

CARNI & CO.

OSSO

SALERNO

MENU

APPETIZZERS

- Grandma Gina's meatballs** €10.0
Fried meatballs with parmesan fondue
- Eggplant meatballs** €10.0
With pistachio cream and tomato confit
- Sweet and sour pickled vegetables** €10.0
Accompanied by carasau bread
- It's not a cheesecake, but a caprese** €13.0
Crumbled Fresella, creamed Burrata and tomato jelly
- Carpaccio of smoked goose** €14.0
With fig compote, orange jelly and almonds toasted
- Octopus carpaccio** €14.0
With celery coulis, cherry tomatoes and sweet and sour potatoes
- Beef tartare** €15.0
With mustard and honey
- Beef tartare with egg in CBT** €16.0
Tartare with egg cooked at low temperature
- Beef tartare** €17.0
With buffalo cream and onion powder
- Tagliere** €18.0
Salami and cheese with jam and honey
- Tagliere** €25.0
Hot/cold

PASTA

- Paccheri with tomatoes and parmesan sauce** €13.0
- Tortelli stuffed** €14.0
Burrata on Sicilian pesto and burnt onion powder
- Tagliatelle with bolognese sauce** €15.0
- Ziti with onion sauce and beef** €15.0
- Mesallions stuffed** €15.0
Octopus ragout with flavored centrifuged butter
- Spaghetti and Bolognese with game** €16.0

SECOND DISHES

Hamburger €13.0
Mortadella cream and pistachio sauce

Octopus tentacle scalded 🍷 €16.0
On celeriac puree

**Piglet ribs
black hornet** €16.0
Lacquered with honey and soy

Pork tenderloin 🍷 €16.0
cooking in CBT
With his own small, crispy bacon
and pear chutney

Milanese cutlet €17.0

Stracotto di ossobuco 🍷 €18.0
On mashed potatoes

Lamb cutlet 🍷 €18.0
cooking in CBT

Steak rib eye €20.0
About 300g

Beef fillet €22.0
With narrow beef

Beef fillet €23.0
Ai pepi

Beef fillet €25.0
With reduced myrtle and smoked salt

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T-BONE €6.0/ etto
Sashi finlandese

Cooking Reverse Searing

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

Extreme rib eye from 600g
7€ / 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

Sprawling tiramisu 🍷 €6.0

Pear ricotta 🍷 €7.0
Cocoa crumble, osmosis pears
and strings of chilli

Lemon pie 🍷 €7.0

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

Fravort 4,9% vol 0,33L	€5.0
Fravort La Rossa Del Brenta 8,1% vol 0,33L	€5.0
Leffe bionda 6,6% vol 0,33L	€5.0
Leffe ambrata 6,6% vol 0,33L	€5.0
Hacker Hell 5,0% vol 0,33L	€6.0
Erdinger Hefeweizen 5,3% vol 0,33L	€6.0
Duvel 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
DOC "Cretarossa"** €32.0
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

Chianti classico D.O.C.G. €25.0
Rocca di Castagnoli

Sassabruna Maremma Toscana D.O.C. €28.0
Rocca di Montemasi

“Ribeo” Morellino di Scansano D.O.C.G €30.0
Montelvini

Il Bruciato Bolgheri rosso D.O.C. €45.0
Antinori

Le volte dell’Ornellaia toscano rosso I.G.T. €45.0
Tenuta dell’Ornellaia

Giuseppe Gorelli €55.0
Doc Rosso di Montalcino

Balgheri Le Serre Nuove dell’Ornellaia D.O.C. €90.0

Brunello €90.0
Di Montalcino Antinori Pian Delle Vigne

Tignanello Antinori €160.0

RED VENETI

Masimago Mariabella €32.0
Valpolicella Ripasso

Massimago Conte Gastone Amarone €60.0
Della Volpicella

RED LOMBARDI

Ronchedone €33.0
Cà dei Frati

WHITE LOMBARDI

Lugana i Frati D.O.P. €24.0
Cà dei Frati

ROSE’

Rosa dei Frati Riviera del Garda classico €24.0
Cà dei Frati

RED PIEMONTESI

Dolcetto Monferrato €25.0
Castello del Poggio

Perrone Barbera €30.0
Asti Superiore

Castello di Perno Barolo D.O.C.G. €50.0

WHITE PIEMONTESI

Matteo Correggia €25.0
Arneis Stelvin

RED MOLISANI

Tintilia del Molise DOC “Pietrafitta” €35.0
Cianfagna

BUBBLES

Prosecco Treviso D.O.C. €22.0
Montelvini

Ferrari Brut €35.0
Trento D.O.C.

Bellavista Cuveè Brut D.O.C.G €45.0
Franciacorta

Bellavista Gran Cuveè Rosè €55.0
Franciacorta

Cà del Bosco Cuveè D.O.C.G €55.0
Franciacorta

RED TRENTINI

Pinot Nero IGT €25.0
Terre del Föhn

Lagrein Alto Adige D.O.C. €30.0
Ritterhof

WHITE TRENTINI

Weißburgunder Alto Adige D.O.C. Pinot bianco €30.0
St.Michael-Eppan

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