

Osteria al Ritorno

"The pleasure of coming back together"

FOR OUR FOUR-LEGGED FRIENDS

Dogs are welcome, provided they follow a few simple rules
of good coexistence:

they must be clean and well-behaved; no food or drinks
are allowed inside the venue; they must get along with
other dogs; and during service it is important that they
remain under the table, without interfering with the
staff's work or disturbing other guests.

Thank you for your cooperation



*"This red house overlooking the water is not just a
building: it is a chapter of my life.
Here I worked, learned, and shared tables, gestures, and
silences. A place that taught me what care, respect, and love
for the craft truly mean."*

Francesco Alberti (2011-2013)

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.

THE CHEF'S TASTING MENU

5 courses from our menu that tell our story
at this moment € 60 p.p.
(The menu is intended for the entire table)

OUR SIGNATURE DISHES

Roasted veal marrow, salt and rosemary
(about 25 minutes) € 10

Brioche bread, licorice butter, anchovies
and lemon € 10

Our take on vitello tonnato
(low-temperature cooked veal, tuna sauce,
veal jus and raw tuna) € 20

"Garronese Veneta" beef tartare, egg yolk
and black truffle € 20

TO SHARE

18-month aged Soave Prosciutto Crudo € 18

Burrata stracciatella € 10

Eggplant caponata € 12

STARTERS

Eggplant parmigiana € 14

Onion tarte tatin, baby spinach,
grey mullet bottarga and pecorino € 14

Fried Storo polenta, tuna genovese
and raw tuna € 12

FIRST COURSES

Basil risotto with peas & fava beans,
squaquerone cheese and lemon € 16

Spaghettoni with tomato, burrata stracciatella,
candied lemon and basil € 16

Fusillone cacio e pepe, king prawns and lime € 16

Cappelletti stuffed with prosciutto crudo,
tossed in roast jus and black truffle € 18

MAIN COURSES

Meagre fish, fava bean hummus, green beans,
wild garlic mayonnaise, and chopped capers,
olives and tomato € 24

Local cuttlefish in its ink, peas, fried polenta and
lemon € 22

Sliced beef steak-style, its jus
and sautéed baby spinach € 20

SIDE DISHES

Seasonal cooked vegetables € 7

Seasonal raw vegetables € 7

FOR KIDS

Pasta or gnocchi with tomato sauce / meat sauce
/ olive oil / butter € 12

Bread with Nutella € 3

"Grandma Romi's Memories"
Bread, butter and sugar € 3

DESSERTS

Classic tiramisù € 8

Valrhona chocolate namelaka, salted caramel,
praline hazelnuts and crumble € 8

Mini tart with lemon curd and raspberries € 8

Homemade gelato with Lessinia milk, strawberries
and basil € 8

Filtered water € 2

San Pellegrino / Acqua Panna € 4

Coffee € 2

Cover charge & bread € 3



www.osteriaalritorno.com



@osteria_al_ritorno



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