

ENJOY GRANDE PIZZA

Ø approx. 45 cm



L'OSTERIA



Antipasti

Crema di Pomodoro		7,50
(Italian tomato soup with cream and basil)		
Bruschetta	normale (4 pcs.)	7,95
	piccola (2 pcs.)	5,75
Pizza Pane		8,95
(pizza bread, fresh tomatoes, garlic, rosemary)		
Caprese Burrata		11,95
(cherry tomatoes, burrata, basil)		
Vitello Tonnato		14,50
(veal, tuna sauce, rocket, capers)		
Carpaccio	(beef fillet, rocket, Italian hard cheese)	15,95
Antipasti della Casa	normale	24,95
	piccola	15,95
(Prosciutto Crudo, artichoke, courgette, aubergine, black olives, Cipolle Borettane, burrata, basil pesto, bruschetta, Vitello Tonnato)		

Insalatone / Verde

Insalata Mista	(Side salad – mixed baby leaf salad, cherry tomatoes, cucumber-radish mix, house dressing)	5,95
Insalata Quinoa Avocado	(mixed baby leaf salad, quinoa-pomegranate mix, beetroot, cherry tomatoes, avocado, house dressing)	13,95
Insalata Campagnola	(mixed baby leaf salad, beetroot, fried goat's cheese, apple, walnuts, honey, house dressing)	14,75

Insalatone / Carne

Insalata Caesare	with chicken breast strips	14,95
(romaine lettuce, garlic croutons, Italian hard cheese, Caesar dressing)		11,50
Insalata Pollo	(mixed baby leaf salad, chicken breast strips, cherry tomatoes, Italian hard cheese, rocket dressing)	15,25
Insalata Manzo	(mixed baby leaf salad, beef fillet strips, mango, cucumber-radish mix, orange and ginger dressing)	15,95

Insalatone / Mare

Insalata Avocado Gamberetti		15,95
(mixed baby leaf salad, cherry tomatoes, cucumber-radish mix, avocado, prawns, house dressing)		
Insalata Casa	(mixed baby leaf salad, cherry tomatoes, cheese, tuna, ham, artichoke, olives, onions, house dressing)	14,50



All salads can also be ordered with prawns, chicken breast, beef fillet strips or vegan chicken based on wheat, pea and mushroom protein – surcharge varies. The following dressing options are also available: House, rocket, Caesare or orange-ginger dressing (piccante).

= vegetarian, = vegan, = spicy. Our staff will inform you about any allergens in our dishes. You can find full details at www.losteria.net. All prices in euros incl. VAT.

Pizza / Verde

Rucola	(mozzarella, rocket, Italian hard cheese, garlic)	15,50
Caprese	(mozzarella slices, cherry tomatoes, basil)	14,95
Margherita	(mozzarella, basil)	11,75
Funghi Freschi	(cheese, fresh mushrooms)	13,95
Braccio di Ferro	(cheese, spinach, egg, garlic)	15,50
Rustica	(mozzarella, fresh tomatoes, olives, onions, oregano)	15,50
Parmigiana	(mozzarella, aubergine, Italian hard cheese, oregano)	15,50
Vegetariana	(mozzarella, grilled vegetables, fresh mushrooms, rocket, garlic)	15,50
Quattro Formaggi	(mozzarella, Edam, Gorgonzola, Italian hard cheese)	16,75
Forza	(vegan pizza melt, vegan chicken based on wheat, pea and mushroom protein, spinach, sweet peppers, onions, garlic)	16,95

You can order our pizza with two separately topped halves - served on two plates, perfect for sharing.

We charge the price of the more expensive half for the whole pizza.

OUR TIP

Pizza / Carne

Salsiccia Piccante	(mozzarella, spicy Italian salami, basil)	15,75
BBQ Chicken	(barbecue sauce, mozzarella, deep-fried chicken breast strips, sweet peppers, onions)	17,25
Caesare e Pollo	(Pizza Bianca) (mozzarella, deep-fried chicken breast strips, romaine lettuce, Italian hard cheese, Caesar dressing)	17,50
Salami	(cheese, salami)	14,75
Prosciutto	(cheese, ham)	14,25
Pizza Bò	(Calzone) (filled with cheese, ham, fresh mushrooms, salami)	16,50
Prosciutto Crudo	(mozzarella, Italian air-dried ham)	16,50
Degli Artisti	(cheese, ham, fresh mushrooms, salami, sweet peppers, pepperoni, onions)	17,95
Canarino	(cheese, ham, fresh mushrooms, salami, anchovies)	17,50
Prosciutto e Funghi	(cheese, ham, fresh mushrooms)	15,75
Hawaii	(cheese, ham, pineapple)	15,75
Capricciosa	(cheese, ham, fresh mushrooms, artichoke, olives)	16,75
Nduja Calabrese	(mozzarella, Italian salami spread (nduja), semi-dried cherry tomatoes, rocket)	17,50

