 (4-5-7-9-12)

La Milanese Veal Cutlet “Milanese Style” with oven Potatoes - 23 (2-4-5)