



OSTERIA ENOTECA
SAN MARCO

HORS D'OEUVRE

Scallops, peas puree, cabbage, bacon - 24,00

Grilled octopus, cherry tomato confit, olives, celery - 22,00

Purea of dried cod, polenta Biancoperla, fried leeks - 21,00

Egg plant pudding filled with blue cheese and anchovy - 21,00

Beef tartare, asparagus, Parmesan cheese, cured egg yolk - 22,00

Parma raw ham, salami of Cinta Senese, pickled veggie, alpine butter - 22,00

Selection of cheeses with assorted preserves - 20,00

Parmesan cheese, "vacche Rosse" selection, aged 24 months - 14,00



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FRESH HOME MADE PASTA

Gragnano with cuttlefish in black sauce, pea, confit tomatoes - 24,00

Short pasta, yellow cherry tomato, raw shrimp, burrata and pistachios - 24,00

Home made noodle, Alpage lamb ragù, Monte Veronese cheese - 24,00

Ravioli filled with buffalo ricotta and wild hop sprout - 24,00



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SECOND COURSES OF FISH

Grilled calamari, baby spinach, bell pepper - 28,00

Blue fin tuna tataki, veal sauce, baby artichoke, sea asparagus - 28,00

Mixed fried fish, seafood and vegetables - 32,00



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SECOND COURSES OF MEAT

Veal liver venetian style (traditional recipe) - 28,00

Grilled lamb chops - 32,00

Grilled veal cutlet, Anglesey sea salt, barbecue sauce - 34,00



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DESSERT

Bronte pistachio ice cream, Valrhona 78% chocolate crumble - 10,00

"Burnt" cheesecake with strawberry sauce - 10,00

Tiramisu - 10,00

Soft hazelnut foam, chocolate and coffee ice cream - 10,00

Médecins Sans Frontières (MSF) is an international humanitarian aid organization that provides emergency medical assistance to populations in danger in more than 60 countries.

In choosing our restaurant you help their project "in Africa": in fact, since 2002, part of the cover charge has been given to this non-profit organization.

Due to the news european regulations, some products could be frozen by ourselves, some others could be frozen at the origin.