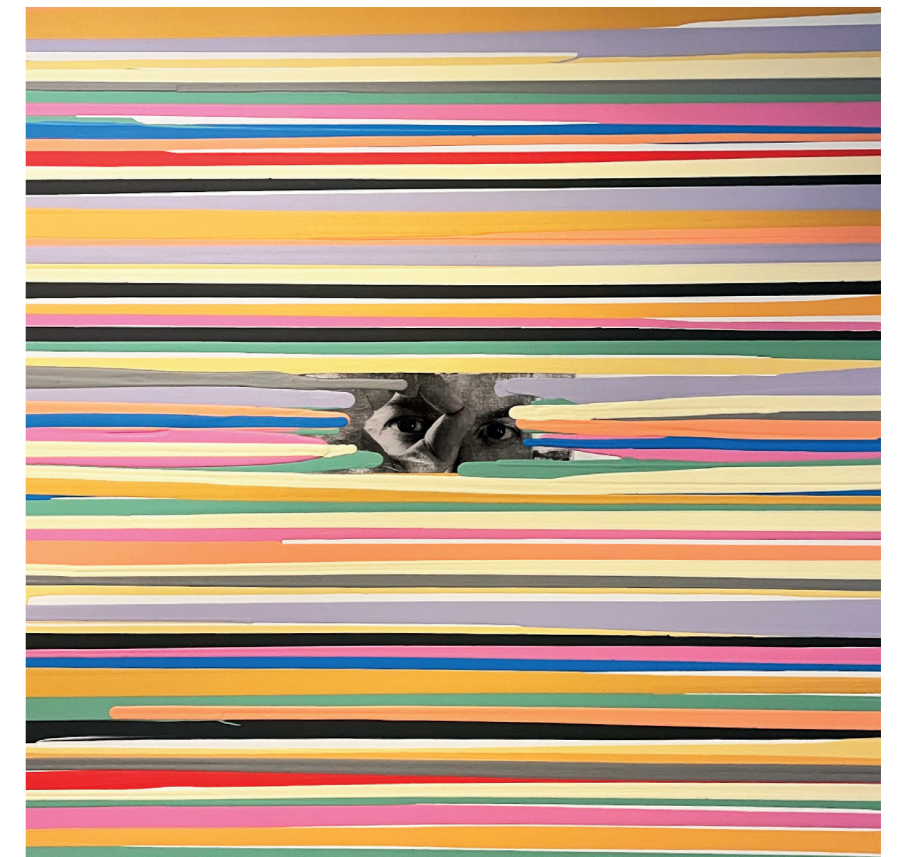




Paint by Erika Tacchella
www.tacchella.art

Osteria al Ritorno



"The pleasure of coming back together"

In case of allergies and intolerances please contact the staff who will provide information about/on allergens contained in the various preparations. In order to guarantee the freshness of our dishes, some food are frozen at the origin: for any clarification please contact the staff.

CHEF'S JOURNEY

5 courses that tell our story, in this moment
(The menu is intended for the entire table) € 55

STARTERS

Fried Storo polenta, gorgonzola, honey, pears and walnuts € 10

Veal marrow, Maldon salt, rosemary and toasted bread
(about 25 minutes) € 10

Local cauliflower with butter, celeriac, vegetable jus,
seasonal mushrooms and black truffle € 15

Brioche bread, licorice butter, anchovies and lemon € 10

Beef tartare "Garronese Veneta", radish salad, Dijon mustard
and saba (cooked grape must) € 20

18-month aged Soave cured ham & pickled vegetables € 20

Cheese selection € 16

FIRST COURSES

Fresh egg tagliolini, butter and black truffle € 18

Creamy pumpkin risotto, candied fruit mustard
and licorice powder € 18

Spaghettoni with garlic, olive oil and chili,
grey mullet bottarga, pecorino and spring onion € 17

Tortellini, butter & sage foam, veal jus
and Grana Padano crumble € 15

MAIN COURSES

Fried John Dory fillet, winter salad with vinegar
and tartar sauce € 20

Our style Vitello Tonnato
(veal cooked at low temperature, tuna sauce, veal jus and raw tuna) € 20

Braised suckling pig cheek in red wine, celeriac foam
and porcini mushroom powder € 22

Local suckling pig pluma, potato purée
and seasonal mushrooms € 24

SIDE DISHES

Seasonal cooked vegetables € 6

Radicchio salad € 7

Oven-baked caramelized pumpkin with rosemary € 8

Mashed potatoes € 8

CHILDREN'S MENU

Pasta with tomato sauce/ragout/olive oil/butter € 12

Nutella bread € 3

"Memories of Grandma Romi"
Bread, butter and sugar € 3

DESSERTS

Classic tiramisù € 7

Valrhona chocolate namelaka, salted caramel,
praline hazelnuts and crumble € 7

Cheesecake, raspberries and crumble € 7

Homemade ice cream made with Lessinia milk € 6

Water € 2

Coffee € 2

Cover charge & Bread € 3



www.osteriaalritorno.com



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