Pizza / Mare

Tonno	(cheese, tuna, onions)	15,50
Gamberetti	(Pizza Bianca) (cheese, shrimps, fresh tomatoes, garlic, parsley)	16,50

Pasta / Verde

Mezzalune Spinaci	(spinach, cream sauce, onions, garlic, Italian hard cheese)	14,50
Maccheroncini Pesto Genovese	(basil pesto, pine nuts, Italian hard cheese)	13,95
Spaghetti Pomodoro e Basilico	(Sugo di Pomodoro, basil, onions, garlic)	11,75
Penne Arrabiata	(Sugo di Pomodoro, parsley, garlic)	12,50
Risotto Funghi	(Italian rice, fresh mushrooms, porcini mushrooms, white wine, Italian hard cheese, onions, parsley, garlic)	14,95
Maccheroncini Colorati	(Sugo di Pomodoro, grilled vegetables, onions, cherry tomatoes, basil)	13,50
Spaghetti Rucola e Pomodorini	(Sugo di Pomodoro, rocket, cherry tomatoes, garlic)	12,95
Spaghetti Aglio e Olio	(cherry tomatoes, garlic, Olio Extra Vergine, parsley)	11,95
Maccheroncini Gorgonzola	(Gorgonzola, cream, Italian hard cheese, parsley)	13,95

Pasta / Carne

Lasagne	(tender beef ragout with red wine, béchamel sauce, cheese, Italian hard cheese, basil)	14,75
Orecchiette di Manzo al Limone	(beef fillet strips, sweet peppers, rocket, onions, garlic, mascarpone and lemon sauce, rosemary)	16,75
Spaghetti Carbonara	(bacon, cream sauce, egg yolk, Italian hard cheese, parsley)	14,50
Tortelloni Prosciutto e Panna	(ham, cream, onions, Italian hard cheese, parsley)	14,50
Spaghetti Chitarra Ragù alla Bolognese	(tender beef ragout with red wine, onions, Italian hard cheese, parsley)	14,95

Pasta / Mare

Zoodles Gamberetti	(courgette spaghetti with prawns, carrots, celery, cherry tomatoes)	15,25
Conchiglie di Fiume	(crayfish, carrot and courgette julienne, onions, lobster sauce, rose)	16,50
Gnocchi Gamberetti	alternatively with chicken breast strips (prawns, Sugo Aurora, brandy, garlic, parsley)	15,25



From our own pasta factory following an original Italian recipe – alternatively with Zoodles (additional charge 1,75 €), wholewheat penne or wholewheat linguine.

PICCOLA INSALATA MISTA Goes perfectly with your pizza or pasta!

Only when ordered with a pizza or pasta dish.

ONLY 2,95€

Toppings

Make your pizza, pasta or salad your own with our delicious toppings. You can have up to 6 toppings per dish.

Carne

Chicken breast strips	(deep-fried or fried)	4,00
Ham		3,00
Nduja	(Italian salami spread)	3,00
Prosciutto Crudo	(Italian air-dried ham)	5,00
Beef fillet strips		5,00
Salami	9 slices	2,50
Salsiccia Piccante	9 slices	2,50
(spicy Italian salami)		

Mare

Prawns	8 pieces	5,00
Anchovies		2,00
Shrimps		5,00
Tuna		2,50

Formaggi

Pizza cheese	(edam or mozzarella)	2,50
Burrata	one ball	5,00
Gorgonzola		3,50
Italian hard cheese		2,00
Mozzarella	6 slices	3,00
Goat's cheese	4 slices	3,00

Vegetaria

Pineapple		2,00
Artichokes		1,50
Basil	(fresh)	0,75
Egg		1,50
Fresh mushrooms		1,75
Grilled vegetables		3,00
Semi-dried cherry tomatoes		4,00
Capers		1,00
Cherry tomatoes		2,50
Sweetcorn		1,00
Olives	(black, pitted) 8 pieces	1,25
Peppers		1,75
Pepperoni		1,25
Rocket		2,75
Spinach		1,50
Onions		1,25

Vegana

Vegan chicken	(based on wheat, pea and mushroom protein)	4,00
Vegan pizza melt	(coconut oil and sunflower oil)	3,00

Dolci

Piccolo Duetto	2 glasses of dessert (choice of Tiramisù , Crema di Fragola or Panna Cotta)	6,75
Spaghetti ice cream	(vanilla ice cream with strawberry sauce and chocolate sprinkles)	5,95
Tartufo	(chocolate ice cream with strawberry sauce)	6,50
Panna Cotta	(with fresh strawberries and strawberry sauce)	6,50
Crema di Fragola al Mascarpone	(fresh strawberries with mascarpone cream)	6,50
Tiramisù		6,95
Soufflé al Cioccolato	(chocolate soufflé with mango-passion fruit sorbet)	7,95



