

OSTERIA VILLANI

ISSUE No. 16

Spring Menu

May 2022

SINGLE PORTIONS from "IL BANCO DELL'OSTERIA"

prices per 10g

minimum portion, per product, circa 60g

MEAT CUTS

- * MORTADELLA 11.50,-
- BRESAOLA 21.50,-
- CHORIZO CULAR 16.50,-
- JAMON SERRANO 26.50,-
- SALAME TARTUFATO 21.50,-
- SAN DANIELE 21.50,-
- CAPOCOLLO 21.50,-
- BELLOTA 56.50,-
- SALAME CINTA SESESE 21.50,-
- SPIANATA CALABRA 16.50,-
- PROSCIUTTO COTTO 21.50,-
- CECINA DE LEON 31.50,-
- SALAME NAPOLI 11.50,-
- FINOCCHIONA 16.50,-

CHEESE CUTS

- ⁷ BRIE w/truffles 26.50,-
- ⁷ PARMIGIANO (30mnd) 21.50,-
- ⁷ MORBIER 16.50,-
- ⁷ COMTE (15mnd) 16.50,-
- ⁷ ROQUEFORT AOP 21.50,-
- ⁷ VALENCAY AOC 21.50,-
- ⁷ FAREOST honey&rosemary 21.50,-
- ^{3,7} MANCHEGO (12mnd) 16.50,-
- ⁷ ROBIOLA 16.50,-
- ⁷ PECORINO ROMANO 16.50,-
- ⁷ TALEGGIO DOP 16.50,-
- ⁷ FANAOST (12-18 mnd) 26.50,-
- ⁷ BRIE DE MEUX 11.50
- ^{3,7} MONTE ENEBRO 21.50,-
- ⁷ FØNIX BLÅMUGGOST 16,50,-
- ⁷ CAMEMBERT 16,50,-
- ⁷ BRILLAT SAVARIN 16.50,-
- ⁷ GRUYERE grottetlagret (12mnd) 16.50,-
- ^{3,7} GRANA PADANO 11.50,-
- ⁷ GORGONZOLA PICCANTE 11.50,-

PLATTERS

CHEESE PLATTER ^{1,4,3,7,9,10}269,-
SELECTION OF FOUR DIFFERENT CHEESES

CHEESE PLATTER DELUXE ^{1,4,3,7,9,10}299,-
SELECTION OF FIVE PREMIUM CHEESES

CHARCUTERIE PLATTER ^{1,4,6,7,8,9,10}279,-
SELECTION OF FOUR DIFFERENT MEAT CUTS



MIXED PLATTER ^{1,3,4,6,7,8,9,10}399,-
SELECTION OF THREE DIFFERENT CHEESES &
FOUR TYPES OF MEAT CUTS

MAXI PLATTER ^{1,3,4,6,7,8,9,10}799,-
SELECTION OF FIVE PREMIUM CHEESES & FIVE PREMIUM MEAT
CUTS SERVED WITH OLIVES, SUN-DRIED TOMATOES AND BREAD

CHEESE FONDUE

MADE IN THE CLASSIC SWISS WAY. SERVED
WITH ROASTED FOCACCIA* CUBES
*1,3,5,6,7,8,10,11,13

7,12

449,-



DESSERT

ask for our
daily selection



PIZZA

* AVAILABLE EVERYDAY UNTILL 21:30

BIANCA

PARMA299,-
MOZZARELLA, CHERRY TOMATOES, SAN DANIELE
PARMA HAM, RUCOLA AND PARMESAN FLAKES.

PRIMAVERA214,-
MOZZARELLA, CHERRY TOMATOES, RUCOLA AND
PARMESAN FLAKES.

TALEGGIO239,-
MOZZARELLA, HAM, MUSHROOMS, TALEGGIO CHEESE,
BASIL AND EXTRA VIRGIN OLIVE OIL.

GORGONZOLA245,-
MOZZARELLA, ITALIAN SAUSAGE, GORGONZOLA,
ARTICHOKES AND CHILI FLAKES.

4 FORMAGGI229,-
MOZZARELLA, GORGONZOLA, PROVOLONE,
PARMESAN, BASIL AND EXTRA VIRGIN OLIVE OIL.

ROSSA

MARGHERITA189,-
TOMATO SAUCE, MOZZARELLA, PARMESAN, BASIL
AND EXTRA VIRGIN OLIVE OIL.

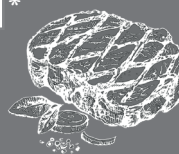
BURRATINA289,-
BURRATA PUGLIESE MOZZARELLA, TOMATO SAUCE,
PARMESAN FLAKES, RUCOLA AND BLACK PEPPER.

DIAVOLA237,-
TOMATO SAUCE, MOZZARELLA, SALAMI, OLIVES
AND CHILLI.

CAPRICCIOSA245,-
TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS,
ARTICHOKES, OLIVES AND BASIL.

CHIATTA259,-
TOMATO SAUCE, MOZZARELLA, SALAMI, HAM,
PORCHETTA AND OLIVES.

MEAT



* AVAILABLE EVERYDAY UNTILL 21:30

LOMBATELLO ^{7,8,12}399,-
SKIRT ANGUS STEAK SERVED WITH BAKED
POTATOES COOKED WITH GUANCIALE,
FRISÉE AND RADICCHIO SALAD.

