

La Bibbia dell'Osteria Mamma

Antipasti

MINESTRA: CABBAGE NAPA, CABBAGE SAVOY, POTATOES, ONION, ESCAROLE, CELERY, BORLOTTI, GARBANZO BEAN, SQUASH, RAPINI BROCCOLI, PARMIGIANO REGGIANO, OLIVE OIL, FRESH PEPPER 12

FRITTURA MISTA: FRIED CALAMARI, SHRIMP, ZUCCHINI, CARROTS, RED AND YELLOW PEPPERS 20

BURRATA: FRESH BUFALA BURRATA CHEESE, LOCAL PEACH, HEIRLOOM TOMATOES, WATER CRESS, RED WINE VINAIGRETTE 18

CROSTINO: BUFFALO BURRATA CHEESE CROSTINI WITH BLACK TRUFFLE, AND 24 MONTH AGED S. DANIELE PROSCIUTTO, WATER CRESS 20

SOFFIATO: CAULIFLOWER SOUFFLÉ, PARMIGIANO REGGIANO, CREAM, EGG, MASCARPONE CHEESE, FRESH FAVA BEAN, CHICKEN SAUCE, CHIVES, FRESH ROSEMARY 18

TAGLIERE: MORTADELLA, BRESAOLA, SALAME FELINE, PARMIGIANO 24 MONTH, GORGONZOLA DOLCE LATTE, PECORINO AL TARTUFO, FRESH JAM, TRUFFLE HONEY, FOCACCIA CROSTINI, FRESH FRUIT 24

IMPEPATA: CLAMS AND MUSSELS IN WHITE WINE CLAM JUS WITH BLACK PEPPER AND PARSLEY 20

Insalate

LATEGONA: GRILLED ROMAINE LETTUCE, PARMIGIANO REGGIANO, CROSTINI, ANCHOVY DRESSING 18

MAREMOTO: MUSSELS, CLAMS, SHRIMP, OCTOPUS, CALAMARI, CHERRY TOMATOES, OLIVES IN LEMON DRESSING 24

POLIPO: MEDITERRANEAN OCTOPUS, HEIRLOOM TOMATOES, ROSEMARY, SAGE, PARSLEY, BASIL, ARUGULA, LEMON DRESSING 19

CAMPO: MIXED GREENS SALAD, SHAVED FENNEL, ENDIVE, FRESH RADISH, PECORINO SARDO CHEESE, BALSAMIC DRESSING 14

TRICOLORE: TREVISO RADICCHIO, BELGIAN ENDIVE, WILD BABY ARUGULA, AGED GRANA PADANO 12

GORGOLATA: ROMAINE LETTUCE, CARAMELIZED WALNUTS, PEAR, GORGONZOLA CHEESE 15

Pizze

DIAVOLINA: SPICY SOPPRESSA CALABRESE, BLACK TAGGIASCA OLIVES, BUFFALO MOZZARELLA, SAN MARZANO, SPICY CALABRIAN PEPPER, OREGANO 19

ZUCCHINE: BUFFALO MOZZARELLA, PARMIGIANO, GRILLED ZUCCHINI, ZUCCHINI BLOSSOM, TRUFFLE PECORINO, TRUFFLE HONEY 22

MARGHERITA: SAN MARZANO TOMATOES, BUFALA MOZZA D.O.P. BASIL, OLIVE OIL 16

MIRKO: SAN MARZANO, WILD ARUGULA, FRESH BURRATA CHEESE, SAN DANIELE PROSCIUTTO 20

Paste & Risotti

PAPPARDELLE: BRAISED OCTOPUS SUGO, CALABRIAN PEPPER, FRESH PARSLEY, WHITE WINE 24

GNOCCHI: OUR BEEF BOLOGNESE SAUCE, PARMIGIANO REGGIANO DOP 20

SPAGHETTONE: LAURETTA SPAGHETTI IN FRESH MAINE LOBSTER SAN MARZANO TOMATO SAUCE 30

BIGOLO AL NERO: BLACK INK PASTA, SHRIMPS, BOTTARGA, PEPERONCINO 25

REGINETTE DELLA MAMMA: GUANCIALE, SAUSAGE, RADICCHIO, CREAM SAUCE 22

CANNELLONI: BAKED RICOTTA CHEESE CRÊPES, BELL PEPPER, EGGPLANT, ZUCCHINI, PIOPPINI MUSHROOM, PARMIGIANO REGGIANO 22

LASAGNA: CRÊPES BEEF BOLOGNESE LASAGNA 22

MALTAGLIATI AL PESTO: FRESH BASIL, ALMONDS, PECORINO AND PARMIGIANO CHEESE, OLIVE OIL 22

GARGANELLI: RUSTICHELLA PASTA, LAMB SHOULDER, CELERY, CARROT, ONION, PORCINI MUSHROOM, SAGE, ROSEMARY, RED WINE, TOMATO PASTE, SAN MARZANO TOMATOES, FRESH RICOTTA, PECORINO SARDO CHEESE 24

QUADRUCCI: HOME MADE FRESH SPINACH RAVIOLI, BUTTER, SAGE, FORAGED MUSHROOM, FRESH TRUFFLE 22

BIGOLO ALL'AMATRICIANA: ITALIAN GUANCIALE, ONION, SAN MARZANO TOMATOES, PECORINO CHEESE 22

TAGLIATELLE AL POMODORO: POMODORI DATTERINI, BASIL, PARMIGIANO REGGIANO DOP 24 MONTHS 19

RISOTTO AI FUNGHI: CARNAROLI RICE, PORCINI MUSHROOMS, GORGONZOLA CHEESE, GREEN ASPARAGUS 22

LINGUINE ALLE VONGOLE: MANILLA CLAMS, GARLIC CONFIT, CRUSHED PEPERONCINO, LIGHT TOMATO SAUCE, PARSLEY 24

SCOGLIO: LAURETTA SPAGHETTI IN POMODORINI DATTERINI CLAM, MUSSEL, CALAMARI SAUCE 28

Pesci e Carni

BRANZINO: BAKED MEDITERRANEAN BRANZINO FILLET, SPICY RAPINI BROCCOLI, CRUSHED TOMATOES, FRESH GREEN PEAS 34

BISTECCONA: GRILLED BONE IN NY 20OZ SERVED WITH ROASTED POTATOES 50

ANATRA: DUCK LEG CONFIT, POLENTA, GREEN ASPARAGUS, NATURAL ROSEMARY JUS 24

POLLASTRO: ROCKY CHICKEN, ROSEMARY, SAGE, GARLIC, CIPOLLINE ONION, RED BELL PEPPER, POTATOES, NATURAL CHICKEN JUS 24

MILANESE: BREADED CHICKEN BREAST, ROASTED POTATOES, SPICY RAPINI, CRUSHED TOMATOES 25

AGNELLO : GRILLED COLORADO LAMB SERVED WITH ROASTED POTATOES AND A NATURAL JUS 36

BUON APPETITO!