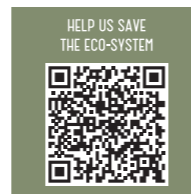


OSTERIO MARIO

ITALIAN RESTAURANT



CICCHETTI

SICILIAN OLIVES	32 € • 160 ₪
PICKLED ARTICHOKE	30 € • 150 ₪
DRIED TOMATOES WITH PARMESAN	25 € • 150 ₪
GORGONZOLA CREAM With orange mostarda	20 € • 160 ₪
GOAT CHEESE AND PEAR WITH HONEY	45 € • 160 ₪
PARMESAN WITH HONEY	23 € • 160 ₪
MOZZARELLA AND DRIED TOMATO	50 € • 160 ₪
OCTOPUS, DRIED TOMATO, OLIVES	30 € • 180 ₪
TUNA MOUSSE WITH ROMAINE	35 € • 180 ₪
SALAMI	20 € • 180 ₪
ROAST BEEF, PEPPERONI JAM, CAPERS	42 € • 180 ₪

PIZZA

MARGHERITA WITH SUN DRIED TOMATOES	290 € • 550 ₪
ASSORTED ITALY Spicy sausage, bacon, olives, artichokes, capers and tomatoes	370 € • 710 ₪
WITH TUNA, TOMATO SALSA AND ARUGULA	340 € • 620 ₪
PIZZA WITH SEAFOOD Shrimp, squid, mussels, salmon	375 € • 820 ₪
PIZZA THREE SALAMI Truffle, picante	290 € • 620 ₪
MEAT PIZZA "MARIO" Beef, chicken breast, bacon, tomatoes, rosemary	385 € • 780 ₪
PEPPERONI	275 € • 660 ₪
4 CHEESES WITH PEAR Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	365 € • 790 ₪
FOREST MUSHROOMS WITH TRUFFLE OIL	310 € • 540 ₪
GRILLATA PIZZA WITH VEGETABLES Grilled vegetables, pesto sauce and basil	365 € • 530 ₪

FOCACCIA

ROMAN FOCACCIA Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	175 € • 360 ₪
THIN FOCACCIA Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	130 € • 320 ₪

ROMAN PIZZA

HAM AND MUSHROOMS Mozzarella, cheddar, turkey ham, champignons, creamy tomato sauce	385 € • 650 ₪
CHICKEN, BROCCOLI, GORGONZOLA Mozzarella, creamy sauce	370 € • 650 ₪
SMOKEY SALMON AND SPINACH Mozzarella, creamy sauce	350 € • 890 ₪
TRUFFLE SALAMI Mozzarella, creamy tomato sauce	315 € • 710 ₪
TOMATOES AND STRACCIATELLA	330 € • 680 ₪
SHRIMP AND ZUCCHINI Spinach, creamy tomato sauce	330 € • 730 ₪

STARTERS

ANTIPASTI Assorted Italian starters	150 € • 810 ₪
SALMON TARTARE Citrus dressing, sesame oil, cucumber	150 € • 780 ₪
VITELLO TONNATO Sous vide veal, tuna sauce and capers	130 € • 660 ₪
BEEF TARTARE Artichokes, capers, pickled onions, mustard, balsamic dressing, olive oil, parmesan	165 € • 770 ₪
STRACCIATELLA WITH OLIVES Capers, millstone bread	140 € • 610 ₪
BAKED PEPPERS WITH STRACCIATELLA CHEESE	180 € • 570 ₪
BAKED CEMEMBERT With spicy berry sauce	170 € • 790 ₪
CRISPY SHRIMP	150 € • 680 ₪
BAKED EGGPLANT Feta cream, pesto, tomato salsa	270 € • 650 ₪

SOUP

PUMPKIN CREAM SOUP WITH SHRIMP Pumpkin seeds, ginger	270 € • 690 ₪
CACCIUCCO Tomato soup with seafood	385 € • 720 ₪
TOMATO SOUP WITH STRACCIATELLA CHEESE	285 € • 630 ₪
CREAMY WILD MUSHROOM SOUP	280 € • 590 ₪
CHICKEN SOUP Noodles, chicken fillet, chicken hearts	320 € • 520 ₪

