

Bruschetta

VEG	3 BRUSCHETTA : only fresh Tomato, salt and olive oil (drops of Pesto sauce on request)	€ 9,00
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Big Pizza Ø 33 cm. & Focacce

VEG	PIZZA "MARGHERITA" : tomato sauce, mozzarella cheese and olive oil (drops of Pesto sauce on request)	€ 12,00
VEG	PIZZA "TROPEA" : mozzarella cheese, red onions from Tropea, capers from Pantelleria and olive oil	€ 12,00
VEG	PIZZA "ORTOLANA" : mozzarella cheese, tomato, zucchini, onions, pepper, asparagus and eggplant	€ 14,00
VEG	PIZZA "4 FORMAGGI" : mozzarella cheese, latteria, taleggio and gorgonzola	€ 15,00
	PIZZA "NAPOLI" : tomato, mozzarella cheese, anchovies from Cetara and capers	€ 13,00
	PIZZA "PROSCIUTTO COTTO" : tomato, mozzarella cheese , ham	€ 13,00
	PIZZA "CALABRESE" : tomato, mozzarella cheese, red onions from Tropea and spicy salami	€ 14,00
	PIZZA "DIAVOLA" : tomato, mozzarella cheese and spicy salami	€ 14,00
	PIZZA "VALTELLINA" : mozzarella cheese , Bresaola IGP (Beef ham) and porcino mushroom	€ 15,00
	PIZZA "PROSCIUTTO & FUNGHI" : tomato, mozzarella cheese, ham and porcino mushrooms	€ 15,00
VEG	FOCACCIA CLASSICA : with Maldon's salt, extra virgin olive oil and rosemary	€ 9,00

Side dishes

VEG	Giardiniera : crunchy mixed vegetables sweet an sour finished	€ 9,00
VEG	Grilled Radicchio di Treviso (red salad)	€ 8,00
VEG	(Rosti) Baked potatoes pancakes	€ 8,00
	Piemonte : mix vegetables with tuna and tomato sauce	€ 12,00

Salades

VEG	CAPRESE salad : tomatoes, buffalo mozzarella DOP and olives (portion for 2 people)	€ 14,00
VEG	Only green : iceberg, rocket salad and valerian salad	€ 7,00
VEG	Tomatoes with red onions (from Tropea or Cannara)	€ 9,00
VEG	Big Salad n° 1 with mixed seasonal vegetables	€ 9,00
	Big Salad n° 2 with mixed seasonal vegetables, Cetara's anchovies, olives, capers and goat cheese	€ 12,00
	Big Salad n° 3 with mixed seasonal vegetables, Bresaola IGP (Beef ham) and parmigiano reggiano	€ 12,00
	Big Salad n° 4 with mixed seasonal vegetables, tuna fish and buffalo mozzarella DOP	€ 12,00

Cakes

VEG	Homemade vanilla ice-cream	€ 5,00
VEG	Affogato al caffè (Homemade vanilla ice-cream with hot coffee)	€ 6,00
VEG	Affogato al Braulio (Homemade vanilla ice-cream with Braulio bitter Reserve)	€ 7,00
VEG	Home made Parfait (ask the host)	€ 7,00
VEG	Cannolo siciliano (Biscuit from Sicily) with sheep ricotta cheese and pistachio sauce	€ 8,00
VEG	Tarte Tatin (Apple cake)	€ 8,00
VEG	Shortcrust pastry pie with raspberries	€ 8,00
VEG	Home made cake (ask the host)	€ 7,00

VEG This is the symbol of the VEGETARIAN dishes

FREE WI-FI WIND CANTINAFRASCA
PASSWORD Osteria2019