



L'OSTERIA

La mia pizza, la mia pasta, la mia passione.



ANTIPASTI

Antipasti for 2 persons (Prosciutto Crudo ^{1,4} , Grana Padano DOP, artichokes ³ , courgette, aubergine, Cipolle Borretane ² , olives with stone, Italian buffalo mozzarella, Pesto Genovese ³ , bruschetta, Vitello Tonnato ³)	19,95
Bruschetta (fresh tomatoes, garlic, basil)	normale 6,25 piccola 4,25
Caprese (fresh tomatoes, Italian buffalo mozzarella, basil)	8,50
Vitello Tonnato (veal, tuna sauce, rocket, capers ³)	10,50
Carpaccio (beef fillet, rocket, Grana Padano DOP)	12,50
Pizza Pane (pizza bread, fresh tomatoes, garlic, rosemary, basil)	6,25
Crema di Pomodoro (Italian tomato soup with cream and basil)	5,50

INSALATONE

Upon request with house, rocket, nizza, Caesar or orange and ginger dressing (spicy)

Insalata Mista (mixed baby leaf salad, cherry tomatoes, cucumber, radish, house dressing)	5,50
Insalata Caesare (romaine lettuce, garlic croutons, Grana Padano DOP, Caesar dressing)	8,50
Insalata Campagnola (mixed baby leaf salad, beetroot ² , grilled goat's cheese, apple, walnuts, honey, house dressing)	11,50
Insalata Quinoa Avocado (mixed baby leaf salad, quinoa, beetroot ² , cherry tomatoes, avocado, pomegranate seeds, house dressing)	10,75
Insalata Casa (mixed baby leaf salad, tuna, ham ^{1,3,4,11} , cheese, artichokes ³ , onions, olives with stone, house dressing)	normale 10,75 piccola 8,75
Insalata Nizza (mixed baby leaf salad, tuna, anchovies, egg, potatoes, green beans, olives with stone, onions, nizza dressing)	normale 10,75 piccola 8,75
Insalata Manzo (mixed baby leaf salad, beef fillet strips, mango, orange and ginger dressing, spicy)	normale 12,50 piccola 9,50
Insalata Pollo with chicken breast strips also with prawns ¹¹ or beef fillet strips (mixed baby leaf salad, cherry tomatoes, Grana Padano DOP, rocket dressing)	normale 11,95 piccola 9,95

From our own pasta maker
– original Italian recipe



PASTA

With Zoodles (additional charge 1,50 €), wholewheat penne or wholewheat linguine

Spaghetti Pomodoro e Basilico (Sugo di Pomodoro, basil, onions, garlic, Grana Padano DOP)	8,50
Maccheroncini Pesto Genovese (basil pesto ³ , pine nuts, Grana Padano DOP)	9,95
Tortelloni Prosciutto e Panna (ham ^{1,3,4,11} , cream sauce, onions, Grana Padano DOP)	9,95
Spaghetti Carbonara (bacon ^{1,3,4,11} , cream, egg yolk, Grana Padano DOP)	9,95
Rigatoni Gorgonzola (Gorgonzola sauce, Grana Padano DOP)	9,95
Panzerotti Spinaci (spinach, cream sauce, onions, garlic, Grana Padano DOP)	9,95
Spaghetti Rucola e Pomodorini (rocket, cherry tomatoes, garlic, spicy)	9,95
Conchiglie di Fiume (crayfish ^{1,3,11} , carrots, courgette, onions, lobster sauce)	12,50
Orecchiette di Manzo al Limone (beef fillet strips, sweet peppers, rocket, onions, garlic, mascarpone and lemon sauce, spicy)	12,50
Spaghetti Chitarra Ragù alla Bolognese (tender beef ragout with red wine ¹³ , onions, Grana Padano DOP)	10,95
Gnocchi^{1,3,6} Gamberetti NEW RECIPE (prawns ¹¹ , Sugo Aurora, brandy ¹³ , garlic, spicy)	10,95
Zoodles Gamberetti (Courgette spaghetti with prawns ¹¹ , carrots, celery, cherry tomatoes, spicy)	10,50
Risotto Funghi (Italian rice, fresh chestnut mushrooms, porcini mushrooms, white wine ¹³ , Grana Padano DOP, onions, garlic)	10,95
Lasagne (tender beef ragout with red wine ¹³ , béchamel sauce ¹³ , cheese, mozzarella, Grana Padano DOP)	9,95

PIZZA

Refine your pizza with our toppings!

