



Podere dal 1°
Nespoli
1929

DAL NESPOLI FARM " **FABIO RAVAIOLI** " HAS BOTTLED FOR OSTERIA DEGLI USIGNOLI'S **20TH ANNIVERSARY** AN EXCLUSIVE SANGIOVESE SUPERIORE D.O.C

" IL 20° CANTO "

THE WINE CELLAR CA' RUGATE " **MICHELE TESSARI** " HAS EXCLUSIVELY BOTTLED A CLASSIC METHOD BOLLICINA BRUT AND **ROSE'** TO CELEBRATE THE **25TH ANNIVERSARY** OF OSTERIA DEGLI USIGNOLI

" IL VINCANTO "

" **FABIO RAVAIOLI** " OF PODERE DAL NESPOLI HAS EXCLUSIVELY SELECTED FOR HIS FRIENDS OF OSTERIA DEGLI USIGNOLI, THIS SANGIOVESE SUPERIORE RISERVA D.O.C. TO CELEBRATE **30 YEARS** OF ACTIVITY

" IL 30 E LODE "

" **EXSECUTIVE CHEF RICCARDO CUCCHI** " " Chef de partie Gisella Vernocchi " " Fresh pasta by Annalisa Mureddu "

" **EXSECUTIVE RESTAURANT ALESSANDRA GRANCI** " *** " **A.D. CREATIVE BICIO** "

COVER CHARGE.....

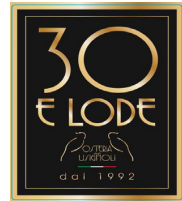
LOUNGE

***** ROMANTIC CELLAR**

PIADINA.....

L'OSTERIA degli USIGNOLI, is built upon the ruins of Mulino di Cento, an old mill dated back to XIV th century ... Good old traditions from 1992

WI-FI: Usignoli USB - SOCKETS - Available for phone/tablet charging



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Allergeni Allergen - Allergène



“Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi.”



“Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.”



“Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten.”



“Cher visiteur/client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon”.

“ WATER ” CHOICE

Not every water taste the same!!

“ **S.PELLEGRINO** ” – Region **LOMBARDIA** 0,75 LT
0,25 LT

Classification: **effervescent mineral**

Description: Calcic, Sulfatic, Magnestic, Additioned, Medium persistent bubble

Fixed residue: 854 PH 7,8

Pairings: first courses of meat, second courses of white and red meats, second courses of meat with sauces.

“ **LURISIA** ” STILLE – Region **PIEDMONT** 0,75 LT

Classification: **still with low mineral content**

Description: A very balanced taste due to the low **mineral** content.

The elegance of semplicity

Fixed residue: 180 PH 7

Pairings: Thanks to its neutrality, this water is suggested for the whole meal.

“ **FERRARELLE** ” – Region **CAMPANIA** 0,92 LT

Classification: **slightly sparkling mineral**

Description: Calcic, fluoridated, bicarbonate, fairly persistent fine bubble, slightly acidulous, savory with a slight tendency to bitterness, defined decisively with taste.

Fixed Residue: 1390 PH 6,1

Pairings: First courses of meat, Second courses of grilled meat and salted meats.

“ **PERRIER** ” – Region **FRANCE** 0,75 LT
0,20 LT

Classification: **low mineral naturally sparkling**

Description: Known as the Champagne of sparkling mineral waters. Nice persistence of the bubble, slightly acid, savory with a slight tendency to bitter

Fixed Residue: 436 PH 5,46

Pairings: Appetizers and salty first courses of fish, red meat and grilled fish, Moists of meat and fish.

“ **VOSS** ” – Kingdom of **NORWAY** 0,80 LT

Description: The name means “**waterfall**” It comes from rocks and glaciers in southern Norway, the cilindric shape of the bottle has been projected by a former creative director of Calvin Clain and Ralph Lauren

Fixed Residue: 100 / 300 PH 6

Pairings: Excellent in addition to best wines, it's easily pairable to Gourmets of fish – (appetizers, first and second courses) as well as delicate white meat, still and sparkling.

WATER “ ICEBERG ” - Origin: **CANADA**..... 0,75 LT

Type: **Still**

Description: 12000 years ago the Earth's snow was pure, intact and pristine. In the arctic region of Canada, it froze and compacted forming huge ice walls remaining sheltered from the world's impurities. Thousands of years later, ice is preserving the world's purest water. It was worth the waiting...

Lowest mineral content than any other bottled water, ICEBERG has a soft neutral taste.

The quantity of the dissolved minerals in a liquid is called TDS (Total Dissolved Solids) and measured in Parts Per Million (ppm or mg/l). The taste of the water comes from its quantity of minerals and the TDS is the most important value when food is matched with water. Having just 9 TDS, Iceberg is a great match with rare and refined drinks like single malt. Best taste experience guaranteed.

“ OIL ” MENÙ



**OFFIDA CASTEL DI LAMA
MARCHE**

ITALIAN EXTRA VIRGIN OLIVE OIL Superior category, fruity with a slight taste of fresh almond and grass/leaf artichoke, bitter and spicy.



