

**OSTE
RIA**



**signore
to no
ringrazi**

COVER CHARGE

€2

APPETIZERS AND FRIED

2024 BOILED ARTICHOKE, VINEGAR AND GREEN SAUCE	€12
(°) CREMINI AND THE REAL ASCOLANA OLIVES	€12
2024 AGRETTI SALAD AND OTHER WILD HERBS	€11
(°) MOTHER ONELIA'S GALANTINA AND PICKLES	€15
2024 "ROAST-SHEEP"	€15
(°) HOMEMADE POTATO CHIPS	€5
2022 PANZANELLA WITH LIQUID SALAD	€9

PASTAS

2010 SPAGHETTI, BROAD BEANS SALAD SEASONED AS "FAVA NGRECCIA"	€15
(°) FRASCARELLI, HOMEMADE PRESERVES, SALTED RICOTTA AND MARJORAM	€15
(°) CHICKPEAS AND POTATOES	€10
(°) PASTA WITH TRADITIONAL STEW SAUCE	€15
TORTELLINI WITH ASPARAGUS	€18
PASTA WITH MEATBALLS SUPERSAUCE, FOR THE YOUNG ONES. . . . BUT EVEN FOR THOSE OLDER	€8/€15

MAIN COURSES AND SIDE DISHES

2020 THE REAL FREE RANGE ROAST CHICKEN, ESCAROLE AND DEVILLED SAUCE	€18
(°) RABBIT IN POTACCHIO	€18
LAMB AND SPINACH	€18
OMELETTE STUFFED WITH WILD ERBES AND CACIOTTA CHEESE	€15
SIDE DISH OF THE DAY	€5
LOCAL CHEESE	€12

DESSERTS

(°) THE HOMEMADE CUSTARD	€7
2008 CASTIGNANO GREEN ANISEED TRUFFLE POACHED IN BARLEY	€8
CHOCOLATE, STRAWBERRIES, KUMQUATS AND MANDARIN SORBET	€10
DESSERT OF THE DAY	€5

(°) a tribute to the way farmer's wives used to bring love to the table by flavors and dish presentations