



Osteria MATTARANA

RISTORANTE PIZZERIA



ALMOST...
30 years
1995-2025



Opening time of **RESTAURANT**:

Lunch from **12.00** p.m. till **2.30** p.m.

Dinner from **6.30** p.m. till **11.00** p.m.

Opening time of **PIZZERIA**:

Lunch from **12.00** p.m. till **2.30** p.m.

Dinner from **6.30** p.m. till **0.00** p.m.

ADVICE FOR CLIENTS WITH FOOD INTOLERANCE OR ALLERGIES.

In accordance with the Direttiva Allergeni - 2003/89/CE and with the aim of protecting and safeguarding the health of our clients and to give a better service, we would like to communicate the following:

our products contain, or may contain, ingredients (or traces of ingredients) that are included in the list of allergens.

Cereals containing gluten and derived products, crustaceans, eggs, fish, nuts, soya, milk (including lactose), celery, mustard, sesame seeds and all their derived products, as well as sulfites in the wine.

We advise our guests that booking a table will not assure you that it is immediately available, but it means that you have precedence over those who have not booked.

Access to the children's playground is free of charge but children must be supervised by their parents or carers. The restaurant takes no responsibility for what happens in the playground.



Appetizers

Osteria's starter (recommended for 2 people) With typical Coppa, rolled Pancetta, Cimbro cheese, olives from Ascoli, spicy lard, valeriana salad and champignons, Speck from Trentino, served with polenta and fried gnocchi	28,00	The sea of Osteria (recommended for 2 people) with shrimp cocktail, marinated pike with polenta, swordfish carpaccio, scallops au gratin (2 pcs)	30,00
Mixed plate of cold cuts with meat and Cimbro cheese served with fried gnocchi (recommended for 2 people)	18,00	Peppered mussels with toasted bread, tomato sauce and spicy olive oil	16,00
Crudo Parma ham with Stracciatella cheese	13,00	Scallops au gratin (3 pieces)	12,00
Fried dumplings with crudo Parma ham	13,00	Marinated pike with polenta	13,00
Polenta served with Sopressa salami and Gorgonzola cheese	11,00	Swordfish carpaccio served with valeriana salad	14,00
Mixed plate of cheese served with honey and jam	13,00	Roasted octopus tentacles on tomato and basil sauce	14,00
Bruschettas with little tomatoes, stracciatella cheese and basil emulsion	9,00	Octopus salad with boiled potatoes	15,00



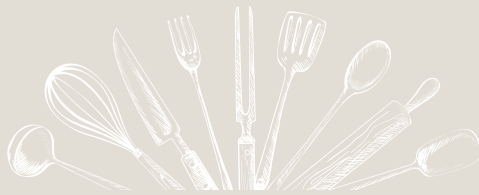
First courses

Fresh pasta fettuccine with speck and mushrooms (with cream sauce)	11,00	Sautéed pasta with garden vegetables	11,00
Fresh pasta fettuccine with melted butter with grains of black truffle from Lessinia	13,00	Spaghetti with confit tomatoes and basil emulsion	9,00
Handmade potato gnocchi with bolognese sauce	10,00	Spaghetti with seafood	20,00
Handmade potato gnocchi with crunchy crudo Parma ham powder	13,00	Spaghetti with clams	18,00
Bigoli pasta with amatriciana sauce	11,00	Spaghetti with mussels and clams (without tomato sauce)	18,00
Bigoli pasta with carbonara sauce (made with eggs and bacon)	11,00	Potato gnocchi with shrimps and saffron (with cream sauce)	15,00
Bigoli with hare ragout	11,00	Handmade pasta with shrimps and cherry tomatoes (with cream sauce)	15,00
Maccheroncini pasta with cherry tomatoes, basil emulsion and buffalo mozzarella	10,00	Risotto with seafood (min. 2 pers.) a portion	20,00
Risotto with Amarone red wine (min. 2 pers.) a portion	14,00	Handmade fettuccine with mushrooms and scallops (with cream sauce)	15,00