**COLLI DEL TRASIMENO
UMBRIA**

CENTUMBRIE

THE NEW EVO ITALIAN EXTRA VIRGIN OIL, extracted from just turned dark green olives to allow a visible green color from the transparent bottle, fresh, full-bodied and lovely.

THE D.O.P. EVO CENTUMBRIE OIL (1st prize for Italian's best D.O.P.) a very organoleptic and nutraceutical high quality oil, very manifold and elegant with bitter and spicy hints mixed with almond, artichoke and grass weak taste.

MONOCULTIVAR EVO CRUSHER BIO OIL, bewitching hints of almonds and just-mowed grass conquer our senses, elegant organic oil, lite with sweet ending hints.



Fratelli Frontali

COLLI RIMINESI

GERMOLIO Cultivar Leccino, of gilded color with greenish shades, is a very well balanced oil, lite hints of bitter and spicy but mostly fruity.

THE AROMATIC CHILI PEPPER, Cold maceration of red chili pepper in EVO OIL

THE AROMATIC ROSEMARY, Cold maceration of rosemary and garlic in EVO OIL

PRODUCTS CAN BE SOLD BY REQUEST

“ OUTSIDERS ”

EL “JAMON PATANEGRA SELECCION 100% BELLOTA (36 months) MONTELLANO”

Knife cut, served with pan tostado y tornante and
Piadina Romagnola crackers Gr 50

EL “JAMON PATANEGRA SELECCION 100% BELLOTA (36 months) MONTELLANO”

Knife cut, served with pan tostado y tornante and
Piadina Romagnola crackers Gr 100

LA “SELECCION: SALCHICHON V CHORIZO IBERICO BELLOTA SAZONADO”

Knife cut, served with Piadina Romagnola.....

**EL “QUESO MANCHEGO D.O.P. SAZONADO, LECHE DE CABRA (months)
CASTILLA LA MANCA”**

Knife cut, served with Pane Tostado matched with jams

* “OSTERIA'S PORCINI MUSHROOMS CROUTONS”

* “HANDMADE CAPPELLETTI WITH PORCINI MUSHROOMS”

* “HANDMADE COARSE TAGLIATELLE WITH PORCINI MUSHROOMS”

* “IRISH BEEF TENDERLOIN WITH PORCINI MUSHROOMS”

* “CUT OF IRISH BEEF WITH PORCINI MUSHROOMS”

*** Originally frozen products**

APPETIZERS

“ from EARTH ”

“BATTILARDA DEGLI USIGNOLI...” Best choice for 30 years

Intriguing combination of tastes, bread fragrance to create various croutons, cheeses and cured meats, Piadina Romagnola and Crescioni

“GISELLA'S TAVERN'S CROUTONS...” Best choice for 30 years

Bread fragrance, perfect to create tasty croutons

“BICIO'S BRUSCHETTE...”

A classic of our Osteria, just-made sliced grilled bread with garlic and chili pepper, in addition to ham, mushrooms and fresh tomato scented of basil and rocket..

“PIEDMONTESE FASSONA TARTAR”

with green apple mousse, campanian burrata, crispy celery, hazelnuts and black truffle.....

“BRUCIATINI DI ALE...”

Field salad, cured sliced meats, roasted in red vinegar.....

“FRISELLA”

with scented plum tomatoes with basil, buffalo mozzarella, mango cream and crispy jowl bacon. ..

“RABBIT SALAD”

with pistachio and Parmigiano pop corn, Taggiasca olives and Carasau bread

“ FROM THE SEA ”

“ANCHOVIES FROM THE CANTABRIAN SEA”

With burrata-pugliese, toasted bread, baked cherry tomatoes and sweet butter

“TUNA ROAST-BEEF”

with poppy on aromatic salad, Tropea in sweet and sour and balsamic

*“PORT S. SPIRITO RED SHRIMPS CARPACCIO”

with yellow plum tomatoes, oreganos crumble, Bloody Mary gelatine and basil foam.....

*“TUNA TARTAR”

with lime, passion fruit mayonaise and crispy nest with tender salads

“ the VEGETARIAN ”

“FRISELLA”

with scented plum tomatoes with basil, buffalo mozzarella and mango cream.

**TEVERY DISH THAT COME OUT FROM OUR KITCHEN HAVE JUST BEEN COOKED...
QUALITY NEEDS TIME... AND EXPERT HANDS!!!**

*** ORIGINALLY FROZEN PRODUCTS**

FIRST COURSES

“ from EARTH ”

“ROUGH TAGLIATELLE” Pulled with the rolling pin with meat ragout

“TRADITIONAL CAPPELLETTI WITH BROTH”

closed by hand, filled with cheese and beef

“CAPPELLETTI SQUACQUERONE”

with Parma ham, confit cherry tomatoes and rocket pesto.....

“ from THE SEA ”

“ROYAL LOBSTER PACCHERI”

with crostacean bisque scented with basil

***“SAFFRON CHITARRINI”**

cheese and pepper, shrimp tartar with and Bronte pistachios and lemon.....

