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# Appetizers

<b>ANCHOVIES AND MOZZARELLA</b> buffalo mozzarella served with cantabrian anchovies and EVO	<b>PE LA AS</b> 14€
<b>COURGETTE FLOWERS AU GRATIN</b> filled with citrus ricotta, thyme, cantabrian anchovies and pecorino cheese	<b>CE LA PE AS</b> 12€
<b>MILLEFEUILLE OF PANZANELLA</b> fried bread with tomato, mint basil, spring onion and EVO oil	<b>CE</b> 9€
<b>MARINATED SALMON* AND GUACAMOLE</b> dry beetroot marinade with avocado sauce	<b>PE AS</b> 14€
<b>EGGPLANT PARMIGIANA</b> flan of fried eggplant, tomato, basil, mozzarella and parmesan	<b>LA SD AS</b> 13€
<b>TRIO OF MEATBALLS</b> dressed with tomato sauce, cheese and pepper cream and wine sauce	<b>LA SD CE UO AS</b> 13€
<b>VEGETABLE CAPONATA</b> fried eggplants, tomato, pine nuts, onion, olives, capers and winegar	<b>FR SD AS</b> 12€
<b>SEA BASS TARTARE *</b> julienne of raw artichokes, pine nuts, mint, EVO oil and lemon	<b>PE FR</b> 16€
<b>PARMA HAM PLATTER</b> ham selected aged 20 months	<b>CE</b> 12€
<b>BUFFALO MOZZARELLA</b> campania region buffalo mozzarella DOP 125g	<b>AS LA</b> 8€
<b>HAM AND MOZZARELLA</b> parma ham with buffalo mozzarella from campania region DOP	<b>AS LA CE</b> 13€
<b>PEPPER WITH PESTO</b> roasted pepper, soya milk mayonnaise, basil and spanish sauce	<b>SD SY AS</b> 13€

## bruschetta

<b>SPICY SALAMI AND GORGONZOLA</b> nduja calabrian salami and sweet gorgonzola	€12	<b>LA AS</b>
<b>MOZZARELLA AND CHICORY</b> buffalo stracciatella, dried tomatoes and chicory	€12	<b>CE LA AS</b>
<b>SALMON* AND MOZZARELLA</b> salt dried beetroot salmon, onion	€13	<b>CE LA PE</b>
<b>FRESH TOMATOES</b> cherry tomatoes, basil, olives and EVO oil	€9	<b>CE AS</b>

PASTA TRAFILATA IN BRONZO

*Molisana*

# BIG SALADS

<b>CESAR SALAD</b> iceberg salad, chicken, parmesan cheese, crouton and sauce	<b>AS LA UO PE</b> 13€	<b>GREEK SALAD</b> lattuce, feta cheese, cucumber, spring onion and olives	<b>LA AS</b> 13€
<b>MISTICANZA</b> mixed salad, rocket, tomatoes, cucumbers, carrots and corn	10€	<b>SALMON *</b> marinated salmon, mixed salad, capers, boiled egg	<b>PE UO</b> 14€

# PASTA

fresh (CE) or dried bronze-drawn pasta (CE) or gluten free pasta

<b>GRICIA</b> short pasta with pork cheek and pecorino cheese	<b>LA</b> 12€
<b>CARBONARA WITH ARTICHOKEs</b> short pasta, with pork cheek, eggs, pecorino cheese and fried artichokes	<b>UO LA</b> 16€
<b>AMATRICIANA</b> short pasta with pork cheek, pecorino cheese and tomato sauce	<b>LA SD AS</b> 13€
<b>CACIO E PEPE (CHEESE AND PEPPER)</b> long fresh pasta with pecorino cheese and black pepper	<b>LA</b> 14€
<b>PASTA AND BEANS</b> homemade fresh pasta with borlotti beans	<b>UO AS SD</b> 12€

<b>BEEF STEW</b> braised in red wine with mashed potatoes	<b>LA SD AS</b> 21€
<b>VEAL BREAST</b> beaked veal breast cooked in white wine and fennel	<b>SD</b> 20€
<b>SALTIMBOCCA ROMAN STYLE</b> veal slices with ham and sage	<b>AS CE</b> 18€
<b>ROMAN TRIPE</b> veal tripe with tomato sauce, mint and pecorino cheese	<b>SD</b> 17€
<b>VACCINARA OXTAIL</b> beef tail with tomato sauce and vegetables	<b>SD</b> 19€

