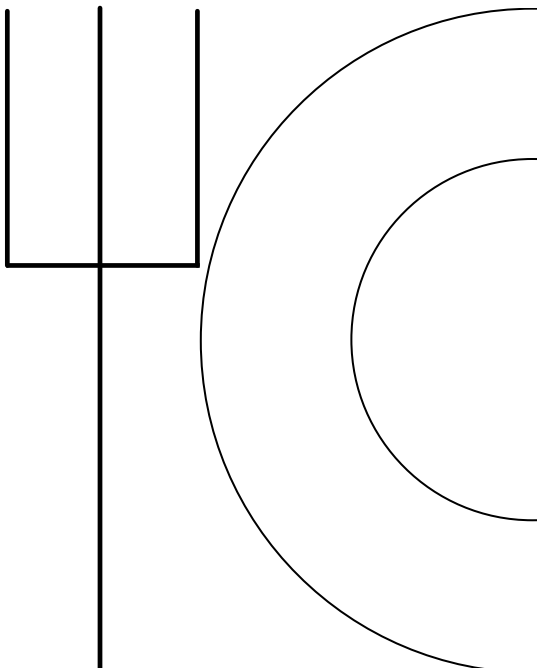
OSTERIA IL POZZO

Borgo Santo

English Restaurant Menu

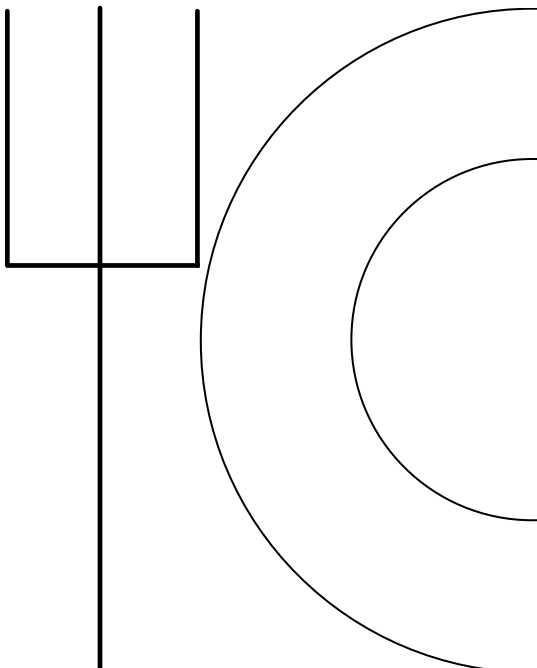


APPETIZERS

Roasted Artichoke with Potato Cream and Pecorino Cheese Fodue	12€
Mixed Cold Cuts of Tuscan Suino Grigio, Bruschetta with Oil and Tomatoes	15€
Pappa al Pomodoro and Basil	9€
Zucchini Flowers stuffed with Cous Cous, Greens and Shrimps	15€
Marinated Salmon Carpaccio with Orange, Fennel and Arugula Sauce	12€

MAIN COURSE

Tagliatelle with Fava Beans, Pecorino Cheese and Pancetta	12€
Potato Gnocchi with Datterino Sauce, Confit Tomatoes and Bufala	12€
Red Wine Tortelli stuffed with Pork, Asparagus and Toasted Almonds	15€
Linguine with Clams and Muller Roe	18€
Paccheri with Lobster Sauce	27€



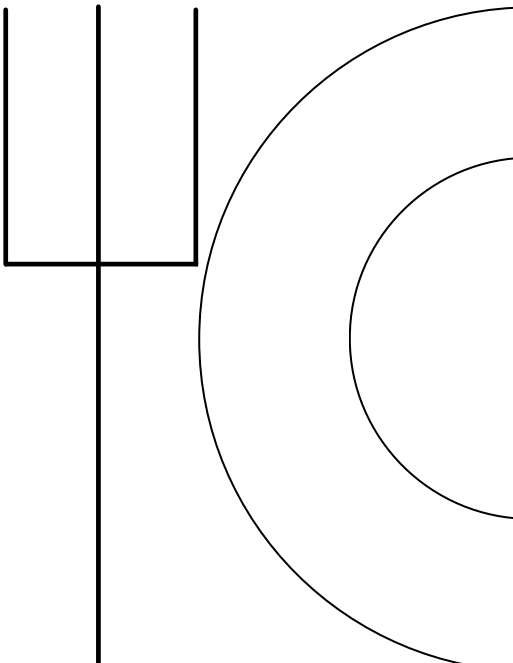
SECOND COURSE

Wild Boar Loin with Cocoa Sauce, Sour Cherries, Borettana Onions and Beets	25€
Sliced Beef with Tarragon Sauce, Roasted Potatoes and Grilled Vegetables	20€
Rabbit stuffed with Artichokes, Green Peas and Grilled Mushrooms	22€
Roasted Salted Cod Fish, Potato and Leek Tarte with Red Pepper Sauce	18€
Sea Bass Turban in a crust of Pistachios with Ricotta Cheese and Asparagus, Agretti and Citrus Mayonese	22€

DESSERTS

Ricotta Cheese and Orange Cake	8€
Limoncello Babà with Raspberries	8€
Coffe Mousse, Hazelnuts Crumble and Panna Cotta with White Chocolate and Vanilla	8€

Coperto e Pane 2,50 €



Allergens List:

Roasted Artichoke: **Dairy**
Mixed Cold Cuts: **Gluten, Garlic**
Pappa al Pomodoro: **Gluten**
Zucchini Flowers: **Gluten, Shellfish**
Salmon Carpaccio: **Fish**
Tagliatelle: **Gluten, Dairy**
Potato Gnocchi: **Gluten, Dairy, Garlic**
Wine Tortelli: **Gluten, Eggs, Nuts**
Linguine: **Gluten, Garlic, Clams**
Wild Boar Loin: **Garlic**
Roasted Cod: **Fish**
Sea Bass Turban: **Fish, Eggs, Dairy, Nuts, Garlic**
Ricotta and Orange Cheese: **Gluten,Eggs, Dairy**
Limoncello Babà: **Gluten, Dairy**
Coffe mousse: **Gluten, Dairy, Nuts**