ENJOY GRANDE PIZZA
Ø approx. 45 cm

L'OSTERIA

Antipasti

Crema di Pomodoro 6,25
(Italian tomato soup with cream and basil)

Bruschetta normale (4 pcs.) 7,95 / piccola (2 pcs.) 5,75
(fresh tomatoes, garlic, basil)

Pizza Pane 9,50
(pizza bread, fresh tomatoes, garlic, rosemary)

Burrata Caprese 12,50
(burrata, cherry tomatoes, basil)

Vitello Tonnato 14,50
(veal, tuna sauce, rocket, capers)

Carpaccio (beef fillet, rocket, Italian hard cheese) 15,95

NEW **Panini Piccoli** 5,95
(pizza bread rolls with a dip of your choice or herb butter)

Antipasti della Casa (prosciutto crudo, artichoke, courgette, aubergine, black olives, cipolle borettane, burrata, basil pesto, bruschetta, vitello tonnato) normale 24,95 / piccola 15,95

Insalatone / Verde

Insalata Mista 5,95
(side salad – mixed baby leaf salad, cherry tomatoes, cucumber-radish mix, house dressing)

Insalata Quinoa e Avocado 14,25
(mixed baby leaf salad, quinoa-pomegranate mix, beetroot, cherry tomatoes, avocado, house dressing)

Insalata Campagnola 14,75
(mixed baby leaf salad, beetroot, fried goat's cheese, apple, walnuts, honey, house dressing)

Enhance your salad just the way you like it. Check out our extras!

Our Recommendations

Chicken breast strips	4,00
Vegan strips made from wheat, mushroom and pea protein	4,50
Prawns / Beef fillet strips	5,00
Goat's cheese	3,00

You can also choose from the following dressings: house, rocket, Caesar or orange-ginger.

Insalatone / Carne e Mare

Insalata Caesare with chicken breast strips 14,95 / 11,50
(romaine lettuce, garlic croutons, Italian hard cheese, Caesar dressing)

Insalata Pollo 15,95
(mixed baby leaf salad, chicken breast strips, cherry tomatoes, Italian hard cheese, rocket dressing)

Insalata di Manzo 16,50
(mixed baby leaf salad, beef fillet strips, mango, cucumber-radish mix, orange and ginger dressing)

Insalata Avocado e Gamberetti 16,25
(mixed baby leaf salad, cherry tomatoes, cucumber-radish mix, avocado, prawns, house dressing)

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

Pizza / Verde

Rucola (mozzarella, rocket, Italian hard cheese, garlic) 15,75

Caprese (mozzarella, mozzarella slices, cherry tomatoes, basil) 15,50

Margherita (mozzarella, basil) 11,95

Braccio di Ferro (cheese, spinach, egg, garlic) 15,50

Rustica (mozzarella, cherry tomatoes, olives, onions, oregano) 15,50

Parmigiana (mozzarella, aubergine, Italian hard cheese, oregano) 15,50

Funghi Freschi (cheese, fresh mushrooms) 14,50

Vegetariana (mozzarella, grilled vegetables, fresh mushrooms, rocket, garlic) 15,75

Quattro Formaggi (mozzarella, edam, gorgonzola, Italian hard cheese) 16,95

Marinara Speciale 10,75
(tomato sauce, cherry tomatoes, oregano, basil)

Forza (vegan pizza melt, vegan strips made from wheat, mushroom and pea protein, spinach, sweet peppers, onions, garlic) 16,95

Dips: Italiana, Tartufo, Rosso Delizioso all 3 dips for 4,00 — each 1,50

Pizza / Carne e Mare

Salsiccia Piccante (+ Burrata: + 5,00) 15,75
(mozzarella, spicy Italian salami, basil)

BBQ Chicken (barbecue sauce, mozzarella, deep-fried chicken breast strips, sweet peppers, onions) 17,50

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) 14,75

Calzone (filled with cheese, ham, fresh mushrooms, salami) 16,75

Prosciutto Crudo (+ Rocket: + 2,75) 16,75
(mozzarella, Italian air-dried ham)

