

## JOURNEY OF THE CHEF

(Menus for the whole table)

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“Crostini”, licorice scented butter and Catabrian anchovies

“Tagliatelle” made of Adriatic Sea Raw Cuttlefish, lemon, Gazpacho sauce and parsley sponge

“Vitello Tonnato” Fine sliced roasted veal served with tuna fish sauce

Mancini’s Pasta, 4 tomato sauce, Stracciatella cheese and lemon

Peas Risotto, raw Sicilian red shrimp and stracchino cheese

Iberico Pork, green beans, Valpantena’s black olives and turmeric scented carrots

Dessert of the Chef

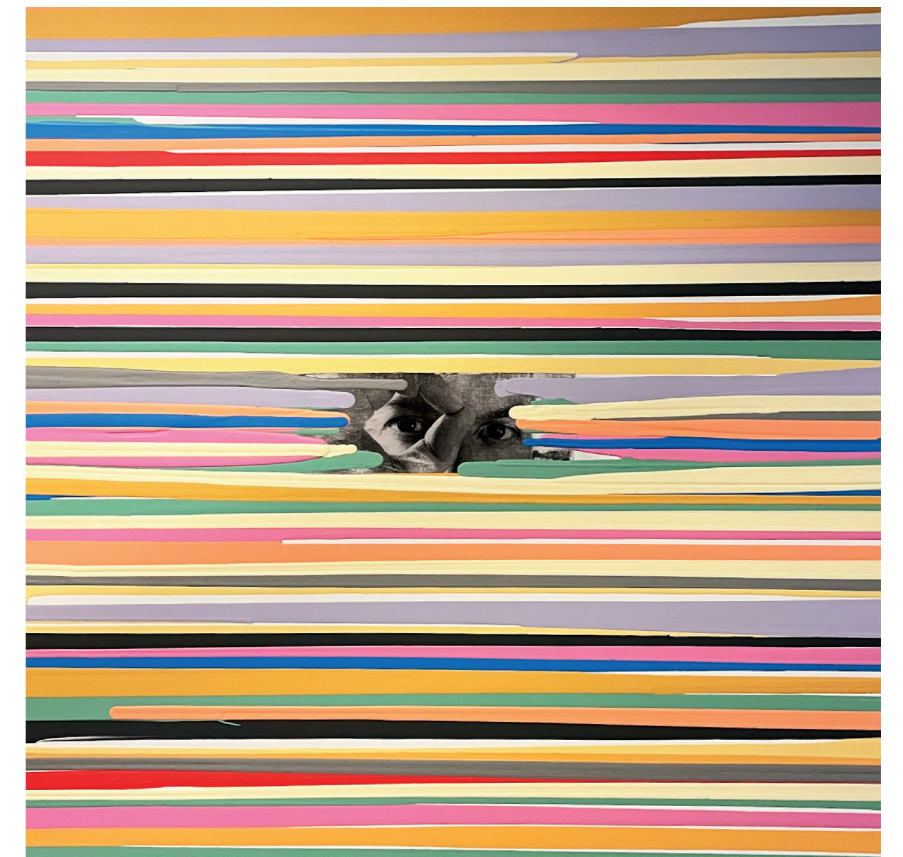
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**€55/person (drinks not included)**

In case of allergies and intolerances please contact the staff who will provide information about/on allergens contained in the various preparations. In order to guarantee the freshness of our dishes, some food are frozen at the origin: for any clarification please contact the staff.

Paint by Erika Tacchella  
[www.tacchella.art](http://www.tacchella.art)

## Osteria al Ritorno



“The pleasure of coming back together”



## OUR CLASSICS

Crispy Polenta from Storo, Gorgonzola cheese, honey and walnuts ( 4pcs)	€ 8
“Crostini”, licorice scented butter and Catabrian anchovies (4pcs)	€ 10
Warm Focaccia, tomatoes, Straciatella cheese and fresh basil (4pcs)	€ 10
Grilled bone marrow and crispy warm bread	€ 7
Charcuterie board and pickles	€ 15

## ALWAYS AVAILBLE...

Tartare from Piedmont's Fassona Beef, egg yolk and seasonal black Truffle	€20
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## STARTERS

Zucchini Cannelloni filled with Ricotta and Mozzarella cheese, Tomato coulis	€ 12
“Tagliatelle” made of Adriatic Sea Raw Cuttlefish, lemon, Gazpacho sauce and parsley sponge	€ 16
Gardesana Sauce Baccalá, Crispy Polenta from Storo and caramelized onions	€ 12
“Vitello Tonnato” Fine sliced roasted veal served with tuna fish sauce	€ 14

## FIRST COURSES

Peas Risotto, raw Sicilian red shrimp and stracchino cheese	€ 16
Mancini's Spaghetti with Veraci Clams, Bottarga, wild garlic and salted lemon	€ 16
Mancini's Pasta, 4 tomato sauce, Straciatella cheese and lemon	€ 14
Homemade Pasta with Chef's ragù	€ 12

## MAIN COURSES

Yellowfin Tuna Ceviche, Guacamole and mais crunchy chips	€20
Fishing of the day according to market	Variable Market price
Free-range chicken roll, Roman salad, parmesan cheese and lemon dressing	€20
Iberico Pork, green beans, Valpantena's black olives and turmeric scented carrots	€ 22
Rib-eye steak according to the day market (800/1000g) served with oven-baked potatoes	€ 6/hg

## ACCORDING TO THE SEASON

Side dishes	€ 5
Desserts	€ 7
Fruit	€ 4
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Water	€ 1,5
Coffee	€ 2
Cover charge & Bread	€ 3



[www.osteriaalritorno.com](http://www.osteriaalritorno.com)



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