

OSTERIA
TRE GOBBI

il Menù estivo

Chef Filippo Cammarata



The traditional dishes of the Osteria

Call them classic or evergreen if yzou want to be sophisticated

Roberto's salame, cured meat of the day and the fried Polenta	€ 14,00
Her majesty "la Taragna"	€ 12,00
Selection of cheese	
4 References	€ 12,00
6 References	€ 16,00
Mom and Dad's Casoncelli	€ 14,00
<small>(pasta filled with meat, cheese, aromatic herbs, seasoned with pancetta, butter and sage)</small>	
Cooked beef served cold with green sauce and vinegar potatoes	€ 18,00
Grilled butcher's selection with side	€ 24,00
Fish of the day according to market with side	€ 26,00

Starters

Black Angus chopped meat, hazelnuts and summer truffle	€ 18,00
Fried Calf brain, vinegar, honey and tarragon	€ 16,00
Medium cooked veal, spring onion and tuna sauce	€ 16,00
Marinated mackerel, peach water, basil tapioca and daikon	€ 16,00
Summer salad, gazpacho of prickly pear leaves and blowed amaranth	€ 14,00

First Courses

Testaroli (type of pasta like crepes), red shrimp, light pesto and black lemon	€ 18,00
Round tortelli with goat cheese, beef's heart and nettles	€ 16,00
Fried rice, macha sauce and green peppers	€ 14,00
Courgette dumplings in courgette leaves soup	€ 14,00
Spaghetti, roasted eggplant and mint lamb	€ 16,00

Second Courses

Duck breast, sorrels and Portobello mushrooms	€ 25,00
Cold hen, dried pepper and parsely	€ 20,00
Suckling pig, apricots and rosemary	€ 25,00
Pike, corn, elderflowers and salad	€ 25,00
Cover, bread, appetizers and service	€ 3,00
Bottled water	€ 3,00
Coffee selection Tre Gobbi	€ 2,00

Kind guests

Given the requirements designed to counteract the spread of the COVID-19 virus we invite you to follow the precautions below:

- Maintain the safety distance of at least 1 meter from other people
- Wear the mask when you are not seated at the table
- Ask if the toilet is free before going
- Sanitize your hands before and after using the toilet
- Use common sense for everything else
- We furthermore inform the guests that the payment will be made at the table

**We thank you for the attention and
the collaboration**



1 The products that have to be consumed raw or semi-raw, in accordance with the European regulation 853 of 2004, have been frozen at a temperature not exceeding -20 degrees Celsius for at least 24 hours. The procedure was carried out on the raw or finished product.

Dear guests, in case of allergies or intolerances please ask the staff room for information about the ingredients of our dishes.

Thank you