

Gluten Free!

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		
CHEESE TASTING WITH MARMALADES, HONEY AND RAW VEGETABLES (8)	€ 12	
TRENCHER OF COLD MEATS WITH PICKLED VEGETABLES AND FLATBREAD (7-8-1)	€ 13	
BEEF TARTARE, WITH HAZELNUTS, PARMESAN CREAM AND BREAD CROUTON (7-8-5)	€ 14	
MARINATED SALMON WITH AROMATIC HERBS AND POTATOES SPUME (7-12)	€ 14	
POLENTA WITH OCTOPUS, OLIVES AND CAPERS (11)	€ 15	

Gluten Free!

AVAILABLES IN GLUTEN FREE VERSION

FIRST COURSES

STROZZAPRETI WITH VEGETABLES AND PECORINO CHEESE (7-8)	€ 10
GREEN LASAGNA IN TRADITIONAL WAY (BEEF RAGOUT AND BECHAMEL) (7-8-1-17)	€ 11
RIGATONI WITH AMATRICIANA SAUCE (7)	€ 12
TAGLIATELLE WITH HAND CUT MEAT RAGOUT (7-1-17)	€ 12
CAPPELLETTI IN BROTH (7-17-8)	€ 13
GNOCCHI WITH COD (1-7-12)	€ 15
STRINGHETTI WITH SEA FOODS (7-17-11-3)	€ 16

FIRST COURSES





STROZZAPRETI WITH VEGETABLES AND PECORINO CHEESE (8)	€ 10
MACARONI WITH AMATRICIANA SAUCE	€ 12
TAGLIATELLE WITH HAND CUT MEAT RAGOUT (1-17)	€ 12
CAPPELLETTI IN BROTH (17-8)	€ 13
GNOCCHI WITH COD (1-12)	€ 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	
PIGLET CARRE' WITH GREEN PEPPER	€ 13	
STEWED RABBIT WITH OLIVES AND VINEGAR(1)	€ 13	
VEGAN GNOCCHI WITH VEGETABLES SAUCE, CHEACKPEAS HUMMUS AND SALTED HERBS (7)	€ 14	
SEABREAM IN CROUST OF POTATOES, GINGER SAUCE AND HERBS (12)	€ 17	
STUFFED SQUIDS WITH TOMATOES AND CARDOONS (11)	€ 17	
SLICED BEEF WITH CERVIA SALT AND ROSEMARY	€ 17	

SIDE DISHES

SALTED HERBS	€ 5	
BAKED POTATOES	€ 5	
GRILLED VEGETABLES (RADICCHIO AND ENDIVE)	€ 5	
STEWED ARTICHOKEs	€ 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 AND CHESTNUTS (8-17)	€ 6	
PIE WITH JAM (7-8)	€ 6	
CREAM ICE CREAM WITH PEARS IN WINE (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