



FALL MENU

OSTERIA FALERIA SPECIALTIES

LOCAL CURED MEATS AND CHEESE PLATTER

Served with seasonal vegetable frittata, chestnut honey
and homemade mustards

SMALL: €12,00 – LARGE € 22,00

(Allergens: milk and dairy)

CRISPY BLACK PORK BELLY

Apple, Cesanese wine sauce, caciocavallo cheese stew € 10,00

(Allergens: sulfur dioxide and sulfites, milk and dairy)

PIEMONTESE FASSONA BEEF TARTARE

Artisanal mustard, fried egg yolk, and sweet and sour baby onions € 12,00

(Allergens: eggs and derivatives, mustard seed)

ROASTED OCTOPUS

'Nduja foam, octopus bagna cauda** € 11,00

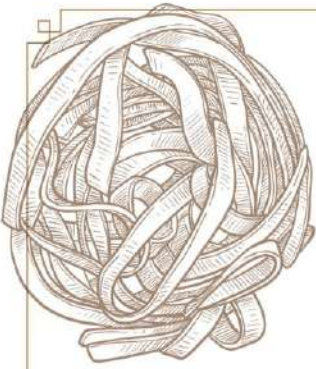
(Allergens: mollusks, gluten, fish, milk and dairy)

CANESTRATO DI MOLITERNO IGP CHEESE

Served with pumpkin chutney and chestnut honey € 9,00

(Allergens: milk and dairy)





FIRST COURSES

OSTERIA FALERIA'S AMATRICIANA

Roman fettuccine, crispy guanciale, Costoluto del Pollino tomato, Moliterno IGP cheese, balsamic vinegar* € 14,00
(Allergens: gluten, eggs, sulfur dioxide)

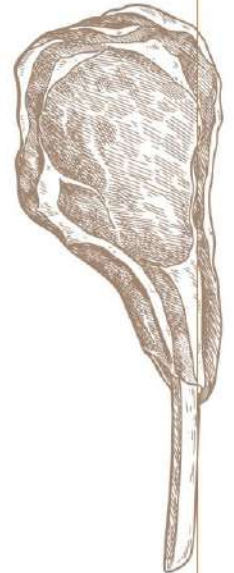
STUFFED PAPPARDELLE

Duck, vegetables, red wine sauce, and Parmigiano Reggiano DOP* €16,00
(Allergens: milk and dairy, gluten, sulfur dioxide and sulfites, celery)

SPAGHETTONE WITH LUPINO CLAMS

Parsley sauce and bottarga* € 15,00
(Allergens: mollusks, gluten, sulfur dioxide and sulfites)

*Our daily specials can be found on the chalkboard.
Our waitstaff will be happy to present them to you.*



MAIN COURSES

FRIED BABY SQUID AND ANCHOVIES

Served with seafood mayonnaise*** € 16,00
(Allergens: sulfur dioxide and sulfites, gluten, fish)

CUBE ROLL SLICED STEAK

Marinated spinach, Bernese sauce* € 22,00
(Allergens: eggs, milk and dairy, sulfur dioxide and sulfites)

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ROMAN TRADITIONAL CLASSICS

APPETIZERS

ROMAN-STYLE VEGETABLE FRITTER

Romanesco broccoli, ricotta-filled zucchini flower,
artichokes and fried sage € 9,00
(Allergens: sulfites, gluten)

LA CORATELLA

Lamb offal, red onion sauce, crispy onion ring** € 10,00
(Allergens: sulfur dioxide and sulfites)

TRIPPA

Veal tripe, tomato, mint, and Pecorino Romano cheese* € 9,00
(Allergens: celery, milk and dairy, sulfur dioxide and sulfites)

BEANS WITH PORK SKIN

Borlotti beans, tomato, and pork skin* € 9,00
(Allergens: celery, sulfur dioxide and sulfites)

