

OSTERIO MARIO

ITALIAN RESTAURANT



CICCHETTI

SICILIAN OLIVES	32 € • 150 ₪
PICKLED ARTICHOKE	30 € • 140 ₪
DRIED TOMATOES WITH PARMESAN	25 € • 140 ₪
GORGONZOLA CREAM	20 € • 150 ₪
With orange mostarda	
GOAT CHEESE AND PEAR WITH HONEY	45 € • 150 ₪
PARMESAN WITH HONEY	23 € • 150 ₪
MOZZARELLA AND DRIED TOMATO	50 € • 150 ₪
OCTOPUS, DRIED TOMATO, OLIVES	30 € • 170 ₪
TUNA MOUSSE WITH ROMAINE	35 € • 170 ₪
SALAMI	20 € • 170 ₪
ROAST BEEF, PEPPERONI JAM, CAPERS	42 € • 170 ₪

PIZZA

MARGHERITA	290 € • 550 ₪
WITH SUN DRIED TOMATOES	
ASSORTED ITALY	370 € • 690 ₪
Spicy sausage, bacon, olives, artichokes, capers and tomatoes	
WITH TUNA, TOMATO SALSA AND ARUGULA	340 € • 610 ₪
PIZZA WITH SEAFOOD	375 € • 810 ₪
Shrimp, squid, mussels, salmon	
PIZZA THREE SALAMI	290 € • 610 ₪
Truffle, picante, salami with fennel	
MEAT PIZZA "MARIO"	385 € • 770 ₪
Beef, chicken breast, bacon, tomatoes, rosemary	
PEPPERONI	275 € • 650 ₪
4 CHEESES WITH PEAR	365 € • 790 ₪
Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	
FOREST MUSHROOMS WITH TRUFFLE OIL	310 € • 530 ₪
GRILLATA PIZZA WITH VEGETABLES	365 € • 520 ₪
Grilled vegetables, pesto sauce and basil	

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

FOCACCIA

ROMAN FOCACCIA	175 € • 350 ₪
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	
THIN FOCACCIA	130 € • 310 ₪
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	

ROMAN PIZZA

HAM AND MUSHROOMS	385 € • 640 ₪
Mozzarella, cheddar, turkey ham, champignons, creamy tomato sauce	
CHICKEN, BROCCOLI, GORGONZOLA	370 € • 640 ₪
Mozzarella, creamy sauce	
SMOKEY SALMON AND SPINACH	350 € • 890 ₪
Mozzarella, creamy sauce	
TRUFFLE SALAMI	315 € • 690 ₪
Mozzarella, creamy tomato sauce	
TOMATOES AND STRACCIATELLA	330 € • 670 ₪
SHRIMP AND ZUCCHINI	330 € • 720 ₪
Spinach, creamy tomato sauce	

STARTERS

ANTIPASTI	150 € • 810 ₪
Assorted Italian starters	
SALMON TARTARE	150 € • 770 ₪
Citrus dressing, sesame oil, cucumber	
VITELLO TONNATO	130 € • 650 ₪
Sous vide veal, tuna sauce and capers	
BEEF TARTARE	165 € • 760 ₪
Artichokes, capers, pickled onions, mustard, balsamic dressing, olive oil, parmesan	
STRACCIATELLA WITH OLIVES	140 € • 590 ₪
Anchovies, capers, millstone bread	
BAKED PEPPERS WITH STRACCIATELLA CHEESE	180 € • 560 ₪
BAKED CEMEMBERT	170 € • 780 ₪
With spicy berry sauce	
CRISPY SHRIMP	150 € • 670 ₪
Artichoke and anchovy aioli	
BAKED EGGPLANT	270 € • 640 ₪
Feta cream, pesto, tomato salsa	

SOUP

PUMPKIN CREAM SOUP WITH SHRIMP	270 € • 690 ₪
Pumpkin seeds, ginger	
CACCIUCCO	385 € • 710 ₪
Tomato soup with seafood	
TOMATO SOUP WITH STRACCIATELLA CHEESE	285 € • 620 ₪
CREAMY WILD MUSHROOM SOUP	280 € • 590 ₪
CHICKEN SOUP	320 € • 510 ₪
Noodles, chicken fillet, chicken hearts	

