

Antipasti

FRITTURA IMPESTATATA

FRIED CALAMARI, SHRIMP AND VEGGIES
25

FRUSTINI DI STRACCIATELLA

BURRATA PROSCIUTTO BLACK TRUFFLE
CROSTINI 22

PISELLO TONNATO

THINLY SLICED ITALIAN ROAST BEEF
SERVED WITH TUNA SAUCE 25

UOVO DELLA MONACA

POACHED EGG ON TOP POTATO SAUCE
WITH BLACK TRUFFLE 25

BURRATA CORNUTA

BASIL CRUMBLE WITH FRESH BURRATA
AND TOMATO GEL 25

SFORMATO

CARROT SOUFFLÉ WITH GORGONZOLA AND
WALNUTS TOPPED WITH HOMEMADE
CAPER POWDER 25



Insalate

SARDA DI CESARE

CESAR SALAD WITH SARDINE & CARASAU
BREAD 16

INSALATA BATTONA

SHRIMP ARUGULA SALAD, AGRODOLCE
ONION, FRESH TOMATO 16

MENAGE A TROIS

BELGIAN ENDIVE, TREVISO RADICCHIO,
ARUGULA PARMIGIANO 16

Zuppe

MINISTRONZO

VEGETABLE SOUP 18

CRE-MONA

CREAMY PURPLE KALE SOUP 18



Primi Piatti

CUORICINI DELLA MAMMA

LOBSTER RAVIOLI IN CREAMY SHRIMP
SAUCE 32

GNOCCHI FINOCCHI

CREAMY SHRIMP PORCINI SAUCE 28

LASAGNA TETTONA

MIXED VEGGIES LASAGNA 28

ROTLI DELLA VERGOGNA

ZUCCHINI ROLL WITH FONTINA CHEESE 25

RISO KAMASUTRA

BLUEBERRY PISTACCHIO E STRACCIATELLA
RISOTTO 30

BUFFALONE

TAGLIATELLE IN BUFFALO MEAT
BOLOGNESE 30

SCOGLIONE

MIXED SEAFOOD TOMATO SAUCE 32

To be continued

Primi Piatti

MALTAGLIATI

MALTAGLIATI PASTA IN TOMATO
STRACCIATELLA SAUCE 27

TRENETTE ARRAPATE

TOMATO RED TRENETTE IN A TOMATO
SPICY SAUCE 28

Secondi

SPADACCINO

GRILLED SWORDFISH FILLET ON POTATO
CREAM SAUCE 39

FILETTO A LETTO

FILLET MIGNON WITH CHICKEN LIVER
PATÉ & BLACK TRUFFLE 38

PUTTANON

CHICKEN BREAST ROLLED WITH HAM,
FONTINA CHEESE AND WET WITH
CHARDONNAY 30

BRANZINO BOTTAIOLO

GRILLED BRANZINO 30

Pizze

MAIALA

MOZZARELLA, SPECK, BRIE CHEESE 28

BUDELLA

SMOKED SALMON, BURRATA CHEESE,
TOMATO SAUCE 28

ORGIA

MASCARPONE CHEESE AND SPECK 28

Dolci

YOU MOUSSE ME

WHITE AND DARK CHOCOLATE MOUSSE 15

BAROZZI A STAMPO

FLOURLESS CHOCOLATE CAKE 15

TIRALOSU

OUR CLASSIC LOVERS CAKE 15

SFOGLIAMI

APPLE TART 15



OSTERIA MAMMA



MENU DI
SANVALENTINO

2025



DESIGNED BY CHEF DIXI