

CHEF'S MENU

(the menu is intended for the whole table)

Starters in the middle of the table to share...

“Ovi & sparasi”

Asparagus with egg foam, local butter,

Black Truffle & grana padano

Marinated Salmon, pink pepper,

saltwort greens “agretti” and yoghurt sauce

Cuttlefish braised in its ink Venetian style (ink), fried polenta

and lime zest

Tartare of Garrosene beef, peas & broadbeans, hazelnuts

and Dijon Mustard

Veal “tonnato”, sliced veal with tuna mayonnaise

Branchi Ham

Stracciatella of Burrata cheese

First course choice from the menu for the whole table

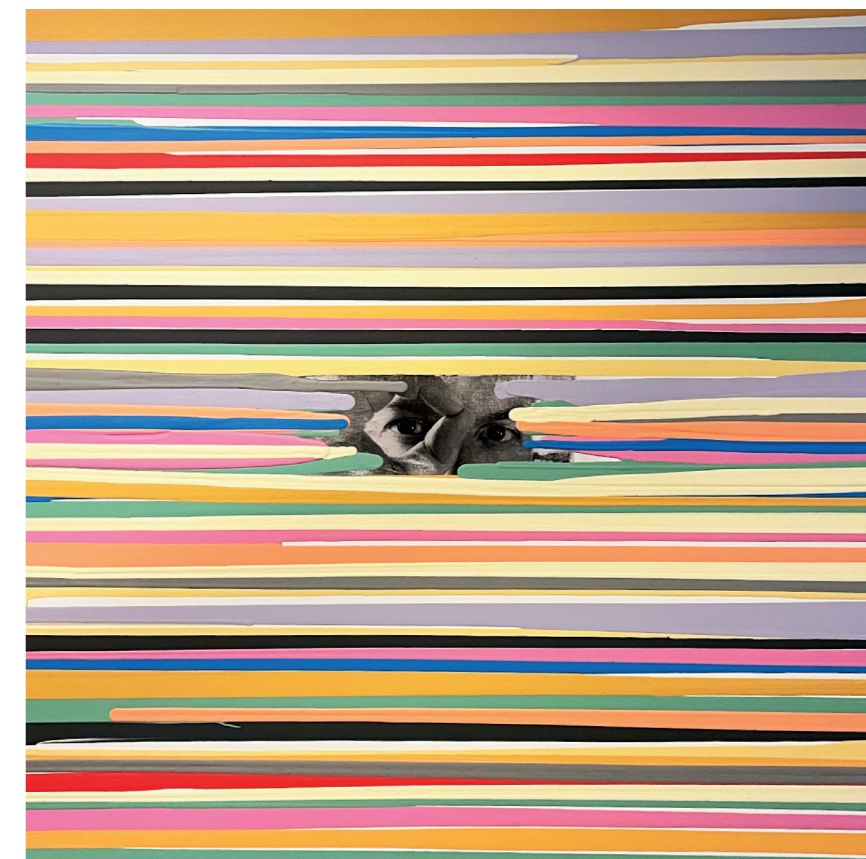
Surprise dessert from the chef

€60/person (beverages 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

Osteria al Ritorno



“The pleasure of coming back together”



STARTERS

“Ovi & sparasi” Asparagus with egg foam, local butter, Black Truffle & grana padano	€ 14
Marinated Salmon, pink pepper, saltworth greens “agretti” and yoghurt sauce	€ 15
Veal “tonnato”, sliced veal with tuna mayonnaise	€ 14

CLASSICS

Barbecued Veal marrow bones with crunchy bread (allow 20/25 minutes)	€ 8
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TO SHARE

Prosciutto “Culaccia di Soave” aged 18 months	€ 18
Branchi Ham	€ 18
Selection of Italian and international cheese	€ 15
Stracciatella of Burrata cheese	€ 6
Giardiniera pickles	€ 6

FIRST COURSES

Risotto with foraged wild hop greens, Taleggio cheese and black pepper	€ 16
Spaghettoni with wild garlic ramps and cured “bottarga” mullet roe	€ 16
Pasta “primo” Chef’s selection of the day	€ 14

MAIN COURSES

Cuttlefish braised in its ink Venetian style (inked), fried polenta and lime zest	€ 22
Tartare of Garrosene beef, peas & broadbeans, hazelnuts and Dijon Mustard	€ 20
Roasted rabbit and it’s jus, potato purée and saltworth greens	€ 20
Beef rib-eye at market price (1kg ca) with roasted potatoes	€ 7/hg

CHILDREN'S MENU

Pasta with tomato sauce/ragout/olive oil/butter	€ 10
Nutella bread	€ 3
“Memories of Grandma Romi” Bread, butter and sugar	€ 3

SEASONAL

Side dishes	€ 6
Desserts	€ 7

Water	€ 2
Coffee	€ 2
Cover charge & Bread	€ 3



www.osteriaalritorno.com



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