OSTERIA

PERBACCO

STARTERS

CREAMED COD WITH CRISPY POLENTA, WILD GARLIC MAYONNAISE AND LIME ZEST (1,3,4,7)	14 €
GARRONESE BEEF TARTARE WITH ITS TRADITIONAL CONDIMENTS (10)	15 €
PURPLE EGGPLANT CAPRESE (GRILLED EGGPLANT, TOMATO, MOZZARELLA) (7)	12 €

FIRST COURSES

HOMEMADE POTATO GNOCCHI WITH DONKEY RAGÙ (1,3,9)	14 €
FRESH EGG PASTA WITH DUCK RAGÙ (1,3,9)	13 €
TAGLIOLINI WITH GRANDMA LUCIANA'S TRADITIONAL RED RAGÙ (1,3,9)	12 €
TAGLIOLINI WITH MONTE VERONESE CREAM AND LESSINIA BLACK TRUFFLE (1,3,7)	16 €
RISOTTO WITH DATTERINO TOMATOES, STRACCIATELLA CREAM AND BASIL EMULSION (7)	16 €
SENATORE CAPPELLI SPAGHETTONE WITH RED TURNIP CREAM, CANTABRIAN ANCHOVIES AND TOASTED PINE NUTS (1,4,8)	16 €

MAIN COURSES

VENETO GARRONESE BEEF TAGLIATA WITH DATTERINO TOMATOES, ROCKET AND GRANA CHEESE (7)	22 €
VENETO GARRONESE BEEF TAGLIATA WITH MONTE VERONESE CREAM AND BLACK TRUFFLE (7)	25 €
AMARONE-BRAISED BEEF WITH POTATOES (9,12)	22 €
WARM OCTOPUS SALAD WITH CONFIT TOMATOES, CRUNCHY CELERY AND TAGGIASCA OLIVES ON MASHED POTATOES (9,14)	18 €
CULACCIA HAM WITH SAN MARZANO TOMATOES, BUFFALO MOZZARELLA DOP AND BASIL (7)	15 €

ALLERGENS

1. GLUTEN-CONTAINING CEREALS
3. EGGS
4. FISH
7. MILK AND DAIRY PRODUCTS
8. TREE NUTS
9. CELERY
10. MUSTARD
12. SULPHITES
14. MOLLUSCS