Second courses

Great Grill with salted meat from Trento, chicken breast, rib of beef, luganega, pork chop and polenta	28,00	Sliced beef fillet with balsamic vinegar and grilled vegetables	24,00
Grilled boneless rib-eye Angus steak with oven-baked potatoes	20,00	Chicken breast served with grilled vegetables	15,00
Breaded pork chop served with french fries	16,00	Seitan steak with Amarone red wine served with oven-baked potatoes	18,00
Grilled salted meat from Trento with oven-baked potatoes	18,00	Seitan steak with porcini mushrooms served with oven-baked potatoes	18,00
Sliced beef fillet with Amarone red wine with oven-baked potatoes	24,00	Breaded tofu steak served with oven-baked potatoes	18,00
Grilled sliced beef fillet served with valeriana salad and oven-baked potatoes	24,00	Grilled sea-bass	20,00
Sliced beef fillet with green pepper served with oven-baked potatoes	24,00	Great fry-up with calamari rings and prawns	20,00
		Grilled sliced tuna with rosemary	18,00
		Sea-bass with leek and peppers	22,00



Side dishes

Oven-baked potatoes	5,00	Mixed salad	5,00
French fries	5,00	Grilled vegetables	6,00
Fried vegetables	6,00	Cold sides	5,00

Big Osteria's dishes (main dish)

Ham and melon Parma Ham and melon (only in season)	15,00	Godereccio Carne salà meat, potatoes, stracchino cheese, valeriana salad	18,00
Philadelphia Philadelphia cheese, Parma ham, fried bread	17,00	"Carne salà" carpaccio Carne salà meat, rocket, parmesan, pachino tomatoes	16,00
Italia Ham and buffalo mozzarella on rocket	16,00	Sultano Grilled eggplant, courgette, peppers served with scamorza cheese and mozzarella	14,00
Brace Ham, buffalo mozzarella balls, fried gnocchi and fried vegetables	17,00	Caprese Tomatoes, buffalo mozzarella, basil and extra virgin olive oil	14,00



Salad

Mozart

green salad, chicory, buffalo mozzarella balls, tuna, black olives "colossal", capers, corn 12,00

Paganini

green salad, rocket salad, cherry tomatoes, carrots, monte veronese cheese 12,00

Vivaldi

green salad, cherry tomatoes, tuna, buffalo mozzarella balls, potatoes, corn and rocket salad 12,00

Verdi

green salad, carrots, cherry tomatoes, shrimps, cocktail sauce, buffalo mozzarella balls, tuna 12,00

Beethoven

green salad, radicchio, tomatoes, buffalo mozzarella balls, boiled eggs, flakes of ham cooked on the grill 12,00

Bizet

green salad, tuna, cherry tomatoes, buffalo mozzarella balls, smoked swordfish 12,00

Teodorakis

green salad, radicchio, cherry tomatoes, buffalo mozzarella balls, tuna, shrimps, black olives "colossal", pink sauce 12,00

Stravinsky

green salad, tuna, rocket salad, fresh and dried tomatoes, carrots, buffalo mozzarella balls, olives, capers, corn and rustic artichoke 14,00

Nizzarda

green salad, cherry tomatoes, anchovies, pepperoni, artichokes, onion, boiled eggs, black olives 12,00

Caesar Salad

green salad, chicken breast, croutons, grated parmesan, pinzimonio sauce 16,00

Cleopatra Vegan

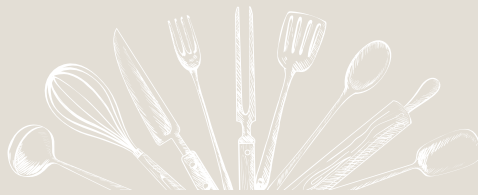
green salad, valeriana salad, carrots, corn, tomatoes, breaded tofu steak 16,00