Margherita (tomato sauce, mozzarella, basil)	8,50
Funghi Freschi (fresh mushrooms, cheese)	10,50
Prosciutto e Funghi (ham ^{1,3,4,11} , fresh mushrooms, cheese)	11,50
Prosciutto (ham ^{1,3,4,11} , cheese)	10,50
Salami NEW RECIPE (salami ^{1,3,4} , cheese)	10,50
Pizza Bò (Calzone) (filled with ham ^{1,3,4,11} , fresh mushrooms, salami ^{1,3,4} , cheese)	11,50
Braccio di Ferro (spinach, egg, cheese, garlic)	10,50
Hawaii (ham ^{1,3,4,11} , pineapple, cheese)	11,50
Canarino NEW RECIPE (ham ^{1,3,4,11} , fresh mushrooms, salami ^{1,3,4} , anchovies, cheese)	12,50
Cip & Ciop (mozzarella, capers ³ , anchovies, oregano)	11,50
Tonno (tuna, onions, cheese)	12,50
Capricciosa (ham ^{1,3,4,11} , fresh mushrooms, artichokes ³ , olives with stone, cheese)	12,50
Marinara (seafood ^{3,11} , cheese, garlic)	12,50
Salsiccia Piccante (mozzarella, spicy Italian salami ^{1,2,3,4} , basil, spicy)	12,90
BBQ Chicken (mozzarella, barbecue sauce, fried chicken breast strips, sweet peppers, onions, spicy)	12,90
Nduja Calabrese (mozzarella, Italian soft salami (nduja), half-dried cherry tomatoes ³ , rocket, spicy)	12,90
Rustica NEW RECIPE (mozzarella, fresh tomatoes, olives with stone, onions, oregano, spicy)	11,50
Parmigiana (mozzarella, aubergine, Grana Padano DOP, oregano)	11,50
Prosciutto Crudo (mozzarella, Italian air-dried ham ^{1,4})	12,90
Gamberetti (Pizza Bianca) (shrimps ¹¹ , fresh tomatoes, cheese, garlic)	12,50
Caprese (mozzarella in slices, fresh tomatoes, basil)	12,50
Vegetariana (mozzarella, grilled vegetables, fresh mushrooms, rocket, garlic)	11,50
Quattro Formaggi (mozzarella, Edam, Gorgonzola, Grana Padano DOP)	12,50
Rucola (mozzarella, rocket, Grana Padano DOP, garlic)	12,50
Degli Artisti (ham ^{1,3,4,11} , fresh mushrooms, salami ^{1,3,4} , sweet peppers, pepperoni ³ , onions, cheese)	12,90

DOLCI

Piccolo Duetto 2 little glasses of home-made dessert (optional Tiramisù ^{1,2,12,13} , Crema di Fragola ¹ or Panna Cotta)	4,50
Spaghetti-Eis (vanilla ice cream with strawberry sauce and chocolate sprinkles)	4,50
Soufflé al Cioccolato (chocolate soufflé with mango passion fruit sorbet)	6,75
Tiramisù^{1,2,12,13} (home-made)	5,75
Tartufo (chocolate ice cream)	5,25
Panna Cotta (with strawberry sauce – home-made)	5,25
Crema di Fragola al Mascarpone (fresh strawberries with mascarpone cream ¹ – home-made)	5,25

🌿 = vegetarian, 🍃 = vegan. Do you want your pizza with that certain something? Have a look at the toppings card. Our staff will inform you about allergenic ingredients in our dishes. You can find all information at www.osteria.net. If a pizza seems too big, you can get 'one on two plates', even with different toppings, in which case the more expensive pizza will be charged. Of course, we also have small pasta portions. All prices in euros incl. VAT. ¹ With preservatives | ² With food colouring | ³ With antioxidants | ⁴ With nitrite curing salt and nitrate | ⁵ With flavour enhancer | ⁶ Sulphurated | ⁹ With sweeteners | ¹⁰ Contains a source of phenylalanine | ¹¹ With phosphate | ¹² Contains caffeine | ¹³ Contains alcohol | ¹⁴ Contains quinine | ¹⁵ With taurine | * Contains sulphites



L'OSTERIA

Alla salute.



