



## HOOAJALINE MENÜÜ / SEASONAL MENU

<b>BRUSCHETTA CON ACCIUGHE</b>	<b>8€</b>
Röstitud focaccia anšoovise, stracciatella, pistaatsia pähklite ja basiilikuga / Roasted focaccia with anchovies, stracciatella, pistachios and basil	
<b>BRUSCHETTA CON UVA FRITTA</b>	<b>8€</b>
Röstitud focaccia praetud viinamarjade, ricotta, Pecorino Romano ja tüümianiga / Roasted focaccia with fried grapes, ricotta, Pecorino Romano and thyme	
<b>GAMBERI CON FAGIOLINI</b>	<b>12€</b>
Praetud tügerkrevetid tšilli, küüslaugu, aedubade ja laimimajoneesiga / Fried tiger prawns with chili, garlic, green beans and lime mayonnaise	
<b>COZZE E VONGOLE</b>	<b>17€</b>
Sinimere- ja veenuskarbid kooses valge veini kastmes / Blue mussels and clams in creamy white wine sauce	
<b>INSALATA VEGANA</b>	<b>7€</b>
Vegan salat / Vegan salad	
– con Gamberi / tügerkrevettidega / with tiger prawns	<b>14€</b>
– con Pollo / kanaga / with chicken	<b>11€</b>
<b>LINGUINE AL LIMONE</b>	<b>12€</b>
Linguiinid sidrunikastmes	
– con Gamberi / tügerkrevettidega / with tiger prawns	<b>18€</b>
– con Pollo / kanaga / with chicken	<b>16€</b>
<b>RISOTTO AL PESTO</b>	<b>17€</b>
Risotto pesto, aedubade ja Grana Padano juustuga / Risotto with pesto, green beans and Grana Padano cheese	
<b>FEGATO ALLA VENEZIANA AI CRU</b>	<b>23€</b>
Praetud vasikamaks sibula, koorekastme ja polentaga / Fried veal liver with onions, cream sauce and polenta	
<b>LIMONE RIPIENO</b>	<b>6€</b>
Sidruni sorbett (serveeritud looduslikus viljakoorigus) / Lemon sorbet (served in the natural fruit shell)	

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