Crisp flat pizzas

Olive oil, spicy little salami and parmesan 7,00

Olive oil and rosemary 5,00

Olive oil, rosemary and lard 7,00



Kids' corner

Kids' pizzas

Minnie tomato sauce, mozzarella	5,00	Topolino tomato sauce, mozzarella, ham, mushrooms	7,00
Gastone tomato sauce, mozzarella, Parma ham	6,00	Pippo tomato sauce, mozzarella, wurst sausage, french fries	7,00
Paperino tomato sauce, mozzarella, wurst sausage	6,00	Willy Coyote tomato sauce, mozzarella, french fries	7,00

Kids dishes

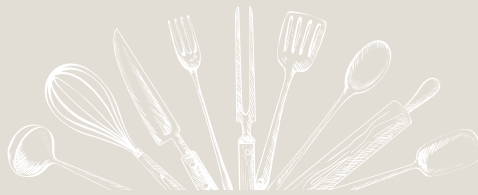
Mammolo penne pasta with melted butter	6,00	Bambi little dish of cotto ham	5,00
Gongolo penne pasta with tomato sauce	6,00	Tom & Jerry little grilled steak with french fries served with ketchup and mayonnaise	10,00
Brontolo penne pasta with bolognese sauce	6,00	Lello 6 pcs. chicken breast and french fries served with ketchup and mayonnaise	9,00
Pisolo gnocchi with bolognese sauce	6,00	Re Leone 2 grilled wurst sausage with french fries served with ketchup and mayonnaise	9,00
Cucciolo tortellini with cream and ham	6,00		



Pizzas

even with wholemeal flour

Coloniale	11,00	Valtellina	12,00
tomato sauce, mozzarella, stracchino cheese, bresaola, champignon mushrooms		tomato sauce, mozzarella, mushrooms, bresaola, rocket	
Pendola	11,00	Mattarana	12,00
tomato sauce, mozzarella, crudo ham, courgettes, brie		tomato sauce, mozzarella, courgettes, sausage, potatoes, stracchino cheese	
Gelsomino	11,00	Carretto	11,00
tomato sauce, mozzarella, sausage, onions, scamorza cheese, grana padano cheese		tomato sauce, mozzarella, chicory, gorgonzola, grana padano	
Armaduc	12,00	Fresca	11,00
tomato sauce, mozzarella, small spicy salami, mushrooms, onions, grana padano cheese		tomato sauce, mozzarella, cherry tomatoes, stracchino cheese, rocket	
Appetitosa	11,00	Montanara	12,00
tomato sauce, mozzarella, artichokes, sausage, brie, onions		tomato sauce, mozzarella, mushrooms, spicy salami, grilled ham	
Carbonara	11,00	Calzone	11,00
tomato sauce, mozzarella, bacon, scrambled eggs, grana padano cheese		tomato sauce, mozzarella, ham, mushrooms, ricotta cheese	
Bocciolo	11,00	Calzone piccante	12,00
tomato sauce, mozzarella, red chicory, mushrooms, brie		mozzarella, ham, ricotta cheese, spicy salami, chili oil, grana padano	
Matriosca	12,00	Tentazione	11,00
tomato sauce, mozzarella, mushrooms, scamorza cheese, bresaola		tomato sauce, mozzarella, eggplant, ham, grana padano	
Bucaneve	11,00	Gustosa	10,00
tomato sauce, mozzarella, mushrooms, sausage, ricotta cheese		tomato sauce, mozzarella, bacon, gorgonzola cheese	
Arcana	11,00	Tinozza	12,00
tomato sauce, mozzarella, asparagus, grana padano, ham		tomato sauce, mozzarella, cherry tomatoes, chicory, philadelphia cheese	
Ampolla	11,00	Rustica	12,00
tomato sauce, mozzarella, asparagus, sausage, crudo ham		tomato sauce, mozzarella, bacon, cherry tomatoes, sausage, grana padano	



