

Omar and Claudio welcome you

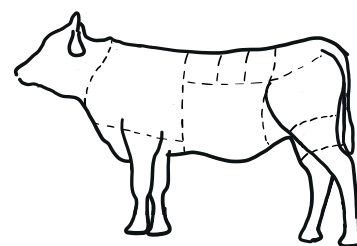
O'steria

O'steria in the Romagnolo dialect
has the meaning of an exclamation
that emphasizes surprise or wonder:

O'steria! am mi l'aspetteva!
O'steria! sta pida l'è propri bona!

From farm to table

We use zero-kilometer meat from animals raised in the Sant'Agata area by the farms Mensa del Vescovo and Azienda Agricola Pisani.



Well begun is half done....

Antipasto dell'O'steria 12 €
A unique dish with beef carpaccio with marinated plums, goat cheese and mint, cucumber salad with balsamic pearls and crispy ham, eggplant parmigiana.

Beef tartare (200 gr.) with 15 €
marinated plums, goat cheese and mint

Beef carpaccio 12 €
with summer black truffle

Beef carpaccio with balsamic pearls, 10 €
arugula and Grana Padano.

Crispy egg with 9 €
cherry tomato and lemon herb salad

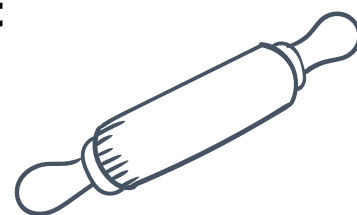
O'steria Platter with cured meats 16 €
from Pisani farm, selection of local cheeses, accompanied by Rocca Pratiffi wildflower honey and homemade jam, served with classic Romagna piadina
(prepared for 2 people)

O'steria Fry, with meat croquet- 12 €
tes, zucchini flowers, sage, smoked scamorza, accompanied by mango and curry sauce and sweet and sour sauce

O'steria

Handmade pasta and a Romagnolo heart

We follow the true Romagnolo tradition with great passion for preparing pasta, all rolled with a rolling pin.



Handmade pasta

Green cappellacci
filled with mascarpone and fresh cheese with summer black truffle

13 €

Tagliatelle with porcini mushrooms

12 €

Turmeric strozzapreti
with peppers and sausage on a squacquerone cream

13 €

Tagliatelle with ragù

10 €

Mezze lune filled with stracchino and strigoli on a cherry tomato coulis

13 €

Baked strozzapreti

10 €

Osteria

Meat

Grilled Fiorentina steak from the Mensa del Vescovo farm, served with baked potatoes	5,5 € per hg	Pistachio-crusted chicken with vegetable millefeuille	13 €
Grilled sliced beef from the Mensa del Vescovo farm with coarse salt and rosemary, served with baked potatoes	22 €	Milanese cutlet with french fries	10 €
		Grilled local sausage from Pisani Alan Farm served with salad, piadina, and french fries	12 €

Vegetables

O'steria Salad with escarole, avocado, fresh zucchini, cherry tomatoes and lime	6 €	Grilled vegetables with eggplant, red radicchio, and zucchini	6 €
Summer salad with lettuce, carrots, corn, cucumbers, cherry tomatoes	5 €	Baked potatoes	5 €
		French fries	4 €

Dessert

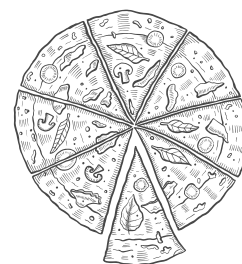
Classic mascarpone prepared traditionally with ladyfingers soaked in coffee and shavings of dark chocolate	5 €	Basil Semifreddo with raspberry cream (Gluten-free and vegan dessert)	5 €
Hazelnut biscuit millefeuille with ricotta cream and fig compote	5 €	Sorbets	
		Lemon Sorbet	3,5 €
Three-chocolate mousse with Rocher sauce	5 €	Coffee Sorbet	3,5 €

O'steria

To do things well, it takes time.