“ the VEGETARIAN ”

“FRESH TORCHIO MACCARONI”

Norma style with cherry tomatoes cream, eggplant, basil and salted ricotta.....

“RISOTTO”

with porcini mushrooms, blackberries and cashew nuts with Cervia salt

*** ORIGINALLY FROZEN PRODUCTS
THESE PROPOSALS CHANGE ACCORDING
TO THE AVAILABILITY OF THE PRODUCTS**

SECOND COURSES

“ from EARTH ”

“FILLET STEAK OF WAGYU’ KOBE” with soy zucchini, wasabi mayonnaise, sweet and sour ginger, raw vegetables and katsuobushi sauce (Japanese beef).....

“SLICED MEAT OF WAGYU’ KOBE” with soy zucchini, wasabi mayonnaise, sweet and sour ginger and katsuobushi sauce

“SLICED MEAT OF PICANHA ARGENTINA”

scented with rosemary and Cervia coarse salt, with roasted potatoes

*** “SLICED MEAT OF PICANHA ARGENTINA WITH PORCINI MUSHROOMS”**

sautéed and roasted potatoes.....

“GRILLED FILLET STEAK”

With grilled vegetables and roasted potatoes (Irish beef).....

“GREEN PEPPER FILLET STEAK” (Irish beef)

with creamy sauce

“OSTERIA'S SLICED MEAT” (Irish beef)

with creamy sauce

“FOUR FLAVOURS SLICED MEAT” (Irish beef)

With rocket and balsamic vinegar

“FIORENTINA ON CHOPPING BOARD” (Irish beef)

With grilled vegetables and roasted potatoes

“BAKED COUNTRY COCKEREL ON”

baking tray with french fries

“SCOMPOSTO VEAL WITH TUNA SAUCE”

with figs, caper flower, candied lemon and cereal waffle.....

“MORSELS OF GUINEA FOWL”

Crispy with jowl bacon, nectarine peaches with redberry vinegar and coconut milk....

***Originally frozen products**

SECOND COURSES

“from THE SEA”

“BAKED SEA BASS”

with cherry tomatoes, fondant Tropea, tomatoes and taggiasca olives.....

* “ROASTED OCTOPUS”

with ananas and pink pepper, yogurt mousse, lime avocado and almonds

“ the VEGETARIAN ”

“GRILLED TOMINO””

with slices of white truffle in oil, on toasted bread.....

“CHANTERELLE FLAN”

with goat cheese mousse with marjoran on carrot cream and red fruits

* RIGINALLY FROZEN PRODUCTS

THESE PROPOSALS CHANGE ACCORDING TO

THE AVAILABILITY OF THE PRODUCTS



A MENU FOR LITTLE NIGHTINGALES!



PASTA, PENNETTE WITH MEAT SAUCE



*UTLET EITH FRENCH FRIES OR BAKED POTATOES



“ SIDE DISHES ”

“GRILLED VEGETABLES”

with aubergines, courgettes, belgian, mushrooms and tomatoes.....

“MIXED SALAD”

with mustard vinaigrette

“BAKED POTATOES”

with rosemary scent

*“SPINACH OIL”

cooked in butter, or in garlic and chilli oil

“BELGIAN INDIVE”

braised with little pig bacon

*“FRENCH FRIES”

Stick shaper or dippers

***Originally frozen products**

“ SWEETNESSES ”

“CRISPY MILLEFOGLIE”

with chantilly cream with vanilla and lime, triple-sec marinated peaches and caramellized nuts..

“MANGO MOUSSE”

on Kataifi nest, passion fruit and coconut granita

“CHOCOLATE CIAMBELLA” (Osteria's classic dessert for 30 years)

with mascarpone cream and fondant chocolate chops

“BRONTE PISTACHIOS PARFAIT”

with english cream and Fabbri black cherry in syrup.....

“GRANDMA'S CREAM” Custard with toasted almonds.....

*“THE PYRAMID” artisanal parfait with chocolate and white drops

“OSTERIA'S SWEET FANTASY”

“TUSCAN CANTUCCI”

with a glass of passito wine ZIBIBBO Sicilian lands - Cantina MARTINEZ.....

with Vinsanto del Chianti chalice – Rocca delle Macie cellar

“HOMEMADE BISCUITS” Assorted.....

“CHERRIES OR WILD STRAWBERRY IN SPIRIT”

* “ARTISANAL ICE CREAM WITH BERRIES”

* “CREAMED SORBETS” with artisanal ice cream

flavors: * Coffee * Lemon * Mango * Mint * and Strawberry *

*** Originally frozen products**

**...ur desserts are made right now to exalt the
tastes and the freshness of prime matters!**

“ COFFEE ”



**A SPECIAL BLEND OF PRECIOUS COFFEE,
ARABICA AND ROBUST SELECTED SINCE 1950
BY “ MOKA RICA ” TO OBTAIN
AN ITALIAN ESPRESSO OF EXCELLENT QUALITY**

Distribuzione



“ COFFEE ”
“ COFFEE ” WITH ALCOHOL
BARLEY “ COFFEE”
DECAFFEINATED “ COFFEE ”