



Degustazioni



TASTING HAS TO BE INTENDED THE SAME FOR THE WHOLE TABLE.

Here at Osteria Del Vicario we prefer fresh and seasonal products, to ensure continuity in our menus we sometimes work the raw material and we let it undergo blast freezing during processing, when this is not possible as in the case of vegetables to be consumed raw, we reserve us the right to slightly modify the recipes and communicate it when ordering.



cipolla



rapa



gnocchio



erbelite



zucca

Best of Vicario

Toast

White Bread, Slow-Cooked Beef, Green Sauce Egg Free and Tomato Mayonnaise

Tortelli

Homemade Fresh Pasta filled with Beetroot and Duck on a Topinambur Cream

Gnocchi

Homemade with just few flour, spicy roasted pumpkin and nuts crumble

Pork Tenderloin

Chickpeas Cream and Caramelized Onion

Dessert

Crepe brulee flavored with sage, pear chutney, white chocolate and walnuts cookie



carota



pastina



carciofo



candito



broccolo



patata

65€



sedano



Soup

Fish Broth with Black Truffle scent with coconut oil pan-seared Marinated Shrimp

Tongue

Tongue Ragù, Kataifi cannolo on traditional Tabbouleh

Risotto

Clams, Coriander Egnog, Dried Meat

Plin

Rhum and Ginger Marinated Sweetbread, Turmeric Dough Plin in a Porcini mushrooms broth, Black Tea Jelly and White Pepper

Fish Of The Day

Aji Amarillo, Savoy Caggabe, Blood Orange

Dessert

Passion Fruit Semifreddo, Vanilla Sponges and Caramelized Brazilian Nuts crumble

A la Carte

BUILD YOUR MENU WITH AT LEAST TWO COURSES, DESSERT EXCLUDED!

STARTERS

Tongue

Tongue Ragù, Kataifi cannolo on traditional Tabbouleh **17**

Toast

White Bread, Slow-Cooked Beef, Green Sauce Egg Free and Tomato Mayonnaise **15**

Mackerel

Sichuan Pepper infusion, Nori Seaweed Cracker and Cucumber **15**

FIRST COURSE

Tortelli

Homemade Fresh Pasta filled with Beetroot and Duck on a Topinambur Cream **21**

Gnocchi

Homemade with just few flour, spicy roasted pumpkin and nuts crumble **21**

Plin

Rhum and Ginger Marinated Sweetbread, Turmeric Dough Plin in a Porcini mushrooms broth, Black Tea Jelly and White Pepper **21**

MAIN COURSE

Pork Tenderloin

Chickpeas Cream and Caramelized Onion **27**

Fish Of The Day

Aji Amarillo, Savoy Cabbage, Blood Orange **27**

Coperto 5,00—Si prega di avvisare al momento dell'ordine per eventuali intolleranze o allergie.