

Tasties (portions for 2 people)

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| | 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

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| 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

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| 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 |
| | Lasagna with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar) | € 16,00 |
| VEG | Risotto with sliced black truffle, mushrooms sauce with white truffle and Parmigiano | € 20,00 |
| # | Gnocchi made in Como (potatoes gnocchi) with saffron sauce | € 15,00 |
| # | Gnocchi made in Como with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar) | € 15,00 |
| VEG | TODAY'S SOUP.... (ask the host) | |

Hot meat

DAILY HOT MAIN DISH (ask the Host)

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| | Roast chicken (boneless) with potatoes pancakes, spicy black beans and sauerkraut in salad | € 18,00 |
| | Roast viel with Porcino mushroom | € 20,00 |

Cold meat

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| | 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