

## JOURNEY OF THE CHEF

(Menus for the whole table)

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Yellowfin Tuna carpaccio, creole sauce, Guacamole, toasted  
sesame seeds and crispy Corn chips

Fried Cardoncello mushroom, Celeriac and pink pepper  
remoulade sauce

Roasted beef tongue, horseradish potato cream  
and green sauce

Creamy risotto with Monteveronese Cheese, Powder of  
Porcini Mushrooms and Black truffle Caviar

Braised pork cheek, celeriac foam and Porcini  
Mushrooms powder

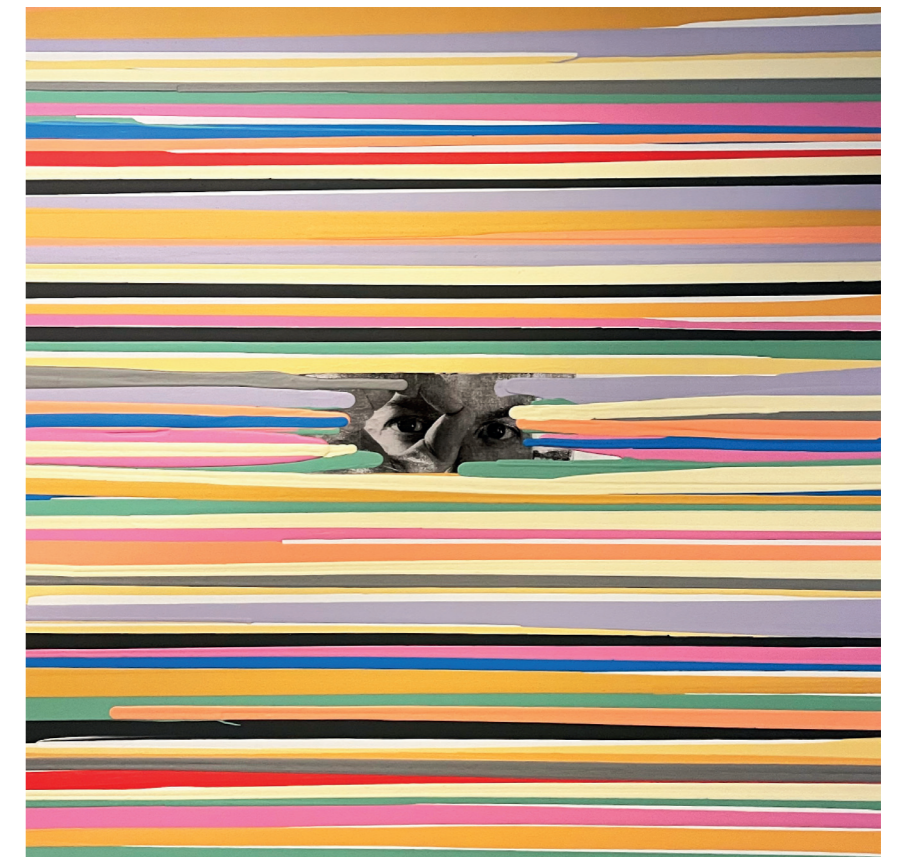
Dessert of the Chef

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**€55/person (drinks not included)**

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

## Osteria al Ritorno



"The pleasure of coming back together"

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.



## OUR CLASSICS

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

## ALWAYS AVAILABLE...

Tartare from Piedmont's Fassona Beef, white turnip, yogurt and grain Dijon mustard dressing	€20
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## STARTERS

Fried Cardoncello mushroom, Celeriac and pink pepper remoulade sauce	€ 12
Yellowfin Tuna carpaccio, creole sauce, Guacamole, toasted sesame seeds and crispy Corn chips	€ 16
Toasted bread, creamy stockfish and caramelized onions	€ 12
Roasted beef tongue, horseradish potato cream and green sauce	€ 14

## FIRST COURSES

Creamy risotto with Monteveronese Cheese, Powder of Porcini Mushrooms and Black truffle Caviar	€ 16
Single Grain Mancini's Spaghetti and octopus ragout	€ 16
Turanic grains Mancini's Penne, Broccoli cream, “Guanciaie” and bred crumbs	€ 14
Daily first course from our Chef (ask the waiter)	Variable Market price

## MAIN COURSES

Pan- fry Monkfish fillet, stewed mushrooms and fried sage	€ 22
Grilled Skirt steak from Garronese Veneta, crunchy spinach and potatoes	€ 18
Braised pork cheek, celeriac foam and Porcini Mushrooms powder	€20
18 Rib-Eye steak from Garronese Veneta (800/1000g)	€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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