

L'Hostaria

our menu

APPETIZERS

*Cuttlefish ribbons with crispy
julienned vegetables*

€ 18,00

with truffle € 23,00 14

*Grilled Sardinian culurgiones
(stuffed pasta) on sweet pepper
chutney*

€ 18,00 1 7

*Tuna tartare with avocado, mint,
and crushed pistachios*

€ 18,00

with truffles € 23,00 4 8

*Beef tartare with caramelized onion
and shredded mint*

€ 18,00

con tartufo € 23,00 6

*Chef's mussel stew in a light tomato
and herb broth*

€ 16,00 14

*Selection of local cured meats and
cheeses*

€ 15,00 7

*Beef rump carpaccio with Granglona cheese
shavings*

€ 18,00

with truffle € 23,00 7

L'Hostaria

our menu

APPETIZERS

*Cuttlefish ribbons with crispy
julienned vegetables*

€ 18,00

with truffle € 23,00

*Grilled Sardinian culurgiones
(stuffed pasta) on sweet pepper
chutney*

€ 18,00

*Tuna tartare with avocado, mint,
and crushed pistachios*

€ 18,00

with truffles € 23,00

*Beef tartare with caramelized onion
and shredded mint*

€ 18,00

con tartufo € 23,00

*Chef's mussel stew in a light tomato
and herb broth*

€ 16,00

*Selection of local cured meats and
cheeses*

€ 15,00

*Beef rump carpaccio with Granglona cheese
shavings*

€ 18,00

with truffle € 23,00

L'Hostaria

our menu

FIRST COURSES

*Fresh egg tonnarelli with French
alpine butter and black truffle*
€ 26,00

Half rigatoni with carbonara sauce
€ 18,00
with truffle € 23,00

*Two-tone Sardinian gnocchetti with
Cugnana mussels, cherry tomatoes,
and lemon zest*
€ 18,00

*Durum wheat spaghetti with pistachio
pesto, red prawn tartare, and coral
sauce*
€ 24,00

L'Hostaria

Our menu

MAIN COURSES

Grilled Sardinian beef rib steak
€ 7,00 per 100 g
with truffe € 8,00 per 100g
Approx. 1kg, recommended for 2 people

Sliced sirloin steak with oven-roasted potatoes
€ 25,00
with truffle € 30,00

Beef fillet wrapped in lardo with black truffle
€ 32,00

Catch of the day
€ 7,00 per 100g

Chef's fried calamari
€ 22,00

L'Hostaria

SIDE DISHES

Sautéed wild chicory
€ 8,00

House-style oven-baked potatoes
€ 8,00

Fennel and orange salad
€ 7,00

Grilled vegetables
€ 8,00

French fries € 7,00

DESSERTS

Chef's tiramisu
€ 8,00

Mango, lime and mint mousse
€ 7,00

Cheesecake with house-made dressing
€ 8,00

Seadas
€ 8,00

Truffle topping for desserts
€3,00

Water
€ 3,00

Coffee € 2,50

Amaro (digestive)
€ 4,00

Cover charge
€ 4,00

Our menu

L'Hostaria

Allergen informations

1 GLUTEN

Cereals such as wheat, rye, barley, oats, spelt, kamut, and their hybridized strains and derivatives.

2 CRUSTACEANS

Shrimp, prawns, lobster, crab, and similar shellfish from saltwater or freshwater

3 EGGS AND PRODUCTS THEREOF

Present in pasta, sauces, baked goods, and desserts.

4 FISH

Present even in small percentages in sauces, stocks, and condiments.

5 PEANUTS AND PRODUCTS THEREOF

Used in packaged snacks, sauces, creams, or seasonings, even in trace amounts.

6 SOYA

Soy milk, tofu, soy sauce, soy-based pasta and similar products.

7 MILK AND DAIRY PRODUCTS

Milk, yogurt, butter, cheese, cream, ice cream, cakes, and other dairy-based items.

8 NUTS

Almonds, hazelnuts, walnuts, cashews, Brazil nuts, pistachios, macadamias, and products containing them in whole or processed form.

9 CELERY AND PRODUCTS THEREOF 10 MUSTARD AND PRODUCTS THEREOF

Present in soups, vegetable broths, sauces, and ready-made dishes.

Si può trovare nelle salse e nei condimenti, specie mostarda



11 SESAME SEEDS

Semi interi usati per il pane, farine anche se lo contengono in minima percentuale

SULPHUR DIOXIDE AND SULPHITES

Present in pickled products, jams, dried mushrooms, wine, and some vegan foods.

12

13 LUPIN AND PRODUCTS THEREOF

Found in some vegan flours, baked goods, and meat substitutes.

14 MOLLUSCS

Snails, mussels, clams, oysters, scallops, cockles, and similar