Degli Artisti (cheese, ham fresh mushrooms, salami, sweet peppers, pepperoni, onions) 18,50

Prosciutto e Funghi 16,25
(cheese, ham, fresh mushrooms)

Hawaii (cheese, ham, pineapple) 16,25

Capricciosa 16,95
(cheese, ham, fresh mushrooms, artichoke, olives)

Nduja Calabrese (mozzarella, nduja di Spilinga, semi-dried cherry tomatoes, rocket) 17,50

Canarino 17,50
(cheese, ham, fresh mushrooms, salami, anchovies)

Tonno (cheese, tuna, onions) 15,75

Gamberetti (Pizza Bianca) 16,75
(cheese, shrimps, fresh tomatoes, garlic, parsley)

All pizzas are also available with vegan pizza melt (additional charge 1,00).

Pasta / Verde

Mezzalune Spinaci (filled pasta with spinach and ricotta filling, spinach, cream sauce, onions, garlic, Italian hard cheese) 14,75

Maccheroncini Pesto Genovese 14,50
(basil pesto, pine nuts, Italian hard cheese)

Spaghetti Pomodoro e Basilico (+ Burrata: + 5,00) 11,95
(Sugo di Pomodoro, basil, onions, garlic)

Penne Arrabbiata (Sugo di Pomodoro, parsley, garlic) 12,75

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) 13,75

Spaghetti Rucola e Pomodorini 13,25
(Sugo di Pomodoro, rocket, cherry tomatoes, garlic)

Spaghetti Aglio e Olio (+ Prawns (8 pcs.): + 5,00) 12,25
(cherry tomatoes, garlic, Olio Extra Vergine, parsley)

Maccheroncini Gorgonzola 14,50
(Gorgonzola, cream, Italian hard cheese, parsley)

NEW **PICCOLA INSALATA POMODORI**
PICCOLA INSALATA MISTA
Goes perfectly with your pizza or pasta!
Only when ordered with a pizza or pasta dish.

each 2,95

Pasta / Carne e Mare

Lasagne (tender beef ragout with red wine, béchamel sauce, cheese, Italian hard cheese, basil) 14,95

Orecchiette di Manzo al Limone 17,50
(beef fillet strips, sweet peppers, rocket, onions, garlic, mascarpone and lemon sauce, rosemary)

Spaghetti Carbonara 14,95
(bacon, cream sauce, egg yolk, Italian hard cheese, parsley)

NEW **Penne Pollo Aurora** (grilled chicken breast strips, sugo aurora, onions, carrot and courgette julienne, garlic, oregano, Italian hard cheese, parsley) 14,95

Tortelloni Prosciutto e Panna 14,75
(filled pasta with spinach and ricotta filling, ham, cream, onions, Italian hard cheese, parsley)

Spaghetti Ragù alla Bolognese 14,95
(tender beef ragout with red wine, onions, Italian hard cheese, parsley)

Zoodles Gamberetti 16,25
(courgette spaghetti with prawns, carrots, celery, cherry tomatoes, garlic)

Conchiglie di Fiume 16,50
(crayfish, carrot and courgette julienne, onions, lobster sauce, rose)

Gnocchi Gamberetti alternatively with chicken breast strips 15,95
(prawns, sugo aurora, lobster sauce, brandy, garlic, parsley)

Our pasta comes from our own pasta manufactory according to an authentic Italian recipe.

All pasta dishes are also available with zoodles (additional charge 1,75), whole wheat penne, whole wheat linguine or gluten-free pasta*.

No.12 PASTIFICIO PASTAMANUFAKTUR SINCE 2014

Extras

Give your pizza, pasta or salad a personal touch with our delicious toppings. Choose up to 6 toppings per dish.

