

ACQUA CIARA

Starters

- *Salumi's board with pickles* 18,00 €
- *Cheese's board with honey, jam, nuts and fruit mustard* 20,00 €
- *Salumi and cheese's board with pickles, honey, jam, nuts and fruit mustard* 19,00 €
- *Fassona Piemontese tartar with sour cream, toasted peanuts and black bread* 19,00 €
- *Fried sardines with datterini tomatoes, Sorrento lemon, capers and pinenut* 19,00 €

Fresh pasta (home made)



- *Pizzoccheri pasta with potato, cabbage and mountain cheese* 16,00 €
- *Cuttlefish ink Ravioli stuffed with red prawn Argentine ricotta cheese, green asparagus, caramelized orange peel, dry tomato, olive oil* 19,00 €
- *Porcini mushroom Tagliatelle with gorgonzola cheese fondue, and sage herb* 18,00 €
- *Tomato special Spaghetti (GUITAR STRINGS) with white vegetable ragout, fresh stracciatella cheese and basil* 17,00 €

Wi-fi: Vodafone guest
Password: AcquaCiara17

Osteria Acquaciara
via Giacomo Scalini 68
Brunate Loc. San Maurizio (CO)



Osteria Acquaciara

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Main courses

- *Polenta with biased beef cheeks* 18,00 €
- *Polenta with porcini mushrooms* 19,00 €
- *Parmesan green asparagus, norwegian salmon steak with melted Rosemary butter* 21,00 €
- *Rack of suckling pig with crispy bacon and potato pie* 22,00 €
- *Angus steak (550 gr -800 gr)* 7,50 € for hectogram
- *Fiorentina steak (1 Kg- 1.4 Kg)* 9,00 € for hectogram

Side Dish (for steak)

- *Butter and sage tagliatelle, mixed salad, baked potatoes, polenta.*



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Dessert home made

- *Tiramisù* 9,00 €
- *Caprese cake with vanilla sauce* 9,00 €
- *Crem caramel, raspberries and meringues* 9,00 €
- *Pineapple carpaccio marinated in Vin Santo and pink pepper with whipped cream and sesame puff pastry* 9,00 €

Cover Charge: 2.50 €

