

OSTERIO MARIO

ITALIAN RESTAURANT



CICCHETTI

SICILIAN OLIVES	32 € • 130P
PICKLED ARTICHOKE	30 € • 160P
DRIED TOMATOES WITH PARMESAN	25 € • 160P
GORGONZOLA CREAM NUOVO	20 € • 140P
With orange mostarda	
GOAT CHEESE AND PEAR WITH HONEY	45 € • 140P
PARMESAN WITH HONEY	23 € • 120P
MOZZARELLA AND DRIED TOMATO	50 € • 170P
TUNA MOUSSE WITH ROMAINE	35 € • 120P
SALAMI WITH FENNEL NUOVO	20 € • 130P
ROAST BEEF, PEPPERONI JAM, CAPERS	42 € • 140P

PIZZA

MARGHERITA	280 € • 450P
ASSORTED ITALY	370 € • 610P
Spicy sausage, bacon, olives, artichokes, capers and tomatoes	
PIZZA WITH SEAFOOD	375 € • 810P
Shrimp, squid, mussels, salmon	
PIZZA THREE SALAMI NUOVO	290 € • 510P
Truffle, picante, salami with fennel	
MEAT PIZZA "MARIO"	385 € • 690P
Beef, chicken breast, bacon, tomatoes, rosemary	
4 CHEESES WITH PEAR	365 € • 670P
Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	
FOREST MUSHROOMS WITH TRUFFLE OIL	310 € • 490P
PEPPERONI	275 € • 490P
GRILLATA PIZZA WITH VEGETABLES	365 € • 490P
Grilled vegetables, pesto sauce and basil	

This menu is promotional material. You can find the full menu in the customer's corner

FOCACCIA AND BREAD

ROMAN FOCACCIA	175 € • 320P
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	
THIN FOCACCIA	130 € • 260P
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	
MILLSTONE BREAD	75 € • 120P

ROMAN PIZZA

TRUFFLE SALAMI	315 € • 650P
Mozzarella, creamy tomato sauce	
TOMATOES AND STRACCIATELLA	330 € • 650P
Ripe tomatoes, basil and olive oil	
SHRIMP AND ZUCCHINI	330 € • 750P
Spinach, creamy tomato sauce	

TARTAR

SALMON NUOVO	130 € • 790P
Fresh salmon, smoked salmon, fresh cream, cucumber, onion	
TUNA	125 € • 490P
Tomatoes, capers, citrus dressing	
BEEF NUOVO	165 € • 510P
Capers, onion, parmesan, bread, olive oil	

STARTERS

VITELLO TONNATO	130 € • 560P
Sous vide veal, tuna sauce and capers	
CHICKEN LIVER PATE WITH BRIOCHE NUOVO	110 € • 290P
Raspberry, stracciatella, raspberry balsamic, pistachios	
BAKED PEPPERS WITH STRACCIATELLA CHEESE NUOVO	180 € • 390P
Romesco sauce, ginger oil, basil	
BAKED CAMEMBERT	170 € • 690P
With spicy berry sauce	
CRISPY SHRIMP NUOVO	150 € • 690P
Artichoke and anchovy aioli	
BAKED EGGPLANT NUOVO	270 € • 360P
Feta cream, pesto, tomato salsa	

SOUP

PUMPKIN CREAM SOUP WITH SHRIMP	270 € • 550P
Pumpkin seeds, ginger	
CACCIUCCO	385 € • 610P
Tomato soup with seafood	
TOMATO SOUP WITH STRACCIATELLA CHEESE	285 € • 390P
CREAMY WILD MUSHROOM SOUP	280 € • 530P
CHICKEN SOUP WITH ORECCHIETTE	330 € • 310P

SALADS

SHRIMPS WITH ARUGULA AND PARMESAN	130 € • 770P
Balsamic dressing, sun-dried tomatoes, pistachios	
PEAR AND GORGONZOLA NUOVO	180 € • 390P
Lettuce leaves, raspberry balsamic, nuts	
SALAD WITH TUNA	210 € • 490P
SALAD WITH WARM EGGPLANT AND GOAT CHEESE	160 € • 560P
CAPRESE	235/255 € • 580/790P
Fior de latte / With Burrata	
CAESAR	190/180 € • 390/690P
Chicken / Shrimp	
SALAD WITH ROAST BEEF NUOVO	170 € • 420P
Lettuce, sun-dried tomatoes, parmesan	
GREEK SALAD	200 € • 350P