Carne

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

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		1,25
Egg		1,00
Fresh mushrooms		2,00
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		1,25
Onions		1,25

Vegana

Vegan strips (made from wheat, mushroom and pea protein)	4,50

Dolci

Piccolo Dolce (choice of Tiramisù, Crema di Fragola or Panna Cotta)	2 glasses	6,75
	1 glass	4,25
Spaghetti Gelato (vanilla ice cream with strawberry sauce and chocolate sprinkles)		5,95
Tartufo (chocolate hazelnut 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)		6,95
Tiramisù		6,95
Soufflé al Cioccolato (chocolate souffl é with mango-passion fruit sorbet)		7,95

= vegetarian, = vegan, = spicy. Our staff will inform you about any allergens in our dishes. You can find full details at losteria.net. All prices in euros incl. VAT. *Cross-contamination in the kitchen cannot be ruled out.

L'OSTERIA

Bibite

San Pellegrino (sparkling mineral water)	bottle	0,75 l 0,25 l	5,75 3,50
Acqua Panna (still mineral water)	bottle	0,75 l 0,25 l	5,75 3,50
AquaBona (still mineral water)	bottle	0,5 l	3,50
Limonata di L'Osteria (in different varieties)		0,3 l	4,50
Ice tea (lemon / peach / wild berry)		0,3 l	4,25
Ice tea Zero (peach)		0,3 l	4,25
Fruit spritzer (juice: apple / orange)		0,5 l 0,3 l	4,25 3,50
Fruit juice (juice: apple / orange)		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	3,95
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	3,95
Paulaner Weißbier	beer on draught	0,5 l 0,3 l	4,95 3,75
Birra Moretti	beer on draught	0,5 l 0,25 l	4,25 3,25
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

Spumanti e Frizzanti

Prosecco Spumante DOC (Valdo, Etichetta Nera) Prosecco *fruity, fresh, wild apple, acacia blossom, honey*		bottiglia 0,75 l	29,95
Frizzante IGT (Oppmann, Würzburg) *fruity, fresh, apple, pear, cape gooseberry*		bottiglia 0,75 l bicchiere I glass 0,1 l	19,95 4,25
Lambrusco dell'Emilia IGT (Cantine Riunite & Civ, Emilia-Romagna) Lambrusco Salamino, Lambrusco Marani, Lancellotta I *fruity, fresh, cherries, mandarins, orange blossom*		bottiglia 0,75 l bicchiere I glass 0,2 l	18,95 4,75

Vini Aperti

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

Vini Bianchi APERTI

Pinot Grigio Veneto DOC
(Viticultori, Venice)

Chardonnay del Veneto IGT
(Giardini D'Italia, Venice)

Lugana DOC
(Zenato, Venice)

Vino Rosato APERTO

Rosato Veneto IGT
(Giardini D'Italia, Venice)

Vini Rossi APERTI

Merlot IGT
(Sacchetto, Venice)

Montepulciano d'Abruzzo DOC
(Caleo, Abruzzo)

Primitivo Salento IGT
(Botter, Apulia)

Tinto de Verano

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

Senza Alcol (non-alcoholic)

NEW **L'Osteria Maracuja Spritz** 0,0 % (orange juice, passion fruit nectar, soda, sweet & sour syrup, mint, orange)			6,50
Sanbittèr Spritz / Orange 0,0 % (Sanbittèr, soda or orange juice)		0,2 l	6,25
Crodino Spritz / Orange non-alcoholic (Crodino, soda or orange juice)		0,2 l	6,25
Ipanema 0,0 % (Ginger Ale, lime, brown sugar)		0,23 l	7,25
Hugo alcohol-free 0,0 % (soda, Sprite, elderflower syrup, mint, lime)			7,25
Martini Vibrante Lemon non-alcoholic (Martini Vibrante with Bitter Lemon and lemon)			7,25
Martini Vibrante Tonic non-alcoholic (Martini Vibrante with Tonic Water and lemon)			7,25

Vini in Bottiglia 0,75 l

Vini Bianchi

NEW **Pinot Grigio delle Venezie** DOC — *L'Osteria recommendation* — 19,95
(L'Osteria, Veneto)
fresh, mineral, green apple, citrus fruits

Stern Sauvignon Blanc DOC — 39,95
(Kellerei Kaltern, South Tyrol)
Sauvignon Blanc
refreshing acidity, lively, green fruits, elderberry, mango