FIRST COURSES

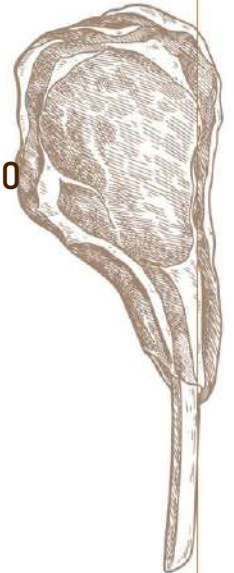
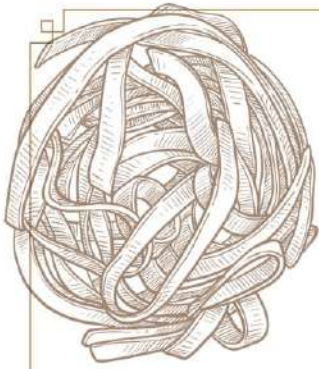
CACIO E PEPE SPAGHETTONE € 12,00
(Allergens: gluten, milk and dairy)

RIGATONI CARBONARA € 12,00
(Allergens: milk and dairy, eggs, sulfur dioxide and sulfites)

RIGATONI ALLA GRICIA € 12,00
(Allergens: gluten, milk and dairy, sulfur dioxide and sulfites)

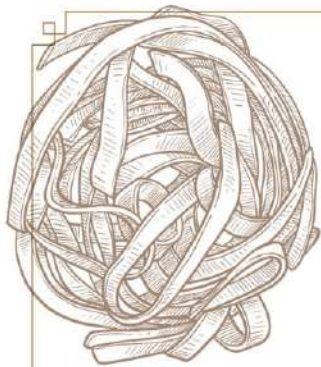
RIGATONI ALL'AMATRICIANA € 12,00
(Allergens: gluten, milk and dairy, sulfur dioxide and sulfites)

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ROMAN TRADITIONAL CLASSICS



MAIN COURSES

BOILED MEATBALLS

Boiled meatballs served with green sauce* € 14,00

(Allergens: gluten, milk and dairy)

VACCINARA OXTAIL STEW

Veal oxtail, tomato, pine nuts, and cocoa* € 14,00

(Allergens: sulfur dioxide and sulfites, tree nuts, celery)

SCOTTADITO LAMB CHOPS

Lamb chops scottadito, rosemary oil, and mashed potatoes € 16,00

(Allergens: milk and dairy)

ROMAN-STYLE CODFISH

Battered codfish served with tomato, raisins, and pine nuts sauce** € 16,00

(Allergens: fish, gluten, tree nuts)

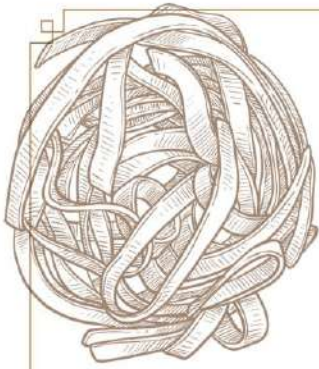


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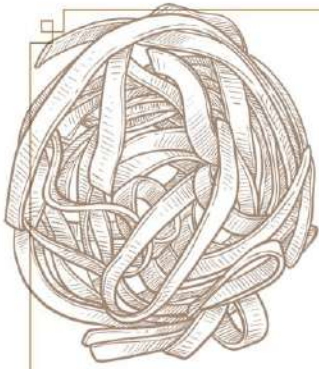


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SEASONAL SIDE DISHES

€ 5,00





FALERIA
Osteria
DESSERT

AUTUMN

**Millefeuille. Chestnut cream, meringue, chocolate ganache
and grapes chocolate**

€ 5,00

(Allergens: gluten, eggs, milk and dairy)

TIRAMISÙ FALERIA

Bitter cocoa sponge, mascarpone ice cream, coffee sauce, dark chocolate

€ 5,00

(Allergens: gluten, eggs, milk and dairy)

THE WRONG SABAYON

**Zabaione Chantilly, black pepper-flavored shortcrust pastry,
salted hazelnut caramel**

€ 5,00

(Allergens: eggs, gluten, milk and dairy)

