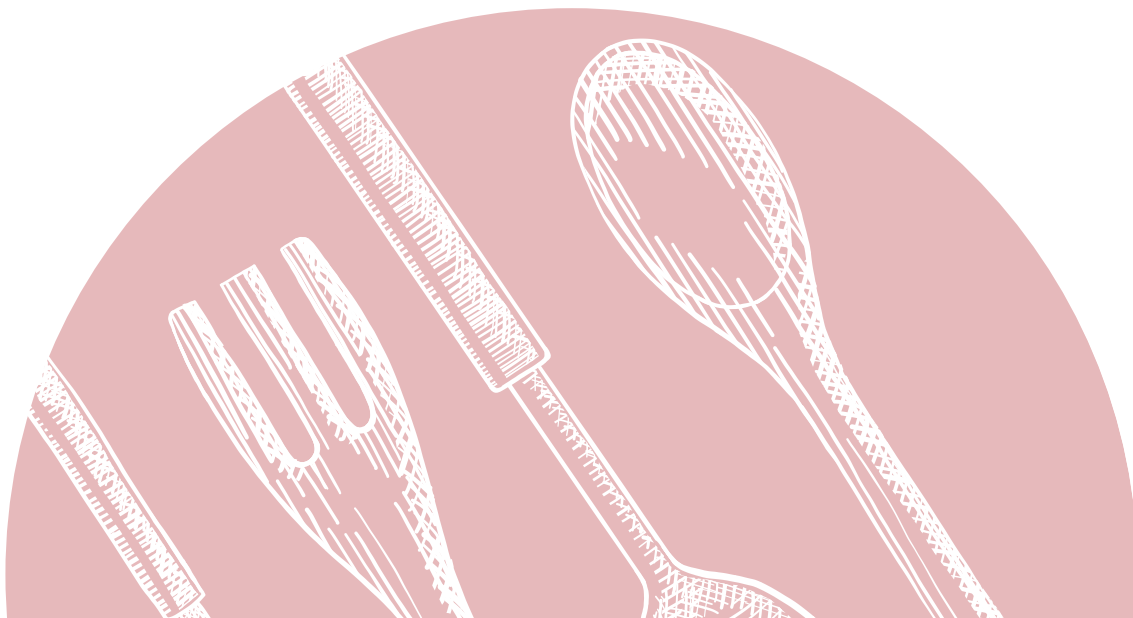




OSTERIA
NONNA MARIA
c u c i n a r o m a n a

MENÙ





OSTERIA NONNA MARIA

c u c i n a r o m a n a

STARTERS

Mixed Salami: Ariccia's coppa di testa, Ariccia-style dried beef strips, sopressata paesana, culatta campana	Euro 12,00
Mixed Cheeses: Pecorino Romano D.O.P., Parmigiano Reggiano (32 months), fresh spreadable goat cheese, canestrato di Monte San Giacomo	12,00
House appetizer: Typical cured meats and cheeses with a taste of soup and omelette of the day	16,00
Codfish balls* and potatoes (1pc) Potato, codfish, parsley and garlic	2,50
Suppli'cacio e pepe (1pc) Rice, Pecorino Romano D.O.P., Mozzarella cheese, eggs, black pepper	2,50
Buffalo mozzarella 250gr Braided Buffalo Mozzarella	8,00
Courgette Flowers (3pcs.) Courgette flowers, Anchovies and Mozzarella Cheese fried in peanut oil	7,00
Caprese Tomato, Mozzarella, Basil, Oregano, Extra Virgin Olive Oil	10,00
Prosciutto and melon	10,00
Prosciutto and Buffalo Mozzarella	12,00

MAIN COURSES

Amatriciana: Seasoned pork cheek Egidio Bedogni di Langhirano, Pecorino Romano D.O.P., Grana Padano, Tomato	11,00
Cacio e pepe: Cacio Pecorino Romano D.O.P., Grana Padano, Extra virgin olive oil, black pepper	10,00
Carbonara: Seasoned pork cheek Egidio Bedogni di Langhirano, Pecorino Romano D.O.P., Grana Padano, free-range hen eggs, black pepper	12,00
Gricia: Seasoned pork cheek Egidio Bedogni di Langhirano, Pecorino Romano D.O.P., Grana Padano, black pepper	11,00
Tonnarello al pomodoro Fresh Pasta, tomato, Grana Padano and Basil	8,00
Potato Gnocchi with tomato sauce: Tomato, Grana Padano and Basil	8,00
LARGE SERVING 185gr	18,00
Vegetarian Soup of the day	8,00

EXTRA

Crispy seasoned pork cheek Egidio Bedogni di Langhirano	3,00
Black truffle from Bagnoli ***	6,00

SECOND COURSE

Abbacchio alla scottadito*: Grilled lamb ribs	16,00
Fried Roman-style battered codfish*	16,00
Codfish, olives, capers and cherry tomatoes, garlic and parsley	16,00
Grilled Sausages (2pcs)	8,00
Trippa alla romana Beef tripe, celery, carrot, onion, tomato, pecorino romano D.O.P. and mint	10,00
Entrecote di manzo (about 250gr): roasted beef	18,00
Coda alla vaccinara Oxtail, large amount of celery, carrots, onions, tomato, and a tablespoon of cocoa	12,00
Grilled Porchetta from Ariccia:	12,00

