







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 , zucchini, eggplant, Cipolle Borretane ² , olives with stone, ital. buffalo mozzarella, Pesto Genovese ³ , Bruschetta, Vitello Tonnato ³)	19,00
Bruschetta 	
(fresh tomatoes, garlic, basil)	normale 5,80 piccola 4,00
Caprese 	(tomatoes, ital. buffalo mozzarella, basil) 7,90
Vitello Tonnato (veal, tuna sauce, rocket, capers ³)	9,90
Carpaccio (beef fillet, rocket, Grana Padano DOP)	12,00
Pizza Pane 	(pizza bread, fresh tomatoes, garlic, rosemary, basil) 5,75
Crema di Pomodoro 	(italian tomato soup with cream and basil) 5,00

INSALATONE

New! Baby Leaf salad mix.
Upon request with house-, rocket-, nizza-, caesar- or orange-ginger-dressing (spicy)

Insalata Mista 	(mixed Baby Leaf salad, cherry tomatoes, cucumber, radish, house-dressing)	5,50
Insalata Caesare		8,00
(romaine lettuce, garlic croutons, Grana Padano DOP, caesar-dressing)	with chicken breast strips	9,95
Insalata Campagnola 	(mixed Baby Leaf salad, beetroot ² , grilled goat cheese, diced apple, walnuts, honey, house-dressing)	10,90
Insalata Quinoa Avocado 	(mixed Baby Leaf salad, quinoa, beetroot ² , cherry tomatoes, avocado, pomegranate, house-dressing)	9,95
Insalata Casa (mixed Baby Leaf salad, tuna, shoulder of ham ^{1,3,4,11} , cheese, artichokes ³ , onions, olives with stone, house-dressing)	normale 9,95 piccola 7,90	
Insalata Nizza (mixed Baby Leaf salad, tuna, anchovies, egg, potatoes, green beans, olives with stone, onions, nizza-dressing)	normale 9,95 piccola 7,90	
Insalata Manzo (mixed Baby Leaf salad, beef fillet strips, mango, orange-ginger-dressing, spicy)	normale 11,95 piccola 8,90	
Insalata Pollo with chicken breast strips or grilled prawns ¹¹ (mixed Baby Leaf salad, cherry tomatoes, Grana Padano DOP, rocket-dressing)	normale 10,95 piccola 8,50	

From our own pastamanufactory
– original Italian recipe



PASTA

with Zoodles (additional charge 1,50 EUR),
wholewheat-Penne or wholewheat-Linguine


Spaghetti Pomodoro e Basilico 	(Sugo di Pomodoro, basil, onions, garlic, Grana Padano DOP)	7,95
Maccheroncini Pesto Genovese 	(basil pesto ³ , pine nuts, Grana Padano DOP)	9,50
Tortelloni Prosciutto e Panna	(shoulder of ham ^{1,3,4,11} , cream sauce, onions, Grana Padano DOP)	9,50
Spaghetti Carbonara (bacon ^{1,3,4,11} , cream, egg yolk, Grana Padano DOP)	9,60	
Rigatoni Gorgonzola 	(gorgonzola sauce, Grana Padano DOP)	9,50
Panzerotti Spinaci 	(spinach, cream sauce, onions, garlic, Grana Padano DOP)	9,80
Spaghetti Rucola Pomodorini 	(rocket, cherry tomatoes, garlic, spicy)	9,95
Conchiglie Granchi di Fiume	(crayfish ^{1,3,11} , carrots, zucchini, onions, lobster sauce)	11,95
Orecchiette di Manzo al Limone (beef fillet strips, sweet peppers, rocket, onions, garlic, mascarpone-lemon sauce, spicy)	12,00	
Spaghetti Chitarra Ragù alla Bolognese	(tender beef ragout with red wine ¹³ , onions, Grana Padano DOP)	10,25
Gnocchi ^{1,3,6} Gamberetti	(prawns ¹¹ , Sugo Aurora, brandy ¹³ , garlic, spicy)	10,50
Zoodles Gamberetti (Zucchini-spaghetti with prawns ¹¹ , carrots, celery, cherry tomatoes, spicy)	9,95	
Risotto Funghi 	(ital. rice, porcini mushrooms, fresh chestnut mushrooms, white wine ¹³ , Grana Padano DOP, onions, garlic)	9,95
Lasagne (tender beef ragout with red wine ¹³ , Béchamel sauce ¹³ , cheese, mozzarella, Grana Padano DOP)	9,00	

