Leali
osteria

To start

Savoury rose bread with Maldon salt and coppa [1-3-7]	13

recommended for two people

Cured meats

Smoked prosciutto	14
Classic Bologna mortadella	12
Selection of cured meats (for two people) with giardiniera	25

Starters

Beef carpaccio, Riviera sauce [4-12]	11
Sardine toast [1-3-4-7-9]	12
Cabbage rolls, in bianco [1-7]	12
The pumpkin! cream, marinated and fried	12
Seasoned horse tartare with crostini [1-3-7-10-12]	14
Fried sage leaves [1-3-6-7-10]	7
Parmesan balls, marinara sauce [3-7]	10
Fried polenta, Gorgonzola sauce and mostarda [3-7-10]	12

Our starters are designed for sharing.
We therefore recommend choosing a selection of small plates.
Enjoy!

First courses

Risotto with stracchino cheese and roast jus [7-9]	17
(minimum two people)	
Casoncelli with bread and roast guinea fowl [1-3-7-9-12]	14
Tagliolini with butter and sage [1-3-7]	16
Brown Swiss ricotta 'Nuvole', herbs, melted butter and Parmesan [1-3-7]	18
(subject to the availability of Bagnolo ricotta)	

Main courses

Sweetbread with green pepper sauce [7-9-10]	25
Roast pork, grilled vegetables and herbs, chimichurri and jus	27
Fried rabbit with roast jus	28
Marinated lake pike with white polenta [4-7]	18
Beef cheek braised in wine [12]	19

Vegetable dishes

Sweet pepper with peperonata sauce [6]	12
Sautéed salad with olives, capers and pine nuts, parsley oil [6-10]	12

Desserts

Tiramisù [1-3-7]	8
Nougat and vanilla spumone [3-7]	8
Sweet rose cake [1-3-7]	10
Lemon cake with cream [1-3-7]	8

Still or sparkling water*	3
Cover charge and bread	3

*Table water is treated through a microfiltration system, in accordance with Italian law. It is served still or sparkling, with added carbon dioxide.

Allergens:

1. Cereals containing gluten - 2. Crustaceans - 3. Eggs and products thereof -
4. Fish and products thereof - 5. Peanuts - 6. Soybeans - 7. Milk and products thereof -
8. Nuts - 9. Celery - 10. Mustard - 11. Sesame seeds - 12. Sulphur dioxide and sulphites -
13. Lupin - 14. Molluscs

Slow Food Presidium