For our pizzas, we only use sourdough starter and the dough rests naturally for 48 hours.

The organic flour is stone-ground with a water mill from Molino Ronci.



Pizze classiche

Margherita Tomato, mozzarella, basil	6 €	Vegetariana Tomato, mozzarella, eggplant, zucchini, radicchio, cherry tomatoes, arugula	9 €
Marinara Tomato, garlic	5 €	Boscaiola Tomato, mozzarella, sautéed mushrooms, local sausage, red onion, red radicchio	9 €
Napoletana Tomato, mozzarella, anchovies, capers	7 €	Mushrooms and cooked ham Tomato, mozzarella, fresh mushrooms, cooked ham	8 €
Four Seasons Tomato, mozzarella, sautéed mushrooms, artichokes, cooked ham, olives	9 €	Tuna and onion Tomato, mozzarella, tuna, onion	7,5 €
Four Cheeses Mozzarella, buffalo mozzarella, pecorino, gorgonzola	9 €	Würstel Tomato, mozzarella, würstel	7 €
Capricciosa Tomato, mozzarella, sautéed mushrooms, artichokes, cooked ham, local sausage	9 €	Würstel and french fries Tomato, mozzarella, würstel, french fries	8 €
Sausage and Mushrooms Tomato, mozzarella, local sausage, fresh mushrooms	8,5 €	Diavola Tomato, mozzarella, spicy salami	7 €
		Fornarina	4 €

Osteria

Osteria.. che pizze!

La Pursia Tomato, mozzarella, sausage, fresh mushrooms, pancetta, baked potatoes, Taggiasca olives	12 €	La Mediterranea Tomato, mozzarella, 'nduja cream, Taggiasca olives, basil, stracciatella	10 €
La Campagnola Tomato, mozzarella, zucchini, yellow datterini, green olives, baby artichokes	9 €	La Pioppina Tomato, mozzarella, sautéed mu- shrooms, Pioppini mushrooms, pro- sciutto crudo	10 €
La Genovese Tomato, mozzarella, pesto, pistachios, prosciutto, cherry toma- toes	11 €	La Sfiziosa Tomato, mozzarella, radicchio, fresh mushrooms, lettuce, sun-dried toma- toes, raw onion, green olives	10 €
La Primavera Tomato, mozzarella, asparagus, zucchini flowers, burrata	12 €	La Piccantina Tomato, mozzarella, spicy salami, local sausage, peppers	9 €

Pizzas without mozzarella

La Bufalina Tomato, basil, buffalo mozzarella	8 €	Caprese Revisited Tomato, yellow datterini, prosciutto crudo, burrata and oregano	12 €
La Balsamica Tomato, buffalo mozzarella, prosciut- to, arugula, balsamic reduction	11 €	The Summer Tomato, red radicchio, lettuce, cher- ry tomatoes, tuna and mayonnaise (added after baking)	9 €
La Contadina Tomato, artichoke hearts, red radic- chio and sausage, zucchini	10 €	Golosina Tomato, yellow datterini, Taggiasca olives, bresaola and Grana (added after baking)	11 €
Strigolina Tomato, with pine nuts, strigoli and stracciatella added after baking	10 €		

