

Tasties (FOR 2 PEOPLE)

	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

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

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

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

	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

	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

EVO olive oil and vinagre on request + € 1,50 per person.

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.

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

