

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 € • 140P
MOZZARELLA AND DRIED TOMATO	50 € • 170P
TUNA MOUSSE WITH ROMAINE	35 € • 130P
SALAMI WITH FENNEL NUOVO	20 € • 130P
ROAST BEEF, PEPPERONI JAM, CAPERS	42 € • 140P

PIZZA

MARGHERITA	280 € • 450P
ASSORTED ITALY	370 € • 650P
Spicy sausage, bacon, olives, artichokes, capers and tomatoes	
PIZZA WITH SEAFOOD	375 € • 810P
Shrimp, squid, mussels, salmon	
PIZZA THREE SALAMI NUOVO	290 € • 580P
Truffle, picante, salami with fennel	
MEAT PIZZA "MARIO"	385 € • 690P
Beef, chicken breast, bacon, tomatoes, rosemary	
4 CHEESES WITH PEAR	365 € • 690P
Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	
FOREST MUSHROOMS WITH TRUFFLE OIL	310 € • 490P
PEPPERONI	275 € • 550P
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 € • 220P
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	
MILLSTONE BREAD	75 € • 150P

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 € • 590P
Tomatoes, capers, citrus dressing	
BEEF NUOVO	165 € • 690P
Capers, onion, parmesan, bread, olive oil	

STARTERS

VITELLO TONNATO	130 € • 590P
Sous vide veal, tuna sauce and capers	
CHICKEN LIVER PATE NUOVO WITH BRIOCHE	110 € • 390P
Raspberry, stracciatella, raspberry balsamic, pistachios	
BAKED PEPPERS NUOVO WITH STRACCIATELLA CHEESE	180 € • 450P
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 € • 540P
Feta cream, pesto, tomato salsa	

SOUP

PUMPKIN CREAM SOUP WITH SHRIMP	270 € • 610P
Pumpkin seeds, ginger	
CACCIUCCO	385 € • 690P
Tomato soup with seafood	

TOMATO SOUP WITH STRACCIATELLA CHEESE	285 € • 450P
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CREAMY WILD MUSHROOM SOUP	280 € • 560P
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CHICKEN SOUP WITH ORECCHIETTE	330 € • 380P
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SALADS

SHRIMPS WITH ARUGULA AND PARMESAN	130 € • 790P
Balsamic dressing, sun-dried tomatoes, pistachios	
PEAR AND GORGONZOLA NUOVO	180 € • 490P
Lettuce leaves, raspberry balsamic, nuts	

SALAD WITH TUNA	210 € • 560P
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SALAD WITH WARM EGGPLANT AND GOAT CHEESE	160 € • 560P
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CAPRESE	235/255 € • 580/790P
Fior de latte / With Burrata	

CAESAR	190/180 € • 490/690P
Chicken / Shrimp	

SALAD WITH ROAST BEEF NUOVO	170 € • 510P
Lettuce, sun-dried tomatoes, parmesan	

GREEK SALAD	200 € • 390P
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VEGETABLES

POTATO GRATIN	160 € • 290P
Parmesan and mozzarella	

MASHED POTATOES	150 € • 230P
With parmesan	

GREEN VEGETABLES AND PESTO	150 € • 230P
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CAULIFLOWER NUOVO WITH GORGONZOLA SAUCE	240 € • 250P
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FRIED ARTICHOKE NUOVO WITH WHITE WINE AND GARLIC	120 € • 210P
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BAKED SWEET POTATO NUOVO WITH GORGONZOLA SAUCE	160 € • 390P
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GRIGLIATTA	145 € • 320P
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BRUSCHETTAS MARIO

GOAT CHEESE	70 € • 280P
TOMATO SALSA AND FETA	75 € • 260P
SMOKED SALMON	70 € • 390P

PASTA

FETTUCCINE BOLOGNESE	325 € • 450P
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CARBONARA	275 € • 520P
Classic recipe / With cream	

FETTUCCINE WITH CHICKEN	330 € • 520P
And creamy pesto	

GNOCCHI WITH QUAIL NUOVO	240 € • 540P
Mushrooms, truffle sauce	

LASAGNA	340 € • 580P
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FREGOLA WITH SMOKED SALMON	290 € • 690P
And stracciatella cheese	

CONCHIGLIONI NERI NUOVO WITH SHRIMP	240 € • 890P
And creamy pesto	

BLACK PASTA WITH SEAFOOD	330 € • 690P
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RAVIOLI WITH CRAB NUOVO AND LANGOUSTINES	190 € • 1100P
Butter with sage	

RISOTTO

RISOTTO WITH SEAFOOD	320 € • 710P
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RISOTTO WITH WILD MUSHROOMS	300 € • 560P
Truffle sauce	

DESSERTS

"PAVLOVA" WITH BERRIES	150 € • 490P
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TIRAMISU	120 € • 390P
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CHEESECAKE WITH CARAMEL	180 € • 390P
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CHOCOLATE BISCUIT NUOVO AND HALVA SAUCE	170 € • 390P
Pear, raspberry, pistachio	

SEMIFREDO	155 € • 290P
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MEAT AND POULTRY

BEEF CHEEKS	300 € • 690P
Celery risotto	

BEEF STEAK NUOVO	230 € • 620P
Fried spinach and romaine cacho e pepe sauce	

RIBEYE STEAK NUOVO	350/40 € • 1700P
Raw weight	

PORK TENDERLOIN NUOVO MEDALLIONS	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 € • 540P
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 € • 690P
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PERCH WITH BULGUR RISOTTO, ZUCCHINI AND CELERY	200 € • 550P
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PIKE PERCH WITH POTATO CREAM	200 € • 510P
With mushroom demi-glace and champignons	

CRISPY WHITE FISH FILLET	165 € • 390P
With white wine sauce	

SCALLOPS NUOVO WITH CAULIFLOWER	200 € • 690P
And truffle oil	

CHOPPED SEAFOOD STEAK	200 € • 690P
Spinach and white wine sauce	

SALMON	105/145 € • 1100P
White wine sauce with fennel and mashed potatoes	

MUSSELS	500/40 € • 790P
Sauce:gorgonzola / with white wine	

MILLEFEUILLE NUOVO	150 € • 410P
White chocolate ganache, mango, raspberry	

BASIL PANNA COTTA	110/55 € • 330P
Strawberry sauce and basil	

ICE CREAM AND SORBET	50 € • 180P
Vanilla / Belgian chocolate / Strawberry / Blackcurrant / Mango NUOVO	