SALADS

SHRIMPS WITH ARUGULA AND PARMESAN	135 € • 890 ₪
Balsamic dressing, sun-dried tomatoes, pistachios	
PEAR AND GORGONZOLA	180 € • 590 ₪
Lettuce leaves, raspberry balsamic, pumpkin seeds	
SALAD WITH TUNA	210 € • 740 ₪
SALAD WITH WARM EGGPLANT AND GOAT CHEESE	180 € • 670 ₪
WARM SALAD WITH OCTOPUS	185 € • 730 ₪
CAPRESE	235/255 € • 690/790 ₪
Fior de latte / With Burrata	
CAESAR	215/205 € • 610/780 ₪
Chicken / Shrimp	
SALAD WITH ROAST BEEF	170 € • 690 ₪
Lettuce, onion dressing, tomatoes, parmesan cheese	
GREEK SALAD	350 € • 690 ₪

VEGETABLES

POTATO GRATIN	160 € • 350 ₪
Parmesan and mozzarella	
MASHED POTATOES	150 € • 270 ₪
With parmesan	
GREEN VEGETABLES AND PESTO	150 € • 270 ₪
CAULIFLOWER WITH GORGONZOLA SAUCE	240 € • 350 ₪
GRIGLIATTA	145 € • 420 ₪

BRUSCHETTAS MARIO

TOMATO SALSA AND PARMESAN CREAM	160 € • 460 ₪
GOAT CHEESE	130 € • 470 ₪
SMOKED SALMON	150 € • 590 ₪

PASTA

BLACK RAVIOLI WITH SEAFOOD	160 € • 780 ₪
Creamy sauce with white wine and fennel, citronet sauce, dill oil	
BOLOGNESE	325 € • 650 ₪
RIGATONI WITH LAMB	330 € • 650 ₪
Eggplant and tomato sauce	
CARBONARA	270 € • 680 ₪
Classic recipe / With cream	
FETTUCCINE WITH CHICKEN	315 € • 710 ₪
And creamy pesto	
LASAGNA	350 € • 740 ₪
Mushroom sauce	
FREGOLA WITH SMOKED SALMON	285 € • 720 ₪
And stracciatella cheese	
CONCHIGLIONI NERI WITH SHRIMP	240 € • 810 ₪
And creamy pesto	
BLACK PASTA WITH SEAFOOD	325 € • 830 ₪
RISOTTO	
RISOTTO WITH SEAFOOD	320 € • 760 ₪
RISOTTO WITH WILD MUSHROOMS	300 € • 690 ₪
Truffle sauce	

DESSERTS

"PAVLOVA" WITH BERRIES	150 € • 560 ₪
TIRAMISU	120 € • 470 ₪
CHEESECAKE WITH CARAMEL	190 € • 550 ₪
GORGONZOLA AND CHIANTI - A PERFECT PAIRING	100 € • 360 ₪
Caramelized pine nuts, mint	
COWBERRY TART	115 € • 470 ₪
Shortcrust pastry, coconut cream, white chocolate	

MEAT AND POULTRY

BEEF CHEEKS	300 € • 890 ₪
With bulgur and celery	
DUCK LEG CONFIT	270 € • 830 ₪
With mashed potatoes and balsamic sauce	
BEEF STEAK	320 € • 780 ₪
Mashed potatoes, spinach, pepper sauce with parmesan	
RIBEYE STEAK	350/40 € • 2200 ₪
Raw weight	
CHICKEN BREAST	110/110 € • 690 ₪
Green vegetables, pesto sauce, citronette sauce	

FISH AND SEAFOOD

HALIBUT WITH SAUCE "AQUA PAZZA" AND POTATOES	220 € • 810 ₪
Tomato sauce, olives, capers, tomatoes, basil, anchovies, citronet sauce	
SNAPPER WITH BROCCOLI AND PARMESAN CREAM	220 € • 710 ₪
MUSSELS IN CREAMY SAUCE WITH WHITE WINE AND ANCHOVIES	500/40 € • 980 ₪
Millstone bread, parsley, citronet sauce	
MUSSELS IN GORGONZOLA SAUCE	520/40 € • 980 ₪
Millstone bread, onion	
SCALLOPS WITH CAULIFLOWER	200 € • 780 ₪
And truffle oil	
SALMON	105/145 € • 1170 ₪
White wine sauce with fennel and mashed potatoes	

APPLE TART	120/50 € • 420 ₪
Caramelized apples, puff pastry, sour cream	
MILLEFEUILLE	150 € • 440 ₪
White chocolate ganache, mango, raspberry	
BASIL PANNA COTTA	110/55 € • 410 ₪
Strawberry sauce and basil	
ICE CREAM AND SORBET	50 € • 180 ₪
Vanilla / Belgian chocolate / Strawberry / Blackcurrant / Mango	