

Tasties (portions for 2 people)

	Our tasties special : Mixed cold cuts and cheeses, mixed vegetables in sweet and sour and appetizers Piemonte	€ 25,00
	Sixteen months-old Parma raw ham with Parmigiano Reggiano	€ 18,00
	Valtellina plate: Bresaola IGP(beef ham), butter, pickled cucumbers and black bread.	€ 18,00
	Anchovies from Cetara, artichokes in olive oil, Tomatoes dry gourmet and goat cheese	€ 20,00
VEG	Goat, sheep and cow cheese composition from Como Lake (11 Types)	€ 20,00

Hot tasties

VEG	Hot goat cheese with potatoes pancakes, green salad in balsamic vinegar and extra virgin olive oil	€ 15,00
VEG	Hot cow cheese (3 p.) sauce of mushroom and withe truffle, on green salad with chestnut honey and walnuts	€ 15,00

First dishes

VEG	Tagliatelle "Alfredo style" (made with a special sauce of butter and Parmigiano cheese)	€ 14,00
VEG	Tagliatelle with tomato sauce (made with celery, carrot and onions) basil and olive oil	€ 14,00
VEG	Tagliatelle with Pesto alla Genovese (Basil, Parmigiano and Pecorino cheese, garlic, pine nuts and olive oil)	€ 14,00
VEG	Spaghetti "Cacio e pepe" style (Pecorino and Parmigiano cheese and black pepper)	€ 14,00
	Tagliatelle with our "Bolognese sauce" (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 15,00
	Spaghetti Carbonara "Classica" (egg, Parmigiano, Pecorino cheese and pork cheek)	€ 15,00
VEG	Tagliatelle with Porcino mushrooms (Sunflower oil, porcino mushrooms, milk and parsley)	€ 18,00
VEG	Tagliolini with sliced black truffle with mushrooms sauce with white truffle and Parmigiano	€ 18,00
	Lasagna with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 16,00
VEG	Risotto "Milano" style with saffron, butter and Parmigiano cheese	€ 17,00
	Risotto with " Ossobuco ": viel marrowe, saffron, viel stew in a sauce made with parsley, anchovies, garlic, lemon.	€ 22,00
#	Gnocchi made in Como (potatoes gnocchi) with choise sauce (tomato sauce or Pesto sauce)	€ 14,00
#	Gnocchi made in Como with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 15,00
VEG	Ravioli stuffed with asparagus and ricotta cheese with a sauce made with egg, asparagus and Parmigiano Reggiano	€ 16,00
	Ravioli stuffed with stew beef, with butter, viel gravy and Parmigiano Reggiano	€ 15,00
VEG	TODAY'S SOUP.... (ask the host)	

Hot meat

DAILY HOT MAIN DISH (ask the Host)		
	Robespierre : Seared-baked beef carpaccio with butter, green peppercorns and rosemary	€ 18,00
	Roast chicken (boneless) with potatoes pancakes, spicy black beans and sauerkraut in salad	€ 18,00
	Roast viel with Porcino mushroom	€ 20,00
	Roast lamb " Porchetta style " (boneless) with potatoes pancakes, spicy black beans and sauerkraut in salad	€ 22,00

Cold meat

	Carpaccio: raw meat sliced with 24 month-old Parmigiano cheese and rocket salad	€ 16,00
	Tartare : minced raw beef with special vinaigrette (secret recipe) and mixed salad	€ 18,00

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.

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 WIND CANTINAFRASCA
PASSWORD Osteria2019