
























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

HAVE A NICE MEAL!

STARTERS

TRENCHER OF COLD MEATS WITH PICKLED VEGETABLES AND FLATBREAD  	€ 12
CHEESE TASTING WITH MARMALADES, HONEY AND BROAD BEANS   	€ 11
BEEF TARTARE WITH PECORINO CHEESE AND CAPPERS 	€ 11
ROASTED CUTTLEFISH, ITS INK AND PECORINO CHEESE  	€ 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

MACCHERONI WITH TRADITIONAL CARBONARA  	€ 10
MACCHERONI WITH AMATRICIANA SAUCE	€ 10
FRESH HOMEMADE PASTA (RAVIOLI) STUFFED WITH RICOTTA CHEESE AND SPINACH WITH TOMATOES SAUCE, WILD HERBS AND PEAS    	€ 11
FRESH HOMEMADE PASTA (TAGLIATELLINE) WITH CLAMS AND DRIED TOMATOES  	€ 13









SIDE DISHES

SAUTEED SWISS CHARD	€ 5
BAKED POTATOES WITH ROSEMARY	€ 5
ARTICHOCHES (2 PC.)	€ 6

ALLERGENS LEGENDA

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

MAIN COURSES

SAN MARINO'S HAMBURGER AND SWEET POTATO 	€ 11
GRILLED WILD CHICKEN WITH FOUR SAUCES    	€ 12
MACCHERONI WITH TOMATOES SAUCE, WILD HERBS AND PEAS, CHICK PEAS AND ARTICHOKE VEGAN  	€ 12
PIGLET ROLL WITH ASPARAGUS AND WILD FENNEL SAUCE	€ 13
ROSTED LAMB WITH SHALLOT AND MINT	€ 16
BAKED SEA BASS WITH MIXED SALAD 	€ 16
SLICED BEEF WITH CERVIA SALT AND ROSEMARY	€ 16

SALADS

GREEN SALAD	€ 4,5
MIXED SALAD	€ 6

VEGETARIANA

MIXED SALAD, ASPARAGUS, TOASTED HAZELNUTS, PICKLED VEGETABLES, DRIED FRUITS





PIANELLO

MIXED SALAD, BAKED HAM, MARINATED SALMON, PARMIGIANO


MEDITERRANEA



MIXED SALAD, TOMATOES, CARROTS, BUFFALO MOZZARELLA, CAPERS, ANCHOVIES AND DRIED FISH ROE


DESSERT

YOGURT MOUSSE WITH BERRIES 	€ 6
SEASONAL FRUIT	€ 5
CREAM ICE CREAM WITH STRAWBERRIES AND LEMON MERINGUE  	€ 6
RICOTTA CHEESE ICE CREAM WITH ORANGE SAUCE 	€ 6
HOME MADE ICE CREAM TASTES: SMALL BOWL € 4 BIG BOWL	€ 6

CREAM  

CHOCOLATE 

HAZELNUT  

MILK 

STRAWBERRY

LEMON

COVERT CHARGE

€ 1,5



OSTERIA
La Taverna
CHEF LUIGI SARTINI

WI FI: OSPITITAVERNA
Pw: taverna2016

