OSTERIA

VINVOGLIA

All.	**Aperitif drinks**	
1-12	Aperol/Campari Spritz	**4,50 €**
1-12	White Wine Spritzer	**3,00 €**
1-12	Americano	**6,00 €**
1-12	Gin Tonic	**8,00 €**
All.	**Beverages**	
	Still/Sparkling Water - 0,50 L	**1,50 €**
12	Coca Cola/Iced Tea/Tonic Water/Crodino	**3,00 €**
12	1/4 Lt House Wine	**4,00 €**
12	1/2 Lt House Wine	**6,00 €**
12	1 Lt House Wine	**10,00 €**
	House Wine (by the glass)	
12	Durello IGT (sparkling wine)	**3,00 €**
12	Garda Bianco (white wine)	**3,00 €**
	Wine by the Glass (from our selection)	
	Soave	**3,50 €**
	Lugana	**4,00 €**
	Prosecco	**4,00 €**
	Durello Metodo Charmat	**3,50 €**

	Durello Metodo Classico	**4,50 €**
	Trento DOC	**5,00 €**
	Franciacorta	**7,00 €**
	Valpolicella Classico	**4,00 €**
	Valpolicella Superiore	**5,00 €**
	Valpolicella Ripasso	**5,00 €**

-Wine contains sulphites

All.

Our Selection of Platters and Roman "Pinsa"

1-3-5-6-7-8-9-10-11-12-13

Tagliere da Aperitivo — 15,00 €

Mixed cured meat and cheese platter
Recommended for one person

1-3-5-6-7-8-9-10-11-12-13

Tagliere dell'Osteria — 30,00 €

Osteria's special mixed platter of cured meats, cheeses, pickled vegetables ("giardiniera"), and sauces.
Recommended for 2/3 people

1-3-7

Pinsa Scrocchia — 6,00 €

Roman "Pinsa" with olive oil, salt, and fresh rosemary

1-6-7-9-10-11-12

Pinsa Margherita — 10,00 €

Margherita "Pinsa" with Datterini tomato sauce and fior di latte mozzarella

1-6-7-810-11-12

Pinsa Mortadella and Pistachios — 14,00 €

Mortadella "Pinsa" with fior di latte mozzarella, Truffle and Pistachios

1-6-7-9-10-11-12

Pinsa Serrano

Roman "Pinsa" with Datterini tomato sauce, fior di latte mozzarella, and Serrano cured ham

1-6-7-810-11-12

Pinsa Patanegra — 14,00 €

Roman "Pinsa" with fior di latte mozzarella, Patanegra lard, and truffle

Add-ons

Basket of traditional "tigelle" flatbreads — **5,00 €**

	Basket of gluten-free "tigelle" flatbreads	**8,00 €**

Starters

All.

2-4-9-12-14	**Impepata di Cozze al pomodoro** Peppered mussels in a rich tomato sauce	**10,00 €**
1-3-7-8-9-10	**Beef Tartare**	**14,00 €**
2-4-14	**Canestrelli al Forno** Baked scallops	**18,00 €**
2-4-12-14	**Fish Carpaccio** Selection of thinly sliced tuna, swordfish, and marlin	**14,00 €**
3-5-7-9	**Flan di Verdure** Seasonal vegetable flan	**10,00 €**

Seafood Selections

All.

2-4-12-14	**Seafood "Crudo" - Raw Seafood Platter** Recommended for two people as an appetizer or for a single person as a main course	**50,00 €**
1-2-4-7-8-12-14	**Seafood "Cotto" - Cooked Seafood Platter** Recommended for two people as an appetizer or for a single person as a main course	**50,00 €**

First Courses

All.

1-2-4-14	**Spaghettone Vongole e Bottarga** Spaghettone with clams and bottarga	**16,00 €**
1-2-3-4-6-7-9-10-14	**Paccheri allo Scoglio** Seafood Paccheri	**16,00 €**
	Tortelloni al Tartufo e Monte veronese	**12,00 €**

1-3-4-6-7-8-9-10 Fresh handmade Tortelloni filled with truffle and Monte Veronese cheese fondue

1-2-3-4-5-6-7-8-9-10-11-14 **Bigoli all'Anatra** **12,00 €**
Fresh Bigoli with duck sauce



All. ## Main Courses

Tuna Steak **18,00 €**
2-4-9-14 with marinated cabbage

2-4-14 **Baked Sea Bass** **25,00 €**
Whole sea bass with baked potatoes and cherry tomatoes

2-4-9-11-12-14 **Catalana di Crostacei** **50,00 €**
Catalan-Style mixed Shellfish salad with fresh vegetables
Recommended for 2 people

Angus tartare with its marrow **20,00 €**
3-7-8-10-12 with Truffle Fondue, Gratin Marrow, Dijon Mustard and Hazelnuts

Beef "Tagliata" with baked potatoes **20,00 €**
1-3-7-8-9-10 Sliced Beef Steak with baked potatoes

Side Dishes



Today's Cooked Vegetables **4,00 €**

Cover Charge (including bread and service) **2,00 €**

Allergen List

Nr	Allergen	Examples
1	Gluten	cereals, wheat, rye, barley, oats, spelt, kamut, including hybridates and derivatives
2	Crustaceans and derivatives	both marine and freshwater: prawns, langoustines, lobsters, crabs, hermit crabs, etc.

3	Eggs and derivatives	all products with eggs, even in minimal part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savoury ones, ice cream and creams, etc.
4	Fish and derivatives	including derivatives, that is, all those food products that are made up of fish, even if in small percentages
5	Peanuts and derivatives	packaged snacks, creams and condiments in which peanuts are present even in small doses
6	Soy and derivatives	soy milk, tofu, spaghetti, etc.
7	Milk and derivatives	yogurt, cookies and cakes, ice cream and various creams. Every product in which milk is used
8	Nuts and derivatives	all products that include: almonds, hazelnuts, common nuts, acai nuts, pecans and Brazil and Queensland nuts, pistachios
9	Celery and derivatives	present in pieces but also inside preparations for soups, sauces and vegetable concentrates
10	Mustard and derivatives	It can be found in sauces and dressings, especially in Italian Fruit Mostarda
11	Sesame seeds and derivatives	in addition to whole seeds used for bread, we can find traces in some types of flours
12	Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO2	used as preservatives, we can find them in: canned fish products, in pickled, oiled and pickled foods, in jams, vinegar, dried mushrooms and in soft drinks and fruit juices
13	Lupin and derivatives	now present in many vegan foods, in the form of roasts, salamis, flours and similar foods which have as their basis this legume, rich in proteins
14	Molluscs and derivatives	canestrello, razor clam, scallop, heart, date, fasolar, garagolo, snail, mussel, murex, oyster, limpet, sea truffle, tellina and clam etc.

**	All	all allergens or traces of allergens may be present