
























WELCOME TO THE OLDEST INN IN THE REPUBLIC OF SAN MARINO




















THIS MENU CONTAINS TRADITIONAL DISHES REVISITED BY CHEF SARTINI. THE MOST CURIOUS PALATES WILL FIND THE GOURMET RESTAURANT UPSTAIRS.

HAVE A NICE MEAL!

STARTERS

TRENCHER OF COLD MEATS WITH BITTER-SWEET PUMPKIN AND FLATBREAD	 	€ 12
CHEESE TASTING WITH MARMALADES, HONEY AND RAW VEGETABLES		
WITH DIP ON THE SIDE	  	€ 10
BEEF TARTARE WITH TROPEA ONION, CAPPERS AND EGG COOKED ON LOW HEAT		€ 10
LITTLE STUFFED FRIED FLATBREAD:	    	
WITH CHEESE, WITH HERBS, WITH FRESH CHEESE AND ANCHOVIES,		
WITH ONION AND SAUSAGES, WITH SAVORY CABBAGE		€ 8
POLENTA FLAN WITH JERUSALEM ARTICHOKE, SHRIMPS AND ROASTED TOMATOES		€ 13
FLATBREAD WITH HAM	 	€ 7
FLATBREAD WITH FRESH LOCAL CHEESE AND SALAD	 	€ 7
FLATBREAD WITH HAM AND BUFFALO MOZZARELLA CHEESE	 	€ 7
FLATBREAD WITH HAM, FRESH LOCAL CHEESE AND SALAD	 	€ 8
FLATBREAD WITH SARDINES AND RADICCHIO	  	€ 8







FIRST COURSES

PASTA AND BEANS	  	€ 9
FRESH HOMEMADE PASTA (STROTTAPRETI) WITH NEW CARBONARA		
OF ARTICHOKE	   	€ 9
GREEN LASAGNA IN TRADITIONAL WAY (BEEF RAGOUT AND BÉCHAMEL)	  	€ 10
FRESH HOMEMADE PASTA (TAGLIATELLE) WITH DUCK AND SPINACH	 	€ 10
FRESH HOMEMADE PASTA (RAVIOLI) STUFFED WITH RICOTTA CHEESE AND SPINACH,		
WITH CARDOONS AND FOSSA CHEESE	   	€ 11
FRESH HOMEMADE PASTA (PASSATELLI) WITH CUTTLEFISH, ITS INK		
AND BROCCOLI	  	€ 13

ALLERGENS LEGENDA

GLUTEN 	CELERY 	SULFUR DIOXIDE 	VEGETARIAN OK 
MILK 	MUSTARD 	PEANUTS 	
LUPIN 	SESAME 	CRUSTACEANS 	
CORN 	SOY 	FAVA BEANS 	
MOLLUSCS 	EGG 	NUTS 	
FISH 		MUSHROOMS 	







MAIN COURSES

SAN MARINO'S HAMBURGER AND SWEET POTATO	 	€ 11
GRILLED WILD CHICKEN WITH SPICY ONION SUCE AND OLIVES CREAM		€ 12
POLENTA FLAN WITH CARDOONS, WILD HERBS AND SAVORY CABBAGE		
WITH ALMONDS VEGAN	 	€ 12
PIGLET ROLL WITH CARDOONS AU GRATIN AND WILD FENNEL		€ 13
ROSTED LAMB WITH SHALLOT AND MINT		€ 14
GURNARD FILLET WITH ARTICHOKE AND ANCHOVIES		€ 15
SLICED BEEF WITH CERVIA SALT AND ROSEMARY		€ 15

SIDE DISHES

SAUTEED WILD HERBS		€ 5
BAKED POTATOES WITH ROSEMARY		€ 5
VEGETABLES AU GRATIN		€ 5
SAUTED SAVORY CABBAGE WITH ALMONDS		€ 5

SALADS

GREEN SALAD		€ 4,5
MIXED SALAD		€ 6
VEGETARIANA	 	€ 8
<i>MIXED SALAD, FENNEL, NUTS, BITTER-SWEET PUMPKIN, POMEGRANATE</i>		
PIANELLO	 	€ 9
<i>MIXED SALAD, BAKED HAM, MARINATED SALMON, PARMIGIANO</i>		
MEDITERRANEA	 	€ 10
<i>MIXED SALAD, TOMATOES, CARROTS, BUFFALO MOZZARELLA, CAPERS, ANCHOVIES AND DRIED FISH ROE</i>		

DRINK

MINERAL WATER 0,75 LT.	€ 2,5
MINERAL WATER 0,50 LT.	€ 1,5
SOFT DRINKS	€ 3,5
JUICES	€ 3,5
COVERT CHARGE	€ 1,5



OSTERIA
La Taverna
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