

Osteria al Gallo

*Allergen is not a poison,
but someone has to pay attention to it*

If you suffer from food allergies or intolerances, report it to our staff who will be able to avoid the genres that contain products to which you are allergic or intolerant.

However, know that the foods and drinks offered in this room are produced in laboratories and administered in rooms where products containing the following allergens are used and served:

1. Cereals containing gluten, ie wheat, rye, barley, oats, spelled, kamutor their hybridized strains and derived products.
2. Crustaceans and products based on Crustaceans.
3. Eggs and egg products.
4. Fish and fish products.
5. Peanuts and peanut products.
6. Soybeans and soy products.
7. Milk and milk-based products (including lactose)
8. Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/liter in terms of SO₂.
13. Lupines and lupine products.
14. Molluscs and shellfish products.

Osteria al Gallo

Cover charge € 2,50

Appetizers

Cold cuts, horse meat with parmesan and rocket,
pickles and polenta with mushrooms ⁷ € 16,00

Grilled formaggella cheese on a bed of rocket ⁷ € 6,00

Sautéed mussels ^{1,14} € 14,00

Salad with king prawns tails and white celery* ^{2,9} € 9,50

Large Gallo salad

Salad, carrots, tomatoes, buffa lo mozzarella, tuna fish, olives, corn ^{4,7} € 10,00

Caprese Salad

Mozzarella, tomatoes, basil ⁷ € 8,50

Greek Salad

Tomatoes, Feta cheese, onions, olives, cucumbers and oregano ⁷ € 8,50

Baked Dishes

Polenta, Asiago cheese, bacon and mushrooms ⁷ € 9,00

Side dishes

Mixed vegetables grilled and sautéed € 5,00

Rosemary potatoes € 4,00

Mixed salad of the season € 4,00

Large mixed salad of the season € 7,00

Polenta € 3,50

*Can contain frozen/defrosted ingredients

Osteria al Gallo

First courses (Pasta & rice dishes)

Mushroom Risotto (minimum 2 people) ⁷	€ 9,50
Pears and taleggio cheese risotto Risotto (minimum 2 people) ⁷	€ 9,50
Tagliatelle with mushrooms ^{1,3}	€ 9,50
Pappardelle noodles with wild boar sauce ^{1,3,7,9}	€ 9,50
Gnocchi with duck sauce ^{7,9}	€ 9,50
Garganelli noodles del Gallo (cherry tomatoes, aubergines, melted cheese, thyme, oil and garlic) ^{1,3,7}	€ 8,50
Cream and bacon spaghetti (with rocket on request) ^{1,7}	€ 8,50
Penne alla norcina (sausage, truffle cream and mushrooms) ^{1,7}	€12,00
Fusilli alla zingara (duck sauce, cream, rosemary and chilli) ^{1,7,9}	€ 9,50
Gnocchi with melted butter ⁷	€ 7,00
Casoncelli with melted butter ^{1,3,7,9}	€ 9,50
Penne with tomato sauce ^{1,9}	€ 7,00
Plain pasta ^{1,7}	€ 6,00

