



Appetizers

Trio of bruschetta bread ¹⁻⁴⁻⁷ (tomato, chicory and scamorza, zucchini and anchovies)	10 Euro
Aubergines in Parmigiana way ⁷⁻⁹	12 Euro
Zucchini flowers filled with ricotta cheese and basil pesto ⁷	13 Euro
Polenta and gorgonzola cheese ⁷	13 Euro
Stracciatella of buffalo mozzarella with rucola and cherry tomatoes ⁷	14 Euro
Local hams on chopping board ⁸	14 Euro
Buffalo mozzarella with tomatoes ⁷	14 Euro
Beef carpaccio with rucola and Grana Padano cheese ⁷	16 Euro
Zucchini flowers, culatello ham, stracciatella of buffalo mozzarella ⁷	16 Euro
Smoked salmone with bread's croutons ¹⁻⁴⁻⁷	16 Euro
Warm octopus salad with potatoes, capers, taggiasche olives, rucola pesto ⁴	18 Euro

Our First Courses

Spaghetti with tomato sauce, or garlic oil and chili pepper, or with ragout ¹⁻⁹	10 Euro
Tagliolini in "Micol" way with fresh tomato and stracciatella mozzarella ¹⁻⁷⁻⁹	12 Euro
Chitarrucci in real Carbonara way ¹⁻³⁻⁷⁻⁹	12 Euro
Risotto with zucchini flowers and certosa cheese perfumed with truffle ⁷⁻⁹	13 Euro
Tonnarelli with white veal's ragout perfumed with truffle ¹⁻⁷⁻⁹	14 Euro
Ravioli of buffalo mozzarella and aubergines with cherry tomatoes and ricotta ¹⁻³⁻⁷	15 Euro
Pasta with beans ¹⁻⁷⁻⁹	16 Euro
Gragnano paccheri with shrimps, bacon and saffron ¹⁻²⁻⁴	15 Euro
Wholemeal spaghetti with shrimps, zucchini and cherry tomatoes ¹⁻²⁻⁹	16 Euro
Spaghetti with seafood ¹⁻²⁻⁴	16 Euro
Spaghetti with clams and botargo ¹⁻²⁻⁴	16 Euro
Linguine with lobster ¹⁻²⁻⁴	22 Euro

STENDHAL



Antica Osteria

Our Main Courses

Thinly sliced beef fillet with rucola and Grana Padano cheese ⁷	19 Euro
Beef's strips in Modena balsamic vinegar with rucola and flakes of Grana cheese ⁶⁻⁷⁻⁹	19 Euro
Beef fillet tartare with its sauces ³⁻⁴⁻¹⁰	20 Euro
Beef fillet's hamburger with potatoes puré ³⁻⁷⁻¹⁰	20 Euro
Beef fillet on choice: green pepper, orange, grilled, Cognac, Barolo ⁷⁻⁹⁻¹⁰	22 Euro
Lamb's ribs in rosemary and blueberries sauce, with oven-baked potatoes	23 Euro
Brasato with polenta ¹⁻⁷⁻⁹	23 Euro
T-bone steak with grilled vegetables and rosemary potatoes (min x 2) each	30 Euro
Grilled sea-bass with potatoes or grilled vegetables ⁴	20 Euro
Grilled big prawns or with Cognac ²⁻⁴⁻⁷	21 Euro
Fish soup with bread's croutons ¹⁻²⁻⁴⁻⁹	25 Euro

The way it used to be

Season's vegetables soup ¹⁻⁷⁻⁹	10 Euro
Real Milanese risotto ⁷⁻⁹	10 Euro
Oven-baked rustic chicken with spicy sauce and oven-baked potatoes	19 Euro
Milanese veal chop with rucola, cherry tomatoes or oven-baked potatoes ¹⁻³	21 Euro
Marrowbone in gremolada with Milanese risotto ¹⁻⁹	23 Euro

Side-dishes

Grilled vegetables, oven-baked or parsley potatoes, chips, mixed salad, spinach	5 Euro
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For cheese lovers:

Selection of cheese with honey and home-made jam ⁷	12 Euro
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Our Chef is at your disposal for every further request of dishes to your liking

STENDHAL



Antica Osteria

Henry's salads

12 Euro

ONLY LUNCH

- Caesar salad:** Roman lettuce, bread's croutons, french dressing, chicken ¹⁻⁷
- La duchessa di Palliano:** Boiled chicken, mixed salad, olives and nuts ⁸
- La badessa di Castro:** Mixed salad, potatoes, string beans, basil, pine nuts, raisins ⁹
- Il rosa e il verde:** Crispy bacon, soncino salad, apple, bread's croutons, olives ¹
- Insalata Greca:** Mixed salad, tomatoes, cucumbers, feta cheese, olives, red onion ⁷
- I concii:** Tuna fish, rucola, boiled eggs, cherry tomatoes, mayonnaise ³⁻⁴⁻⁷
- Vittoria Accoramboni:** Pears, pecorino cheese, green lettuce, endive, nuts ⁷⁻⁸
- Lamiel:** Green salad, marinated salmone, endive, mango and orange ⁴

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We inform the customers that we don't guarantee the cancellation of cross-contamination of food

The following high quality products are deep-frozen or frozen at the origin: shrimps, prawns, shrimps's tails, prawns's tails, octopus, squids, lamb chops and fried potatoes.
Frozen bread is oven-baked.

Cover charge - 3 euro