APERITIVI & COCKTAILS

Rosalya (2 cl Gin Malfy, 2 cl Ramazzotti Aperitivo Rosato ² , Limonata ³ , basil)	0,2 l	7,00
Campari² Orange Soda Tonic¹⁴	0,2 l	6,25
Aperol Spritz (Frizzante, Aperol ^{2,14} , soda)	0,2 l	6,25
Aperol Passion fruit Rhubarb (Frizzante, Aperol ^{2,14} , passion fruit or rhubarb nectar)	0,2 l	6,25
Veneziano (White wine ⁷ , Aperol ^{2,14} , soda)	0,2 l	6,25
Hugo (Frizzante, soda, lime, mint, elderflower syrup), also available as non-alcoholic	0,2 l	6,25
Lillet Tonic Lemon (Lillet Blanc ⁷ with Aqua Monaco Tonic Water ¹⁴ or Bitter Lemon ^{3,14} , mint, strawberry)	0,28 l	8,50
Bellini con Fragola^{2*} (Cocktail with wine and strawberries)	0,2 l	7,75
Negroni (3 cl Gin Malfy, 3 cl Cinzano Rosso, 3 cl Campari ²)		7,75
Martini Fiero Tonic (12 cl Martini Fiero*, Aqua Monaco Tonic Water ¹⁴ , orange)		6,25
Gin Tonic Lemon (4 cl Gin Malfy, Tonic Water ¹⁴ or Bitter Lemon ^{3,14})		8,95
Vodka Bull Lemon (4 cl Vodka Absolut, Red Bull ^{2,12,15} or Bitter Lemon ^{3,14})		8,95
Cuba Libre (4 cl Rum Havana Club 3 year old, Coca-Cola ^{2,12} , lime)		7,75
Moscow Mule (4 cl Absolut Vodka, Aqua Monaco Ginger Beer, lime, cucumber)		8,95
L'Osteria Rosato Mio (Ramazzotti Aperitivo Rosato ² , Frizzante, mint)	0,2 l	5,95
Sanbitter² Orange Soda (non-alcoholic – Sanbitter ² , orange juice or soda)	0,2 l	4,95
Crodino Orange Soda (non-alcoholic – Crodino ^{2,14,*} , orange juice or soda)	0,2 l	4,95
Ipanema (non-alcoholic – Aqua Monaco Ginger Ale ² , lime, brown sugar)	0,23 l	5,95

bicchiere	mixed with soda	mezzo litro	1 litro	bottiglia
0,2 l	0,2 l 0,5 l	0,5 l	1,0 l	1,5 l
4,95	4,50 8,50	11,95	22,00	32,00

VINI BIANCHI* APERTI

Pinot Grigio Veneto IGT (Viticultori, Veneto)
Lugana DOC (Zenato, Veneto)
Soave DOC (Viticultori, Veneto)
Chardonnay del Veneto IGT (Giardini D'Italia, Veneto)

VINO ROSATO* APERTO

Rosato Veneto IGT (Rosé wine; Giardini D'Italia, Veneto)

VINI ROSSI* APERTI

Antica Osteria (Marchesi Mazzei, Tuscany)
Montepulciano d'Abruzzo DOC (BOVE, Abruzzo)
Merlot IGT (Sacchetto, Veneto)
Chianti DOC (Botter, Tuscany)
Primitivo Salento IGT (Botter, Apulia)
Lambrusco dell'Emilia IGT
bottiglia 0,75 l 12,50
bicchiere glass 0,2 l 4,50

PROSECCO*

Spumante DOC (Valdo, Etichetta Nera)	bottiglia 0,75 l	28,00
	bicchiere glass 0,1 l	4,50

Our recommendation

VINO BIANCO*
Vermentino di Toscana IGT (L'Osteria, Tuscany) 19,00
VINO ROSSO*
Primitivo Puglia IGT (L'Osteria, Apulia) 19,00
bottiglia 0,75 l