Bibite

San Pellegrino (sparkling mineral water)	bottle	0,75 l 0,25 l	5,75 3,25
Acqua Panna (still mineral water)	bottle	0,75 l 0,25 l	5,75 3,25
AquaBona (still mineral water)	bottle	0,5 l	3,50
 Limonata di L'Osteria (in different varieties)		0,3 l	4,50
L'Osteria Ice tea (lemon / peach / pomegranate-acai)	bottle	0,33 l	3,75
L'Osteria Ice tea Zero (peach)	bottle	0,33 l	3,75
L'Osteria Aranciata / Limonata (sparkling orange / sparkling lemon)	bottle	0,33 l	3,95
Fruit spritzer (juice: apple / orange)		0,5 l 0,3 l	4,25 3,50
Fruit juice (apple juice / orange juice)		0,5 l 0,3 l	4,50 3,75
Coca-Cola / Coca-Cola zero	bottle	0,35 l	3,50
Fanta Lemon / Orange	bottle	0,35 l	3,50
Aquarius (Naranja: orange / Limon: lemon)	bottle	0,3 l	3,75
Red Bull	can	0,25 l	3,95
Royal Bliss (Tonic Water / Ginger Ale / Lemon / Berry)	bottle	0,2 l	3,75
Sciroppo di Amarena (still cherry lemonade)		0,3 l	3,50

Birre

Heineken Lagerbier	beer on draught	0,5 l 0,35 l	4,25 3,50
Heineken 0,0% non-alcoholic	bottle	0,33 l	3,75
Paulaner Weißbier	beer on draught	0,5 l 0,3 l	4,95 3,50
Paulaner Weißbier non-alcoholic	bottle	0,5 l	4,95
Águila sin filtrar (unfiltered)	bottle	0,33 l	3,75
Birra Moretti	beer on draught	0,5 l 0,25 l	4,25 3,25
Birra Moretti 0,0% non-alcoholic	bottle	0,33 l	3,75
Amstel Radler	beer on draught	0,5 l 0,34 l	4,25 3,50
Amstel Radler non-alcoholic	bottle	0,33 l	4,25

Vini aperti

Bicchiere	mixed with soda		Mezzo litro	1 litro	Bottiglia	
						
0,2 l 4,75	0,2 l 4,25	0,5 l 10,25	1,0 l 19,95	0,5 l 11,25	1,0 l 20,95	1,5 l 29,95

Vini Bianchi APERTI

Pinot Grigio Veneto DOC (Viticoltori, Venice)	
Chardonnay del Veneto IGT (Giardini D'Italia, Venice)	
Lugana DOC (Zenato, Venice)	

Vino Rosato APERTO

Rosato Veneto IGT (Giardini D'Italia, Venice)	
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Vini Rossi APERTI

Merlot IGT (Sacchetto, Venice)	
Montepulciano d'Abruzzo DOC (BOVE, Abruzzo)	
Primitivo Salento IGT (Botter, Apulia)	

Tinto de Verano

Ladrón de Verano (on tap)	bottiglia 1,0 l	19,95
Aromatic drink made of red wine and lemon juice, freshly tapped from the barrel	mezzo litro 0,5 l	10,25
fruity, sparkling, light	bicchiere l glass 0,2 l	4,25

Spumanti & Frizzanti

Prosecco Spumante DOC	bottiglia 0,75 l	29,95
(Valdo, Etichetta Nera) Prosecco		
fruity, fresh, wild apple, acacia blossom, honey		
L'Osteria Frizzante IGT	bottiglia 0,75 l	19,95
(Viticoltori, Venice)	bicchiere l glass 0,1 l	4,25
fruity, fresh, apple, pear, cape gooseberry		
Lambrusco dell'Emilia IGT	bottiglia 0,75 l	17,95
(Cantine Riunite & Civ, Emilia-Romagna)	bicchiere l glass 0,2 l	4,75
Lambrusco Salamino, Lambrusco Marani, Lancellotta		
fruity, fresh, cherries, mandarins, orange blossom		

