



Osteria da Filippo supports Médecins San Frontières.

Part of the incomes goes monthly to support the organization

Gli Antipasti

Bruschetta	7,00€	Olives	4,50€
Osteria's own made traditional Italian bread. Filling options include meat or vegetables, usually comes with mozzarella.		Black or green Italian olives	
Stuffed chili	6,00€	tris formaggi	8,00€
4-5 chili peppers filled with tuna		3 kinds of Italian cheeses	
Caprese salaatti	7,00€	tris salumi	8,00€
mozzarella, tomato, basil, extra virgin olive oil		3 kinds of Italian cold cuts	
Crostini all'aglio	4,00€	Antipasti - "Vespa 50"	12,00€
garlic crunchy bread		Filippo's choice of antipasti, intended for one person	
Hummus	6,00€	Antipasti - "Vespa 125"	20,00€
chickpeas, garlic, lemon, tahini		Filippo's choice of antipasti, intended for two persons	
		Salad starter	4,00€
		small green salad, mozzarella	

Le Pizze

Margherita	11,00€	Capricciosa	14,00€
tomato sauce, fresh tomato, basil, and mozzarella		tomato sauce, baked ham, mushrooms, artichokes, olives, mozzarella	
Paesana	13,00€	Calabrese	14,00€
spinach, garlic, fresh tomato, ricotta, mozzarella		tomato sauce, onion, hot Italian salami, fresh chili, olives, mozzarella	
Tonno	13,00€	Saporita	14,00€
tomato sauce, fresh tomato, onion, tuna, mozzarella		tomato sauce, dried cured ham, garlic, sun-dried cherry tomato, brie cheese, mozzarella	
Bolognese	13,00€	Golosa	14,00€
tomato sauce, Osteria's own Ragú alla Bolognese meat sauce, mozzarella		cream sauce, dried cured ham, fresh arugula, sun-dried cherry tomato, mozzarella	
Prosciutto	13,00€	Napoli	14,00€
tomato sauce, fresh tomato, baked ham, oregano, mozzarella		tomato sauce, friarielli, house's own sausage, onion, mozzarella	
Salame	13,00€	Siciliana	14,00€
tomato sauce, Italian salami, fresh tomatoes, garlic, parmesan cheese, mozzarella		tomato sauce, sun-dried tomatoes, salted anchovies, capers, olives, mozzarella	
4 formaggi	13,50€	Frutti di mare	14,00€
cream sauce, onion, gorgonzola, cheese curds, ricotta, mozzarella		tomato sauce, seafood, mozzarella, kapris	
Verdure grigliate	13,50€	Carbonara	14,50€
tomato sauce, grilled vegetables, onion, mozzarella (vegan version available)		cream sauce, egg, dried cured bacon, parmesan, fresh arugula	
Melanzane	14,00€	Verdeoro	16,00€
tomato sauce, eggplant, onion, fresh chili, brie cheese, mozzarella		cream sauce, ricotta, dill, smoked salmon, avocado, lemon zest mozzarella	
Fantasia	14,50€	Iukko	17,00€
cream sauce, friarielli, sun-dried tomatoes, smoked bacon, walnut, onion, mozzarella		tomato sauce, 4 toppings on your choice, mozzarella	
Finlandia	14,50€	Zeus	16,00€
tomato sauce, smoked salmon, sour cream, onion, sun-dried tomato, mozzarella		cream sauce, grilled zucchini, N'Duja, Halloumi cheese, fresh arugula	
Monna Lisa	14,50€		
spinach, garlic, friarielli, sun-dried tomatoes, goat cheese, mozzarella, walnuts.			

1 Calzoni

Prosciutto e funghi tomato sauce, fresh tomato, baked ham, mushrooms, mozzarella	14,00€	Ricotta e spinaci cream sauce, spinach, mushrooms, Ricotta, olives, mozzarella	14,00€
Verdure grigliate tomato sauce, grilled vegetables, onion, mozzarella (vegan version available)	14,00€	Alla napoletana cream sauce, onion, salami, ricotta, eggs, mozzarella	15,00€

Gluten free pizza +2€ (not calzone) Kids Pizza = price - 30%

Extra toppings ----- also for pasta

- + 0,50€** Garlic - arugula - grana cheese - fresh chili - onion - sour cream - fresh tomatoes - capers - mozzarella
- + 1,00€** Zucchini - friarielli - pepper - artichokes - Mushrooms - ricotta cheese - gorgonzola cheese - goat cheese, olives - Brie - eggplant - Tuna - sun-dried tomatoes - egg - chicken
- + 2,00€** Salmon - salami - smoked ham - dried cured ham - smoked bacon - dried cured bacon - hot chili salami - Pork meat - house sausage - anchovies - shrimps - bolognese ragu

