


AFRODITE
OSTERIA

STARTERS

BURRATA E ACQUACOTTA	17
Burrata (125g) with mashed Tomato and bread	
INDIVIA E AVOCADO	17
Belgian Endive and Avocado Hass with Sardinian Pecorino Dop	
INSALATA DI CARCIOFO	18
Romanesco Artichoke Salad with Tuna Roe	
SAN DANIELE E PAN DE CRISTAL	19
San Daniele Aged Prosciutto Crudo served with Warm Baked Pan de Cristal	
TARTARE AL COLTELLO	19
Beef tartare with unripe Pickled Peaches and sun-dried Tomatoes	
RANA ALLA PAVESE	20
Marinated and Fried Frog Legs on Potato Purée	
MONDEGHILI E CREN	18
Typical smashed meatballs with Lombard Red Cow, Favola Mortadella, Luganega Sausage, Breadcrumbs, served with a Horseradish Sauce	
POLPO E PUNTARELLA	19
Steamed Octopus with Puntarelle in Anchovy Sauce and Potato Purée	
VITELLO TONNATO	19
Suckling Calf cooked at low temperature, Tuna Sauce and Pantelleria Capers	
TONNO ROSSO	21
Red Tuna Tartare with Sesame Sauce and Spiced Chopped Herbs	
SEPPIA CACIO E PEPE	17
Breadcrumbed and Fried Cuttlefish, Pecorino and Pepper Sauce	
UOVO E TARTUFO	21
Trentino Egg with Toma Fondue and Black Truffle	
CARPACCIO DI CHIANINA	21
Chianina Beef Carpaccio with Mushrooms, Jerusalem Artichoke, Cherry Tomatoes, and Parsley	

FIRST COURSE

AGNOLOTTI IN BRODO	21
Agnolotti with Three Piemontese Roasts in Capon Broth and Parmesan	
TAGLIOLINI AFRODITE (<i>minimum 2 people</i>)	20 per person
Tagliolino with Toasted Grey Mullet and Alpine Butter	
TAGLIATELLE AL TARTUFO	25
Tagliatella with 40-Month Aged Parmesan and Black Truffle	
PASTA E FAGIOLI	21
Mixed Pasta on a Cuneo Bean Cream with Rock Red Mullet, Taranto Mussels and Clams	
MALLOREDDUS AGLI SCAMPI	25
Home made Malloreddus Pasta with Langoustine, Genoese Pesto, and Caciucco Sauce (<i>mildly spicy</i>)	
PICI ALL'AGLIONE	19
Pici Pasta with Garlic Sauce and Cherry Tomatoes	
LA STRETTA AL RAGÙ	21
The "Stretta" Tagliolina Pasta with Modenese-Style Ragù	
RISOTTO MILANO	20
"Azienda Agricola Salera" Rice with Saffron Pistils	
BLACK TRUFFLE	9
<i>In addition to all dishes (6/7gr)</i>	

MAIN COURSE

COSTINA E SEDANO RAPA	27
Slow-Cooked Rib with Celery Root Purée, Garlic Chips, and Brown Sauce	
TAGLIATA DI PEZZATA ROSSA	28
Sliced Beef with Tarragon	
FILETTO	33
Beef Fillet, its Jus, and Aromatic Herb Bundle	
COSTATA DI CHIANINA AL CARBONE	90
<i>(served for 2 people)</i> Chianina Rib Steak cooked on the Josper and Santee Broccoli on the Charcoal (1-1,2kg)	
COSTOLETTA ALLA MILANESE	29
Breaded Milanese-style Cutlet, cooked in Butter	
MAIALINO SARDO	25
Pork Belly with roasted Grape Glaze and Jerusalem Artichoke Purée	
PESCATO DEL GIORNO	27
Catch of the day with Artichokes and Olives	
GNOCCO GRATINATO	22
Gnocco Graten filled with Erbs and Mornay Sauce	

SIDES 8

ROASTED POTATOES
MASHED POTATOES
BETROOT SALAD
GIARRATANA ONION
PICKLED VEGETABLES
SAUTÉED BROCCOLI RABE
SEASONAL MUSHROOMS 9/11
MASHED POTATOES WITH BLACK TRUFFLE 13