



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

Homemade cured beef (carne salada) with cabbage and fennel salad

€15.00

Beef tartare (Scottona) hand-chopped, served with fried dumplings (gnocco fritto),
squacquerone cheese, sun-dried tomatoes, and caper flowers (1,7)

€18.00

FIRST COURSES

Homemade egg bigoli, bronze-cut, with white beef ragù (1,3,9)

€14.00

Homemade egg pappardelle, bronze-cut, with mixed mushrooms and porcini (1,3,7,9)

€15.00

Half paccheri with roasted pumpkin cream, browned sausage, and Pecorino Romano DOP (1,7)

€14.00

Homemade egg pappardelle, bronze-cut, with white beef ragù and chanterelle mushrooms (1,3,7,9)

€16.00

MAIN COURSES

Roasted suckling pig shank with soft polenta taragna and mixed mushrooms (7,9)

€19.00

Braised beef cheek in red wine with roasted potatoes (1,9)

€14.00

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

€13.00

Rib-eye or Florentine steak with mixed side dishes.

Italian Limousine Scottona, zero km — €5.50/100g

(For cuts and availability, please ask the staff)

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.