Vini in bottiglia

Vini Bianchi

Vermentino IGT (L'Osteria, Apulia) <i>fresh, aromatic, white peach, apricot, apple</i>	<i>L'Osteria recommendation</i>	19,95
Stern Sauvignon Blanc DOC (Kellerei Kaltern, South Tyrol) Sauvignon Blanc <i>refreshing acidity, lively, green fruits, elderberry, mango</i>		39,95
Lugana S. Cristina DOC (Zenato, Venice) Trebiano di Lugana <i>aromatic, fresh, lemon, peach, pineapple</i>		34,95
Santa Clara Blanco (Macià Batle, Mallorca) Prensal, Chardonnay, Muscat <i>fresh, fruity, white peach, pear, apricot, passion fruit</i>		20,95
Blanc de Blancs (Macià Batle, Mallorca) Prensal, Chardonnay, Muscat <i>tropical, fresh, pineapple, yellow peach, passion fruit, grapefruit</i>		25,95
Margalida Llopart Blanc (Macià Batle, Mallorca) Prensal, Chardonnay <i>complex, floral, dried fruits, peach, honey, quince, long finish</i>		29,95

Vini Rossi

Primitivo Puglia IGT (L'Osteria, Apulia) <i>full-bodied, smooth, wild berries, plum, cherry</i>	<i>L'Osteria recommendation</i>	19,95
Fonterutoli Chianti Classico DOCG (Mazzei, Tuscany) Sangiovese, Malvasia Nera, Colorino <i>elegant, balanced body, cherry, forest fruits, caramel</i>		39,95
Valpolicella Superiore DOC (Zenato, Venice) Corvina Veronese, Rondinella, Corvinone <i>fruity, smooth, cherries, bilberries, vanilla</i>		34,95
Santa Clara Tinto (Macià Batle, Mallorca) Manto negro, Cabernet Sauvignon, Merlot, Syrah <i>fruity, ripe tannins, cherry, plum, chocolate</i>		20,95

Tinto Añada (Macià Batle, Mallorca) Manto negro, Cabernet Sauvignon, Merlot, Syrah <i>velvety, fruity, forest fruits, berries, toasted flavours, vanilla</i>		24,95
Margalida Llopart Negre (Macià Batle, Mallorca) Manto negro, Cabernet Sauvignon, Merlot, Syrah <i>strong, spicy, ripe fruits, pepper, vanilla, long finish</i>		29,95

Vini Rosati

Primitivo Rosé IGT (L'Osteria, Apulia) <i>fresh, aromatic, blueberries, blackberries, violet</i>	<i>L'Osteria recommendation</i>	19,95
Margalida Llopart Rosat (Macià Batle, Mallorca) Manto negro, Cabernet Sauvignon <i>fruity, fresh, strawberry, raspberry, hibiscus</i>		26,95

Aperitivi & Cocktails

Rosato Mio Spritz (Ramazzotti Aperitivo Rosato, Frizzante, mint)	0,2 l	7,75
Campari Spritz / Orange / Soda	0,2 l	7,75
Aperol Spritz (sour) (Frizzante, Aperol, soda, orange)	0,2 l	7,75
Aperol Maracuja / Rhabarber (Frizzante, Aperol, passion fruit or rhubarb nectar, lime)	0,2 l	7,75
Veneziano (white wine, Aperol, soda, lemon)	0,2 l	7,75
Hugo (Frizzante, soda, lime, mint, elderflower syrup)	0,2 l	7,75
Sarti Spritz (Italian blood orange liqueur, Frizzante wine, lime)	0,2 l	7,95
Martini Fiero Tonic (Martini Fiero, Tonic Water, orange)		7,95
L'Osteria Limoncello Spritz (Limoncello, Frizzante, mint)	0,2 l	7,50
Negroni (Malfy Gin, Martini Rosso, Campari)		9,25
Cuba Libre (Rum Havana Club 3 J., Coca-Cola, lime)		9,25
Lillet Tonic / Lemon / Wildberry (Lillet Blanc, Tonic Water, Bitter Lemon or Wild Berry, mint, strawberry)		9,25
Malfy Gin / Malfy Gin Rosa (Malfy Gin or Malfy Gin Rosa, Tonic Water or Bitter Lemon, lemon)		9,75
Vodka Bull / Lemon (Absolut Vodka, Red Bull or Bitter Lemon)		9,75

Senza alcol

Sanbittèr / Crodino Orange / Soda (Sanbittèr or Crodino, orange juice or soda)	0,2 l	6,25
Ipanema (Ginger Ale, lime, brown sugar)	0,23 l	7,25
Hugo alkohol-free (Soda, Sprite, elderflower syrup, mint, lime)		7,25
Martini Vibrante Lemon / Tonic (alcohol-free Martini Vibrante with Bitter Lemon or Tonic Water and lemon)		7,25

Caffetteria

Espresso 		1,95
Espresso macchiato / cortado		2,45
Espresso doppio		2,95
Espresso corretto / carajillo (Espresso with a shot)		4,50
Cappuccino		2,95
Caffè americano		2,75
Latte macchiato		3,95
Tee (black tea, green tea, rooibos tea, fruit tea, chamomile tea, herbal tea, peppermint tea)		3,25
Fresh peppermint tea		3,75