Lugana S. Cristina DOC — 34,95
(Zenato, Venice)
Trebbiano di Lugana
aromatic, fresh, lemon, peach, pineapple

Santa Clara Blanco — 20,95
(Macià Batle, Mallorca)
Prensal, Chardonnay, Moscatel
fresh, fruity, white peach, pear, apricot, passion fruit

Blanc de Blancs — 25,95
(Macià Batle, Mallorca)
Prensal, Chardonnay, Moscatel
tropical, fresh, pineapple, yellow peach, passion fruit, grapefruit

Margalida Llompart Blanc — 29,95
(Macià Batle, Mallorca)
Prensal, Chardonnay
complex, floral, dried fruits, peach, honey, quince, long finish

Vino Rosati

Primitivo Rosé IGT — *L'Osteria recommendation* — 19,95
(L'Osteria, Apulia)
fresh, aromatic, blueberries, blackberries, violet

Margalida Llompart Rosat — 26,95
(Macià Batle, Mallorca)
Manto Negro, Cabernet Sauvignon
fruity, fresh, strawberry, raspberry, hibiscus

Vini Rossi

Primitivo Puglia IGT — *L'Osteria recommendation* — 19,95
(L'Osteria, Apulia)
full-bodied, velvety, bilberries, damsons, cherries

Fonterutoli Chianti Classico DOCG — 39,95
(Mazzei, Tuscany)
Sangiovese, Malvasia Nera, Colorino
elegant, balanced body, cherry, forest fruits, caramel

NEW **Gran Passione Amarone** DOCG — 44,95
(Casa Vinicola Botter, Veneto) Corvina Veronese, Rondinella
complex, velvety, ripe red fruits, elegant spice notes, aged in oak barrels

Santa Clara Tinto — 20,95
(Macià Batle, Mallorca)
Manto Negro, Cabernet Sauvignon, Merlot, Syrah
fruity, ripe tannins, cherry, plum, chocolate

Tinto Añadan — 24,95
(Macià Batle, Mallorca)
Manto Negro, Cabernet Sauvignon, Merlot, Syrah
velvety, fruity, forest fruits, berries, toasted flavours, vanilla

Margalida Llompart Negre — 29,95
(Macià Batle, Mallorca)
Manto Negro, Cabernet Sauvignon, Merlot, Syrah
strong, spicy, ripe fruits, pepper, vanilla, long finish

Aperitivi

L'Osteria Limoncello Spritz (Limoncello, Frizzante, mint)	0,2 l	7,95
Rosato Mio Spritz (Ramazzotti Aperitivo Rosato, Frizzante, mint)	0,2 l	7,95
Campari Spritz / Orange / Soda	0,2 l	7,95
Aperol Spritz (sour) (Frizzante, Aperol, soda, orange)	0,2 l	7,95
Veneziano (white wine, Aperol, soda, lemon)	0,2 l	7,95
Hugo (Frizzante, soda, lime, mint, elderflower syrup)	0,2 l	7,95
Sarti Spritz (Italian blood orange liqueur, Frizzante wine, lime)	0,2 l	8,50
Negroni (Malfy Gin, Martini Rosso, Campari)		9,25
Lillet Tonic / Lemon / Wildberry (Lillet Blanc, Tonic Water, Bitter Lemon or Wild Berry, mint, strawberry)		9,25

Cocktails

Moscow Mule (Absolut Vodka, Ginger Beer, lime)	9,75
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
Cuba Libre (Rum Havana Club 3 J., Coca-Cola, lime)	9,25

Caffetteria

All hot drinks are also available with plant-based milks

Espresso ♥	**1,95**
Espresso macchiato / cortado	2,55
Espresso doppio	3,50
Espresso corretto / carajillo (Espresso with 15 ml grappa)	4,50
Cappuccino	3,25
Caffè americano	2,95
Latte macchiato	4,25
Tea (black tea, green tea, rooibos tea, fruit tea, chamomile tea, herbal tea, mint tea)	3,25
Fresh mint tea	3,75