Osteria Italia

MENU

ANTIPASTI

PANE ALL'AGLIO 49
Bread - Garlic - Parmesan - Parsley - Extra Virgin Olive oil

CAPRESE 105
Bufala Mozarella - Tomatoes - Basil - Extra Virgin Olive oil

OLIVE 39
Green olives - lemon zest

CARPACCIO DI BRESAOLA 149
Bresaola - Arugula - Pine nuts - Parmesan - Crema di Baslamico - Lemon

TAGLIERE MISTO 215
Prosciutto crudo - Fennel salami - Salami Ventricina - Pecorino picante - Grana Padano - Green olives - Crostini

PRIMI

PARMIGIANA DI MELANZANE 155
Aubergine - San Marzano tomatoes - Parmesan - Basil - Mozzarella

LASAGNA AL FORNO 169
Minced beef - San Marzano tomatoes - Mozzarella - Parmesan

CANNELLONI AL FORNO 159
Cannelloni - Spinach - Ricotta - San - Marzano tomatoes - Mozarella

CANNELLONI CON RICOTTA, SALSICCIA E FUNGHI 179
Cannelloni - Mushrooms - Salsiccia - Ricotta - Bechamell - Parmesan

SALADS

CHICKEN & PARMESAN 159
Roman lettuce - Arugula - Sundried tomatoes - Capers - Chicken - Italian dressing - Parmesan - Croutons

PARMA 165
Roman lettuce - Arugula - Mango - Tomatoes - Prosciutto - Mozzarella Di Buffala D.O.P - Balsamico - Extra Virgin Olive Oil

ASK THE STAFF IF YOU HAVE ANY ALLERGIES

PIZZE ROSSE

MARGHERITA 139
San Marzano tomatoes - Mozzarella Fior di Latte - Basil - Extra Virgin Olive Oil

MARGHERITA BUFALA 149
San Marzano tomatoes - Mozzarella Di Buffala D.O.P - Basil - Extra Virgin Olive Oil

FUNGHI 159
San Marzano tomatoes - Mozzarella Fior di Latte - Mushrooms - Garlic - Basil - Extra Virgin Olive Oil

SICILIANA 155
San Marzano tomatoes - Mozzarella Fior di Latte - Aubergine - Zucchini - Basil - Pesto Genovese - Extra Virgin Olive Oil

PARMA 185
San Marzano tomatoes - Mozzarella Fior di Latte - Prosciutto Crudo - Mozzarella di Buffala - Arugula - Parmesan - Extra Virgin Olive Oil

DIAVOLA 159
San Marzano tomatoes - Mozzarella Fior di Latte - Salami Ventricina - Nduja - Basil - Leccino olives

BRESAOLA 185
San Marzano tomatoes - Mozzarella Fior di Latte - Bresaola - Arugula - Lemon Zest - Extra Virgin Olive Oil

VESUVIO 165
San Marzano tomatoes - Mozzarella Fior di Latte - Prosciutto Cotto - Basil - Parmesan - Extra Virgin Olive Oil

CAPRICCIOSA 179
San Marzano tomatoes - Mozzarella Fior di Latte - Prosciutto Cotto - Mushrooms - Artichoke - Extra Virgin Olive Oil

AL SALAME 165
San Marzano tomatoes - Mozzarella Fior di Latte - Salame Napoli - Extra Virgin Olive Oil

AL TONNO 179
San Marzano tomatoes - Mozzarella Fior di Latte - Tuna - Capers - Red onion - Garlic - Extra Virgin Olive Oil

PIZZE BIANCHE

SWEET & TRUFFLE 165
Sweet Potatoes - Chili Fraiche - Parmesan - Truffle tapenade - Salvia

SALSICCIA 179
Salsiccia - Truffle fraiche - Mushrooms - Parmesan

ASK THE STAFF IF YOU HAVE ANY ALLERGIES

DOLCI

TIRAMISU 89
Lady fingers - Mascarpone - Egg - Coffee - Amaretto

PANNA COTTA 89
Panna cotta with vanilla flavour - Strawberry compot - Fresh berries

AFFOGATO AL LIMONE 105
Italian lemon ice cream - Limoncello cream

AFFOGATO AL CAFFÉ 105
Italian vanilla ice cream - Espresso - Galliano - Almond biscottti

GELATO 35/
Choose between: Vanilla ice cream - Lemon sorbet - Raspberry sorbet Scoop

COFFEE

ESPRESSO 32

ESPRESSO DOPPIO 39

AMERICANO 35

CAPPUCINO 45

CAFFE LATTE 49

COFFEE COCKTAILS

IRISH COFFEE 125

BAILEYS COFFEE 125

ESPRESSO MARTINI 145

DRINKS

SOFT DRINKS

PEPSI *30cl*	42
PEPSI MAX *30cl*	42
SEVEN UP *30cl*	42
MINERALVATTEN *50 cl*	49
ITALIENSK JUICE	35
ITALIENSK LIMONATA *20cl*	42
ITALIENSK ARANCIATA *20cl*	42
ESTATHE PEACH/LEMON *25cl*	42
CIDER *33cl*	65

BEER (BOTTLED)

PERONI RISERVA BIANCA *33cl*	86
PERONI RISERVA ROSSA *33cl*	86
FOLKÖL *33cl*	62
LÄTTÖL *33 cl*	49
CARLSBERG HOF *33cl*	86

BEER (DRAFT)

STAROPRAMEN *40cl*	89
PORETTI *40cl*	89
BROOKLYN IPA *40cl*	89

COCKTAILS

APEROL *Aperol, Prosecco, Soda, Orange*	135
LIMONCELLO SPRITZ *Limoncello, Prosecco, Lemon*	135
HUGO *St. Germain, Prosecco, Tonic*	135
BELLINI *Peach Juice, Prosecco*	125
GIN & TONIC *Gin, Extra Dry Vermouth*	145

SENZA ALCOHOL

A GLASS OF WHITE WINE	70
MORETTI	68

VINO ROSSO

	Glass	Bottle
NERO D'AVOLA IGT SICILIA *Grape: 100% Nero d'Avola. The wine has been barrel-aged for 6 months.*	95	410
PRIMITIVO IGT SALENTO PUGLIA *A full-bodied, fruity red wine with notes of ripe berries, dried fruit and spices.*	115	495
VALPOLICELLA RIPASSO DOC SUPERIORE VENETO *Medium-full, characterful red wine with ripe fruit, spice and hints of dried fruit.*	125	535
CHIANTI COLLI SENESI RISERVA DOCG TOSCANA *Full-bodied, fruity and structured wine with toasty notes, spice and hints of oak.*	135	575
LANGHE NEBBIOLO DOC PIEMONTE *Medium-bodied and fruity wine with spicy and floral notes along with hints of red berries and pomegranate.*		615
BAROLO PIEMONTE DOCG *Full-bodied wine with high acidity, spicy tones and notes of raspberry and cherry.*		850

VINO BIANCO

	Glass	Bottle
PROSECCO *A refreshing, lightly sparkling wine with a crisp and fruity character.*	105	400
FALANGHINA CAMPANIA IGT *Dry white wine with citrus notes and hints of herbs and minerality.*	95	385
PINOT GRIGIO DOC DELLE VENEZIE *Dry, elegant, medium-bodied white wine with fresh acidity, fruit and floral hints.*	105	410
PECORINO D.O.P. FALERIO *Flavorful wine with distinct minerality, aromatic notes and high acidity.*	120	480

VINO ROSATO

	Glass	Bottle
LACRYNA CHRISTI VESUVIO *A rosé wine with elegance and depth, where the fruitiness is balanced by acidity and minerality.*	105	400