



Menu' a la carte

" Osteria " style

Cold cuts, Cheeses and Salads

- Antipasto Misto all'Italiana € 620

Mix of San Daniele Ham, selected Italian salami and cheeses Served with our home made pickles.

- Mix of San Daniele Ham and Italian selected salami € 390

- San Daniele Ham :
50 gr. € 300

100 gr. € 550

- Mix of Italian selected cheeses € 390

- Carpaccio di Bresaola "limousin" € 590
Cured beef from Valtellina. Limousin breed. Served with green rocket and Parmigiano flakes.

- Scamorza di Bufala al forno € 360
Baked Italian buffalo scamorza cheese with spicy salami "ventricina".

- Caprese di Bufala € 390
Italian buffalo mozzarella cheese with fresh tomatoes, dressed with extra virgin olive oil, and fresh basil.

- Bruschetta Set € 290
three different kin of bruschetta with our home made pate' and our fantasy.

- Our Italian Mix Salad (Organic) € 250
With balsamic vinegar from Modena I.G.P.

- Special Provola Salad (Organic) € 290
Green Rocket with corn and buffalo Italian provola cheese.

- Rustic Salad (Organic) € 290
Green rocket, bottom mushrooms and "parmigiano reggiano" flakes.

- Traditional "Minestre" Soup. € 290
Ask for availability

Pasta e Ceci (chickpeas), Pasta e Fagioli (borlotti beans),
Pasta e Patate (potatoes soup), Pasta e Lenticchie (lentils),
Zuppa del Contadino (mix of legumes soup).

Pasta Passion

With imported pasta di Gragnano IGP, the city of pasta

- Spaghetti alla Carbonara € 360

Original Roman Carbonara with beaten organic eggs, "Guanciale" IGP mixed with "Pancetta di cinta Senese" IGP and Pecorino Romano DOP.

- Rigatoni alla Amatriciana € 360

Traditional Roman Matriciana with tomatoes sauce, "Guanciale" IGP mixed with "Pancetta di cinta Senese" IGP and Pecorino Romano DOP.

- Penne all' Arrabbiata € 290

Sautéed garlic in extra virgin olive oil, Italian parsley, chili and a splash of tomatoes sauce.

Home Made Fresh Pasta

- Tonnarelli alla Gricia € 390

"Guanciale" IGP and Pecorino Romano DOP (The most important traditional dish in the Roman Osteria. This recipe was born in 400 A.D. Also known as white Amatriciana).

- Tonnarelli " Ajo, Ojo e Peperoncino" € 320

Sautéed garlic in extra virgin olive oil, Italian parsley and chili.

- Spaghetti alla Chitarra alla Amatriciana

€ 390

Traditional Roman Matriciana with tomatoes sauce, "Guanciale" IGP mixed with "Pancetta di cinta Senese" IGP and Pecorino Romano DOP.

- Spaghetti alla Chitarra al Pomodoro € 390

Seasoned with our fresh organic tomatoes sauce, family recipe.

"Piatto del Giorno"

The special dish of the day, from our Pizza "in teglia" to Lasagna or Melanzane alla Parmigiana and why not a nice Second Course.

Dessert

- Home made traditional dessert € 190



Alt House Gallery Love & Tradition