



*Osteria da Filippo supports Médecins San Frontières.*

*Part of the incomes goes monthly to support the organization*

# Gli Antipasti

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

# Le Pizze

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

# 1 Calzoni

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

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**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

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

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## ***i Risotti***

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

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

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## ***Le Lasagne***

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

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<i><b>Alla bolognese</b></i> house's Ragú alla Bolognese meat sauce, mozzarella, parmesan	<b>15,00€</b>	<i><b>Vegetariane</b></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.	<b>15,00€</b>
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## ***i Tortellini***

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

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

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***Small salad*** = price - 30%

# *1 dolci - Desserts*

Desserts made from authentic Italian recipes in our own kitchen.

<i>Tiramisù</i>				<b>6,00€</b>		
<i>Pannacotta</i>				<b>5,00€</b>		
<i>Today's cake</i>				<b>7,00€</b>		
<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!