

OSTERIO MARIO

ITALIAN RESTAURANT

CICCHETTI

SICILIAN OLIVES	32 G • 190 P
PICKLED ARTICHOKE	30 G • 180 P
DRIED TOMATOES WITH PARMESAN	25 G • 180 P
GORGONZOLA CREAM	20 G • 190 P
With orange mostarda	
PARMESAN WITH HONEY	23 G • 180 P
OCTOPUS, DRIED TOMATO, OLIVES	30 G • 215 P
TUNA MOUSSE WITH ROMAINE	35 G • 215 P
SALAMI	20 G • 215 P
PARMA	20 G • 260 P

PIZZA

PEPPERONI	275 G • 730 P
ASSORTED ITALY	370 G • 770 P
Spicy sausage, bacon, olives, artichokes, capers and tomatoes	
PIZZA WITH SEAFOOD	375 G • 910 P
Shrimp, squid, mussels, salmon	
MEAT PIZZA "MARIO"	385 G • 840 P
Beef, chicken breast, bacon, tomatoes, rosemary	
WITH PARMA, STRACCIATELLA AND ARUGULA	360 G • 950 P
WITH TUNA, TOMATO SALSA AND ARUGULA	340 G • 680 P
4 CHEESES WITH PEAR	365 G • 860 P
Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	
FOREST MUSHROOMS WITH TRUFFLE OIL	310 G • 610 P
MARGHERITA	290 G • 620 P
WITH SUN DRIED TOMATOES	

FOCACCIA

ROMAN FOCACCIA	175 G • 395 P
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	
THIN FOCACCIA	130 G • 370 P
Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	

ROMAN PIZZA

HAM AND MUSHROOMS	385 G • 760 P
Mozzarella, cheddar, turkey ham, champignons, creamy tomato sauce	
CHICKEN, BROCCOLI, GORGONZOLA	370 G • 720 P
Mozzarella, creamy sauce	
SMOKEY SALMON AND SPINACH	350 G • 970 P
Mozzarella, creamy sauce	
TRUFFLE SALAMI	315 G • 770 P
Mozzarella, creamy tomato sauce	
TOMATOES AND STRACCIATELLA	330 G • 740 P

COLD STARTERS

BEEF CARPACCIO	150 G • 850 P
With truffle ponzu, arugula, pickled onions, pickled chili	
PARMA, OLIVES AND STRACCIATELLA	160 G • 830 P
Grain bread, capers, citronet	
CRAB, TOMATOES AND STRACCIATELLA	240 G • 940 P
Truffle ponzu, artichoke aioli, cucumber	
VITELLO TONNATO	130 G • 740 P
Sous vide veal, tuna sauce and capers	

HOT STARTERS

BAKED CAMEMBERT	170 G • 870 P
With spicy berry sauce	
CRISPY SHRIMP	150 G • 740 P
Artichoke butter aioli	
BAKED EGGPLANT	270 G • 720 P
Feta cream, pesto, tomato salsa	

BRUSCHETTAS MARIO

GOAT CHEESE	130 G • 530 P
BRUSCHETTA WITH CRAB	160 G • 830 P
SUN-DRIED TOMATOES, LETTUCE	
TOMATO SALSA AND PARMESAN CREAM	160 G • 520 P
SMOKED SALMON	150 G • 720 P

SOUP

CACCIUCCO	385 G • 785 P
Tomato soup with seafood	
TOMATO SOUP	285 G • 710 P
with stracciatella	
with crab and stracciatella	315 G • 860 P
CREAMY WILD MUSHROOM SOUP	280 G • 655 P
CHICKEN SOUP	320 G • 570 P
Noodles, chicken fillet, chicken hearts	

SALADS

SALAD WITH TUNA	210 G • 830 P
SALAD WITH WARM EGGPLANT AND GOAT CHEESE	180 G • 740 P
WARM SALAD WITH OCTOPUS	185 G • 795 P
CAESAR WITH CRAB	195 G • 980 P
CAESAR	215 G • 810 P
Chicken	
Shrimp	205 G • 860 P
CAPRESE	235 G • 760 P
Fior de latte	
With Burrata	255 G • 890 P
SALAD WITH ROAST BEEF	170 G • 760 P
Lettuce, onion dressing, tomatoes, parmesan cheese	
GREEK SALAD	350 G • 760 P

VEGETABLES

MASHED POTATOES	150 G • 315 P
With Parmesan	
GREEN VEGETABLES AND PESTO	150 G • 305 P
CAULIFLOWER	240 G • 395 P
With gorgonzola sauce	

PASTA

BLACK RAVIOLI WITH SEAFOOD	160 G • 870 P
Creamy sauce with white wine and fennel, citronet sauce, dill oil	
CALAMARETTI	320 G • 1300 P
With octopus, mussels and tomato sauce	
FREGOLA WITH SMOKED SALMON	285 G • 820 P
And stracciatella cheese	
BLACK PASTA WITH SEAFOOD	325 G • 920 P
RIGATONI WITH LAMB	330 G • 760 P
Eggplant and tomato sauce	
BOLOGNESE	325 G • 740 P
CARBONARA	270 G • 770 P
Classic recipe / With cream	
FETTUCCINE WITH CHICKEN	315 G • 790 P
And creamy pesto	
LASAGNA	350 G • 830 P
Mushroom sauce	

RISOTTO

RISOTTO WITH CRAB	290 G • 1050 P
Cream sauce, shrimp oil, sun-dried tomatoes	
RISOTTO WITH SEAFOOD	310 G • 860 P
With tomato sauce	
RISOTTO WITH WILD MUSHROOMS	300 G • 790 P
With truffle sauce	

MEAT AND POULTRY

BEEF CHEEKS	300 G • 990 P
With bulgur and celery	
DUCK LEG CONFIT	270 G • 980 P
With mashed potatoes and balsamic sauce	
BEEF STEAK	320 G • 890 P
Mashed potatoes, spinach, pepper sauce with parmesan	
RIBEYE STEAK	350/40 G • 2330 P
Raw weight	
CHICKEN BREAST	110/110 G • 750 P
Green vegetables, pesto sauce, citronette sauce	

FISH AND SEAFOOD

HALIBUT WITH BROCCOLI	220 G • 870 P
Parmesan cream, pesto, olives	
SCALLOPS WITH CAULIFLOWER	200 G • 870 P
with cauliflower	
SALMON	105/145 G • 1290 P
White wine sauce with fennel and mashed potatoes	
MUSSELS IN CREAMY SAUCE WITH WHITE WINE	500/40 G • 1050 P

DESSERTS

"PAVLOVA" WITH BERRIES	150 G • 650 P
TIRAMISU	120 G • 530 P
CHEESECAKE WITH CARAMEL AND FRESH BERRIES	190 G • 610 P
APPLE TART	120/50 G • 470 P
Caramelized apples, puff pastry, sour cream	
COWBERRY TART	115 G • 530 P
Shortcrust pastry, coconut cream, white chocolate	
BASIL PANNA COTTA	110/55 G • 470 P
Strawberry sauce and basil	
ICE CREAM AND SORBET	50 G • 220 P
Vanilla / Belgian chocolate / Strawberry / Mango	

HELP US SAVE
THE ECO-SYSTEM



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