PIZZA

Margherita 	(tomato sauce, mozzarella, basil)	8,00
Funghi Freschi 	(fresh mushrooms, cheese)	9,70
Prosciutto e Funghi	(shoulder of ham ^{1,3,4,11} , fresh mushrooms, cheese)	10,90
Prosciutto	(shoulder of ham ^{1,3,4,11} , cheese)	9,90
Salami	(salami ^{1,3,4} , cheese)	9,90
Pizza Bò (Calzone)	(filled with shoulder of ham ^{1,3,4,11} , fresh mushrooms, salami ^{1,3,4} , cheese)	10,80
Braccio di Ferro 	(spinach, egg, cheese, garlic)	9,90
Hawaii	(shoulder of ham ^{1,3,4,11} , pineapple, cheese)	10,90
Canarino	(shoulder of ham ^{1,3,4,11} , fresh mushrooms, salami ^{1,3,4} , anchovies, cheese)	11,40
Cip & Ciop	(mozzarella, capers ³ , anchovies, oregano)	10,40
Tonno	(tuna, onions, cheese)	12,00
Capricciosa (shoulder of ham ^{1,3,4,11} , fresh mushrooms, artichokes ³ , olives with stone, cheese)	12,00	
Marinara	(seafood ^{9,11} , cheese, garlic)	12,00
Salsiccia Piccante	(mozzarella, spicy pepperoni-salami ^{1,2,3,4} , basil)	11,90
BBQ Chicken (mozzarella, barbecuesauce, fried chicken breast strips, sweet peppers, onions, spicy)	12,30	
Nduja Calabrese (mozzarella, spicy ital. soft salami (nduja), half-dried cherry tomatoes ³ , rocket, spicy)	12,20	
Rustica 	(mozzarella, fresh tomatoes, olives with stone, onions, oregano, spicy)	10,90
Parmigiana 	(mozzarella, aubergine, Grana Padano DOP, oregano)	11,00
Prosciutto Crudo	(mozzarella, ital. air-dried ham ^{1,4})	12,30
Gamberetti (Pizza Bianca)	(shrimps ¹¹ , fresh tomatoes, cheese, garlic)	12,20
Caprese 	(mozzarella in slices, cherry tomatoes, basil)	11,90
Vegetariana 	(mozzarella, grilled vegetables, fresh mushrooms, rocket, garlic)	11,00
Quattro Formaggi 	(mozzarella, cheese, gorgonzola, Grana Padano DOP)	11,90
Rucola 	(mozzarella, rocket, Grana Padano DOP, garlic)	12,00
Degli Artisti (shoulder of ham ^{1,3,4,11} , fresh mushrooms, cheese, salami ^{1,3,4} , sweet peppers, pepperoni ³ , onions)	12,20	

DOLCI

Piccolo Duetto 2 little glasses of homemade dessert (optional Tiramisu ^{1,2,12,13} , Crema di Fragola ¹ or Panna Cotta)	4,20	
Spaghetti Eis 	(vanilla ice-cream with strawberry sauce and chocolate sprinkles)	4,00
Soufflé al Cioccolato 	(chocolate soufflé with mango-passion fruit sorbet)	6,50
Tiramisu ^{1,2,12,13} 	homemade	5,40
Tartufo 	(chocolate ice-cream)	4,95
Panna Cotta homemade (with strawberry sauce)	4,95	
Crema di Fragola al Mascarpone 	homemade (fresh strawberries with mascarpone cream ¹)	5,00

 = vegetarian – more details in the nutrition guide. You want your pizza with that certain something? Have a look at the topping 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 EURO incl. VAT. ¹ with preservatives | ² with food colouring | ³ with antioxidants | ⁴ with nitrite curing salt and nitrate | ⁵ with flavor 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

Salute.



APERITIVI & COCKTAILS

Rosalya (2cl Gin Malfy, 2cl Ramazzotti Aperitivo Rosato ² , Limonata ² , basil)	0,2l	6,70
Campari² Orange Soda Tonic¹⁴	0,2l	5,80
Aperol Spritz (Frizzante, Aperol ^{2,14} , soda)	0,2l	5,80
Aperol Passion fruit Rhubarb (Frizzante, Aperol ^{2,14} , passion fruit or rhubarb nectar)	0,2l	5,80
Veneziano (White wine, Aperol ^{2,14} , soda)	0,2l	5,80
Hugo (Frizzante, soda, lime, mint, elderflower syrup) also available as non-alcoholic	0,2l	5,80
Lillet Tonic Lemon (Lillet Blanc ² with Aqua Monaco Tonic Water ¹⁴ or Bitter Lemon ^{3,14} , mint, strawberry)	0,28l	7,90
Bellini con Fragola² (Cocktail with wine and strawberries)	0,2l	7,20
Negroni (3cl Gin Malfy, 3cl Cinzano Rosso, 3cl Campari ²)		7,40
Gin Tonic Lemon (4cl Gin Malfy, Tonic Water ¹⁴ or Bitter Lemon ^{3,14})		8,60
Vodka Bull Lemon (4cl Vodka Absolut, Red Bull ^{12,15} or Bitter Lemon ^{3,14})		8,60
Cuba Libre (4cl Rum Havana Club 3-year old, Coca-Cola ^{2,12} , lime)		7,40
Moscow Mule (4cl Absolut Vodka, Aqua Monaco Gingerbeer, lime, cucumber)		8,60
L'Osteria Rosato Mio (Ramazzotti Aperitivo Rosato ² , Frizzante, mint)	0,2l	5,80
Sanbittè Orange Soda (non-alcoholic – Sanbittè ² , orange juice or soda)	0,2l	4,50
Crodino Orange Soda (non-alcoholic – Crodino ^{2,14} , orange juice or soda)	0,2l	4,50
Ipanema (non-alcoholic – Aqua Monaco Ginger Ale ² , lime, brown sugar)	0,23l	5,40

