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## Cover Charge

2.50

## STARTERS & COLD DISHES

### Gnocco con Prosciutto / Stracchino (1)

2.00/2.50

Fried bread with Parma Ham and soft cheese

### Caprese (7)

10.00

Tomato & Mozzarella cheese slices

### Carpaccio (9)

11.00

Thinly sliced raw beef dressed with Parmesan cheese and rocket salad OR Parmesan cheese and celery

### Bresaola (7)

11.00

Air-cured beef with Parmesan cheese and rocket salad

### Crudo e Mozzarella (7)

13.00

Parma ham and Mozzarella cheese

### Roastbeef

11.00

(Summer time only)

### Vitello Tonnato (3)

12.00

Veal with tuna sauce

(Summer time only)

### Prosciutto e Melone

12.00

Parma ham and cantaloupe melon

(Summer time only)

## PASTA MAIN COURSES

### Bis di Primi

13.00

A choice of two pasta dishes

(Minimum 2 people)

### Tris di Primi

15.00

A choice of 3 pasta dishes

(Minimum 3 people)

### Tortellini in Brodo (1-3)

14.00

Meat filled egg pasta cooked in meat broth

### Passatelli in Brodo (1-3)

11.00

Egg and parmesan cheese dumplings cooked in meat broth

### Tortelloni di Zucca (1-3)

12.00

Pumpkin filled egg pasta – served with either butter and sage leaves or Bolognese ragout sauce

### Tortelloni Ricotta e Spinaci (1-3-7)

12.00

Egg pasta filled with Spinach and Ricotta cheese – served with either butter and sage leaves or Bolognese ragout sauce

### Tortelloni alle Noci (1-3-7-8)

13.00

Walnut filled egg pasta

### Tortelloni ai Carciofi (1-3-7)

13.00

Artichoke filled egg pasta

### Ravioli alle Ortiche (1-3-7)

12.00

Nettles filled egg pasta

### Pappardelle alla Lepre (1-3-7)

11.00

Pappardelle pasta served with hare stew sauce

### Pappardelle al Ragù (1-3)

10.00

Pappardelle pasta served with Bolognese sauce

### Pappardelle ai Funghi (1-3)

12.00

Pappardelle pasta served with mushroom sauce and a pinch of black truffle

### Gramigna Panna e Ragù di Salsiccia (1-7)

10.00

Curly pasta served with a creamy sausage white ragout

### Lasagne (1-3-7)

10.00

Lasagna with a creamy and meaty béchamel sauce

### Rosette (1-3-7)

11.00

Egg pasta served with creamy béchamel sauce

### Gnocchi di Patate (1-3)

10.00/11.00

Potato gnocchi served with either tomato, or ragout sauce, or creamy mushrooms and truffles sauce

### Riso ai Funghi

11.00

Mushroom Risotto

### Riso al Radicchio Rosso

10.00

Red Radicchio leaves Risotto





## MEAT MAIN COURSES

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| <b>Tagliata di Manzo 400 / 500 GR</b>                                                  | 26.00 |
| Sliced beef served with either Parmesan cheese and Rocket salad or with Rosmary        |       |
| <b>Entrecotè di Manzo 400 / 500 GR</b>                                                 | 23.00 |
| Thick cut of beef (14oz)                                                               |       |
| <b>Filetto alla Griglia</b>                                                            | 23.00 |
| Grilled fillet steak                                                                   |       |
| <b>Filetto (1-7-10)</b>                                                                | 25.00 |
| Fillet steak served with either mushrooms, or Balsamic Vinegar, or green pepper grains |       |
| <b>Fiorentina</b>                                                                      | 6.50  |
| T-bone steak (price per 100 grams/3.5oz)                                               |       |
| <b>Bollito Misto</b>                                                                   | 20.00 |
| Mix of broth cooked pork, chicken and beef meats served with different sauces          |       |
| <b>Grigliata Mista</b>                                                                 | 19.00 |
| Mixed grill                                                                            |       |
| <b>Costolette di Castrato</b>                                                          | 16.00 |
| Lamb cutlets                                                                           |       |
| <b>Arrosticini di Agnello</b>                                                          | 14.00 |
| Lamb skewers                                                                           |       |
| <b>Arrosti Misti (9)</b>                                                               | 18.00 |
| Mix of oven roasted meats                                                              |       |
| <b>Cosciotto di Maialino da Latte (9)</b>                                              | 13.00 |
| Suckling pig roasted leg                                                               |       |
| <b>Arrosto di Vitello (9)</b>                                                          | 16.00 |
| Oven roasted veal                                                                      |       |
| <b>Faraona al Forno (9)</b>                                                            | 12.00 |
| Oven roasted Guinea Fowl                                                               |       |
| <b>Salsiccia alla Griglia</b>                                                          | 10.00 |
| Grilled sausages                                                                       |       |
| <b>Costine di Maiale</b>                                                               | 12.00 |
| Pork Spareribs                                                                         |       |

## CACCIATORA

Cacciatora style dishes with tomato sauce:

|                        |       |
|------------------------|-------|
| <b>Cinghiale (9)</b>   | 14.00 |
| Boar                   |       |
| <b>Somaro (9)</b>      | 14.00 |
| Donkey (seasonal only) |       |
| <b>Coniglio (9)</b>    | 12.00 |
| Rabbit                 |       |

