

Tasties (FOR 2 PEOPLE)

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| | Our tasties special : Mixed cold cuts and cheeses from the Region | € 25,00 |
| | Our tasties MAXI : Mixed cold cuts and cheeses with Caponata (mix vegetables Sicily style) (FOR 4 PEOPLE) | € 40,00 |
| | Eighteen months-old Parma raw ham with Parmigiano Reggiano | € 18,00 |
| | Anchovies from Cetara, artichokes in olive oil, tomatoes dry gourmet and goat cheese | € 20,00 |
| VEG | Como Lake cheeses tasting: goat, sheep and cow cheese composition (12 types) | € 25,00 |

Hot tasties

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| VEG | Hot goat cheese with potatoes pancakes, green salad in balsamic vinegar and extra virgin olive oil | € 15,00 |
| VEG | Hot cow cheese sauce of mushroom with withe truffle, green salad, chestnut honey, walnuts and sliced black truffle | € 18,00 |

First dishes

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| VEG | Spaghetti with tomato sauce (made with celery, carrot and onions) basil and olive oil | € 14,00 |
| VEG | Spaghetti with Pesto alla Genovese (Basil, Parmigiano and Pecorino cheese, garlic, pine nuts and olive oil) | € 15,00 |
| VEG | Tonnarelli (Big Spaghetti) "Cacio e pepe" style (Pecorino and Parmigiano cheese and black pepper) | € 15,00 |
| VEG | Pappardelle with Porcino mushrooms (Sunflower oil, porcino mushrooms, milk and parsley) | € 19,00 |
| | Tonnarelli (Big Spaghetti) Carbonara "Classica" (egg, Parmigiano, Pecorino cheese and pork cheek) | € 16,00 |
| | Lasagna with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar) | € 16,00 |
| VEG | Risotto with sauce of mushroom with withe truffle, sliced black truffle, butter and Parmigiano, | € 22,00 |
| # | Gnocchi made in Como (potatoes gnocchi) with our Bolognese sauce (Mix vegetables, viel, pork, beef and boar) | € 16,00 |
| # VEG | Gnocchi made in Como (potatoes gnocchi) with saffron sauce (onions, carrots and potatoes) | € 17,00 |

The soups

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| VEG | TODAY'S SOUP.... (ask the host) | |
| VEG | Onions soup Italian style (original recipe from Firenze) | € 13,00 |
| | Pasta e fagioli (Beans soup) | € 14,00 |
| | Tripe Milano Style | € 15,00 |

Hot meat

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| | DAILY HOT MAIN DISH (ask the Host) | |
| | Roast chicken (boneless) with potatoes pancakes and Caponata (mix vegetables cooked Sicily style) | € 20,00 |
| | Roast viel with Porcino mushroom | € 22,00 |

Cold meat

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| | Carpaccio: raw meat sliced with 24 month-old Parmigiano cheese and rocket salad | € 16,00 |
| | Tartare : minced raw beef with special vinaigrette (secret recipe) and mixed salad | € 20,00 |

Service , bread and cover € 2,50

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| # | Potatoes gnocchi are "invented" by Alessandro Volta. He was born in Camnago, a small place on middle hill in Como town. Alessandro Volta was a physicist, known for the developement of the first electrical cell. He invented the "voltaic pile" in 1800, and discovered methane gas. |
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For more informations about ALLERGENS please ask the host – Pour avoir des autres informations sur les ALLERGENES dans nos plates, demandez a l'hôte - Fur weitere informationen uber ALLERGENE im unseren gerichte, fragen sie den wirt

FREE WI-FI WIND CANTINAFRASCA
PASSWORD Osteria2019