*Can contain frozen/thawed ingredients

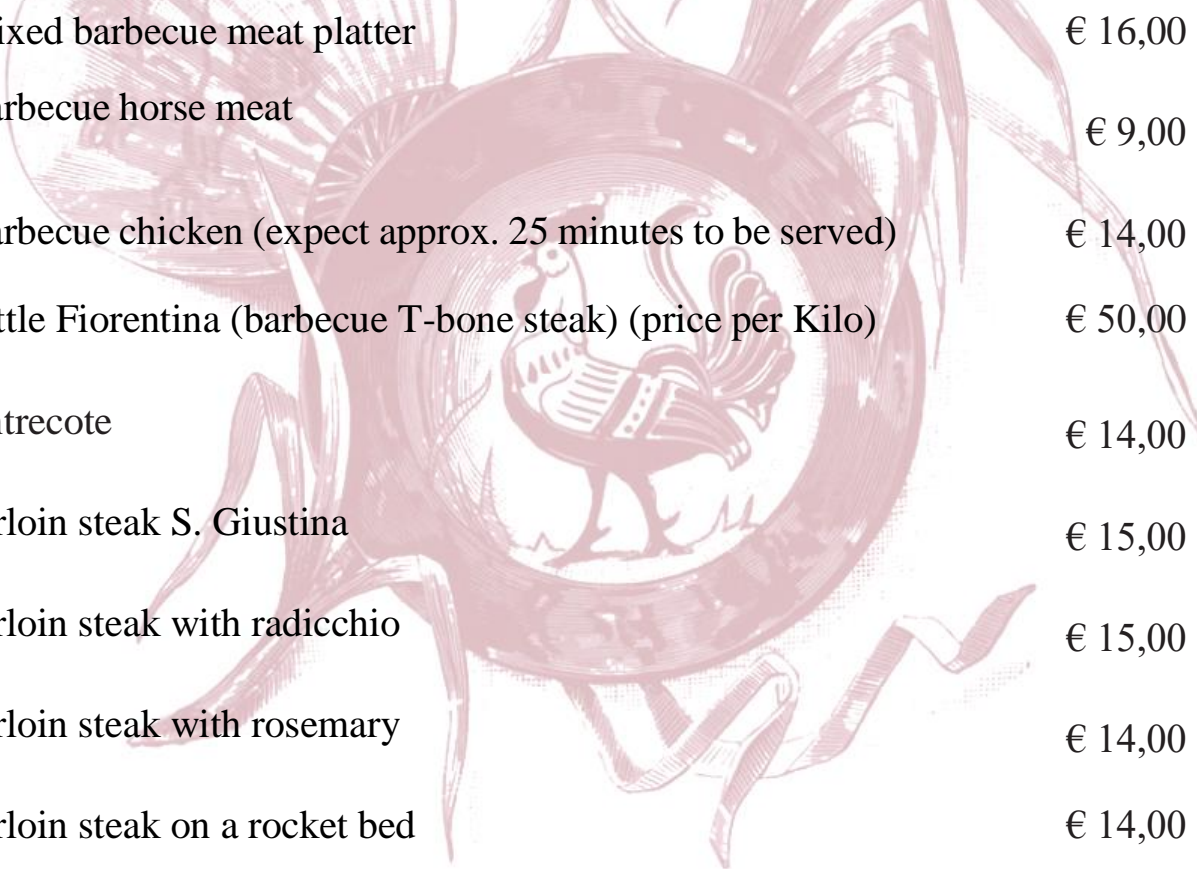
Osteria al Gallo

Spaghetti with garlic, oil, hot chili and prawns* ^{1,2}	€ 9,50
Spaghetti with tiger prawns in pizza dough (minimum 2 people)* ^{1,2}	€ 13,50
Spaghetti with Clams ^{1,14}	€ 15,00
Tagliatelle sausage red radicchio and red wine ^{1,3,7}	€ 10,00
Tagliatelle with zucchini and prawns* ^{1,3,7,14}	€ 8,50
Small pasta dish for kids ¹	€ 5,00
Small pasta dish for kids with meat (ragu') ^{1,7,9}	€ 7,00

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Main courses



Mixed barbecue meat platter	€ 16,00
Barbecue horse meat	€ 9,00
Barbecue chicken (expect approx. 25 minutes to be served)	€ 14,00
Little Fiorentina (barbecue T-bone steak) (price per Kilo)	€ 50,00
Entrecote	€ 14,00
Sirloin steak S. Giustina	€ 15,00
Sirloin steak with radicchio	€ 15,00
Sirloin steak with rosemary	€ 14,00
Sirloin steak on a rocket bed	€ 14,00
Sirloin steak with mushrooms	€ 18,00
Cut of horse meat on a rocket and parmesan bed	€ 15,00

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Fiorentina (barbecue T-bone steak) (price per Kilo)	€ 50,00
Grilled cheese ⁷	€ 7,00
Barbecue sausage with polenta	€ 7,00
Vegetarian plate (grilled cheese and vegetables)	€ 10,50
Beef or horse steaks with grilled vegetables or rosemary potatoes	€ 11,00
Shrimp tails with brandy sauce* ^{7,14}	€ 16,00
Perch fillets with mediterranean sauce* ⁴	€ 14,00
Great sauce of mussels, clams end prawns* ^{1,2,14}	€ 50,00
Barbecue bass or gilt-head bream (Summer Period) ⁴	€ 19,00

