

STARTERS

- ♦ I FIORI STILEOSTERIA 10.⁰⁰
Baked courgette flowers stuffed with buffalo mozzarella, anchovies and parmesan served with tomato and basil bruschetta
- ♦ I GAMBERI IN TEMPURA 13.⁰⁰
Prawns in tempura on potato cream and pepper compote*
- ♦ LE BRUSCHETTE E LA SALSICCIA 10.⁰⁰
Bruschettine with sausage, Romanesco broccoli and Apulian burrata
- ♦ IL TORTINO, LA ZUCCA E I PORCINI 12.⁰⁰
Potato, pumpkin and breadcrumb pie filled with taleggio cheese porcini mushrooms and parmesan fondue*
- ♦ LE ALICI 11.⁰⁰
Fried anchovies in foil
- ♦ LE CROCCHETTE, IL BACCALA' E I CECI 12.⁰⁰
Chickpea and cod croquettes with red onion compote and cheese and pepper fondue
- ♦ L'UOVO E IL TARTUFO 13.⁰⁰
Uovo in camicia panato su vellutata di patate e pane croccante con tartufo nero
- ♦ LE POLPETTE E LA NDUJA 12.⁰⁰
Beef meatballs served with burrata mousse and nduja
- ♦ IL GRAN TAGLIERE (recommended for two people) 20.⁰⁰
Mixed bruschetta, cured pork tenderloin, raw ham, baked cacione, buffalo mozzarella DOP, Fiori StileOsteria and marinated courgette
- ♦ LE BRUSCHETTE MISTE 14.⁰⁰
Toasted homemade bread with pork loin and truffle cream sauce, buffalo mozzarella and anchovies, lardo cured strips of fat

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

PASTA-TRADITIONAL

- ♦ LA CACIO E PEPE 10.⁰⁰
Homemade tonnarelli with pecorino romano and white pepper
- ♦ L'AMATRICIANA 12.⁰⁰
Homemade tonnarelli with fresh tomato sauce, crispy bacon, pecorino romano and white pepper
- ♦ LA GRICIA E I CARCIOFI 13.⁰⁰
Homemade tonnarelli with crispy bacon, artichokes, pecorino romano and white pepper

PASTA-SPECIALTY

- ♦ LA CACIO E PEPE E I GAMBERI 15.⁰⁰
Tonnarelli cheese and pepper with Mediterranean pink prawns marinated with lime, pistachios and mint*
- ♦ LA CARBONARA E IL TARTUFO 15.⁰⁰
Tonnarelli carbonara with egg, bacon, pecorino, pepper white and black truffle
- ♦ L'INTEGRALE VEGETARIANA 12.⁰⁰
Wholemeal flour tonnarelli with artichokes, basil pesto and almonds, burrata and parmesan
- ♦ LE TAGLIATELLE NERE E I CALAMARI 14.⁰⁰
Tagliatelle with cuttlefish ink, garlic, oil and chilli pepper with calamari and Romanesco broccoli*
- ♦ LE PAPPARDELLE, I PORCINI E IL TARTUFO 16.⁰⁰
Pappardelle with porcini mushrooms with black truffle and parmesan*
- ♦ I RAVIOLI INTEGRALI, LA SALSICCIA E LA ZUCCA 14.⁰⁰
Homemade ravioli filled with pumpkin and ricotta with sausage and fondue of grain

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 14.⁰⁰
Cod morsels in batter on pumpkin cream with chopped tomatoes hazelnuts and teriyaki sauce
- ♦ L'AGNELLO PANATO 18.⁰⁰
Breaded lamb chops with baked potatoes

MEAT AND FISH-SPECIALTY

- ♦ LA SPIGOLA IN CROSTA 18.⁰⁰
Sea bass in a pistachio crust served with sautéed escarole (with anchovies and olives) and pepper compote
- ♦ IL TONNO E LA PAPRIKA 18.⁰⁰
Seared (chilled) tuna with paprika with spinach, raisins and almonds
- ♦ GLI STRACCETTI E I CARCIOFI 16.⁰⁰
Strips of veal sautéed in white wine and artichokes with flakes of parmesan in the phyllo dough basket
- ♦ IL CALAMARO RIPIENO 18.⁰⁰
Squid stuffed with potatoes and sautéed escarole (with anchovies and olives) served with spinach salad, fennel, walnuts, marinated courgettes and balsamic*
- ♦ L'ANATRA E LA CIPOLLA 20.⁰⁰
Sliced duck breast with sweet red onion and parmesan flakes served with sautéed chicory

LA SELEZIONE DI FILETTO DI MANZO :

- ♦ ACETO BALSAMICO - Fillet with balsamic vinegar sauce, 18.⁰⁰
served with rocket, cherry tomatoes and parmesan flakes
- ♦ VINO ROSSO - Fillet with red wine sauce and flakes 18.⁰⁰
pecorino cheese
- ♦ STILEOSTERIA - Fillet with black truffle from Norcia, 20.⁰⁰
wrapped in local lard served with chicory and rosemary potatoes

SIDE

- ♦ LA SCAROLA RIPASSATA 6.⁰⁰
Sauteed escarole (escarole with anchovies, olives and chilli)
- ♦ LE PATATE AL FORNO - Baked potatoes 5.⁰⁰
- ♦ LA CICORIA RIPASSATA - Sauteed chicory 5.⁰⁰
- ♦ GLI SPINACI - Spinach with raisins and almonds 6.⁰⁰
- ♦ RE-PASTED ROMANESCO BROCCOLI 7.⁰⁰
- ♦ IL CARCIOFO ALLA ROMANA (according to availability) 7.⁰⁰
- ♦ L'INSALATA 6.⁰⁰
Salad with spinach, rocket, cherry tomatoes, fennel, marinated courgettes

DESSERTS

- ♦ IL TIRAMISÚ 5.⁰⁰
Homemade tiramisu with Savoiardi biscuits, coffee and mascarpone cheese
- ♦ LA TAZZINA DI TIRAMISÚ - *The cup of tiramisù* 3.⁰⁰
- ♦ IL TORTINO ALLE MELE 7.⁰⁰
Warm shortcrust pastry pie filled with apples and flavored almonds of cinnamon served with vanilla cream
- ♦ LA CROSTATA STILEOSTERIA 6.⁰⁰
Homemade tart with ricotta mousse and organic raspberry compote served with dark chocolate and almond fondue
- ♦ IL FONDENTE AL CIOCCOLATO 7.⁰⁰
Dark chocolate cake with warm heart served with cream with mascarpone
- ♦ LA CHEESECAKE 6.⁰⁰
Yogurt cheesecake with melted dark chocolate and sprinkles of pistachios
- ♦ LE TRE CATALANE 8.⁰⁰
Variation of creme brulee: classic, with mandarin, with dark chocolate and almonds
- ♦ LA SELEZIONE STILEOSTERIA 12.⁰⁰
StileOsteria Tart, Classic Catalan Cream, Tiramisù and Cheesecake

♦
Desserts are prepared daily by the chef
using flour, eggs and dairy products

DRINKS

- WATER 2.⁰⁰
- COFFEE 2.⁰⁰
- MENABREA BEER 33 cl 3.⁵⁰
- UNFILTRED ICHNUSA BEER 50 cl 5.⁰⁰
- COKE 33 cl 3.⁰⁰

*If the product is not available fresh, it will be replaced with food frozen on board of the highest quality.