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 UNMISSABLE...STARTERS!

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

Brioche bread, licorice butter, anchovies and lemon — € 10

"Garronese Veneta" Beef Tartare, Egg Yolk & Dijon Mustard — € 20

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

Onion Tarte Tatin, Pecorino, Grey Mullet Bottarga & Seasonal Salad — € 14

Fried Sardines & Tartar Sauce — € 14

18-Month Aged Soave Prosciutto Crudo — € 18

Selection of Cheeses — € 16

FIRST COURSES

Pumpkin Risotto, Liquorice Powder, Taleggio & Fruit Mostarda — € 16

Fresh Egg Tagliatelle, Chanterelle Mushrooms, Caciarolo Squid & Crispy Breadcrumbs — € 16

Durum Wheat Pasta with Ragù Chef's Choice — € 15

Mini Canederli with Aged Soave Prosciutto Crudo, Buttered Spinach, Sage & Aged Monteveronese Cheese — € 15

MAIN COURSES

Ossobuco with Mashed Potatoes — € 20

Apulian Stewed Baby Octopus with Fried Storo Polenta — € 24

Beef Tagliata, its Own Sauce & Marinated Mushrooms — € 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 & Crumble — € 8

Mini Tart, Lemon Curd & Raspberries — € 8

Vanilla Ice Cream with Seasonal Fruit — € 8

Filtered water — € 2

San Pellegrino / Acqua Panna — € 4

Coffee — € 2

Cover charge & bread — € 3

Corkage Fee (per person, per bottle) — € 8

Dessert service (per person) — € 3

We do not have a wine list, but all our wines are displayed in the restaurant together with their respective prices.

www.osteriaalritorno.com

@osteria_al_ritorno

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