

# 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 / kgor 10mg / liter in terms of SO<sub>2</sub>.
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 € 16,00

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

Salad with king prawns tails and white celery\* € 9,50

## **Large Gallo salad**

Salad, carrots, tomatoes, buffa lo mozzarella, tuna fish, olives, corn € 9,50

## **Caprese Salad**

Mozzarella, tomatoes, basil € 8,50

## **Greek Salad**

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

## **Baked Dishes**

Polenta, Asiago cheese, bacon and mushrooms € 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)	€ 9,50
Pears and taleggio cheese risotto Risotto (minimum 2 people)	€ 9,50
Tagliatelle with mushrooms	€ 9,50
Pappardelle noodles with wild boar sauce	€ 9,50
Gnocchi with duck sauce	€ 9,50
Garganelli noodles del Gallo (cherry tomatoes, aubergines, melted cheese, thyme, oil and garlic)	€ 8,50
Cream and bacon spaghetti (with rocket on request)	€ 8,50
Fusilli alla zingara (duck sauce, cream, rosemary and chilli)	€ 9,50
Gnocchi with melted butter	€ 7,00
Casoncelli with melted butter	€ 9,50
Penne with tomato sauce	€ 7,00
Plain pasta	€ 6,00
Spaghetti with garlic, oil, hot chilli and prawns*	€ 8,50

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

Spaghetti with tiger prawns in pizza dough (minimum 2 people)*	€ 13,50
Tagliatelle with zucchini and prawns*	€ 8,50
Spaghetti with clams (Summer Period)	€ 12,50
Small pasta dish for kids	€ 5,00
Small pasta dish for kids with meat (ragu')	€ 7,00

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

## Main courses



Donkey stew whit polenta	€ 15,00
Mixed barbecue meat platter	€ 14,00
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)	€ 45,00
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
Fiorentina (barbecue T-bone steak) (price per Kilo)	€ 45,00
Grilled cheese	€ 7,00
Barbecue sausage with polenta	€ 7,00

