



*Bocciofila
dell'Osteria*

i taglieri della Bocciofila



THE BOCCINO

S. Ilario cured ham, Fior di Bosco cooked ham, Nocetta salami, Bologna with pistachio, and Patanegra lard

Small € 14 | Large € 26

THE VOLO

Culatello from Zibello, Prague cooked ham, Coppa from Piacenza, mountain-style Salame Gentile, goose salami, spicy Spianata, Pata Negra lard and lamb prosciutto

Small € 18 | Large € 34

THE ACCOSTO

Pistachio mortadella from Bologna, Pata Negra lard, aged Parma ham from San Ilario, Coppa from Piacenza, Prague ham, plus a selection of 5 mixed cheeses

Small € 18 | Large € 34

THE RAFFA

Selection of 7 pieces of hard cheeses, tomes, and blues with our homemade compote

Small € 14 | Large € 26

THE BOCCIATA

Selection of ten pieces of tomes, goat cheeses, and blues with our homemade compote

Small € 22 | Large € 40



TO SHARE

Osteria's sweet-and-sour giardiniera

Small € 6 | Large € 10

Traditional Piedmontese Russian salad

Small € 6 | Large € 10

BUTCHER'S MENU

Topside of Veal with tuna sauce (old recipe)

€ 15

Fassona roast-beef massaged with mustard

€ 15

Carne all'Albese from Annichini butcher shop, seasoned with lime and anchovy

€ 16

FISHMONGER'S MENU

Cantabrian Anchovies and Burrata

€ 16

Sicilian tuna in oil with lettuce and sweet-and-sour Tropea red onion petals

€ 16

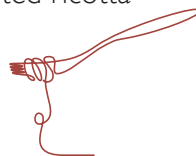
Selected and calibrated Spanish mackerel in oil with baby salad and lemon

€ 14

menu

HOMEMADE FRESH PASTA

Pumpkin gnocchi with butter, sage and crispy sesame	€ 12x
Tagliatelle Bolognese	€ 14
Maccheroncini with vegetable sauce and salted ricotta	€ 14
Panisca, traditional Piedmontese risotto	€ 14



MAIN COURSES

Sliced beef steak with potatoes	€ 16
Chicken Milanese with cherry tomatoes	€ 16
Mediterranean-style stuffed squid	€ 16
Grilled scamorza cheese with vegetables	€ 14

Vegetables of the Day	€ 8
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DESSERTS

Dessert of the day	€ 6
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One course of your choice with water, bread, and coffee	€ 15
Two courses of your choice with water, bread, and coffee	€ 25

Draft beer	medium € 5 small € 3
Heineken	€ 4
Glass of wine	€ 5
Glass of bollicine	€ 6
Glass of Champagne	€ 8

Our pastries and cakes are made with carefully selected stone-ground flours from Molino Quaglia

“Dear guest, in case of allergies and/or food intolerances, you can ask for information about our food and drinks. We are prepared to advise you in the best possible way.”
Raw fish products are subject to the mandatory “preventive sanitary freezing” treatment pursuant to the Ministry of Health Ordinance of 12/05/1992 and Regulation CR. 853/2004.



bocciofilaosteria.com