



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

Horse cold cuts board with homemade vegetables in oil, for two people (12)

€25.00

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

€25.00

Selection of Sardinian cheeses with honey and jams (7)

€30.00

Homemade cured beef (carne salada) with fresh rocket and parmesan flakes (7)

€16.00

Beef scottona tartare hand-chopped, served with  
asparagus salad and burrata cream (7)

€20.00

Beef scottona tartare hand-chopped with summer black truffle

€24.00

## FIRST COURSES

Homemade egg pappardelle, bronze-cut, with duck ragù (1,3,8)

€14.00

Homemade picis, bronze-cut, with roasted tomato sauce, taggiasca olives,  
stracciatella cream, and basil pesto with toasted almonds (1,7,8)

€16.00

Pennoni rigati pasta with asparagus, crispy bacon, and pecorino cream (1,7)

€18.00

Tagliolini with white beef ragù and summer black truffle (1,9)

€20.00

## MAIN COURSES

Lamb ribs grilled with sautéed asparagus

€18.00

Duck breast à l'orange (Sous-vide/C.B.T.), pan-seared with roasted carrot cream

€19.00

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

€13.00

Rustic porchetta with fried dough (1)

€14.00

Italian Limousine Scottona Ribeye or T-bone steak (km0) with mixed side dishes

€6.00 / 100g

(For cuts and availability, please ask the staff)

### Side Dishes €5.00

**Service - €3.50 Takeaway Container - €0.50 Extra Bread - €3.00**

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