



Osteria Magna & Beva  
offers freshly prepared cuisine,  
based on authenticity  
and the search for high-quality ingredients.

With homemade products,  
Chef Riccardo presents a menu  
rooted in tradition  
with an eye toward the future,  
all accompanied by a carefully selected wine list.

# APPETIZERS

Selection of Sardinian cheeses  
with fruit preserves and pane guttiau, for two people (1,7)  
€19.00

Tagliere dell'Osteria: cold cuts and cheeses  
with honey, jams, and vegetables in oil, for two people (7,12)  
€25.00

Scottona beef carpaccio, homemade by the chef  
with orange honey and bread crumbs flavored with rosemary (1)  
€14.00

Scottona beef tartare, hand-cut  
with summer black truffle  
€18.00

Scottona beef tartare, hand-cut  
with roasted croutons and salted butter (1,7)  
€15.00

# FIRST COURSES

Fusilloni with zucchini flowers and bacon,  
finished with pecorino romano cheese (1,7)

€14.00

Homemade egg pappardelle,  
with white IGP Chianina ragout (1,3,9)

€16.00

Homemade egg pappardelle,  
with white IGP Chianina ragout  
and summer black truffle (1,3,9)

€21.00

Pacchero with three tomatoes,  
burrata cream and basil sauce (1,7)

€15.00

Aubergine parmigiana (1,7)

€13.00

## MAIN COURSES

Roasted rabbit  
with roasted pepper sauce (9)  
€14.00

Beef meatballs in tomato sauce with smoked ricotta (1,7,10)  
€13.00

Roastbeef with rocket and parmesan (7,10)  
€14.00

Scottona steak with summer black truffle (250gr)  
€24.00

Costata steak or Fiorentina t-bone steak with mixed sides  
Scottona Limousine €5.50/100gr  
Chianina IGP €7.50/100gr

Side Dishes €5.00

**Service - €3.50**

**Takeaway Container - €0.50**

**Extra Bread - €2.00**

\*Frozen product. Please inform our staff of any allergies or intolerances.