Contadina	12,00	Parmigiana	10,00
tomato sauce, mozzarella, chicory, ricotta cheese, bacon		tomato sauce, mozzarella, eggplant, grana padano	
Delicata	12,00	Grigliata	12,00
tomato sauce, mozzarella, philadelphia cheese, speck		tomato sauce, mozzarella, eggplant, courgettes, peppers, red chicory, philadelphia cheese	
Gioia	12,00	Saporita	12,00
tomato sauce, mozzarella, bresaola, rocket, grana padano flakes		tomato sauce, mozzarella, eggplant, red chicory, potatoes, scamorza cheese, grana padano	
Melodica	11,00	Tartufata ai 5 formaggi	15,00
tomato sauce, mozzarella, green asparagus, scamorza cheese, speck		tomato sauce, mozzarella, ricotta cheese, gorgonzola cheese, scamorza cheese, grana padano, truffles	
Estate	10,00	Porcini e tartufo	15,00
tomato sauce, mozzarella, cherry tomatoes, tuna, basil emulsion		tomato sauce, mozzarella, porcini mushrooms, truffles	
Barchessa	12,00	Frittolosa	10,00
tomato sauce, mozzarella, crudo ham, rocket, grana padano flakes		tomato sauce, mozzarella, french fries	
Medievale	12,00	Diavola	10,50
tomato sauce, mozzarella, potatoes, scamorza cheese, ham grilled		tomato sauce, mozzarella, spicy salami, peppers, spicy olive oil, oregano	
Buongustaia	11,00	Brunellesca	12,00
tomato sauce, mozzarella, gorgonzola cheese, Parma ham		tomato sauce, mozzarella, spicy salami, gorgonzola cheese, peppers, onions, anchovies, chili pepper	
Sfiziosa	12,00	Armillia	12,00
tomato sauce, mozzarella, potatoes, gorgonzola cheese, onions, bacon		tomato sauce, mozzarella, spicy salami, olives, capers, peppers, bacon	
Tirolese	12,00	Stracchino e rucola	9,50
tomato sauce, mozzarella, porcini mushrooms, brie, speck		tomato sauce, mozzarella, stracchino cheese, rocket	
Delizia	10,00		
tomato sauce, mozzarella, courgettes, brie			



classic pizzas

Marinara tomato sauce, garlic and oregano	6,00	Porcini tomato sauce, mozzarella, porcini mushrooms, parsley	9,50
Margherita tomato sauce, mozzarella	7,00	Prosciutto e funghi tomato sauce, mozzarella, ham, mushrooms	10,00
Prosciutto tomato sauce, mozzarella, ham	8,50	4 Stagioni tomato sauce, mozzarella, ham, mushrooms, artichokes	10,00
Salsiccia dolce tomato sauce, mozzarella, sausage	8,50	Capricciosa tomato sauce, mozzarella, ham, mushrooms, artichokes, olives, capers, anchovies, oregano	12,00
Würstel tomato sauce, mozzarella, wurst sausage	8,50	4 Formaggi tomato sauce, mozzarella, ricotta, scamorza cheese, gorgonzola, grana padano	11,50
Romana tomato sauce, mozzarella, anchovies, oregano	8,50	Vegetariana tomato sauce, mozzarella, eggplant, courgette, potatoes, spinach, peppers	11,00
Napoletana tomato sauce, mozzarella, anchovies, capers, oregano	9,50	Tonno e cipolla tomato sauce, mozzarella, tuna, onions	9,00
Patate tomato sauce, mozzarella, potatoes	8,50	Parma tomato sauce, mozzarella, crudo Parma ham	10,00
Melanzane tomato sauce, mozzarella, eggplant	8,50	Veneta tomato sauce, mozzarella, mushrooms, sausage, onions	11,00
Salamino piccante tomato sauce, mozzarella, spicy salami	9,50		

add any of:

truffles, stracciatella, buffalo cheese	4,00
crudo ham, speck, porcini mushrooms, dried beef, spicy salami, grilled ham, french fries, wild mushrooms	3,00
any other added	1,50
double pasta	3,00
wholemeal pasta	2,00