# GRILLED MEAT



<b>ENTRECOTE</b> bonless beef steak selected by the Feroci butchery on about 500 gr	35€
<b>LAMB CHOPS</b> grilled lamb chops to munch with your hands	21€
<b>DEVILLED COCKEREL</b> served with grilled vegetables and baked potatoes	20€
<b>SLICED BEEF</b> lean sirloin steak selected by the Feroci butchery	26€
<b>SLICED BEEF WITH PORCINI MUSHROOMS*</b> lean sirloin steak selected by the Feroci butchery with porcini mushrooms	32€
<b>SLICED BEEF WITH ARTICHOKEs</b> lean sirloin steak selected by the Feroci butchery with fresh artichokes	29€

and than

<b>FETTUCCINE PORCINI MUSHROOMS*</b> homemade pasta with porcini mushrooms	<b>UO</b> 19€
<b>LASAGNA BOLOGNESE</b> homemade lasagna with ragù meat and bèchamel	<b>SD LA</b> 13€
<b>RAGÙ MEAT</b> fettuccine with minced meat in tomato sauce	<b>UO SD</b> 14€
<b>RICOTTA AND SPINACH RAVIOLI</b> fresh tomato, garlic, basil, parmigiano cheese and EVO oil	<b>UO LA</b> 18€
<b>EGGPLANTS NORMA</b> fresh shot pasta with tomato, fried eggplant, ricotta cheese and basil	<b>SD LA</b> 14€
<b>SPAGHETTI WITH CLAMS</b> long pasta with fresh clams	<b>MO</b> 17€

# MAIN COURSES

<b>TZATZIKI SALMON *</b> grilled with sour cream, cucumber, garlic and dill	<b>PE LA</b> 20€
<b>CUTTLEFISH WITH PEAS</b> cooked at low temperature served with croutons	<b>MO CE</b> 20€
<b>SEA BASS IN THE CROCK *</b> with clams, mussels and tomato	<b>PE CE SD MO</b> 24€

## The tartare

<b>RIPOSTO</b> 48h marinated egg, buffalo stracciatella and pistacchio	<b>UO LA FR</b> 19€
<b>NATURE</b> EVO oil, salt and black pepper	17€
<b>THE CLASSIC</b> lime, capers, mustard, onion, dried tomatoes, egg and tabasco	<b>UO SN AS</b> 18€

# SIDE DISHES

<b>ARTICHOKEs ROMAN STYLE</b>	<b>AS CE</b> 8€
<b>BAKED POTATOES</b>	6€
<b>GRILLED VEGETABLES</b>	7€
<b>CHICORY WITH GARLIC, EVO AND CHILLY</b>	7€
<b>BROCCOLI WITH GARLIC, EVO AND CHILLY</b>	7€
<b>MIXED SALAD</b>	6€

to finish softly

# Artisan PASTRY

<b>TIRAMISU</b> savoiardi biscuits with mascarpone cream, coffee and cocoa powder	<b>CE UO LA</b> 7€	<b>PANNA COTTA</b> with dark chocolate, berries, caramel or pistachio	<b>LA FR</b> 7€
<b>CHEESECAKE</b> base of biscuits and cream cheese with berries or chocolate	<b>LA CE</b> 7€	<b>CREME BRULEE</b> crème anglaise dessert with flam sugar	<b>LA</b> 7€
<b>SBRICOLATA</b> crumbled puff pastry with custard and top of wild berries or chocolate	<b>CE UO LA</b> 7€	<b>TARTE TATIN</b> upside-down apple pie with crème anglaise	<b>CE UO LA</b> 7€
<b>ICE CREAM</b> homemade ice cream	<b>UO LA FR</b> 8€	<b>BISCUITS WITH PASSITO WINE</b> Artisanal biscuits with sweet wine	<b>UO LA</b> 8€

cover charge € 2,00 pp

Use of semi-finished products on site subjected to rapide temperature reduction and used in dishes's preparation (HACCP Reg. CE 852/04 e Reg. CE 853/04)

\*/\*: dishes or ingredients marked with (\*) are blasted at a negative temperature or freeze (\*), to ensure their quality and safety, as described in the HACCP plan procedures pursuant to Reg. 852/04

### LIST OF ALLERGENS CONTAINED IN OUR MENU:

- CE** CEREALS containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
- CR** CRUSTACEANS and products thereof
- UO** EGGS and products thereof
- PE** FISH and products thereof
- AR** PEANUTS and products thereof
- SY** SOYBEANS and products thereof
- LA** MILK and products thereof (including lactose)
- FR** NUTS namely: almonds, hazelnuts, walnuts, cashews, nuts, pistachio, macadamia and products thereof
- SD** CELERY and products thereof
- SN** MUSTARD and products thereof
- SS** SESAME seeds and products thereof
- AS** SULPHUR DIOXIDE and sulphites > 10 mg/kg or 10mg/| S02
- LU** LUPIN and products thereof
- MO** MOLLUSCS and products thereof

OSTERIA  
IL  
RIPOSTO

# OSTERIA IL RIPOSTO

Menu



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