



Osteria da Filippo supports Médecins San Frontières.

Part of the incomes goes monthly to support the organization

Gli Antipasti

Bruschetta	7,00€	Olives	4,50€
tOsteria's own made traditional Italian bread. Filling options include meat or vegetables, usually comes with mozzarella.			
Stuffed chili	6,00€	tris formaggi	8,00€
4-5 chili peppers filled with tuna			
Caprese salaatti	7,00€	tris salumi	8,00€
mozzarella, tomato, basil			
Crostini all'aglio	3,00€	Antipasti - "Vespa 50"	10,00€
garlic crunchy bread			
Hummus	6,00€	Antipasti - "Vespa 125"	18,00€
chickpeas, garlic, lemon, tahini			
		Salad starter	4,00€
		small green salad, mozzarella	

Le Pizze

Margherita	11,00€	Capricciosa	14,00€
tomato sauce, fresh tomato, basil, and mozzarella			
Paesana	13,00€	Calabrese	14,00€
spinach, garlic, fresh tomato, ricotta, mozzarella			
Tonno	13,00€	Saporita	14,00€
tomato sauce, fresh tomato, onion, tuna, mozzarella			
Bolognese	13,00€	Golosa	14,00€
tomato sauce, Osteria's own Ragú alla Bolognese meat sauce, mozzarella			
Prosciutto	13,00€	Napoli	14,00€
tomato sauce, fresh tomato, baked ham, oregano, mozzarella			
Salame	13,00€	Siciliana	14,00€
tomato sauce, Italian salami, fresh tomatoes, garlic, parmesan cheese, mozzarella			
4 formaggi	13,50€	Frutti di mare	14,00€
cream sauce, onion, gorgonzola, cheese curds, ricotta, mozzarella			
Verdure grigliate	13,50€	Carbonara	14,50€
tomato sauce, grilled vegetables, onion, mozzarella (vegan version available)			
Melanzane	14,00€	Verdeoro	16,00€
tomato sauce, eggplant, onion, fresh chili, brie cheese, mozzarella			
Fantasia	14,50€	Lukko	17,00€
cream sauce, friarielli, sun-dried tomatoes, smoked bacon, walnut, onion, mozzarella			
Finlandia	14,50€	Cacciatore	17,00€
tomato sauce, smoked salmon, sour cream, onion, sun-dried tomato, mozzarella			
Monna Lisa	14,50€		
spinach, garlic, friarielli, sun-dried tomatoes, goat cheese, mozzarella, walnuts.			

1 Calzoni

Prosciutto e funghi tomato sauce, fresh tomato, baked ham, mushrooms, mozzarella	14,00€	Ricotta e spinaci cream sauce, spinach, mushrooms, Ricotta, olives, mozzarella	14,00€
Verdure grigliate tomato sauce, grilled vegetables, onion, mozzarella (vegan version available)	14,00€	Alla napoletana cream sauce, onion, salami, ricotta, eggs, mozzarella	15,00€

Gluten free pizza +2€ (not calzone) Kids Pizza = price - 30%

Extra toppings ----- also for pasta

- + 0,50€** Garlic - arugula - grana cheese - fresh chili - onion - sour cream - fresh tomatoes - capers - mozzarella
- + 1,00€** Zucchini - friarielli - pepper - artichokes - Mushrooms - ricotta cheese - gorgonzola cheese - goat cheese, olives - Brie - eggplant - Tuna - sun-dried tomatoes - egg - chicken
- + 2,00€** Salmon - salami - smoked ham - dried cured ham - smoked bacon - dried cured bacon - hot chili salami - Pork meat - house sausage - anchovies - shrimps - bolognese ragu

