

OSTERIA MIA

ANTIPASTI

BENVENUTO A CASA MIA

MIXED APPETIZER A' LA MIA

14,50 €

VITELLO TONNATO

COLD THINLY SLICED VEAL IN HOMEMADE TUNA SAUCE

14,50 €

FRISELLA CON TATAR DI POMODORINI

BAGEL-SHAPED TOASTED ROLL WITH TATAR FROM CHERRY TOMATOES

6,50 €

VALERIANELLA

GOAT CHEESE SALAD WITH BEETROOT & WALNUTS

12,50 €

CALAMARETTI PISELLI E RICOTTA

CALAMARETTI ON PEAS CREAM WITH RICOTTA CHEESE

16,50 €

CAESARSALAD MIA

CAESARSALAD WITH CHICKEN BREAST FILLET, BACON CROUTONS

A LA MIA

16,50 €

BUFALA E POMODORO

BUFFALO MOZZARELLA WITH TOMATOES

12,50 €





OSTERIA MIA

PRIMI PIATTI

TAGLIATELLE ALLA BOLOGNESE

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14,50 €

GNOCCHI RADICCHIO, GORGONZOLA E NOCI

GNOCCHI WITH RADICCHIO SALAD, GORGONZOLA SAUCE AND NUTS

14,50 €

SPAGHETTI AL POMODORO FRESCO E BASILICO

SPAGHETTI WITH BLANCHED TOMATOES AND BASIL

11,50 €

RAVIOLI CON RICOTTA E SPINACI

AL BURRO E SALVIA

RAVIOLI WITH RICOTTA CHEESE AND SPINACH FILLED WITH BUTTER AND SAGE

12,50 €

LINGUINE GAMBERONI E PISTACCHI

LINGUINE WITH SHRIMPS AND PISTACHIOS

19,50 €

**Pasta senza glutine disponibile con le salse sopra elencati*

*** ALL PASTA DISHES ALSO GLUTEN FREE**

OSTERIA MIA

ZUPPE

MINISTRONE

VEGETABLE SOUP

8,50 €

FAGIOLI E PANCETTA

BEAN SOUP WITH BACON

8,50 €

SECONDI PIATTI

SCAMPI ALLA GRIGLIA IN CROSTA DI ERBE

GRILLED PRAWNS IN HERB CRUST IN THEIR SHELLS

26,00 €

SALMONE FRITTO CON ARIA DI LIMONE

PAN-FRIED SALMON WITH LEMON AIR AND MINT CAVIAR

24,50 €

SALTIMBOCCA ALLA ROMANA

"JUMP IN THE MOUTH"- VEAL WRAPPED WITH HAM AND SAGE
MARINATED IN WHITE WINE

21,50 €

FEGATO ALLA VENEZIANA

FRIED VEAL LIVER ALLA VENEZIANA WITH ONIONS

24,50 €

**Con i secondi piatti vengono servite patate al rosmarino e verdure di giornata*

MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND ROSEMARY POTATOES

OSTERIA MIA

PINSE ROMANE

THE PINSA COMES FROM THE ANCIENT ROMAN RECIPE OF "FOCACCIA ROMANA" A FLATBREAD MADE FROM A MIXTURE OF DIFFERENT TYPES OF GRAIN SUCH AS SPELT, MILLET, BARLEY AND OATS. IN ITS CURRENT FORM AND PREPARATION, THE PINSA IS CONSIDERED A REVIVAL AND FURTHER DEVELOPMENT OF THIS ANCIENT BAKING TRADITION.

THE DOUGH IS MADE FROM THREE TYPES OF FLOUR: WHEAT, RICE AND SOY. 48 HOURS OF FERMENTATION AND THE HIGH LEVEL OF HYDRATION OF THE DOUGH GIVE THE PINSA NOT ONLY ITS SOFT INTERIOR AND CHARACTERISTIC CRISPY CRUST WHEN IT IS LATER BAKED, BUT ALSO A VERY HIGH LEVEL OF DIGESTIBILITY WITH A LOW NUMBER OF CALORIES. THE PINSA DOUGH IS PRE-BAKED FOR ABOUT A MINUTE AT AN OVEN TEMPERATURE OF 320 DEGREES. AS SOON AS IT COOLS DOWN, THE PINSA CAN THEN BE TOPPED AND BAKED.





OSTERIA MIA

PINSE ROMANE

SALE E ROSMARINO

SALT AND ROSEMARY

7,50 €

N´DUJA DI SPILINGA E CIPOLLA ROSSA

SALAMI SPREAD AND MARINATED RED ONION

10,50 €

BUFALA E POMODORINI MISTI

BUFFALO MOZZARELLA AND MIXED CHERRY TOMATOES

11,50 €

PROSCIUTTO DI PARMA E RUCOLA CON GRANA

PARMA HAM, ROCKET AND PARMESAN

13,50 €

MARGHERITA

TOMATO AND PIZZA CHEESE

8,50 €

SALAME MILANO

SALAMI MILANO AND PIZZA CHEESE

9,50 €

TONNO E CIPOLLA

TUNA AND RED ONIONS

10,50 €



OSTERIA MIA

CONTORNI

INSALATA VERDE E POMODORINI MISTI

GREEN SALAD AND MIXED CHERRY TOMATOES

4,50€

PATATE NOVELLE AL ROSMARINO

ROSEMARY POTATOES

4,50€

VERDURA DI GIORNATA

VEGETABLES OF THE DAY

6,50€

SPINACI CON AGLIO E PEPERONCINO

SPINACH WITH GARLIC AND CHILI

4,50€



OSTERIA MIA

DOLCI

TIRAMISU´AL CAFFE´

TIRAMISU

6,50€

SEMIFREDDO ALLE MANDORLE E LIMONE

PARFAIT FROM ALMOND AND LEMON

7,50€

SOUFFLE´AL CIOCCOLATO CON SORBETTO AI LAMPONI

CHOCOLATE SOUFFLE WITH RASPBERRY SORBET

7,50€

BUDINO DI LAMPONI

MIA'S SPECIAL PUDDING (BLANCMANGE)

7,50€