

STARTERS

I FIORI STILEOSTERIA

Baked courgette flowers stuffed with buffalo mozzarella, anchovies and parmesan served with tomato and basil bruschetta € 10

IL GAMBERO KATAIFI

Prawns* in kataifi paste on a salad of spinach, fennel, pomegranate and balsamic reduction € 12

LE POLPETTINE VEGETARIANE

Fried meatballs of courgettes, potatoes and breadcrumbs stuffed with taleggio cheese served with parmesan fondue and paprika € 10

LE BRUSCHETTE, I PEPERONI E IL GUANCIALE

Bruschettine with burrata, pepper compote, crispy bacon and chopped hazelnuts € 10

LE ALICI

Fried anchovies in foil € 11

IL TORTINO AL TARTUFO E SPECK D'OCA

Potato and breadcrumb pie filled with buffalo mozzarella with smoked goose speck, parmesan fondue and slices of fresh truffle € 14

LA PARMIGIANA

Millefeuille prepared expressly with buffalo mozzarella and aubergines cooked in the oven with fresh tomato, basil and parmesan accompanied by bruschetta with dried tomatoes and ricotta mousse € 11

LO SPADA AFFUMICATO

Smoked swordfish served on a salad of spinach, cherry tomatoes, fennel, walnuts and marinated courgettes € 12

IL GRAN TAGLIERE

Mixed bruschetta, pork loin, raw ham, baked cacione, DOP buffalo mozzarella, StileOsteria courgette flowers and marinated courgettes € 20

LE BRUSCHETTE MISTE

Variation of homemade bread bruschetta: pork loin and truffle sauce, buffalo mozzarella and anchovies, local lard € 14

The bread is prepared daily by the chef with durum wheat flour, semolina, oil and yeast

PASTA - TRADITIONAL

LA CACIO E PEPE

Homemade tonnarelli with pecorino romano and white pepper € 11

L'AMATRICIANA

Homemade tonnarelli with fresh tomato sauce, crispy bacon, pecorino romano and white pepper € 12

LA CARBONARA

Tonnarelli carbonara with egg, crispy bacon, pecorino romano and white pepper € 13

PASTA - SPECIALTY

LA CACIO E PEPE E I GAMBERI

Homemade egg tonnarelli cheese and pepper with Mediterranean pink prawns* marinated in lime, pistachios and mint € 15

LA GRICIA STILEOSTERIA

Homemade egg tonnarelli with bacon, sweet red onion, courgette flowers, pecorino romano and white pepper € 13

L'INTEGRALE VEGETARIANA

Homemade wholemeal flour tonnarelli with aubergines, cherry tomatoes, basil and almond pesto, buffalo stracciatella and parmesan € 12

I TONNARELLI E IL TONNO

Homemade egg tonnarelli with garlic, oil and chilli pepper with tuna, yellow datterino tomatoes and rocket and hazelnut pesto € 14

GLI INTEGRALI E IL BACCALA

Wholemeal flour tonnarelli with cod, fennel pesto and sweet red onion € 12

I RAVIOLI E IL TARTUFO

Homemade egg ravioli filled with ricotta with courgette cream, courgette flowers, slices of black truffle and parmesan € 14

The pasta is prepared daily by the chef with durum wheat flour or wholemeal flour, semolina and eggs

MEAT AND FISH-TRADITIONAL

IL BACCALA' IN PASTELLA

Cod bites in batter served with sautéed escarole (with anchovies and olives) and teriyaki sauce € 16

IL CALAMARO FRITTO

Fried calamari* foil served with red onion and mint compote € 18

L'OMBRINA COTTA SULLA PIETRA LAVICA

Croaker cooked on lava stone served with salad of avocado, fennel, olives and marinated courgettes € 18

MEAT AND FISH-SPECIALTY

IL TONNO E LE NOCCIOLE

Seared (chilled) tuna in a hazelnut crust served with seasonal vegetable caponata € 18

L'ANATRA E I PEPERONI

Sliced duck breast with pepper compote and pecorino flakes served with spinach, raisins and almonds € 20

GLI STRACCETTI NEL CESTINO

Strips of veal and courgettes sautéed in white wine in a phyllo pastry basket € 16

LA SELEZIONE DI FILETTO DI MANZO:

ACETO BALSAMICO – Fillet with balsamic vinegar sauce, served with rocket, cherry tomatoes and parmesan flakes € 18

VINO ROSSO – Fillet with red wine sauce and pecorino flakes € 18

STILEOSTERIA – Fillet with black truffle from Norcia, wrapped in local lard served with chicory and rosemary potatoes € 20

SIDE

LA SCAROLA RIPASSATA (with anchovies and olives) € 6

LE PATATE AL FORNO – Baked Potatoes € 5

LA CICORIA RIPASSATA – Sautéed chicory € 5

GLI SPINACI with raisins and almonds € 6

LA CAPONATA DI VERDURE DI STAGIONE € 7

L'INSALATA (spinach, rocket, cherry tomatoes, fennel, marinated courgettes) € 6

DESSERTS

IL TIRAMISÚ

Homemade tiramisú with ladyfingers, coffee and mascarpone € 6

LA TAZZINA DI TIRAMISÚ - The cup of tiramisú € 3

LA MILLEFOGLIE

Crispy millefeuille with pistachio mousse and fresh strawberries € 7

LA CROSTATA STILEOSTERIA

Homemade tart with ricotta mousse and organic raspberry compote
€ 6

IL FONDENTE AL CIOCCOLATO

Dark chocolate cake with warm heart served with cream ice cream € 7

LA CHEESECAKE

Yogurt cheesecake with honey and pistachios € 6

IL GELATO

Cream ice cream with fresh strawberries, amaretti biscuits and dark chocolate flakes € 6

LE TRE CATALANE

Variation of creme brulee: classic, with strawberries, with dark chocolate and hazelnuts € 8

LA SELEZIONE STILEOSTERIA

StileOsteria Tart, Classic Catalan Cream, Tiramisú and Cheesecake
€ 12

The desserts are prepared daily by the chef using flour, eggs and dairy products

DRINKS

WATER € 2

COFFEE € 2

MENABREA BEER 33CL € 3,5

UNFILTRED ICHNUSA BEER 50CL € 5

COKE 33CL € 3

* If the product is not available fresh, it will be replaced with top quality frozen food.