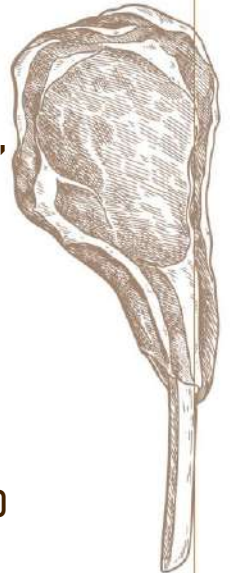
CARDAMOM PANNA COTTA

Lime and pistachio brittle € 5,00

(Allergens: milk and dairy, tree nuts)

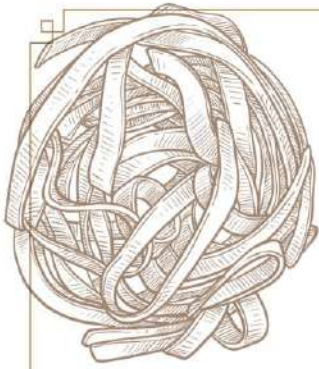
ICE CREAM AND SORBET TASTING (THREE VARIETIES) € 5,00

(Allergens: gluten, milk and dairy, eggs)





TASTING MENU - ROMAN CUISINE



BEANS WITH PORK SKIN

Borlotti beans, tomato, and pork skin*

(Allergens: celery, sulfur dioxide and sulfites)

CACIO E PEPE SPAGHETTONE

(Allergens: gluten, milk and dairy)

RIGATONI CARBONARA

(Allergens: milk and dairy, eggs, sulfur dioxide and sulfites)

SCOTTADITO LAMB CHOPS

Lamb chops scottadito, rosemary oil, and mashed potatoes

(Allergens: milk and dairy)

AUTUMN

Millefeuille. Chestnut cream, meringue, chocolate ganache and grapes

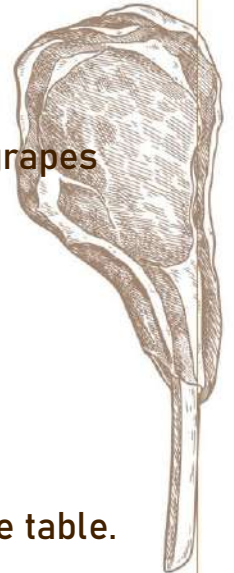
(Allergens: gluten, eggs, milk and dairy)

SWEET TREAT

€ 35,00

(Beverages not included)

For the tasting menu, we recommend the participation of the entire table.





TASTING MENU - OSTERIA FALERIA SPECIALTIES



PIEMONTESE FASSONA BEEF TARTARE

Artisanal mustard, fried egg yolk and sweet and sour baby onions

(Allergens: eggs and derivatives, mustard seeds)

ROASTED OCTOPUS

'Nduja foam, octopus bagna cauda**

(Allergens: mollusks, gluten, fish, milk and dairy)

SPAGHETTONE WITH LUPINO CLAMS

Parsley sauce and bottarga*

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FRIED BABY SQUID AND ANCHOVIES

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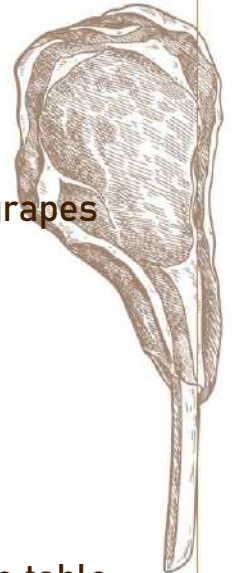
Millefeuille. Chestnut cream, meringue, chocolate ganache and grapes

(Allergens: gluten, eggs, milk and dairy)

SWEET TREAT

€ 39,00

(Beverages not included)



For the tasting menu, we recommend the participation of the entire table.



SERVICE CHARGE € 2,50

*The product is purchased fresh

**The product is purchased frozen

***The product is purchased fresh and processed by us