La Pasta

Alla Carbonara egg, dried cured bacon, parmesan	12,50€	Ai formaggi cream sauce, parmesan, gorgonzola, pecorino cheese	12,00€
Alla Bolognese house's Ragù alla Bolognese meat sauce, onion	12,00€	Pesto alla genovese basil, pine nuts, sun-dried tomato, garlic	12,00€
All' Arrabbiata tomato sauce, dried cured bacon, onion, chili	12,00€	Aglio olio e peperoncino tomato sauce, garlic, fresh chili	12,00€
Prosciutto e funghi cream sauce, dried cured ham, grilled mushrooms, onion	13,00€	Pomodoro, mozzarella e rucola tomato sauce, rucola, mozzarella	12,00€
Alla Puttanesca tomato sauce, olives, anchovies, capers, garlic	12,00€	Avocado e peperoncino Avocado, lemon zest, chili, garlic	13,00€
Al salmone e pinoli cream sauce, smoked salmon, pine nuts, lemon zest	13,00€	Agli spinaci e pollo cream sauce, chicken fillet, spinach	12,00€
Al Gorgonzola pere e noci cream sauce, gorgonzola, walnuts, pear	13,00€	Allo scoglio cream sauce, seafood, shrimps, sun-dried tomato	13,00€
Salsiccia, radicchio e vino rosso punaviini kermakastike, punasikuri, talon makkara	13,00€		

Gluten free pasta +2€ kids Pizza = price - 30%

i Risotti

We use Arborio rice and onion as a basis for all our risottos. The house recommends risotto as gluten-free option.

<i>Risotto ai 4 formaggi</i> cream sauce, four cheese, and herbs	14,50€	<i>Risotto alle zucchini e gamberetti</i> zucchini, shrimps, ginger	16,00€
<i>Risotto alla salsiccia e funghi</i> cream sauce, mushrooms, house's sausage, herbs	15,00€	<i>Risotto primavera</i> off-season vegetables, eg. carrots, zucchini, onions, artichokes, herbs	14,50€

Le Lasagne

Lasagne are made daily in small quantities, check availability. Maybe we have already eaten them off today ;)

<i>Alla bolognese</i> house's Ragú alla Bolognese meat sauce, mozzarella, parmesan	15,00€	<i>Vegetariane</i> The vegetables can change depending on the disponibility. Usually, grilled vegetables, onion, mozzarella, goat cheese Can contain nuts if made with pesto. Ask the waiter.	15,00€
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i Tortellini

<i>Ricotta e spinaci</i> spinach and ricotta cheese	12,00€	<i>Pesto alla genovese</i> basil, pine nuts, sun-dried tomato, garlic	12,00€
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Le insalate

Base: Lettuce or iceberg lettuce as well as fresh tomatoes and seeds, served with bread

The house salad dressing contains: elderflower juice, olive oil, balsamic vinegar, apple wine vinegar, salt, lemon

<i>Radicchio salad</i> Radicchio, Grana or Pecorino, dry cranberry, bean steak	11,00 €	<i>Avocado Salad</i> pomegranate, avocado, mozzarella, arugula	11,00 €
<i>Salmon Salad</i> spinach, cucumber, salmon, herbs (possible with tuna)	11,00 €	<i>Crudo e noci Salad</i> arugula, apple, dried cured ham, nuts, mozzarella (possible with chicken)	11,00 €

Small salad = price - 30%

1 dolci - Desserts

Desserts made from authentic Italian recipes in our own kitchen.

<i>Tiramisù</i>				6,00€		
<i>Pannacotta</i>				5,00€		
<i>Today's cake</i>				7,00€		
<i>Ice cream</i>	<i>1 flavor</i>	<i>3,50€</i>	<i>2 flavors</i>	<i>5,00€</i>	<i>3 flavors</i>	<i>7,00€</i>

La nostra pizza - Our pizza

Organic wheat flour, salt and water are used in the preparation of pizza dough, we use no chemical additives or yeasts. Sourdough is used for hoarding in accordance with the old Italian tradition. Drifting takes place at controlled temperatures and lasts for 24 to 48 hours. The use of sourdough can promote digestion. In pizza toppings we use the best ingredients. Most of the cheeses and cuts are imported directly from Italy. All pizzas contain mozzarella and virgin olive oil. We also produce gluten-free pizzas using rice, maize and oat flour, almond flour.

La nostra pasta - Our pasta

We daily produce fresh pasta of durum wheat flour, wheat flour, water and eggs. Pasta is always made at the time of ordering. The cooking time is 7 to 10 minutes. At the customer's request, it is also possible to make pasta without eggs.

The word "osteria" in Italian comes from the old French word "oste", which in turn derives from the Latin word "hospite". The etymology of the word refers to the concept of hospitality. Today's Italian Osteria is an genuine restaurant serving wine and other drinks, as well as daily-changing meals.

I'm really happy to have you as my guest!