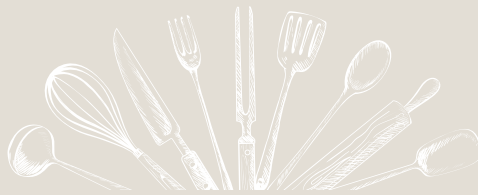
as mozzarella we mean "Fiordilatte"

prosciutto crudo is branded
"Parma" doppia corona

speck is artesanal from Trentino

spicy salami are made from "Levoni"

SERVICE CHARGE 2,00

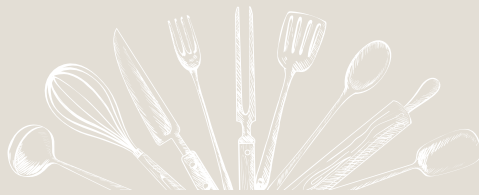


with buffalo mozzarella

Margherita di bufala	9,00	Boscaiola	12,00
tomato sauce, buffalo mozzarella, basil emulsion		tomato sauce, buffalo mozzarella, porcini mushrooms, parsley, grana padano flakes	
Bufala	10,00	Viennese	12,00
tomato sauce, buffalo mozzarella, cherry tomatoes, basil emulsion		tomato sauce, buffalo mozzarella, potatoes, speck	
Usi	12,00	Luce	12,00
tomato sauce, buffalo mozzarella, cooked champignon mushrooms, grilled ham		tomato sauce, buffalo mozzarella, speck, cooked champignon	
Osteria	12,00	Brezza	12,00
tomato sauce, buffalo mozzarella, cherry tomatoes, rocket, cooked champignon mushrooms		tomato sauce, buffalo mozzarella, cherry tomatoes, olives, capers	

white pizzas (without tomato sauce)

Frida (Kahlo)	13,00	Chagall	10,00
mozzarella, burrata from Puglia, valeriana salad, Parma ham flakes		mozzarella, red chicory, brie, speck	
Fontana	9,00	Van Gogh	11,00
mozzarella, parmesan, rosemary, rolled bacon		mozzarella, mushrooms, spicy salami, brie	
De Chirico	11,00	Bruegel	10,00
mozzarella, cooked champignon mushrooms, spicy salami, rocket, grana padano		mozzarella, red chicory, ham, grana padano	
Monet	10,00	Kandinskij	13,00
mozzarella, courgettes, ricotta cheese, cherry tomatoes		mozzarella, eggplant, sun-dried tomatoes, black olives, stracciatella	
Picasso	10,00	Artemisia (Gentileschi)	13,00
mozzarella, stracchino cheese, cotto grilled ham		mozzarella, burrata from Puglia, grilled ham, grated grana padano	
		Giotto	10,00
		mozzarella, courgettes, peppers, eggplant	



aperitif

Spritz bianco Prosecco, seltz	5,00
Aperol Spritz Aperol, prosecco, seltz	5,00
Campari Spritz Campari Bitter, Prosecco, Seltz	5,00
Negroni Martini rosso, Campari bitter, Gin	8,00
Americano Martini rosso, Campari bitter, Seltz	8,00
Sbagliato Martini rosso, Campari bitter, Prosecco	8,00
Aragosta (analcoholic) Orange juice, Sanbitter	5,00
Verona (analcoholic) Orange juice, kiwi, pineapple, lemon	6,00
Gingerino	3,50
Campari	3,50
Sanbitter	3,50
Crodino	3,50

soft drinks

Can 33 cl Coca-cola, Fanta, Sprite, Fanta bitter, Chinotto, tonica water, Lemonsoda, Coca-cola zero, lemon tea, peach tea	3,50
Fruit juice Pineapple, orange, peach	3,00
Mineral water Sparkling or natural 0,75 l	3,50
Coca-cola draught small 30 cl draught medium 50 cl	3,50 6,00

house wines carafe

Red, White Sparkling	1/4 liter	3,50
	1/2 liter	6,00
	1 liter	12,00



beers on tap



MORETTI "BAFFO D'ORO" (Italy)
 4,8° clear, low fermentation
 small 0,20 l 3,50
 medium 0,40 l 6,00
 carafe 1,5 l 16,00



