

OSTERIA PAGLIAZZA

DINNER MENU

Every day from 19:30 to 22:30

STARTERS

	Mackerel, peach, gazpacho ^{1,4,12} Marinated mackerel carpaccio, peach, gazpacho water, and mint oil	€ 24,00
	Squid, green beans, saffron ^{1,13} Stuffed squid, green bean cream, saffron potatoes, and squid ink sauce	€ 26,00
	Beef, "all'uccelletto" beans ^{1,9,12} Beef tartare, Chianti wine gel, "all'uccelletto" stewed beans, and croutons	€ 24,00
	Egg, parmesan cheese, truffle ^{3,7} Poached egg, potato cream, parmesan fondue, and black truffle perlage	€ 20,00

FIRST COURSES

	Chitarrina pasta, "aglione" garlic, red prawn ^{1,2,3} Chitarrina pasta creamed with "aglione" sauce, red prawn tartare, and bisque	€ 28,00
	Traditional Gnudi pasta, rabbit, sage ^{1,7} Ricotta gnudi stuffed with rabbit, spinach, sage beurre blanc, and tomato oil	€ 24,00
	Ravioli, duck, pecorino cheese ^{1,3,7,9,12} Ravioli stuffed with duck, pecorino fondue, and Chianti wine reduction	€ 26,00
	Spaghetti ¹ Spaghetti with three-tomato sauce	€ 20,00

MAIN COURSES

	Catch of the day, ratatouille, romesco sauce ^{4,8} Catch of the day, vegetables ratatouille, romesco sauce	€ 40,00
	Cacciucco ^{1,2,4,13} Coastal fish soup with crispy fennel	€ 38,00
	Beef, potatoes, green pepper ^{3,7} Sliced beef, butter and herb potatoes, spinach, and green peppercorn mayonnaise	€ 36,00
	Chickpeas, red cabbage, yogurt ^{7,11} Chickpea hummus and falafel, red cabbage salad, naan bread, and yogurt sauce	€ 24,00

TASTING MENUS

Meat Menu	€ 80,00
Fish Menu	€80,00
wine pairing “a sip of lightness”	€40,00
Premium wine pairing “private cellar”	€60,00