

Menu Nápoles

OSSOBUCO
• RISTORANTE •

STARTERS

(To share each 4 guests)

Aubergine Parmigiana

with Parmigiano Cheese and Homemade Tomato Sauce

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Caprese Salad

with Coppa di Parma and Green Pesto Oil

MAIN COURSE

(Individual)

Fresh Pasta Dish of your choice from our à la carte menu

excluding Spaghetti Carbonara and Tagliatelle Alfredo

or

Pinsa of your choice from our à la carte menu

DESSERT

(Individual)

Grana Padano Cheesecake

BEVERAGES

*Unlimited draught beer, water, soft drinks and house wine,
from guests' arrival until dessert is served*

32,5€
per guest
VAT INCLUDED)



Menu Trento

OSSOBUCO
• RISTORANTE •

STARTERS

(To share each 4 guests)

*Our Sicilian Caponata
with the finest Puglian Burrata*

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*Vitello Tonnato
with Tuna and Caper Cream*

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*Thinly Sliced Bresaola
with Rocket and Parmesan Shavings*

MAIN COURSE

(Individual)

Dish of your choice from our à la carte menu

DESSERT

(To share between 2 guests)

Freshly Made Artisan Tiramisù

BEVERAGES

*Unlimited draught beer, water, soft drinks and house wine,
from guests' arrival until dessert is served*

39€
per guest
(VAT INCLUDED)

Menu Roma

OSSOBUCO
· RISTORANTE ·

STARTERS

(To share each 4 guests)

La Tavola

*with Parma Ham, Truffle Mortadella, Bresaola, Coppa di Parma, Buffalo Mozzarella,
Sun-Dried Tomatoes, Scamorza and Capers*

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Aubergine Parmigiana

with Parmigiano Cheese and Homemade Tomato Sauce

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Parma Ham Salad

with Mixed Leaves, Red Grapes, Gorgonzola, Bread Croutons and Fig Vinaigrette

MAIN COURSE

(Individual)

Dish of your choice from our à la carte menu

DESSERT

(Individual)

Grana Padano Cheesecake

42€
per guest
(VAT INCLUDED)

BEVERAGES

*Unlimited draught beer, water, soft drinks and house wine,
from guests' arrival until dessert is served*