La Pasta

Alla Carbonara egg, dried cured bacon, parmesan	12,50€	Ai formaggi cream sauce, parmesan, gorgonzola, pecorino cheese	12,00€
Alla Bolognese house's Ragú alla Bolognese meat sauce, onion	12,00€	Pesto alla genovese basil, pine nuts, sun-dried tomato, garlic	12,00€
All' Arrabbiata tomato sauce, dried cured bacon, onion, chili	12,00€	Aglio olio e peperoncino tomato sauce, garlic, fresh chili	12,00€
Prosciutto e funghi cream sauce, dried cured ham, grilled mushrooms, onion	13,00€	Pomodoro, mozzarella e rucola tomato sauce, rucola, mozzarella	12,00€
Alla Puttanesca tomato sauce, olives, anchovies, capers, garlic	12,00€	Avocado e peperoncino Avocado, lemon zest, chili, garlic	13,00€
Al salmone e pinoli cream sauce, smoked salmon, pine nuts, lemon zest	13,00€	Agli spinaci e pollo cream sauce, chicken fillet, spinach	12,00€
Al Gorgonzola pere e noci cream sauce, gorgonzola, walnuts, pear	13,00€	Allo scoglio cream sauce, seafood, shrimps, sun-dried tomato	13,00€
Salsiccia, radicchio e vino rosso punaviini kermakastike, punasikuri, talon makkara	13,00€		

Gluten free pasta +2€ kids Pizza = price - 30%

i Risotti

We use Arborio rice and onion as a basis for all our risottos. The house recommends risotto as gluten-free option.

<i>Risotto ai 4 formaggi</i> cream sauce, four cheese, and herbs	14,50€	<i>Risotto alle zucchine e gamberetti</i> zucchini, shrimps, ginger	16,00€
<i>Risotto alla salsiccia e funghi</i> cream sauce, mushrooms, house's sausage, herbs	15,00€	<i>Risotto primavera</i> off-season vegetables, eg. carrots, zucchini, onions, artichokes, herbs	14,50€

i Tortellini

<i>Ricotta e spinaci</i> spinach and ricotta cheese	12,00€	<i>Pesto alla genovese</i> basil, pine nuts, sun-dried tomato, garlic	12,00€
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Le insalate

Base: Lettuce or iceberg lettuce as well as fresh tomatoes and seeds, served with bread

The house salad dressing contains: elderflower juice, olive oil, balsamic vinegar, apple wine vinegar, salt, lemon

<i>Radicchio salad</i> Radicchio, Grana tai Pecorino, dry cranberry, bean steak	11,00 €	<i>Avocado Salad</i> pomegranate, avocado, mozzarella. romaine salad, arugula	11,00 €
<i>Salmon Salad</i> spinach, cucumber, salmon, herbs (possible with tuna)	11,00 €	<i>Crudo e noci Salad</i> arugula, apple, dried cured ham, nuts, mozzarella (possible with chicken)	11,00 €

Small salad = price - 30%

I dolci - Desserts

Desserts made from authentic Italian recipes in our own kitchen.

<i>Tiramisù</i>	6,00€
<i>Pannacotta</i>	5,00€
<i>Today's cake</i>	7,00€
<i>Ice cream</i>	1 flavor 3,50€ 2 flavors 5,00€ 3 flavors 7,00€

La nostra pizza - Our pizza

Organic wheat flour, salt and water are used in the preparation of pizza dough, we use no chemical additives or yeasts. Sourdough is used for leavening in accordance with the old Italian tradition. Leavening takes place at controlled temperatures and lasts for 24 to 48 hours. The use of sourdough can promote digestion. In pizza toppings we use the best ingredients. Most of the cheeses and cuts are imported directly from Italy. All pizzas contain mozzarella and virgin olive oil. We also produce gluten-free pizzas using rice, maize and oat flour, almond flour.

La nostra pasta - Our pasta

We daily produce fresh pasta of durum wheat flour, wheat flour, water and eggs. Pasta is always made at the time of ordering. The cooking time is 7 to 10 minutes. At the customer's request, it is also possible to make pasta without eggs.

The word "osteria" in Italian comes from the old French word "oste", which in turn derives from the Latin word "hospite". The etymology of the word refers to the concept of hospitality. Today's Italian Osteria is an genuine restaurant serving wine and other drinks, as well as daily-changing meals.

I'm really happy to have you as my guest!