## SIDE DISHES

|                                |      |
|--------------------------------|------|
| <b>Patate al Forno</b>         | 3.50 |
| Oven roasted potatoes          |      |
| <b>Patate Fritte</b>           | 4.00 |
| Chips / French fries           |      |
| <b>Verdure Grigliate</b>       | 4.50 |
| Grilled vegetables             |      |
| <b>Verdure Cotte</b>           | 4.50 |
| Boiled vegetables              |      |
| <b>Pinzimonio</b>              | 5.50 |
| Vegetable Crudités             |      |
| <b>Insalata Mista</b>          | 3.50 |
| Mixed salad (regular)          |      |
| <b>Insalata Mista Grande</b>   | 6.00 |
| Mixed salad (Large)            |      |
| <b>Sott' Olio Piccolo</b>      | 4.00 |
| Marinated vegetables (regular) |      |
| <b>Sott' Olio Grande</b>       | 7.00 |
| Marinated vegetables (large)   |      |





## HOUSE SPECIALTIES

**Gnocco Fritto and / or Tigelle (1)** 4.50

Gnocco and Tigelle are a typical local bread either fried (Gnocco) or "baked" (Tigelle) in a special instrument called "Tigelliera". It is usually eaten with cold cut meats and different condiments as below

**Affettato Piccolo** 7.00

Cold cuts (small)

**Affettato Medio** 10.00

Cold cuts (medium)

**Affettato Grande** 16.00

Cold cuts (large)

**Condimento per Tigelle** 4.50

Condiments:

Minced bacon with garlic and rosemary

**Nutella and / or Jam** 2.00

## CHEESE

Stracchino (7) 4.50

Pecorino (7) 4.50

Taleggio (7) 4.50

Gorgonzola (7) 4.50

Parmigiano a Scaglie 4.50

Mozzarella Intera (7) 7.00

Mixed Cheeses (7) 5.00

## DESSERT

**Zuppa Inglese (1-3-7)** 5.50

Sponge cake and custard

**Tiramisù (1-3-7)** 5.50

**Torta tipo Barozzi (3-7)** 6.00

Coffee and chocolate cake

**Mascarpone (3-7)** 5.50

**Crem Caramel (3-7)** 5.50

**Cheesecake (1-3-7)** 5.50

**Crema Catalana (7)** 5.50

Crème brûlée

**Pannacotta** 5.50

(Chocolate or Blueberries or Caramel)

**Sorbetto (7)** 4.00

Lemon sorbet

Coffee sorbet

**Macedonia di Frutta Fresca** 5.00

Fresh fruit salad

**Gelato (7)** 4.50

Ice-cream





## STILL REDS

Sangiovese Superiore

Merlotta

Sangiovese Riserva

Merlotta

Morellino

Casa Antica

Lagrein

Colterenzio

Refosco

Antonutti

Merlot

Antonutti

Teroldego

Endrizzi

Cabernet Sauvignon

Endrizzi

Chianti Classico

Gallo Nero

Valpolicella Ripasso Superiore

Domini Veneti

Donna Fugata

La Bella Sedàra

Nebbiolo

Andrea Oberto



29

20

25

5|20

5|20

25

24

22

28

25

30

## STILL WHITES

Pinot Grigio

Antonutti

Chardonnay

Endrizzi

Pecorino, Mercantino

Cantina Dei Colli Ripani

Passerina, Lajella

Cantina Dei Colli Ripani

Müller Thurgau

Itelchi

Ribolla Gialla

Torre Rosazza

Lugana, I Frati

Ca Dei Frati

Albana

Colombarda

18

4|18

4|18

4|18

16

20

25

19





## SPARKLING REDS

Lambrusco Grasparossa

12

Pezzuoli

Lambrusco Sorbara

12

Pezzuoli

Lambrusco Reggiano

12

Medici

Lambrusco, Terre Verdiane

17

Ceci

Lambrusco, Otello

17

Ceci

Lambrusco, Tasso

17

Moretto

Lambrusco, L'Acino

17

Manzini

Lambrusco Sorbara

17

Vezzelli

Lambrusco Sorbara, Vigna Del Cristo

17

Umberto Cavicchioli

## SPARKLING REDS

Bonarda, Colli Piacentini

15

Le Proposte

Gotturnio, Colli Piacentini

15

Le Proposte

## SPARKLING WHITES

Pignoletto, Sant Amalia

13

Cantina Divinja

Pinot Nero, Vigne D'Oltrepo

17

Fiamberti

## BUBBLES

Prosecco Valdobbiadene

5|20

Soligo

Franciacorta, Saten

35

Mirabella

Franciacorta

55

Ca Del Bosco

Franciacorta

55

Bellavista

Trento DOC

30

Revì





## HOUSE WINES

Pignoletto, Lambrusco, Sangiovese

¼ / ½ / 1 lt

4|7|12

## SWEET WINES

Passito di Pantelleria

Moscato Dolce



6|25

5|20

## DRINKS

Water

(0.75cl)

2.00

Coca Cola

(Normale o Zero)

3.50

Coca Cola in Vetro

(1 litro)

5.00

Fanta

3.50

Sprite

3.50

Birra Moretti

(33 o 66cl)

4.00|6.00

Craft Beer

(66cl)

8.00

## COFFEE & TEA

Espresso

2.00

Macchiato

2.00

Liqueur coffee

2.50

Decaf

2.50

Barley coffee

3.00

Double espresso

4.00

Cappuccino

2.50

Tea

2.50

## DIGESTIVI

Whisky

4.00|6.00

Cognac

5.00

Amari

4.00|5.00

Grappe

4.00|7.00

Rum

5.00|7.00

\*(nos. 1-7 show numbers of allergens in each dish)