Service charge €2,50

SIDES

	Euro
House Potatoes	3,50
Green Salad	3,50
Mixed Salad	4,00
Grilled Belgian Endive	4,00

Carciofi alla Giudia***: Whole artichoke fried in peanut oil ☹	5,00
Carciofi alla Romana***: Whole Artichoke cooked in extra virgin olive oil, white wine, garlic, mint and parsley	5,00
Puntarelle***: Raw catalogna chicory sprouts, seasoned with anchovies, extra virgin olive oil and white wine vinegar ☺	4,50

***Available from December to April

Chips ☹	4,00
Seasonal side dishes***	4,00

FRUIT

Pineapple/Melon	3,50
Fruit of the day	4,00
Mixed Fruit	6,00

DESSERTS

Homemade Tiramisù: Mascarpone, free-range hen eggs, sugar, dark chocolate flakes, Nutella, ladyfingers, coffee and cocoa ☺ ☺ ☺	4,00
Homemade chocolate salami: Dark Chocolate, Oro Saiwa, sugar, butter, free-range hen eggs ☺ ☺ ☺	4,00
Ricotta and sour cherry tart: Shortcrust pastry, sour cherries, sheep's ricotta and sugar ☺ ☺ ☺	4,00
Ferrero Rocher Hazelnut biscuit, dark chocolate, caramelized peanuts, cream ☺ ☺ ☺ ☺	4,00
Dessert of the day**	5,00

DRINKS

Still water Nonna Maria 500ml Tetrapack	1,50
Still water San Benedetto Liscia 750ml Glass bottle	2,50
Sparkling water Cutolo 750ml Glass bottle	2,50
Coca Cola/ Fanta/ Carbonated soda / Ice Tea 33cl Glass bottle	2,50
Coca Cola 1L Glass bottle	5,00

BULK WINE FROM BENEVENTO

White/Red 12,5%Vol	1L	10€	1/2L	5€	1/4L	3€
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GLASS OF WINE

Prosecco	5,00
Rupe Rosse Azienda agricola Scorziello Merlot 50%, Cabernet Sauvignon 50%	5,00
Aglianico Nonna Maria Campi Taurusini 100% Irpinia Aglianico	4,00
Chalice of the Day

BEERS

Nonna Maria Homemade blonde, amber beer 500ml	5,50
Peroni 66cl	4,00
Nastro Azzurro 33cl	3,00

SPRITZ Campari/ Aperol/ Amalfi	6,00
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*In case of lack of fresh produce, the tavern uses New Zealand lamb racks and frozen Icelandic cod.

The daily specials vary according to seasonal products, and prices vary depending on the products *available, from December to April.

The kitchen of Osteria Nonna Maria selects fresh and seasonal products, prepared with mainly express cooking methods. It offers traditional cuisine and more... DEDICATED TO OUR GRANDMOTHER MARIA.



LIST OF THE 14 FOOD ALLERGENS

PEANUTS AND DERIVATIVES

PACKAGED SNACKS, CREAMS AND SEASONINGS IN WHICH EVEN SMALL DOSES ARE FOUND



SHELL FRUIT

ALMONDS, HAZELNUTS, COMMON WALNUTS AND CASHEW NUTS, PECANS, CASHEWS AND PISTACHIOS



MILK AND DERIVATIVES

EVERY PRODUCT IN WHICH MILK IS USED: YOGURT, COOKIES, PIES, ICE CREAM AND SEVERAL CREAMS



MOLLUSCS

CANESTRELLO, RAZOR CLAM, CASAPANTA, MUSSEL, OYSTER, LIMPET, CLAM, COCKLES ETC.



FISH

ANY FOOD CONTAINING FISH, ALTHOUGH IN SMALL PERCENTAGES



SESAME

WHOLE SEEDS USED FOR BREAD, FLOURS ALTHOUGH IN A MINIMAL PERCENTAGE



SOY

DERIVATIVES SUCH AS: SOY MILK, TOFU, SOY SPAGHETTI AND SIMILAR



CRUSTACEANS

SEA AND FRESHWATER, SHRIMP, SCAMPI, LOBSTERS, CRABS AND SIMILAR



GLUTEN

CEREALS, WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, INCLUDING HYBRIDIZED DERIVATIVES



LUPINI BEANS

WHICH CAN BE FOUND IN VEGAN FOOD IN THE FORM OF: ROASTS, SALAMI, FLOURS AND SIMILAR



MUSTARD

CAN BE FOUND IN SAUCES AND SEASONING



CELERY

WHOLE PIECES AND IN SOUPS, SAUCES AND VEGETABLE CONCENTRATE



SULFUR DIOXIDE AND SULPHITES

FOODS IN VINEGAR, IN OIL AND IN BRINE, JAMS, DRIED MUSHROOMS, PRESERVES...



EGGS AND DERIVATIVES

EGGS AND PRODUCTS CONTAINING EGGS SUCH AS: MAYONNAISE, EMULSIFIERS, FRESH PASTA



ECO CENTER s.r.l.

Allimenti - Qualità - Ambiente
Via Camillo Sorgente, 18 - 84125 Salerno