

Welcome

Welcome to Osteria Enrico VIII!

In the heart of Brescia's historic center, there is a story intertwined with taste, passion, and tradition.

After an unforgettable experience in Miami, I decided to return to my beloved hometown, Brescia.

Here, amidst ancient walls and cobblestone streets, I found my culinary refuge: Osteria Enrico VIII.

Taking over this historic osteria, I am not only returning to my roots, but also bringing with me the vibrant energy and inspiration gathered from my travels around the world.

Each dish is a journey through time and space, a sensory experience that celebrates the love for food and for my land.

Additionally, during my time in Miami, I had the honor of serving the Miami Beach Navy among my many clients through my catering service, bringing my commitment to culinary excellence to an internationally prestigious audience.

Welcome to my world at Osteria Enrico VIII, where every meal is a story to savor and remember.

Buon appetito!

Chef Alice

Menù

Appetizers

Mixed board € 11.00

Salame nostrano, guanciale and cow and goat cheeses

Salmon tartare € 14.00

Salmon tartare with avocado, sun-dried tomatoes

Brescian-style salted cod € 10.00

Creamed salted cod in red sauce with polenta

Caprese Cheesecake € 9.00

Vegetable puff pastry parcel with taleggio cheese fondue

First Courses

Herb-filled pasta parcels € 14.00

Herb-filled pasta parcels with butter and sage

Anna Bolena tagliolini € 15.00

Lemon tagliolini with stracciatella and red prawns

Enrico VIII caserecce € 15.00

Caserecce pasta with pistachio pesto, taleggio cream, and crispy guanciale

Franciacorta risotto € 18.00

Franciacorta risotto with zucchini flowers and black truffle shavings

Lentil bolognese spaghetti € 14.00

Spaghetti with mountain red lentil bolognese and pepper

Second Courses

Veal fillet tagliata € 17.00

Sliced veal fillet beef on arugola and cherry tomatoes

Veal with Tuna Sauce € 20.00

Veal with tuna sauce and capers

Seared tuna € 19.00

Seared sesame-crust ed tuna fillet with sauce, caramelized onions, and polenta chips

Lime Salmon Fillet € 18.00

Oven-baked salmon fillet with lime zest

Crispy chickpeas € 12.00

Creamy chickpea puree on fried bread chips with caramelized onions

Sides and Salads

Roast potatoes € 4.00

Beans and onions € 4.00

Polenta € 4.00

Grilled or sautéed vegetables € 6.00

Grilled cheese € 6.00

Caprese Salad *(Mozzarella and tomatoes)* € 7.00

Baby lettuce and parmesan cheese € 6.00

Goat cheese salad € 9.00
(Mixed salad, goat cheese, walnuts, and honey)

Rustic salad € 11.00
(Crisp mixed salad, mozzarella, olives, corn, and cherry tomatoes)

coperto € 2.50

Desserts

(all made in-house)

Daily cake	€ 6.00
Panna cotta with berries	€ 5.00
Lime mousse	€ 5.50
Tiramisù	€ 7.00
Chocolate fondant	€ 8.00

Dessert Wines and Spirits

Moscato d'Asti	€ 5.00
Zibibbo Martinez Terre siciliane	€ 5.00
Ben Ryé Donnafugata	€ 6.00
Amari	€ 4.00
Grappe	€ 4.00
Limoncello	€ 3.50
Anima nera	€ 3.50
Liquore al pistacchio	€ 3.50
Jack Daniels	€ 5.00
Amaro della casa e cantuccini	€ 5.00
Ben Ryé Donnafugata 375ml	€ 55.00

Beverages

Natural or sparkling water	€ 2.50
Soft drinks	€ 3.00
Beer (Helles, Weizen, Vienne)	€ 7.50

Aperitivi

Pirlo	€ 5.00
<i>Campari o Aperol o misto</i>	
Calice di vin	€ 5.00
<i>House white or red wine or sparkling wine</i>	
Lugana or Saten	€ 7.00
Tonico (Gin tonic)	€ 7.00
Sessantnove	€ 7.00
<i>Red antico, still white, and citronade</i>	
Limone	€ 8.00
<i>Sparkling wine, limoncello, and soda</i>	

