

MENU

STARTERS

monkfish cheeks, grilled lettuce, hollandaise sauce
fried anchovies, fried sage, tartar sauce
russian chicken salad, brioche bread, radicchio with raspberry
beef tartare, agretti, marinated citron, fried capers
Tarte Tatin with shallots and robiola cheese

FIRST COURSES

cavatello, mussels, cherry tomatoes and salicornia
chitarra, asparagus, clams and bottarga
gnocchi, farmyard ragù, thyme and olives
mezzo zito, genovese ragù with beef tail, celery
green tortelloni filled with garmugia, ricotta mustia

MAIN COURSES

catch of the day, seasonal vegetables
cut of meat of the day, seasonal vegetables
grilled pork neck skewer, pear and onion caramel
stuffed artichoke, tuscan pecorino, lemon gel
extra side dish

water 2€ - cover charge 2.50€
(bread and oil not included)

la ^{OSTERIA}
DRITTA