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Osteria al Gallo

Pizze

Marinara

Tomato, Oil , Garlic 1

€ 5,00

Margherita

Tomato, mozzarella 1,7

€ 6,50

Pugliese

Tomato, mozzarella, onions 1,7

€ 7,00

Napoli

Tomato, mozzarella, anchoives 1,4,7

€ 7,00

Wurstel

Tomato, mozzarella, frankfurters 1,7

€ 7,00

Romana

Tomato, mozzarella, anchoives, capers 1,4,7

€ 7,50

Prosciutto

Tomato, mozzarella, baked ham 1,7

€ 8,00

Prosciutto e funghi

Tomato, mozzarella, baked ham, mushrooms 1,7

€ 8,50

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Tonno

Tomato, mozzarella, tuna ^{1,4,7} € 8,00

Tonno e cipolle

Tomato, mozzarella, tuna, onions ^{1,4,7} € 8,50

Capricciosa

Tomato, mozzarella, baked ham, mushrooms, artichokes ^{1,7} € 8,50

Quattro stagioni

Tomato, mozzarella, baked ham, mushrooms, artichokes,
olivs ^{1,7} € 9,00

Caprese

Tomato, buffalo mozzarella, sliced tomato, oregano ^{1,7} € 8,50

Crudo

Tomato, mozzarella, parma ham ^{1,7} € 9,00

Diavola

Tomato, mozzarella, spicy salami ^{1,7} € 7,50

Porcini

Tomato, mozzarella, mushrooms ^{1,7} € 10,00

Quattro formaggi

Tomato, mozzarella, parmesan, mountain cheese,
taleggio cheese ^{1,7} € 9,50

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David

Tomato, mozzarella, potatoes, brie, spicy salami ^{1,7} € 10,00

Vegetariana

Tomato, mozzarella, zucchini, aubergines, radicchio ^{1,7} € 9,00

Patate

Tomato, mozzarella, rosemary potatoes ^{1,7} € 7,50

Speck

Tomato, mozzarella, smoked raw ham ^{1,7} € 8,50

Speck e Brie

Tomato, mozzarella, smoked raw ham, brie ^{1,7} € 9,00

Nedra

Tomato, mozzarella, taleggio cheese, baked ham ^{1,7} € 8,50

Andrea

Tomato, mozzarella, anchoives, buffalo mozzarella, basil ^{1,4,7} € 8,50

Pier

Tomato, mozzarella, buffalo mozzarella, spicy salami, rocket ^{1,7} € 8,50

Taleggio Cavallo e Rucola

Tomato, mozzarella, taleggio cheese, smoked horse meat cut, rocket ^{1,7} € 11,00

Gallo

Tomato, mozzarella, sausage, mountain cheese, truffle sauce ^{1,7} € 14,00

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Corona pizza

Tomato, mozzarella, 'nduja, ricotta cheese ^{1,7} € 11,00

Calzone

Pizza pocket with tomato, mozzarella ^{1,7} € 7,00

Calzone farcito

Pizza pocket with tomato, mozzarella, baked ham, mushrooms ^{1,7} € 9,00

Calzone sbagliato

Pizza pocket with tomato, mozzarella, buffalo mozzarella, spicy salami, rocket ^{1,7} € 9,50

Fernanda

Tomato, mozzarella, buffalo mozzarella, spicy salami, anchovies, capers ^{1,4,7} € 10,00

Miru'

Tomato, mozzarella, zucchini, prawns*, rocket ^{1,2,7} € 9,00

Verde

Tomato, mozzarella, pesto sauce, artichokes ^{1,7,8} € 8,00

Max

Tomato, mozzarella, pesto sauce, artichokes, bacon ^{1,7,8} € 10,50

Paola

Tomato, buffalo mozzarella, sliced tomato, oregano, spicy salami, basil, hot chilli ^{1,7} € 10,00

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Julio

Tomato, mozzarella, ricotta cheese, radicchio rosso ^{1,7} € 8,50

Sameera

Mozzarella, Tomato, mushrooms, artichokes, cherry tomatoes, olives, basil, buffalo mozzarella ^{1,7} € 11,50

Luca

Tomato, mozzarella, buffalo mozzarella, capers, pesto sauce, spicy salami ^{1,7,8} € 9,00

Katio

Tomato, mozzarella, cream, rocket, parma ham ^{1,7} € 9,50

Pizza baby

-10% off the regular price

Focacce - Flatbreads

Simo

Parmesan, Oil ^{1,7} € 5,00

"C"

Mozzarella, Oil, garlic, hot chilly ^{1,7} € 6,50

Rosmarino

Oil, rosemary, coarse salt ¹ € 3,50

"W"

Mozzarella, parma ham, rocket ^{1,7} € 8,50

Extras

Cold cuts, buffalo mozzarella, mushrooms, tuna € 3,00

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Mozzarella, rocket, vegetables

€ 2,00

Dough ingredients:

Flour 00, mineral water, salt, oil, beer, corn flour, fresh yeast, lievito di birra fresco

Home made desserts

Chocolate cake ^{1,3,7}

€ 5,00

Apple pie ^{1,3,7}

€ 5,00

Cheese cake with nutella ^{1,3,7,8}

€ 5,00

Cheese cake with forest fruits ^{1,3,7}

€ 5,00

Crème brûlée ^{3,7}

€ 5,00

Tiramisù ^{1,3,7}

€ 5,00

Panna cotta with forest fruits ⁷

€ 5,00

Ice cream truffle drowned in coffee ⁷

€ 6,00

Sorbets

€ 3,00

Lemon sorbet (also available with licorice liquor) ⁷

Galletto ⁷

€ 1,50

Fruit

Strawberries with whipped cream ⁷

€ 5,00

Caramelized pineapple

€ 5,00

Fruit Salad

€ 5,00

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Ice creams

Cornetto , Magnum , Biscotto 7,1,8	€ 4,00
Crunchy black cherry ice cream 7,1,8	€ 3,00
Liuk	€ 3,00
Icicle	€ 1,00

