OSTERIA PAGLIAZZA

ANTIPASTI
STARTERS

	€
Polpo, zucca, caprino e salsa verde Crispy octopus, pumpkin carpaccio and cream, goat cheese, a light green sauce stew 1,7,12,13	24
Calamaro Squid "all'inzimino" style with Swiss chard 13	26
Manzo Beef tartare, shallots, capers, mustard, anchovy mayonnaise rocket salad sauce 3,4,10,12	26
Topinambur Burnt Jerusalem artichoke stuffed with gorgonzola fondue smoked artichoke cream and hazelnuts ,7,8	24

PRIMI PIATTI
FIRST COURSES

	€
Chitarrina, aglione e gambero 1,2,3 Chitarrina pasta creamed with "aglione" sauce, red prawn tartare and bisque	28
Gnocchi Potato and chestnut flour gnocchi stuffed with salted c, pil pil and porcini mushrooms 4	26
Ravioli, anatra e pecorino Ravioli stuffed with duck, pecorino fondue, and Chianti wine reduction 1,3,7,9,12	28
Spaghetti 1 Spaghetti with three-tomato sauce	22

SECONDI PIATTI
MAIN COURSES

	€
Branzino, patate beurre blanc e radicchio Sea bass fillet in a potato, ginger and lemon crust, tardive radicchio and beurre blanc 4,7,12	38
Maiale Pork shank with pomegranate, mashed potatoes and braised pearl onions with thyme 7,12	34
Il Manzo Sliced beef steak, barbecued and mille-feuille beetroot sautéed swiss chard 12	40
Sedano Sous-vide celeriac with soy sauce, turmeric and coconut milk cream, coriander oil 1,6,11	24

PERCORSI DEGUSTAZIONE
TASTING MENUS

	€
Menu Carne **Tartare di manzo, ravioli, manzo e miele**	85
Abbinamento Vino	40
Meat Menu **Beef tartare, ravioli, beef and honey**	85
Wine Pairing	40

PERCORSI DEGUSTAZIONE
TASTING MENUS

	€
Menu Pesce **Calamaro, Chitarrina pasta, branzino, Susine dessert**	85
Abbinamento Vino	40
Fish Menu **Squid, Chitarrina pasta, sea bass, plum dessert**	80
Wine Pairing	40

Usiamo pesce da pesca sostenibile / Fish from sustainable fishing