Osteria

Pizza without tomato

La Santagatese Mozzarella, black truffle, Sant'Agata Feltria pit cheese, porcini mushrooms	15 €	The Achi Mozzarella, asparagus, caramelized onion, with lardo di colonnata and balsamic cream on exit	12 €
L'Osteria Mozzarella, truffle cream, porcini mushrooms, sautéed mushrooms, poplar mushrooms, sun-dried toma- toes	14 €	The Eric Mozzarella, smoked scamorza, baked potatoes, porcini mushrooms	11 €
Carpaccina Mozzarella, sun-dried cherry tomato- es, topped with beef carpaccio, fresh cheese and arugula	13 €	The Reggiana Mozzarella, Parmesan cheese flakes, arugula, prosciutto crudo	9 €
La Pasqualotta Mozzarella, gorgonzola, speck and porcini mushrooms	11 €	The Pedro Mozzarella, local sausage, onion, spi- cy oil, fresh rosemary and coarse salt	9 €
La Trentina Mozzarella, smoked scamorza, radic- chio, speck	9 €	The Rustica Mozzarella, porcini mushrooms, sun-dried tomatoes, stracciatella	12 €
La Tedesca Mozzarella, fontina, cooked ham, top- ped with salad and mayonnaise	9 €	The Esmeralda Mozzarella, sausage, truffle cream with cherry tomatoes, stracciatella and lettuce on exit	12 €

Draft beers

Angelo Poretti 4 Luppoli

A premium lager generously hopped, with a rounded body and characterized by a striking harmony between the fragrance of malt and the aromas of hops. Created by the master brewers at the Angelo Poretti Brewery.

Birra piccola (0,2 cl.)	3,5 €
Birra media (0,4 cl.)	5 €
Birra in caraffa (1,5 litri)	16 €

Brooklyn East IPA

Garrett Oliver, one of the world's most experienced and respected brewers, pays homage to a style dear to him with this beer: India Pale Ale, English beers once destined for the Indian colony, traditionally more hoppy and alcoholic to better withstand the long sea voyage. The beer was initially created as a seasonal product for spring, but it quickly became a hit with the public and was added to the permanent range. An amber-colored beer with a compact and persistent head.

Birra piccola (0,2 cl.)	4 €
Birra media (0,4 cl.)	6 €
Birra in caraffa (1,5 litri)	20 €

Angelo Poretti 6 Luppoli

Bock Rossa

A double malt beer with a deep amber colour, distinguished by its roasted malt aroma, with notes of caramel and liquorice. A beer with a fine, persistent head, an intense, structured aroma and a smooth, balanced finish.

Birra piccola (0,3 cl.)	4 €
Birra media (0,5 cl.)	6 €
Birra in caraffa (1,5 litri)	17 €

Grimbergen Blanche

Grimbergen Blanche is an authentic Belgian white beer, top-fermented, characterised by a light colour, naturally cloudy, and enriched by the presence of aromatic caramel and hops. It is excellent as an aperitif or as an accompaniment to appetisers and first courses with seafood or grilled fish.

Birra piccola (0,25 cl.)	4 €
Birra media (0,5 cl.)	6 €
Birra in caraffa (1,5 litri)	17 €

Coke and tonic on tap

Coca-Cola

Piccola	3,5 €
Media	5 €
In Caraffa (1,5 litri)	15 €

Tonica Schweppes

Piccola	3,5 €
Media	5 €
In Caraffa (1,5 litri)	15 €



Bollicine

Cuveé 47, Metodo Charmat Prosecco, chardonnay e pinot bianco	15 €	Metodo Classico Brut 30 mesi, Dorigo 50% chardonnay, 50% pinot nero, fermentazione in barrique (Friuli)	29 €
Metodo Classico Brut 36 mesi Braschi	25 €		
Franciacorta Gralò Extra Brut Blanc de Blancs 100% chardonnay (Lombardia)	35 €	Metodo Classico Blanc de Noir 60 mesi, Dosaggio Zero, Dorigo, 100% pinot nero con fermentazione in barrique (Friuli)	38 €
Franciacorta Gralò Non dosato Blanc de Noir 100% pinot nero (Lombardia)	39 €	Metodo Classico Blanc de Blancs, Pas dosé, 60 mesi Dorigo, 100% char- donnay con fermentazione in barri- que (Friuli)	38 €
Franciacorta Gralò Rosé non Dosato Blanc de Noir 100% pinot nero (Lombardia)	39 €		