Coffee

Coffee	€ 1.50
Long coffee	€ 1.50
Double coffee	€ 3.00
Decaffeinated coffee	€ 1.80
Coffee with a spot of milk	€ 1.80
Barley coffee	€ 1.80
Ginseng coffee	€ 1.80
Coffee with a shot of liqueur	€ 2.00

Happy Hour Menù

Pirlo Campari o Aperol o misto € 5.00

Calice di vin € 5.00

House white or red wine or sparkling wine

Lugana € 7.00

Saten € 7.00

Tonico (Gin tonic) € 8.00

Sessantannove € 8.00

Red antico, still white, and citronade

Limone € 8.00

Sparkling wine, limoncello, and soda with mozzarella

Appetizers on the side

Empiöm € 2.50

4 meatballs with Brescian filling

Pa' e salam € 3.00

Local salami and bread

Polenta and blue cheese € 4.00

Crostini di bosco € 4.50

Mushroom cream and speck

Crostini freschi € 4.50

Fresh cheese and fig jam

Crostini ghiotti € 4.50

Walnut cream, guanciale, and honey

La scarpetta € 7.50

Slices of bread with 4 types of homemade sauces

Il tagliere misto € 11.00

Local salami, guanciale, and cow and goat cheeses

Tasting aperitif menu € 20.00

All appetizers (min. 2 people, price per person)

DIFFERENT DISHES EVERY DAY

Lunch Menu

First Courses

Cheese spaghetti

Penne with sausage and peas

Herbs casoncelli

Second Courses

Herbed chicken

Veal steak

Cuttlefish with peas

Side Dishes

Mixed salad / arugola and cherry tomatoes

Roast potatoes

Daily cooked vegetables

PRICE

First or second course + side dish € 16.00

First and second course + side dish €20.00

Water + glass of wine + coffee + cover CHARGED

Menu degustazione

Entrée

Empiöm and crostini di bosco

Appetizer

Mixed platter with vegetable parcel and
polenta stick

First course

Caserecce all'Enrico VIII

Second course

Sliced veal fillet beef on arugola and cherry
tomatoes

Dessert

Daily cake

Water + coffee + cover CHARGED

price € 30.00

Wine list

White wines

	Glass	Bottle
Scarpari Ronchi di Brescia Chardonnay and Trebbiano	€ 5.00	€ 15.00
Ricci Curbastro Curtefranca Chardonnay and Pinot Blanc	€ 7.00	€ 19.00
Bottega Vinai Pinot grigio Pinot grigio	€ 7.00	€ 22.00
Ceresa Lugana Trebbiano di Lugana	€ 7.00	€ 24.00
Nals Margreid Sauvignon Sauvignon		€ 29.00
Ca' Brusade F.lli Berlucchi Chardonnay and Pinot Bianco		€ 29.00
Nals Margreid Gewürztraminer Gewürztraminer		€ 36.00

Sparkling Wines

	Glass	Bottle
Prosecco Valdobbiadene Extra dry "Glera"	€ 5.00	€ 18.00
Vezzoli Franciacorta Brut Chardonnay	€ 7.00	€ 25.00
Vezzoli Franciacorta Saten Chardonnay	€ 7.00	€ 30.00
Vezzoli Franciacorta Dosage zero Chardonnay and Pinot nero		€ 30.00
Antica Fratta Spumante Chardonnay and Pinot nero		€ 38.00

Wine list

Red wines

	Glass	Bottle
Scarpari Ronchi di Brescia	€ 5.00	€ 15.00
Schiava, Barbera, Marzemino and Sangiovese		
Ricci Curbastro Curtefranca	€ 7.00	€ 22.00
C. Franc, Merlot, C. sauvignon, Carmenere and Barbera		
Famiglia Bianchini Merlot	€ 7.00	€ 24.00
Cabernet Sauvignon		
Valpolicella Ripasso Superiore	€ 7.00	€ 28.00
Corvina and Corvinone, Rondinella and Barbera		
Tenute del Garda Groppello		€ 28.00
Groppello, Marzemino, Sangiovese and Barbera		
3Rigl Lagrein		€ 34.00
Lagrein		

Rosè wine

CàMaiol Riviera del Garda Rosè	€ 28.00
Groppello, Marzemino, Sangiovese, Rebo, Barbera	