Red wine decanters

Grappolo Marsadri on tap 1 lt	€ 11,00
Grappolo Marsadri on tap ¼ lt	€ 3,00
Grappolo Marsadri on tap ½ lt	€ 6,00
Marzemino Marsadri ¼ lt	€ 5,00
Marzemino Marsadri ½ lt	€ 9,00
Brolo Marsadri ¼ lt	€ 5,00
Brolo Marsadri ½ lt	€ 9,00
Brolo Superiore Marsadri ¼ litro	€ 7,00
Brolo Superiore Marsadri ½ litro	€ 14,00
Valpolicella Ripasso ¼ lt	€ 9,00
Valpolicella Ripasso ½ lt	€ 17,00

White wine decanters

Grappolo Marsadri on tap 1 lt	€ 11,00
Grappolo Marsadri on tap ¼ lt	€ 3,00
Grappolo Marsadri on tap ½ lt	€ 6,00
Lugana Marsadri ¼ lt	€ 8,00

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Lugana Marsadri ½ lt	€ 15,00
Cà Vigna sparkling ¼ lt	€ 3,50
Cà Vigna sparkling ½ lt	€ 7,00
Cà Vigna sparkling 1 lt	€ 13,00

Dessert wine

Moscato di Pantelleria (glass)	€ 5,00
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Drought beer

Krombacher	0,2	€ 3,00
Krombacher	0,4	€ 5,00
Krombacher Iced glass	0,5	€ 6,00
Krombacher	1 lt	€ 10,00
Paulaner Marzen (red)	0,2	€ 3,50
Paulaner Marzen (red)	0,4	€ 6,00
Paulaner Marzen (red)	1 lt	€ 12,00
Paulaner Zwickl (not filtered)	0,3	€ 4,50
Paulaner Zwickl (not filtered) Iced glass	0,5	€ 6,50
Wieze (Blanche) Ice	0,25	€ 4,00
Wieze (Blanche) Ice	0,5	€ 7,00

Bottled beers

Waizen	0,50	€ 6,00
Non alcoholic Beer	0,50	€ 6,00

Soft drinks

Mineral water (still or sparkling)	€ 2,50
Coke, Coke light, Coke zero, Sprite, Orange,	€ 3,00

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Lemonsoda, ecc

Hot drinks

Espresso	€ 1,30
Barley coffee, ginseng	€ 0
Decaf espresso	€ 1,40
Espresso with liquor	€ 1,80
Cappuccino	€ 2,50
The'	€ 2,50

Italian liquors From € 4,00

Grappe From € 3,50

Imported liquors From € 5,00

Red Wines

Bonarda Gennari	€ 12,00
Gutturnio Gennari	€ 13,00
Lambrusco Otello Ceci	€ 18,00
Nero di Lambrusco Otello Ceci	€ 23,00
Garda Classico Marsadri	€ 15,00
Aether Masottina	€ 18,00
Groppello Marsadri	€ 15,00
Marzemino Marsadri	€ 15,00
Valpolicella Classico	€ 20,00
Brolo Marsadri Rosso Superiore	€ 21,00
Rosso di Montepulciano	€ 20,00

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Barbera d'Asti Superiore DOCG	€ 23,00
Nobile Montepulciano	€ 27,00
Bolgheri rosso	€ 65,00
Valpolicella Ripasso	€ 26,00
Le Tense Sassella Valtellina Superiore	€ 42,00
Inferno Valtellina Superiore	€ 33,00
Nebbiolo ravello	€ 30,00
Dolcetto D'Alba	€ 21,00
Lagrein	€ 24,00
Brunello di Montalcino	€ 50,00
Rosso Toscana	€ 16,00
Grumello Nino Negri	€ 30,00
Amarone Valpolicella	€ 41,00
Sangue di Giuda (sweet wine)	€13,00

White and Rosé Wines

Lugana Marsadri	€ 22,00
Bianco del Pioppo	€ 17,00
Custoza	€ 16,00
Bolgheri Bianco	€ 26,00
Champagne Gremillet Brut	€ 55,00
Prosecco Val D'Oca	€ 23,00
Gewurztraminer	€ 24,00
Prosecco Millesimato	€ 19,00

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Chiaretto Marsadri	€ 16,00
Rosè Cuvè Brut Franzosi	€ 20,00
Passito di Pantelleria (sweet wine)	€ 22,00

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