

TASTING MENU

We do not serve tasting menus and à la carte dishes simultaneously

Osteria

CHICKEN SALAD

a traditional rural dish of chicken cooked in broth, then shredded;
served with garden vegetables, homemade mayonnaise, chives and toasted bread croutons

BUTTER-ROASTED KING OYSTER MUSHROOMS

with foie gras shavings and parsley green sauce

TORTELLINI IN DOUBLE BROTH

stuffed with succulent pork collar, served in a particularly rich mixed-meat broth

TAGLIATELLE WITH MUSHROOMS RAGÙ

with thyme and black pepper

STUFFED QUAIL WITH BLACK TRUFFLE POTATOES

steamed agretti (monk's beard), served with its thyme-infused jus

MOUNTAIN MILK ICE CREAM

plain – with wild berries – with caramel and almonds

Osteria +

Tasting menu "Osteria" with the addition of the following dishes

SNAILS WITH WILD HERBS

with soft white corn polenta

THE OSTERIA CARBONARA

egg pasta, toasted guanciale, organic egg yolk, aged Asiago and black pepper

BEEF WITH GREEN PEPPER CORN SAUCE

Made with teres major, a cut also known as shoulder tender

Menu **Osteria** Euro 70 per person, cover charge and beverages not included – Wine pairing Euro 30 per person
Menu **Osteria+** Euro 90 per person, cover charge and beverages not included – Wine Pairing Euro 40 per person

Please note that both the "Osteria" and "Osteria+" tasting menus cannot be prepared dairy-free