

CHEF'S MENU

(the menu is intended for the whole table)

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

Classic Eggplant parmigiana

Osteria signature's Veal Tonnato

Barbecued Veal marrow bones with crunchy bread

Prosciutto Crudo "Soave" aged 18 months

Stracciatella cheese, cherry tomatoes & basil

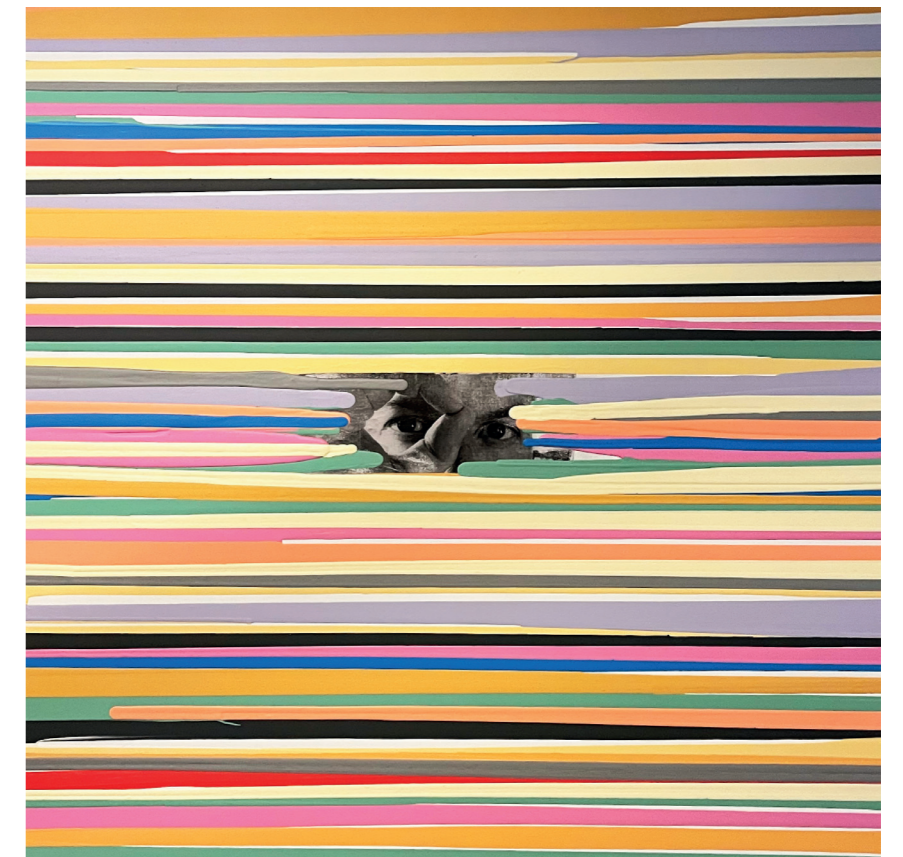
First course choice from the menu for the whole table

Surprise dessert from the chef

€50/person (beverages not included)

Paint by Erika Tacchella
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.



STARTERS

Classic Eggplant parmigiana	€ 12
Octopus salad	€ 14
Osteria signature's Veal Tonnato	€ 14

CLASSICS

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

TO SHARE

Prosciutto Crudo "Soave" aged 18 months	€ 15
Branchi Ham	€ 18
Selection of Italian and international cheese	€ 15
Stracciatella cheese, cherry tomatoes & basil	€ 12
Giardiniera pickles	€ 6

FIRST COURSES

Risotto with roasted pepper cream, oregano, dehydrated olives, anchovies, and stracchino cheese	€ 15
Spaghettoni with wild garlic and mullet roe	€ 15
Paccheri "Alla Puttanesca" Fresh tomato salsa, sautéed tuna, chopped capers, olives and dried tomatoes	€ 15
Mezze Maniche "Amatriciana", Classic fresh tomato salsa, guanciale and Pecorino cheese	€ 15

MAIN COURSES

Fried John Dory "St Peter", tomato & basil, cren's mayonnaise	€ 18
Sliced Roast Beef, aromatic herbs oil, lamb's lettuce and citrus dressing	€ 18
Chopped "Garronese" beef tartare, hazelnuts, mustard and chives	€ 18
Deboned roasted rabbit, potato purée, wild spinach "Buon Enrico"	€ 18

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



@osteria_al_ritorno



Osteria al Ritorno