



OYSTERS

Spéciale Poésie (Normandia) (14)

euro 4,00

The Spéciale Poésie oyster won a gold medal at the national competition in Paris and is considered one of the finest oysters. It has a harmonious shape with a shiny, pearly shell. The taste alternates between slightly iodine and softer, sweeter notes.

Pascal Hamel (Francia) (14)

euro 5,00

The Spécial Pascal Hamel has a unique and distinctive taste typical of the best oysters raised in northwest France. It has a full-bodied, crispy flesh with a slightly sour taste.

Cocollos (Irlanda) (14)

euro 6,00

Cocollos are "réserve" oysters typical of the northwest coast of Ireland. They are characterized by their highly fleshy content, firm and crisp. On the palate they release a scent that is perfectly balanced between iodine and sweetness.

I Gioielli di Lucrezia (Italia) (14)

euro 8,00

An oyster cultivated in the Po Delta and inspired by the noble figure of Lucrezia Borgia. It has a refined flavor and its fruit is clear, fleshy and sculptural. It has a light flavor reminiscent of the fresh waters of the lagoon.

Special Mamer (Italia) (14)

euro 7,00

The Special Mamer originates from Sardinia and more specifically from Olbia. It is a highly fleshy oyster with an intense and permanent flavor and generous callus, which gives it crispness and a harmonious and persistent sweet aftertaste.

Tia Maraa (Irlanda) (14)

euro 7,00

Tia Maraa is a high-quality oyster born and raised in Ireland. Its fruit is elegant, fleshy and cream-colored. It has a slightly iodized flavor with a final sweet note.

THE OSTERIA'S PLATEAUX

Francesca's Plateau (14)

Tasting of 6 oysters selected by our chef

euro 38,00

Mr. Enrico's Plateau (2, 14)

2 Poèsie, 2 special Mamer, 2 sea almonds,
2 cockles, 2 Sea hearts, 1 red prawn ▲, 1 scampi ▲, 4 bulot

euro 45,00

The Forti Family Plateau (2, 4, 11, 14)

6 Poetry, tartare trilogy ▲, 2 red shrimp ▲, 2 langoustines ▲,
sashimi di salmone ▲

euro 80,00

CRUDITÉS

Sea Hearts (14)

euro 1,00

Bulot (14)

euro 1,50

Cockles (14)

euro 2,00

Sea Almonds (14)

euro 2,00

Red Prawns ▲ (2)

euro 6,00

Scampi ▲ (2)

euro 6,00

Products indicated by the symbol ▲ are either frozen or deep-frozen.

THOSE WHO START WELL...

Truffled bluefin tuna tartare ▲ (4)	euro 28,00
Amberjack tartare with citrus fruits ▲ (4)	euro 20,00
Salmon tartare with basil ▲ (4)	euro 16,00
Our tartare trilogy ▲ (4)	euro 24,00
Red shrimp tartare and fennel carpaccio ▲ (2)	euro 28,00
Sicilian anchovies and alpine butter (1, 4, 7)	euro 15,00
Shrimp Catalana ▲ (2, 9)	euro 20,00
Salmon sashimi and toasted sesame seeds ▲ (4, 11)	euro 18,00
Mussels with ginger and lime (14)	euro 14,00
ODB's mixed gratin ▲ (1, 14)	euro 16,00

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PASTAS

Pasta with calamari, tomato and basil (1, 9)	euro 16,00
Spaghetti with clams, mullet roe and sea urchin ▲ (1, 4, 14)	euro 30,00
Fettuccine “cacio e pepe” with raw red prawns ▲ (1, 3, 7, 14)	euro 28,00
Tagliolini “garlic, oil and chili pepper” with red tuna tartare ▲ (1, 3, 4)	euro 20,00
Paccheri matriciana with tuna and nduja ▲ (1, 4)	euro 18,00
Seafood scialatielli ▲ (1, 2, 4, 14)	euro 22,00

FROM OUR SEAS

Brera mixed fried fish with basil mayo ▲ (1, 2, 3, 14)	euro 28,00
Sea bass filet, yellow cherry tomato and mullet roe (4)	euro 28,00
Roasted octopus with saffron potato cream ▲ (14)	euro 30,00
Sliced bluefin tuna on sautéed artichokes ▲ (4)	euro 28,00
Tuna in sesame crust, smoked burrata and bitter orange marmalade ▲ (4, 7, 11)	euro 28,00
Salmon lingot in teriyaki sauce ▲ (1, 4, 6)	euro 28,00
Salt-baked bass (for 2 people) (4)	euro 58,00

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THE OSTERIA' S VEGETABLES

Zucchini "scapece" style	euro 9,00
Sautéed potatoes with thyme	euro 9,00
Fennel, orange and walnut salad (8)	euro 9,00
Cabbage salad and Sicilian anchovies (4)	euro 10,00
Celery and roe salad (4, 9)	euro 15,00

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THE MILANESE TRADITION

Grandma's Mondegili ▲ (1, 3)	euro 18,00
Milanese Risotto Giallo, how it should be done! (7)	euro 20,00
Milanese cutlet cooked in clarified butter ▲ (1, 3, 7)	euro 35,00
Veal ossobuco in gremolada ▲ (1, 7, 9)	euro 35,00

GLUTTONOUS SINS

Tiramisu (1, 3, 7)	euro 10,00
Cheese cake (1, 7)	euro 10,00
Cantucci (dry biscuits) and Vin Santo (1, 3, 7, 8)	euro 10,00
DIY Sicilian Cannolo ▲ (1, 7, 8)	euro 10,00
Babà e rum ▲ (1, 3, 7)	euro 10,00
Homemade pistachio ice cream (1, 7, 8)	euro 10,00
"Watch your fingers" chocolate cube	euro 10,00
Fruit selection	euro 10,00

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Allergens

REGULATION CE 1169/2011 - ANNEX II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

Next to the name of the dishes you will find an indication of the present allergens.

Allergens are indicated by a small number.

1. Cereals containing gluten and derivatives
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Peanuts and derivatives
6. Soybeans and derivatives
7. Milk and derivatives (including lactose)
8. Nuts as almonds and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or mg/l as SO₂
13. Lupins and lupin based products
14. Molluscs and derivatives on molluscs

The food we serve is prepared in our kitchen, where different ingredients are processed, so traces of the listed above allergens may be present in all ingredient