VINI SPECIALI BIANCHI*

Lugana Santa Cristina DOC (Zenato, Veneto) 34,00
WINKL Sauvignon DOC (Cantina Terlan, South Tyrol) 36,00

VINI SPECIALI ROSSI*

Ripasso Superiore di Valpolicella DOC (Montecampo, Veneto) 29,00
Verruzzo di Monteverro IGT (Monteverro, Tuscany) 36,00
VINO SPECIALE ROSATO*
Belguardo Rosé Toscana IGT (Marchesi Mazzei, Tuscany) 29,00
VINO DEL PADRONE*
LE VOLTE Toscana IGT (Tenuta dell'Ornellaia, Bolgheri, Tuscany) 40,00
bottiglia 0,75 l

BIBITE

San Pellegrino (sparkling mineral water)	bottle 0,75 l	5,95
	0,25 l	2,95
Acqua Panna (still mineral water)	bottle 0,75 l	5,95
	0,25 l	2,95
Aranciata Limonata³ (San Pellegrino, Italian lemonade)	bottle 0,275 l	3,50
Fruit spritzer (granini)	0,5 l	4,75
(juice: cloudy apple, orange)	0,3 l	3,45
(nectar: blackcurrant, rhubarb, passion fruit)		
Fruit juice/nectar (granini)	0,5 l	4,95
(juice: cloudy apple, orange)	0,3 l	3,75
(nectar: blackcurrant, rhubarb, passion fruit)		
Limonata di L'Osteria (homemade and in different varieties)	0,3 l	4,75
Coca-Cola^{2,12}	0,5 l	4,25
	0,3 l	3,30
Coca-Cola light^{1,2,9,10,12}	bottle 0,33 l	3,60
Coca-Cola zero^{1,2,9,10,12}	bottle 0,33 l	3,60
Cola-Mix^{1,2,3,12} Fanta^{1,2,3} Sprite¹	0,5 l	4,25
	0,3 l	3,30
Red Bull^{2,12,15} Red Bull Sugarfree^{9,10,12,15}	can 0,25 l	4,25
Aqua Monaco (Tonic Water ¹⁴ , Bitter Lemon ^{3,14} , Ginger Ale ² ; with 100% natural ingredients)	bottle 0,23 l	3,75
Sciroppo di Amarena² (still cherry lemonade)	0,3 l	2,75
L'Osteria Ice tea (lemon, peach or pomegranate/acai)	bottle 0,33 l	3,60

BIRRE

Bitburger Pils	beer on draught 0,3 l	3,60
	0,5 l	4,40
Erdinger Urweisse (wheat beer)	beer on draught 0,3 l	3,60
	0,5 l	4,40
Erdinger Stiftungs Hell (bavarian beer)	beer on draught 0,3 l	3,60
	0,5 l	4,40
Erdinger Weißbier Dunkel (wheat beer dark type)	bottle 0,5 l	4,40
Erdinger Weißbier alkoholfrei (wheat beer non-alcoholic)	bottle 0,5 l	4,40
Erdinger alkoholfrei Zitrone (non-alcoholic)	bottle 0,33 l	3,60
Radler¹ (shandy)	on draught 0,5 l	4,40
Bitburger Radler¹ alkoholfrei (non-alcoholic shandy)	bottle 0,33 l	3,60
Bitburger alkoholfrei 0,0 % (non-alcoholic)	bottle 0,33 l	3,60
Peroni Nastro Azzuro (birra italiana originale - Italien Beer)	bottle 0,33 l	3,80

CAFFETTERIA

Espresso	2,00
Espresso macchiato	2,50
Espresso doppio	3,50
Espresso corretto¹³ (with Grappa)	4,00
Cappuccino	3,50
Caffè americano	2,95
Latte macchiato	3,95
Tea	2,95
(Ronnefeldt: black (Darjeeling), green (Green Dragon), Rooibos (Cream Orange), fruit, mint, camomile, mountain herbs)	
Hot chocolate	3,95
Mafioso (hot Amaretto ¹³ with milk foam)	6 cl 3,95