MORETTI "LA BIANCA" (Italy)
 5,0° clear, wheat malt,
 barley malt, top fermentation
 small 0,20 l 4,00
 medium 0,40 l 7,00
 carafe 1,5 l 20,00



MORETTI "LA ROSSA" (Italy)
 double malt red 7,2°
 low fermentation
 small 0,20 l 4,00
 medium 0,40 l 7,00
 carafe 1,5 l 20,00



ERDINGER WEISSBIER
 (Baviera - Germany)
 Weizen 5,3° high fermentation
 small 0,30 l 5,00
 medium 0,50 l 8,00
 carafe 1,5 l 20,00

MORETTI "BAFFO D'ORO" RADLER
 LEMON / SPRITE
 0,50 l 6,00

bottled beers



Ceres "Strong Ale"
 0,33 l 5,00
 7,7° bottom-fermented beer



Daura Damm
 0,33 l 5,00
 4,6° gluten-free light beer

Moretti beers



MORETTI "GRAND CRU"
 0,75 l 12,00
 6,8° special amber beer,
 high fermentation,
 refermented in the bottle



MORETTI "LA ROSSA"
 0,33 l 5,00
 7,2° Soft and full,
 notes of caramel and licorice



MORETTI "LA BIANCA"
 0,33 l 5,00
 5° Delicate and refreshing
 elegant and balanced aftertaste



MORETTI "IPA"
 0,33 l 5,00
 5,2° Balanced between the hoppy note
 and the sweet notes of caramel malt



MORETTI "BAFFO D'ORO"
 0,33 l 5,00
 4,8° lager beer, white foam,
 fine, compact and persistent



MORETTI "ZERO"
 0,33 l 5,00
 non-alcoholic lager beer,
 low fermentation



the Osteria's winery

glass of wine

Custoza Doc 3,50
Az. Agr. Aldo Adami

Lugana "I Frati" 5,00
Az. Agr. Cà dei Frati

Soave Class. Doc "San Michele" 4,00
(Organic Certificate)
Az. Agr. Cà Rugate

**Valpolicella Classico Doc
"Masù di Jago"** 4,00
Az. Agr. F.lli Recchia

Valpolicella Superiore Doc Ripasso 5,00
Az. Agr. Corte Rugolin

**Franciacorta "Cuvée Prestige"
Brut Docg** 8,00
Az. Agr. Cà del Bosco

Prosecco Sup. Valdobbiadene Docg 4,00
Az. Agr. Gemin

rosè wine

Bardolino Chiaretto Doc 20,00
Az. Agr. Aldo Adami

white wine

Soave Class. Doc "San Michele" 20,00
(Organic Certificate)
Az. Agr. Cà Rugate

Soave Classico Doc 22,00
(Organic Certificate)
Az. Agr. Coffele Alberto

**Soave Classico Doc
"Monte Fiorentina"** 26,00
Az. Agr. Cà Rugate

**Soave Classico Doc
"Cà Visco" (Organic Certificate)** 30,00
Az. Agr. Coffele Alberto

Custoza Doc 20,00
Az. Agr. Aldo Adami

Custoza Doc (Organic Certificate) 20,00
Az. Agr. Gorgo

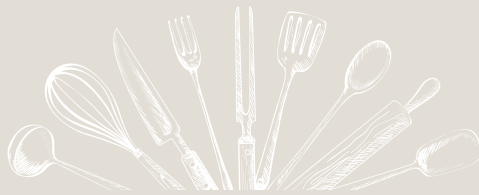
Lugana Doc "I Frati" 26,00
Az. Agr. Cà dei Frati

