

CARNI & CO.

**OSSO**

SALERNO

# MENU

## APPETIZZERS

- Grandma Gina's meatballs** €12.0  
with pomodoro sauce
- Carasau bread** €12.0  
With flavored butter and cantabrian anchovies
- It's not a cheesecake, but a caprese** €14.0  
Fresella crumbled, creamed Burrata and tomato gelee
- Octopus salad** €14.0  
with celery, carrots, potatoes and cherry tomatoes
- Baccalà cubes** €14.0  
In batter on peas and confit tomatoes
- Carpaccio of smoked goose** €16.0  
With fig compote, orange gelee and almonds toasted
- Beef tartare** €16.0  
with mustard and honey
- Beef tartare with egg in CBT** €17.0  
Tartare with egg cooked at low temperature
- Beef tartare** €18.0  
with buffalo cream and onion powder
- Tagliere** €20.0  
Salami and cheese with jam and honey

## PASTA

- Paccheri with tomatoes and parmesan sauce** €13.0
- Tagliatelle with bolognese sauce** €15.0
- Ziti with onion sauce and beef** €15.0
- Tortelli stuffed** €15.0  
burrata on pumpkin cream
- Paccheri stuffed** €16.0  
Sicilian baccalà
- Mesallions stuffed** €17.0  
octopus ragout with flavored centrifuged butter
- Spaghetti and Bolognese with game** €18.0

## SECOND DISHES

<b>Hamburger</b> Mortadella cream and pistachio sauce	€14.0
<b>Milanese cutlet</b>	€16.0
<b>Octopus tentacle scalded</b>  on potato and pea soup	€17.0
<b>Piglet ribs black hornet</b> laccate con miele e soia	€17.0
<b>Stracotto of ossobuco</b>  on mashed potatoes	€18.0
<b>Seared salmon</b>  Red turnip marinade and sour cream	€20.0

## CUT OF MEAT

<b>Argentina rib eye</b> about 300g	€20.0
<b>Beef fillet</b> with narrow beef	€23.0
<b>Beef fillet</b> Ai pepi	€23.0
<b>Beef fillet</b> with beef reduction and pistachio sauce	€25.0
<b>Beef fillet</b> with reduced myrtle and smoked salt	€25.0
<b>Argentina rib eye</b> about 500g	€35.0

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**Tomahawk** €7.0/ etto  
**Irish black angus**

**T-BONE** €6.0/ etto  
**Sashi fillandese**

### Cooking Reverse Searing

These cuts are served by reservation of at least one day in advance





**Extreme rib eye a partire da 600g**  
**7€ / etto**

**Tomahawk a partire da 1 kg**  
**7,5€ / etto**

## SIDE DISH

French fries	€5.0
Mixed salad	€5.0
Arugula salad, flakes and cherry tomatoes	€5.0
Baked potatoes with peel	€6.0
Vegetables	€6.0

## DESSERTS

<b>Sprawling tiramisu</b> 	€7.0
<b>Pear ricotta</b>  With honey, cocoa crumble, pears in osmosis and chili wires	€8.0
<b>Lemon pie</b> 	€8.0
<b>Creamy with three</b>  chocolates	€8.0

## SOFT DRINKS

Water Ferrarelle	€3.0
Water Natia	€3.0
Coca cola	€3.0
Coca cola zero	€3.0
Fanta	€3.0
Sprite	€3.0

## BEERS

<b>Fravort</b> 4,9% vol 0,33L	€5.0
<b>Fravort La Rossa Del Brenta</b> 8,1% vol 0,33L	€5.0
<b>Leffe bionda</b> 6,6% vol 0,33L	€5.0
<b>Leffe ambrata</b> 6,6% vol 0,33L	€5.0
<b>Hacker Hell</b> 5,0% vol 0,33L	€6.0
<b>Erdinger Hefeweizen</b> 5,3% vol 0,33L	€6.0
<b>Duvel</b> 8,5% vol 0,33L	€6.0

## ALCOHOL

Aperol spritz	€6.0
Gin Tanqueray Tonic	€6.0
Gin Hendrick's Tonic	€7.0
Gin London Tonic	€7.0

## ALCOHOL

Gin sul Tonic	€9.0
Gin mare Tonic	€10.0

## DIGESTIVE

Caffè	€2.0
Amari	€3.0
Grappa bianca	€3.0
Limoncello	€3.0
Meloncello	€3.0
Liquirizia	€3.0
Grappa barricata	€4.0
Passito Pantelleria Menhir	€5.0
Bourbon Four Roses 5ml	€6.0
Whisky Talisker Skye 5ml	€7.0

## BUBBLY GOBLET

Prosecco Treviso D.O.C. €5.0  
Montelvini

## WHITE GOBLETS

Sauvignon Friuli D.O.C. €6.0  
Aquileia, Ca Bolani

Greco di Tufo €6.0  
Fratelli Urciuolo D.O.C.G.