White wines

Trebbiano e Chardonnay, Az. Muratori	12 €	Ribolla gialla, Az. Dorigo (Friuli)	19 €
Chardonnay, Az. Muratori	13 €	Grillo, Tenuta Orestiadi Miglior bianco di Sicilia 2021	16 €
Albana Secco "Tanta Lilli", Tenute Tozzi (Brisighella)	22 €	Tilde Bianco, Cantina Canaio 90% viognier, 10% riesling (Toscana)	22 €
Famoso "Monte Sasso", Braschi	17 €	Bianco Monferrato, Az. Scarzella 100% arneis (Piemonte)	18 €
Terre dei Gessi Bianco Albana, incrocio Manzoni, Chardon- nay, Tenute Tozzi (Brisighella)	17 €		



Red wines from the area

Sangiovese di Romagna "Paulon", Az. Muratori	12 €	Sangiovese di Roamgna Superiore "Iko" Tenute Tozzi (Brisighella) Menzionato tra i 5 migliori sangiovesi di romagna 2024	19 €
Sangiovese di Roamgna Superiore "Mura", Az. Muratori	16 €		
Sangiovese di Roamgna Superiore "T. Gelso", Braschi	18 €	Terre dei Gessi Rosso Sangiovese, Merlot, Pinot Nero Tenute Tozzi (Brisighella)	17 €
		Merlot "Franco" Tenute Tozzi (Brisighella)	26 €

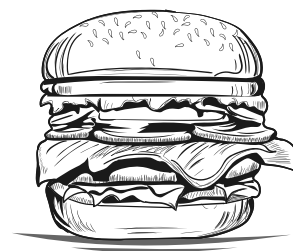
Selection of red wines

Rosso Conero Fattorie Le Terrazza (Marche)	18 €	Rosso di Montefalco, Fratelli Pardi 70% sangiovese, 15% cabernet-mer- lot, 15% sagrantino (Umbria)	18 €
Rosso Conero Riserva "I sassi neri" Fattorie le Terrazze (Marche)	38 €	Sagrantino di Montefalco, Fratelli Pardi 3 bicchieri al Gambero Rosso (Umbria)	29 €
Pinot Nero, Produzione limitata Marche Rosso Pinot Nero, Az. Coppacchioli Tattini (Marche)	26 €	Barbera d'Asti Docg Superiore, Az. Scarzella (Piemonte)	24 €
Toscana Rosso "Achille", Bindi Sergardi (Toscana)	15 €	Amarone della Valpolicella "Lena di mezzo", Monte del Frà (Piemonte)	54 €
Bolgheri Rosso "Imeneo", Villanoviana (Toscana)	30 €	Paxmentis, Syrah leggermente appassito, Tenuta Orestiadi (Sicilia)	20 €
Bolgheri Rosso Superiore "Sant'Uberto" Villanoviana (Toscana)	59 €	Nerello Mascalese, Tenuta Orestiadi (Sicilia)	15 €
Brunello di Montalcino "Campo Novo" La Gerla Aisna // (Toscana)	59 €		

Osteria

Burger Lovers

Every Thursday, the Osteria presents... Burger Lovers, an evening dedicated to hamburgers. The sandwiches are expertly prepared with beef from the Mensa del Vescovo farm in Sant'A-gata Feltria and bread produced by the Arte Bianca pasta factory in Pietracuta.



Hamburger

Classico

10 €

180 gr. of Mensa del Vescovo beef in a soft artisanal sesame bun, lettuce, cheddar cheese, tomato, burger sauce and served with French fries

Piccante

12 €

180 gr. of Mensa del Vescovo beef in a soft artisanal sesame bun, nduja cream, cheddar cheese, lettuce, crispy onion, roasted peppers served with French fries

Sfizioso

12 €

180 gr. of Mensa del Vescovo beef in a soft artisanal sesame bun, scamorza, grilled bacon, lettuce, caramelized onion, BBQ sauce and served with French fries

Osteria