

DESSERT (homemade)

Ice cream	4
Passion fruit sorbet	4
Lemon sorbet	4
Tiramisù	6
Panna cotta with berry sauce	5
Cheesecake with berry sauce	6
Hot apple cake with cinnamon and ice cream	7
Chocolate souffle with english cream and raspberries sauce	7
Fresh pineapple	6
Apple crumble with ice cream	7
Water	2
Coffee	2
Barley coffee	2
Ginseng coffee	2
Bitter liqueurs	4
Bread and service	3

Welcome to Osteria dei Vecchi Sapori

@osteriadeivecchisapori

APPETIZERS

Puntarelle salad with pecorino cheese and Cantabrian anchovies	12
Artichoke and Parmesan salad	14
Vegetable caponata with Apulian burrata cheese and basil cream	13
Buffalo mozzarella from Campania with Parma ham	15
Buffalo mozzarella and tomatoes Caprese style	14
Bread croutons with lardo	12
Bread croutons with buffalo Stracciatella cheese and Cantabrian anchovies	14
Bread croutons with liver ragout Tuscany style	14
Plate of cold cuts	14
Buffalo stracciatella cheese with black truffle	15
Cheese selection with honey	12
Nerves with onion, oil and parsley	10
Fresh porcini mushroom and Parmesan salad	18

FIRST DISHES

Fresh tagliolini with black truffle	21
Fresh pappardelle with wild boar ragù	18
Bows stuffed with gorgonzola, leeks and potatoes with chopped walnuts	14
Pears and cheese ravioli with butter, saffron and Parmigiano Reggiano	15
Creamy pumpkin soup with croutons	10
Fresh paccheri with tomato sauce and basil	10
Special ravioli with butter sage and pancetta ham	14
Creamy milanese style saffron risotto "Carnaroli"	18
Orecchiette with homemade meatballs	14
Fresh tagliolini with porcini mushrooms	18
Special pumpkin ravioli with butter, sage and Parmesan cheese	14

MAIN COURSE

Homemade meatballs sauce with taragna polenta	14
Grilled chicken breast with potatoes	14
Veal with tuna sauce	18
Grilled porcini mushrooms	22
Roasted chicken with potatoes	14
Grilled Bavarian steak with potatoes	17
Stew beef with polenta	19
Raw meat "Tartare" style	18
Veal marrowbone (ossobuco) milanese style with polenta	19
Milanese-style Iberian pork cutlet with lime and potatoes	20
Milanese-style Iberian pork cutlet with rocket and fresh tomato and a side of potatoes	22
Taragna polenta with Branzi cheese and black truffle	24
Raw meat with black truffle	26
Risotto and veal marrowbone (ossobuco) milanese style	28
Pork shank with taragna polenta	18
Taragna polenta with gorgonzola cheese and porcini mushroom	15
Milanese style tripe with croutons	16

SIDE DISHES

Roasted potatoes	5
Mixed salad	5
Chicory with oil, garlic and chili	5
Cabbage salad	5
Taragna polenta	6
Grilled vegetables (aubergines and courgettes)	6
Vegetable caponata	6

*Some products may be blast frozen at source
Our polenta is made with butter and Branzi cheese*

*If you have any allergies or intolerances, please let us know
The allergen list is available; please ask us if you need it
We cannot guarantee that there is no contamination from allergens*