

Tasties

	Traditional assorted cure meats of Como Lake region - (portion for 2 people)	€ 15,00
	Traditional assorted cure meats of Emilia region - (portion for 2 people)	€ 15,00
	Big selection of Italian cure meats : typical cure meats from Como and Emilia region (portion for 2 people)	€ 20,00
	Sixteen month-old Parma raw ham with Parmigiano Reggiano DOP (portion for 2 people)	€ 15,00
	Smoked goose breast with toast bread, sauce with chicken liver, sweet red pepper and caramelized onions	€ 15,00
	Valtellina plate: Bresaola IGP(beef ham), butter, pickled cucumbers and black bread.	€ 15,00
	Anchovies from Cantabrico, Piquillo's pepper, goat cheese	€ 15,00
VEG	Goat and cow cheese composition from Como Lake - (portion for 2 people)	€ 15,00

Hot tasties

VEG	Hot goat cheese with potatoes pancakes, green salad in balsamic vinegar and Piquillo's pepper	€ 12,00
VEG	Hot cow cheese (3 p.) sauce of mushroom and with the truffle, on green salad with chestnut honey and chopped walr	€ 12,00
VEG	Hot baked cow cheese - (portion for 2 people)	€ 13,00
VEG	Zucchini flan in heart omelet with pecorino cheese and tomatoes - (portion for 2 people)	€ 15,00

First dishes

Home made pasta : tagliatelle, spaghetti, pappardelle, troccoli - Dry pasta : Penne

VEG	Pasta with white sauce (Butter and Parmigiano cheese)	€ 8,00
VEG	Tomato sauce with onions, basil and olive oil	€ 9,00
VEG	Pesto alla Genovese (Basil, Parmigiano and Pecorino cheese, garlic, pine nuts and olive oil)	€ 10,00
VEG	“Cacio e pepe” style (Pecorino cheese and black pepper)	€ 10,00
VEG	White gravy with onions (Onions, red hot chili pepper, origan, black pepper and Pecorino Romano cheese)	€ 10,00
	Our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 10,00
	“Carbonara” style (egg, Parmigiano, Pecorino cheese and pork cheek)	€ 11,00
	Carbonara “Rabbi style” (egg, Parmigiano, Pecorino cheese and smoked goose breast)	€ 12,00
VEG	Pappardelle with Porcino mushrooms (Sunflower oil, porcino mushrooms, milk and parsley)	€ 13,00
	Lasagna with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 11,00
VEG	Risotto alla Milanese (with saffron, butter and Parmigiano)	€ 11,00
	Risotto with Porcino mushrooms	€ 12,00
#	Gnocchi made in Como (potatoes gnocchi) with perch (lake fish sauce)	€ 12,00
VEG	Ravioli stuffed with Ricotta cheese and Spinach, with butter, sage and Parmigiano cheese	€ 11,00
VEG	Ravioli stuffed with pumpkin with butter, sage, pork sausage and Parmigiano cheese	€ 12,00
VEG	Today's soup.... (ask the host)	€ 10,00

Hot meat

	Daily hot main dish with meet.... (ask the Host)	€ 16,00
	Ciccio & Formaggio (baked sausage with hot Taleggio cheese) (portion for 2 people)	€ 16,00
	Robespierre : Seared-baked beef carpaccio with butter, green peppercorns and rosemary	€ 18,00

Cold meat

	Carpaccio: raw meat sliced with 24 month-old Parmigiano cheese and rocket salad	€ 15,00
	Tartare : minced raw beef with special vinaigrette (secret recipe) and mixed salad	€ 17,00

Service , bread and cover € 2,50

#	Potatoes gnocchi are “invented” by Alessandro Volta. He was born in Camnago, a small place on middle hill in Como town. Alessandro Volta was a physicist, known for the development of the first electrical cell. He invented the “voltaic pile” in 1800, and discovered methane gas.
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For more informations about ALLERGENS please ask the host – Pour avoir des autres informations sur les ALLERGENES dans nos plates, demandez a l'hôte - Fur weitere informationen uber ALLERGENE im unseren gerichte, fragen sie den wirt

FREE WI-FI VODAFONE CANTINAFRASCA
PASSWORD Osteria2019