

**WELCOME TO THE OLDEST INN IN THE
 REPUBLIC OF SAN MARINO**
**Where chef sartini, and his family,
 combines tradition with
 refinement**



STARTERS

FLATBREAD WITH HAM AND BUFFALO MOZZARELLA CHEESE (7-8)	€ 7	
FLATBREAD WITH FRESH LOCAL CHEESE AND ROCKET SALAD (7-8)	€ 7	
FLATBREAD WITH HAM (7-8)	€ 7	
FLATBREAD WITH HAM, FRESH LOCAL CHEESE AND ROCKET SALAD (7-8)	€ 8	
FLATBREAD WITH SARDINES, SALAD AND ONION (7-8-12-1)	€ 8	
LITTLE STUFFED FRIED FLATBREAD WITH: : (7-8-12-1-17-5-2)	€ 8	
CHEESE/ WITH HERBS/ WITH FRESH CHEESE AND ANCHOVIES/ WITH ONION, SAUSAGES AND POTATOES/ WITH MOZZARELLA CHEESE AND TOMATO		
RAW HAM AND MELON	€ 11	
CHEESE TASTING WITH MARMALADES, HONEY AND RAW VEGETABLES (8)	€ 11	
TRENCHER OF COLD MEATS WITH PICKLED VEGETABLES AND FLATBREAD (7-8-1)	€ 12	
BEEF TARTARE, WITH SWEET PEPPER CREAM AND GREEN BEANS	€ 12	
MARINATED SALMON WITH AROMATIC HERBS AND POTATOES SPUME (7-12)	€ 13	
ROASTED OCTOPUS WITH EGGPLANT CAPONATA AND PISTACHIOS (11-5)	€ 14	
SWORDFISH CAPRESE WITH OLIVE OIL AND BASIL	€ 15	



AVAILABLES IN GLUTEN FREE VERSION

FIRST COURSES

GNOCCHI WITH FRESH TOMATOES, EGGPLANTS AND PARMESAN CHEESE	€ 10
HOME MADE PASTA STROZZAPRETI WITH VEGETABLES AND PESTO	€ 10
GREEN LASAGNA IN TRADITIONAL WAY (BEEF RAGOUT AND BECHAMEL) (7-8-1-17)	€ 11
TAGLIATELLE WITH HAND CUT MEAT RAGOUT (7-1-17)	€ 12
RAVIOLI (RICOTTA CHEESE AND SPINACH) WITH PECORINO CHEESE AND BLACK TRUFFLE (7-17-8)	€ 13
MACARONI WITH CARPET SHEELS, OIL, GARLIC AND CHILLI PEPPER (1)	€ 15
STRINGHETTI WITH SEA FOODS (7-17-11-3)	€ 16

FIRST COURSES









GNOCCHI WITH FRESH TOMATOES, EGGPLANTS AND PARMESAN CHEESE (17-8)	€ 10
PENNETTE WITH VEGETABLES AND PESTO (8)	€ 10
TAGLIATELLE WITH HAND CUT MEAT RAGOUT (1-17)	€ 12
RAVIOLI (RICOTTA CHEESE AND SPINACH) WITH PECORINO CHEESE AND BLACK TRUFFLE (17-8)	€ 13
PENNETTE WITH CARPET SHEELS, OIL, GARLIC AND CHILLI PEPPER (1)	€ 15
TAGLIATELLE WITH SEA FOODS (17-11-3)	€ 16



AVAILABLES IN GLUTEN FREE VERSION

MAIN COURSES

SAN MARINO'S HAMBURGER WITH ROASTED POTATOES (8-7)	€ 11	
RABBIT PORCHETTA	€ 12	
PIGLET CARRE' WITH GREEN PEPPER	€ 13	
VEGAN GNOCCHI WITH FRESH TOMATO AND EGGPLANTS, CHEACKPEAS HUMMUS AND GRILLED VEGETABLES	€ 14	
SEABREAM IN CROUST OF TOMATOES, BASIL AND OLIVES	€ 17	
SQUIDS AND PRAWNS SKEWERS WITH MIXED SALAD	€ 17	
SLICED BEEF WITH CERVIA SALT AND ROSEMARY	€ 17	

SIDE DISHES



SWISS CHARD WITH SAN MARINO OIL	€ 5
BAKED POTATOES	€ 5
GRILLED VEGETABLES (ZUCCHINI, EGGPLANTS, TOMATOES AND SWEET PEPPER) (7)	€ 5
SAUTEDGREEN BEANS	€ 6



AVAILABLES IN GLUTEN FREE VERSION








la Taverna
OSTERIA

SALADS



GREEN SALAD	€ 4,5
<u>MIXED SALAD</u>	€ 6
<i>SALAD, FENNEL, RADISHES, CARROTS AND TOMATOES</i>	
<u>VEGETARIAN: (1-5)</u>	€ 8
<i>MIXED SALAD, PICKLED VEGETABLES, TOASTED HAZELNUTS, GRILLED VEGETABLES</i>	
<u>PIANELLO: (12-8-1)</u>	€ 10
<i>MIXED SALAD, BAKED HAM, MARINATED SALMON, PARMIGIANO</i>	
<u>MEDITERRANEA: (12-8)</u>	€ 11
<i>MIXED SALAD, TOMATOES, CARROTS, BUFFALO MOZZARELLA, CAPERS, ANCHOVIES AND DRIED FISH ROE</i>	

DESSERT

SEASONAL FRUIT	€ 5	
CREME BRULÉE WITH ANISE (8-17)	€ 6	
PIE WITH JAM (7-8)	€ 6	
CREAM ICE CREAM WITH PEACH IN WINE, BISQUITS AND MERINGUES (7-8-17)	€ 6	
TIRAMISÙ (7-8-17)	€ 6	
CAKE WITH CHOCOLATE AND RASPBERRIES (7-8-17)	€ 6	
ALMONDS AND CHOCOLATE CAKE OF SAN MARINO (7-8-17-5)	€ 6	
WITH ORANGE SAUCE AND MILK ICE CREAM		
HOME MADE ICE CREAM TASTES:		
CREAM (8-17)	CHOCOLATE (8)	HAZELNUT (8-5)
MILK (8)	PISTACHIO (8-5)	LEMON
		SMALL BOWL € 4
		BIG BOWL € 6

ALLERGENS LEGENDA: 1 SULFUR DIOXIDE , 2 PEANUTS, 3 CRUSTACEANS, 4 FAVA BEANS, 5 NUTS, 6 MUSHROOMS, 7 GLUTEN, 8 MILK, 9 LUPIN, 10 CORN, 11 MOLLUSCS, 12 FISH, 13 CELERY, 14 MUSTARD, 15 SESAM, 16 SOY, 17 EGG