SNACKS

GREEN OLIVES39,-
FROM PUGLIA

MOZZARELLINE DI BUFALA ⁷99,-
PORTION OF BUFFALO MOZZARELLINAS

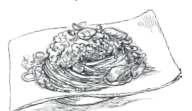
BUFALA E ALICI ^{4,7}179,-
ANCHOVIES FROM CANTABRICO SERVED WITH SMALL
BUFFALO MOZZARELLAS, EXTRA VIRGIN OLIVE OIL AND PARSLEY



PASTA

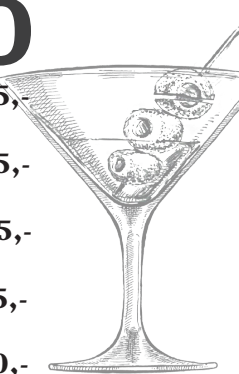
PAPPARDELLE AI FUNGHI
SERVED WITH MUSHROOM CREAM AND SEASONAL
MUSHROOMS. TOPPED WITH PARMESAN, TRUFFLE
FOAM AND PROSCIUTTO HAM.

.....299,-
*AVAILABLE EVERYDAY UNTILL 21:30



APERITIVO

NEGRONI ¹²	145,-
Gin, Campari, Vermouth Rosso	
DRY MARTINI ¹²	145,-
Gin, Dry Vermouth, Olives	
COSMOPOLITAN ¹	145,-
Lemon Vodka, Triple-Sec, Cranberry Juice, Lime Juice	
AQUAVIT SOUR ³	145,-
Aquavit, Lemon Juice, Orange Juice, Eggwhite, Angostura	
CRANBERRY MOSCOW MULE ¹	160,-
Vodka, Ginger Beer, Cranberry Juice, Lime Juice	



AFTER DINNER

Salted Caramel WHITE RUSSIAN ^{1,7}	145,-
Vodka, Kahlua, Cream, Salted Caramel Syrup	
ESPRESSO MARTINI ¹	145,-
Vodka, Kahlua, Espresso Coffee	
GIN BASIL SMASH	145,-
Gin, Basil Leaves, Lemon Juice, Sugar Syrup	
COCONUT MARTINI ¹	145,-
Vodka, Light Rum, Malibu Liqueur, Coconut Milk	
SPANISH COFFEE ^{1,7}	160,-
Liquor 43, Coffee, Cream	

Ask our staff for full selection of cocktails and gin & tonics

Vodka & Fizzy Orange¹130,-
Vodka, San Pellegrino Aranciata

Vodka & Fizzy Lemon¹130,-
Vodka, San Pellegrino Limonata

Vodka & Fizzy Ginger¹130,-
Vodka, Ginger Beer

WINE BY THE GLASS

*ALL WINES
CONTAINS SULPHITES

BUBBLES

TERRE DI SANT'ALBERTO TENET Prosecco Brut, NV.	100,- / 600,-
BOSCHENDAL Methode Cap Classique Brut, NV.	115,- / 700,-
FRANÇOIS MIKULSKI Crémant de Bourgogne AOC Brut, 2019.	130,- / 800,-
TAITTINGER Champagne Brut Reserve, NV.	175,- / 1.200,-

WHITE

WEINGUT ANSELMANN Riesling Classic, 2020.	125,- / 600,-
VIRXEN DE GALIR Pagos de Galir Valdeorras DO, 2020.	145,- / 700,-
DOMAINE DE VILLAINES Bouzeron AOC, 2018.	160,- / 800,-
ROBERT-DENOGENT Mâcon-Villages AOC, 2018.	180,- / 900,-

RED

GRAZIANO PRA' "Morandina" Valpolicella DOC, 2020.	125,- / 600,-
DOMAINE DE ROCHEVILLE "Le Roi" Samur Champigny AOC, 2014.	145,- / 700,-
BRANDINI "Filari Corti" Langhe DOC, 2020.	160,- / 800,-
JEAN LEON "Vinya Palau" Penedes DO, 2015.	160,- / 800,-
MT. BEAUTIFUL North Canterbury Pinot Noir, 2018.	160,- / 800,-
CAMPO ALLE COMETE Bolgheri Superiore DOC, 2015.	180,- / 900,-

ROSE

BUDEGUER Tucumen Rosado, 2020.	145,- / 700,-
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ORANGE

WEINGUT KAI SCHÄTZEL Naturweiss, 2018.	125,- / 600,-
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FORTIFIED & DESSERT

DREISSIGACKER Trockenbeerenauslese (TBA) 2015.	200,- / 1300,-
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ON TAP

PERONI ¹	20cl/ 55,-
.....	40cl/ 99,-
MORETTI ¹	20cl/ 55,-
.....	40cl/ 99,-

ask for our full selection of craft beers

SOFT DRINKS

SAN PELLEGRINO LIMONATA.....	20cl/50,-
SAN PELLEGRINO ARANCIATA	20cl/50,-
SAN PELLEGRINO ARANCIATA ROSSA	20cl/50,-
FEVER TREE GINGER BEER.....	20cl/50,-
FRUITY MOCKTAIL.....	120,-

COFFEE

ESPRESSO.....	29,-	ESPRESSO CORRETTO.....	69,-
ESPRESSO MACCHIATO ⁷	35,-	CAPPUCCINO ⁷	39,-
ESPRESSO DOPPIO	37,-	AMERICANO.....	39,-

