




























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 PICKLED VEGETABLES AND FLATBREAD     |      | € 12 |
| CHEESE TASTING WITH MARMALADES, HONEY AND BROAD BEANS            |     | € 11 |
| BEEF TARTARE WITH PANZANELLA AND DRIED TOMATOES                  |     | € 11 |
| LITTLE STUFFED FRIED FLATBREAD:                                  |      |      |
| WITH CHEESE, WITH HERBS, WITH FRESH CHEESE AND ANCHOVIES,        |   |      |
| WITH ONION AND SAUSAGES, WITH POTATOES, WILD HERBS AND ASPARAGUS |   | € 8  |
| 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**

|  |  |      |
|--|--|------|
| GREEN LASAGNA IN TRADITIONAL WAY (BEEF RAGOUT AND BÉCHAMEL)            |     | € 10 |
| MACCHERONI WITH TRADITIONAL CARBONARA                                  |     | € 10 |
| FRESH HOMEMADE PASTA (PASSATELLI) WITH BROAD BEANS, PARMESAN           |  |      |
| AND ARTICHOKE  |         | € 10 |
| FRESH HOMEMADE PASTA (STROZZAPRETI) 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 (STRINGHETTI) WITH CLAMS AND DRIED TOMATOES       |     | € 13 |

## **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   | <b>VEGAN</b>    | € 12 |
| PIGLET ROLL WITH ASPARAGUS AND WILD FENNEL SAUCE                |  | € 13 |
| ROSTED LAMB WITH SHALLOT AND MINT                               |  | € 16 |
| SEA BASS FILLET IN FLATBREAD AND AROMATIC HERBS CRUST           |  |      |
| SERVED WITH CORIANDER SAUCE                                     |    | € 16 |
| SLICED BEEF WITH CERVIA SALT AND ROSEMARY                       |  | € 16 |

## **SIDE DISHES**

|                              |   |     |
|------------------------------|---|-----|
| SAUTEED SWISS CHARD          |   | € 5 |
| BAKED POTATOES WITH ROSEMARY |   | € 5 |
| VEGETABLES AU GRATIN         |  | € 5 |
| ARTICHOCHES (2 PC.)          |   | € 6 |

## **SALADS**

|  |  |       |
|--|--|-------|
| GREEN SALAD  |  | € 4,5 |
| MIXED SALAD  |  | € 6   |
| <b>VEGETARIANA</b>    |  | € 8   |
| <i>MIXED SALAD, ASPARAGUS, TOASTED HAZELNUTS, PICKLED VEGETABLES, DRIED FRUITS</i>   |  |       |

|   |  |     |
|---|--|-----|
| <b>PIANELLO</b>   |  | € 9 |
| <i>MIXED SALAD, BAKED HAM, MARINATED SALMON, PARMIGIANO</i>   |  |     |

|   |  |      |
|---|--|------|
| <b>MEDITERRANEA</b>   |  | € 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**  
CHEF LUIGI SARTINI

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