


# THE ALL DAY MENU

Local cured Meats and Cheeses <sup>7</sup>	€ 22
Polp Osmo Caesar Salad <sup>1-4-7-3-12-14</sup>	€ 18
Salad with Wakame dressing, Miso Octopus, Parmesan and bread crumbs	
Caesar Salad As Tradition <sup>1-3-4-7-12</sup>	€ 18
Lettuce, Chicken, Parmesan Cheese sauce Anchovies, Bread crumbs	
Osmo Club <sup>1-3-7-12</sup>	€ 24
Pan brioches with Garlic Butter, Mayonnaise with Mustard, Chicken, Lettuce, Rigatino, Tomatoes	
Green Lentil Burger  <sup>1-3-6-7-9</sup>	€ 19
Avocado, sweet Onions, Wasabi, Daikon Mayonnaise	
Local Burgers <sup>1-7-12</sup>	€ 24
Beef Burger, Pecorino cheese, crispy Rigatino, sweet Onions, spicy Eggplant, Mayonnaise sauce	

# OSMO CUCINA

Vegetable Ribollita <sup>1-7-9-12</sup>	€18
crispy Vegetables, Chips of black Cabbage Toasted Brioche Bread	
Ricotta cheese Tortelli <sup>1-3-7-9-12</sup>	€ 20
Chard with salted Butter and black Lemon	
Tagliatella pasta 30 yolks <sup>1-3-7-9-12</sup>	€ 23
Beef ragout, cream of Parmesan cheese 36 months	
Sea Bass fillet <sup>4-7-9</sup>	€ 35
Turnip Tops, Anchovies and Stracciatella cheese	
Beef fillet with its stock <sup>7-9</sup>	€ 32
Broccoli tapenade, sweet Garlic cream	
Florentine T Bone Steak <sup>9-12-7</sup>	€ 8 etto
with Seasonal Vegetables	

## DOLCI

Ice cream Badiani	€ 8
Hazelnut Tiramisù <sup>3-7-8</sup>	€ 10
Seasonal Slice Fruit	€ 10

LEGENDA ALLERGENI FOOD ALLERGEN ICONS ;  
1 Glutine-Gluten, 2 Crostacei - Crustaceans, 3 Uovo - Eggs,  
4 Pesce - Fish, 5 Arachidi - Peanuts, 6 Soia - Soya, 7 Latte - Milk  
8 Noci - Walnuts, 9 Sedano - Celery, 10 Mostarda - Mustard  
11 Sesamo - Sesame, 12 Biossido di Azoto - Nitrogen Dioxide  
13 Molluschi - Mollusk, 14 Semi con guscio - Seeds with shell