**Lugana Doc Barricato
"Brolettino"** 34,00
Az. Agr. Cà dei Frati

Gewurztraminer Doc - Alto Adige 35,00
Az. Agr. Kossler

Muller Thurgau Doc - Alto Adige 35,00
Az. Agr. Kossler

Sauvignon Doc - Alto Adige 35,00
Az. Agr. Kossler



the Osteria's winery

red wine

Bardolino Doc 20,00
Az. Agr. Aldo Adami

Valpolicella Classico Doc 22,00
Az. Vin. Corte Rugolin

Valpolicella Classico Doc (Organic Certificate) 22,00
Az. Agr. F.Ili Speri

Valpolicella Classico Doc 22,00
"Masùà di Jago"
Az. Agr. F.Ili Recchia

Valpolicella Class. Superiore Doc 38,00
"Sant'Urbano" (Organic Certificate)
Az. Agr. F.Ili Speri

Valpolicella Class. Superiore Doc 27,00
"Masùà di Jago"
Az. Agr. F.Ili Recchia

Valpolicella Class. Superiore Doc 28,00
"SanGiorgio"
Az. Vin. Corte Rugolin

Valpolicella Superiore Doc 32,00
Az. Agr. Musella

Valpolicella Class. Sup. Ripasso Doc 30,00
Az. Vin. Corte Rugolin

Valpolicella Classico Superiore 30,00
Ripasso Doc "Masùà di Jago"
Az. Agr. F.Ili Recchia

Valpolicella Class. Sup. Ripasso Doc 36,00
(Organic Certificate)
Az. Agr. F.Ili Speri

Valpolicella Superiore Doc Ripasso 36,00
"Musella"
Az. Agr. Musella

Amarone Classico Docg 60,00
"Masùà di Jago"
Az. Agr. F.Ili Recchia

Amarone Classico Docg 90,00
"Vigneto Monte Sant'Urbano"
(Organic Certificate)
Az. Agr. F.Ili Speri

Amarone Doc "Riserva Musella" 90,00
Az. Agr. Musella

Amarone Doc "Crosara de le Strie" 90,00
Az. Vin. Corte Rugolin

sparkling wines, dessert wines

Franciacorta "Cuvée Prestige" 60,00
Brut Docg
Az. Agr. Cà del Bosco

Franciacorta Brut Cuvée "Alma" 65,00
Az. Agr. Bellavista

Prosecco Sup. Valdobbiadene 26,00
Docg Brut
Az. Agr. Gemin

Prosecco Sup. Valdobbiadene 26,00
Docg Extra Dry
Az. Agr. Gemin

Moscato d'Asti Docg "Gianni Doglia" 26,00
Az. Agr. Gianni Doglia

Recioto della Valpolicella Classico 45,00
Docg "Masùà di Jago"
Az. Agr. F.Ili Recchia



coffee

Espresso, decaffeinated, barley	2,00
Espresso with spirits	2,50
Cappuccino, tea, chamomile	3,50
Cold blended coffee drink	5,00
Cold blended coffee drink with whisky cream	7,00
Ginseng coffee	3,50
Macchiatone	3,00

spirits

Montenegro, Ramazzotti, Amaro del Capo, Braulio, Jägermeister, Fernet Branca, Branca Menta, Lucano, Averna, Petrus, Unicum, Prugna, Disaronno, Sambuca, Vecchia Romagna, Stravecchio, Grand Marnier, Cointreau	4,00
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whisky

Jack Daniel's	6,00
Oban 14 years	9,00
Lagavulin 16 years (Isle of Islay)	9,00

rum

Matusalem 7 years	8,00
Diplomatico	8,00
Zacapa - Guatemala Centa 23 años	11,00

aged grappa

Diciotto Lune Grappa "da meditazione"	6,00
Grappa d'Amarone Barricata	6,00
Grappa Trentina Barrique	5,00

bivitigno grappa

AROMATIC Gewürztraminer e Moscato	5,00
LOUD Marzemino e Teroldego	5,00
DELICATE Chardonnay e Müller-Thurgau	5,00

icy liqueur

Anima Nera (licorice), Limoncino, green apple, blueberry, whisky cream, dry Vodka, Mint Vodka	4,00
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Osteria Mattarana
Via Mattarana, 38 - Verona
Telefono 045 8920547