SALADS

SHRIMPS WITH ARUGULA AND PARMESAN Balsamic dressing, sun-dried tomatoes, pistachios	135 € • 890 ₪
PEAR AND GORGONZOLA Lettuce leaves, raspberry balsamic, pumpkin seeds	180 € • 610 ₪
SALAD WITH TUNA	210 € • 750 ₪
SALAD WITH WARM EGGPLANT AND GOAT CHEESE	180 € • 680 ₪
WARM SALAD WITH OCTOPUS	185 € • 740 ₪
CAPRESE Fior de latte / With Burrata	235/255 € • 690/790 ₪
CAESAR Chicken / Shrimp	215/205 € • 720/780 ₪
SALAD WITH ROAST BEEF Lettuce, onion dressing, tomatoes, parmesan cheese	170 € • 690 ₪
GREEK SALAD	350 € • 690 ₪

VEGETABLES

POTATO GRATIN Parmesan and mozzarella	160 € • 360 ₪
MASHED POTATOES With parmesan	150 € • 280 ₪
GREEN VEGETABLES AND PESTO	150 € • 280 ₪
CAULIFLOWER WITH GORGONZOLA SAUCE	240 € • 360 ₪
GRIGLIATTA	145 € • 430 ₪

BRUSCHETTAS MARIO

TOMATO SALSA AND PARMESAN CREAM	160 € • 470 ₪
GOAT CHEESE	130 € • 480 ₪
SMOKED SALMON	150 € • 600 ₪

PASTA

BOLOGNESE	325 € • 660 ₪
BLACK RAVIOLI WITH SEAFOOD Creamy sauce with white wine and fennel, citronet sauce, dill oil	160 € • 790 ₪
RIGATONI WITH LAMB Eggplant and tomato sauce	330 € • 660 ₪
CARBONARA Classic recipe / With cream	270 € • 690 ₪
FETTUCCINE WITH CHICKEN And creamy pesto	315 € • 720 ₪
LASAGNA Mushroom sauce	350 € • 750 ₪
FREGOLA WITH SMOKED SALMON And stracciatella cheese	285 € • 730 ₪
CONCHIGLIONI NERI WITH SHRIMP And creamy pesto	240 € • 810 ₪
BLACK PASTA WITH SEAFOOD	325 € • 840 ₪
RISOTTO	
RISOTTO WITH SEAFOOD	320 € • 770 ₪
RISOTTO WITH WILD MUSHROOMS Truffle sauce	300 € • 710 ₪

DESSERTS

"PAVLOVA" WITH BERRIES	150 € • 570 ₪
TIRAMISU	120 € • 480 ₪
CHEESECAKE WITH CARAMEL	190 € • 560 ₪
GORGONZOLA AND CHIANTI – A PERFECT PAIRING Caramelized pine nuts, mint	100 € • 370 ₪
COWBERRY TART Shortcrust pastry, coconut cream, white chocolate	115 € • 480 ₪

MEAT AND POULTRY

BEEF CHEEKS With bulgur and celery	300 € • 890 ₪
DUCK LEG CONFIT With mashed potatoes and balsamic sauce	270 € • 840 ₪
BEEF STEAK Mashed potatoes, spinach, pepper sauce with parmesan	320 € • 790 ₪
RIBEYE STEAK Raw weight	350/40 € • 2200 ₪
CHICKEN BREAST Green vegetables, pesto sauce, citronette sauce	110/110 € • 690 ₪

FISH AND SEAFOOD

HALIBUT WITH SAUCE "AQUA PAZZA" AND POTATOES Tomato sauce, olives, capers, tomatoes, basil, anchovies, citronet sauce	220 € • 820 ₪
SNAPPER WITH BROCCOLI AND PARMESAN CREAM	220 € • 720 ₪
MUSSELS IN CREAMY SAUCE WITH WHITE WINE AND ANCHOVIES Millstone bread, parsley, citronet sauce	500/40 € • 990 ₪
MUSSELS IN GORGONZOLA SAUCE Millstone bread, onion	520/40 € • 990 ₪
SCALLOPS WITH CAULIFLOWER And truffle oil	200 € • 790 ₪
SALMON	105/145 € • 1180 ₪

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