BIBITE

San Pellegrino (sparkling mineral water)	bottle	0,75l 0,25l	5,90 2,75
Acqua Panna (still mineral water)	bottle	0,75l 0,25l	5,90 2,75
Aranciata² Limonata² (San Pellegrino, ital. lemonade)	bottle	0,2l	3,20
fruit spritzer (granini) (juice: cloudy apple, orange) (nectar: blackcurrant, rhubarb, passion fruit)		0,5l 0,3l	4,60 3,20
fruit juice / nectar (granini) (juice: cloudy apple, orange) (nectar: blackcurrant, rhubarb, passion fruit)		0,5l 0,3l	4,80 3,60
 Limonata di L'Osteria (homemade and in different varieties)		0,3l	4,50
Coca-Cola^{2,12}		0,5l 0,3l	3,95 3,20
Coca-Cola light^{1,2,9,10,12}	bottle	0,33l	3,50
Coca-Cola zero^{1,2,9,10,12}	bottle	0,33l	3,50
Cola-Mix^{1,2,3,12} Fanta^{1,2,3} Sprite¹		0,5l 0,3l	3,95 3,20
Red Bull^{12,15} Red Bull Sugarfree^{9,10,12,15}	can	0,25l	4,00
Aqua Monaco (Tonic Water ¹⁴ , Bitter Lemon ^{3,14} , Ginger Ale ² , with 100% natural ingredients)	bottle	0,23l	3,45
Sciroppo di Amarena² (still cherry lemonade)		0,3l	2,40
Tè freddo^{2,3} (ice tea lemon)		0,3l	3,80

BIRRE






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

CAFFETTERIA

Espresso Espresso macchiato		1,95
Espresso doppio		3,20
Espresso corretto¹³ (with Grappa)		3,80
Cappuccino		3,30
Caffè americano		2,70
Latte macchiato		3,50
Tea (Ronnefeldt: black (Darjeeling), green (Green Dragon), Rooibos (Cream Orange), fruit, mint, camomile, mountain herbs)		2,80
Hot chocolate		3,60
Mafioso (hot Amaretto ¹³ with milk foam)	6 cl	3,10

PROSECCO*

Spumante DOC (Valdo, Etichetta Nera)	bottiglia bicchiere glass	0,75l 0,1l	27,00 4,20
---	--------------------------------	---------------	---------------

bicchiere	mixed with soda	mezzo litro	1 litro	bottiglia
0,2l 4,70	0,2l 4,00	0,5l 8,00	0,5l 11,10	1,0l 21,00
				

VINI BIANCHI* APERTI

Pinot Grigio Veneto IGT (Viticoltori, Veneto)
Lugana DOC (Zenato, Veneto)
Soave DOC (Viticoltori, 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	0,75l	12,00
	bicchiere glass	0,2l	4,00

OUR RECOMMENDATION

Vermentino di Toscana IGT (L'Osteria, Tuscany)	
Primitivo di Manduria DOC (L'Osteria, Apulia)	
bottiglia 0,75l	18,00

VINI SPECIALI BIANCHI*

Lugana Santa Cristina DOC (Zenato, Veneto)	33,00
WINKL Sauvignon DOC (Cantina Terlan, South Tyrol)	35,00

VINI SPECIALI ROSSI*

Ripasso Superiore di Valpolicella DOC (Montecampo, Veneto)	27,50
Verruzzo di Monteverro IGT (Monteverro, Tuscany)	34,50

VINO SPECIALE ROSATO*

Belguardo Rosé Toscana IGT (Marchesi Mazzei, Tuscany)	27,00
--	-------

VINO DEL PADRONE*

LE VOLTE Toscana IGT (Tenuta dell'Ornellaia-Bolgheri, Tuscany)	39,50
bottiglia 0,75l	