Traminer Friuli D.O.C. Aquileia €7.0  
Ca Bolani

## ROSES GOBLETS

Rosalita Rosato Salento I.G.P. €6.0  
Due Palme

Rosa dei Frati D.O.C. €7.0  
Ca dei Frati

## RED GOBLETS

Aglianico Irpinia €6.0  
Fratelli Urciuolo

Primitivo di Manduria D.O.P. €7.0  
Due Palme

Ronchedone €7.0  
Ca dei Frati

Valpolicella superiore €9.0  
Massimago

## RED SICILIANS

Nero d'Avola €28.0  
Sicilia D.O.C. - Poggia Graffetta

Donnafugata €38.0  
Angheli

## RED PUGLIESI

Primitivo di Manduria D.O.P. €28.0  
Due Palme

Salice Salentino rosso riserva D.O.P. €35.0  
Due Palme

Primitivo "Old Vines" Morella €50.0

## ROSE'

Rosato Rosalita Salento I.G.P. €22.0  
Due Palme

Negramaro rosé Zinzula €28.0  
Altemura

## RED CAMPANIAN

Aglianico irpinia D.O.C. €25.0  
Fratelli Urciuolo

Irpinia Aglianico Campi Taurasini €32.0  
DOC "Cretarossa"  
I Favati

Taurasi D.O.C.G. €42.0  
I Favati

## WHITE CAMPANIAN

Greco di Tufo €25.0  
Fratelli Urciuolo

Fiano di Avellino Pietramara D.O.C.G. €28.0  
Di Favati

## RED SARDI

Cannonau di Sardegna D.O.C. €30.0  
Costera, Argiolas

## RED TOSCANI

<b>Chianti classico D.O.C.G.</b> Rocca di Castagnoli	€25.0
<b>Sassabruna Maremma Toscana D.O.C.</b> Rocca di Montemasi	€28.0
<b>“Ribeo” Morellino di Scansano D.O.C.G</b> Montelvini	€30.0
<b>Il Bruciato Bolgheri rosso D.O.C.</b> Antinori	€45.0
<b>Le volte dell’Ornellaia toscano rosso I.G.T.</b> Tenuta dell’Ornellaia	€45.0
<b>Giuseppe Gorelli</b> Doc Rosso di Montalcino	€55.0
<b>Balgheri Le Serre Nuove dell’Ornellaia D.O.C.</b>	€90.0
<b>Brunello</b> Di Montalcino Antinori Pian Delle Vigne	€90.0
<b>Tignanello Antinori</b>	€160.0

## RED VENETI

<b>Masimago Mariabella</b> Valpolicella Ripasso	€32.0
<b>Massimago Conte Gastone Amarone</b> Della Volpicella	€60.0

## RED LOMBARDI

<b>Ronchedone</b> Cà dei Frati	€33.0
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## WHITE LOMBARDI

<b>Lugana i Frati D.O.P.</b> Cà dei Frati	€24.0
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## ROSE'

<b>Rosa dei Frati Riviera del Garda classico</b> Cà dei Frati	€24.0
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## RED PIEMONTESI

<b>Dolcetto Monferrato</b> Castello del Poggio	€25.0
<b>Perrone Barbera</b> Asti Superiore	€30.0
<b>Castello di Perno Barolo D.O.C.G.</b>	€50.0

## WHITE PIEMONTESI

<b>Matteo Correggia</b> Arneis Stelvin	€25.0
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## RED MOLISANI

<b>Tintilia del Molise DOC “Pietrafitta”</b> Cianfagna	€35.0
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## BUBBLES

<b>Prosecco Treviso D.O.C.</b> Montelvini	€22.0
<b>Ferrari Brut</b> Trento D.O.C.	€35.0
<b>Bellavista Cuveè Brut D.O.C.G</b> Franciacorta	€45.0
<b>Bellavista Gran Cuveè Rosè</b> Franciacorta	€55.0
<b>Cà del Bosco Cuveè D.O.C.G</b> Franciacorta	€55.0

## RED TRENTINI

<b>Pinot Nero IGT</b> Terre del Föhn	€25.0
<b>Lagrein Alto Adige D.O.C.</b> Ritterhof	€30.0

## WHITE TRENTINI

<b>Weißburgunder Alto Adige D.O.C. Pinot bianco</b> St.Michael-Eppan	€30.0
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