VEGETABLES

POTATO GRATIN	160 € • 230P
Parmesan and mozzarella	
MASHED POTATOES	150 € • 180P
With parmesan	
GREEN VEGETABLES AND PESTO	150 € • 230P
CAULIFLOWER WITH GORGONZOLA SAUCE NUOVO	240 € • 250P
FRIED ARTICHOKE WITH WHITE WINE AND GARLIC NUOVO	120 € • 210P
BAKED SWEET POTATO WITH GORGONZOLA SAUCE NUOVO	160 € • 390P
GRIGLIATTA	145 € • 270P

BRUSCHETTAS MARIO

GOAT CHEESE	70 € • 260P
TOMATO SALSA AND FETA	75 € • 190P
SMOKED SALMON	70 € • 330P
GORGONZOLA	70 € • 270P
Orange mostarda	
WILD MUSHROOMS	80 € • 190P
ASSORTED BRUSCHETTAS	385 € • 1200P

PASTA

FETTUCCINE BOLOGNESE	325 € • 410P
CARBONARA	275 € • 460P
Classic recipe / With cream	
FETTUCCINE WITH CHICKEN	330 € • 460P
And creamy pesto	
GNOCCHI WITH QUAIL NUOVO	240 € • 520P
Mushrooms, truffle sauce	
LASAGNA	340 € • 520P
FREGOLA WITH SMOKED SALMON	290 € • 690P
And stracciatella cheese	
CONCHIGLIONI NERI WITH SHRIMP NUOVO	240 € • 890P
And creamy pesto	
BLACK PASTA WITH SEAFOOD	330 € • 690P
RAVIOLI WITH CRAB AND LANGOUSTINES NUOVO	190 € • 1100P
Butter with sage	

RISOTTO

RISOTTO WITH SEAFOOD	320 € • 660P
RISOTTO WITH WILD MUSHROOMS	300 € • 490P
Truffle sauce	

DESSERTS

"PAVLOVA" WITH BERRIES	150 € • 390P
TIRAMISU	120 € • 350P
CHEESECAKE WITH CARAMEL	180 € • 350P
CHOCOLATE BISCUIT AND HALVA SAUCE NUOVO	170 € • 390P
Pear, raspberry, pistachio	
SEMIFREDO	155 € • 290P

MEAT AND POULTRY

BEEF CHEEKS	300 € • 670P
Celery risotto	
BEEF STEAK NUOVO	230 € • 590P
Fried spinach and romaine cacho e pepe sauce	
RIBEYE STEAK NUOVO	350/40 € • 1990P
Raw weight	
PORK TENDERLOIN MEDALLIONS NUOVO	210 € • 510P
Bacon, gnocchi, cacho e pepe sauce	
DUCK LEG NUOVO	200 € • 690P
With sweet potato puree	
QUAIL FILLET NUOVO	210 € • 540P
Cauliflower and mushroom demi-glace	
CHICKEN BREAST NUOVO	110/110 € • 440P
Green vegetables, pesto sauce, citronette sauce	
BEEF STEWED IN BALSAMIC	340 € • 590P
Mashed potatoes	

FISH AND SEAFOOD

HALIBUT, MASHED BAKED POTATOES AND FRIED ROMAINE	180 € • 590P
PERCH WITH BULGUR RISOTTO, ZUCCHINI AND CELERY	200 € • 550P
PIKE PERCH WITH POTATO CREAM	200 € • 460P
With mushroom demi-glace and champignons	
CRISPY WHITE FISH FILLET	165 € • 340P
With white wine sauce	
SCALLOPS WITH CAULIFLOWER NUOVO	200 € • 690P
And truffle oil	
CHOPPED SEAFOOD STEAK	200 € • 690P
Spinach and white wine sauce	
SALMON	105/145 € • 1230P
White wine sauce with fennel and mashed potatoes	
MUSSELS	420 € • 660/790P
Sauce:with white wine / blu cheese	