\*Can contain frozen/defrosted ingredients

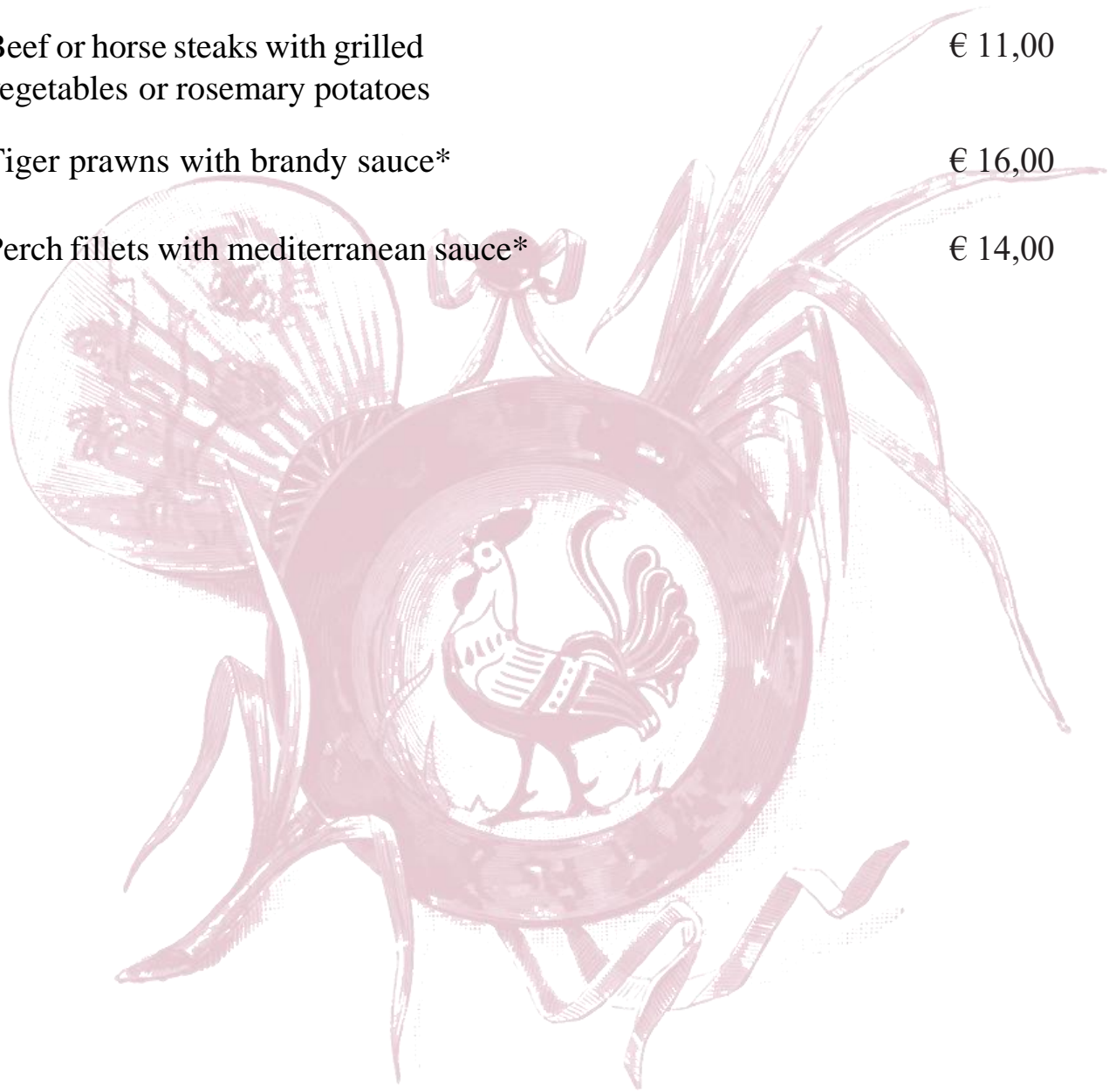
# Osteria al Gallo

Vegetarian plate (grilled cheese and vegetables) € 10,50

Beef or horse steaks with grilled vegetables or rosemary potatoes € 11,00

Tiger prawns with brandy sauce\* € 16,00

Perch fillets with mediterranean sauce\* € 14,00



\*Can contain frozen/defrosted ingredients



# Osteria al Gallo

## Pizze

### Marinara

Tomato, Oil , Garlic

€ 4,00

### Margherita

Tomato, mozzarella

€ 5,50

### Pugliese

Tomato, mozzarella, onions

€ 6,50

### Napoli

Tomato, mozzarella, anchoives

€ 6,50

### Wurstel

Tomato, mozzarella, frankfurters

€ 6,50

### Romana

Tomato, mozzarella, anchoives, capers

€ 7,00

### Prosciutto

Tomato, mozzarella, baked ham

€ 7,00

### Prosciutto e funghi

Tomato, mozzarella, baked ham, mushrooms

€ 7,00

### Tonno

Tomato, mozzarella, tuna

€ 7,00

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

## Tonno e cipolle

Tomato, mozzarella, tuna, onions € 7,50

## Capricciosa

Tomato, mozzarella, baked ham, mushrooms, artichokes € 7,50

## Quattro stagioni

Tomato, mozzarella, baked ham, mushrooms, artichokes, olivs € 8,00

## Caprese

Tomato, buffalo mozzarella, sliced tomato, oregano € 7,50

## Crudo

Tomato, mozzarella, parma ham € 7,50

## Diavola

Tomato, mozzarella, spicy salami € 6,50

## Porcini

Tomato, mozzarella, mushrooms € 9,50

## Quattro formaggi

Tomato, mozzarella, parmesan, mountain cheese, taleggio cheese € 8,50

## Dauida

Tomato, mozzarella, potatoes, brie, spicy salami € 9,00

## Vegetariana

Tomato, mozzarella, zucchini, aubergines, radicchio € 8,00

\*Can contain frozen/defrosted ingredients



# Osteria al Gallo

## Patate

Tomato, mozzarella, rosemary potatoes

€ 7,00

## Speck

Tomato, mozzarella, smoked raw ham

€ 7,50

## Speck e Brie

Tomato, mozzarella, smoked raw ham, brie

€ 8,00

## Nedra

Tomato, mozzarella, taleggio cheese, baked ham

€ 7,50

## Andrea

Tomato, mozzarella, anchoives, buffalo mozzarella, basil

€ 8,00

## Pier

Tomato, mozzarella, buffalo mozzarella, spicy salami, rocket

€ 7,50

## Taleggio Cavallo e Rucola

Tomato, mozzarella, taleggio cheese, smoked horse meat cut, rocket

€ 10,50

## Gallo

Tomato, mozzarella, sausage, mountain cheese, truffle sauce

€ 12,00

## Corona pizza

Tomato, mozzarella, 'nduja, ricotta cheese

€ 11,00

## Calzone

Pizza pocket with tomato, mozzarella

€ 6,50

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

## Calzone farcito

Pizza pocket with tomato, mozzarella, baked ham, mushrooms € 7,50

## Calzone sbagliato

Pizza pocket with tomato, mozzarella, buffalo mozzarella, spicy salami, rocket € 8,50

## Fernanda

Tomato, mozzarella, buffalo mozzarella, spicy salami, anchovies, capers € 9,00

## Miru'

Tomato, mozzarella, zucchini, prawns\*, rocket € 8,00

## Verde

Tomato, mozzarella, pesto sauce, artichokes € 7,50

## Max

Tomato, mozzarella, pesto sauce, artichokes, bacon € 8,50

## Paola

Tomato, buffalo mozzarella, sliced tomato, oregano, spicy salami, basil, hot chilli € 9,00

## Julio

Tomato, mozzarella, ricotta cheese, radicchio rosso € 8,00

## Sameera

Mozzarella, Tomato, mushrooms, artichokes, cherry tomatoes, olives, basil, buffalo mozzarella € 11,00

## Luca

Tomato, mozzarella, buffalo mozzarella, capers, pesto sauce, spicy salami € 8,50

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

## Ugo

Tomato, mozzarella, spicy salami, mushrooms, brie

€ 9,00

## Cace

Tomato, mozzarella, asiago, porcini, speck

€ 14,00

## Katio

Tomato, mozzarella, cream, rocket, parma ham

€ 8,50

## Pizza baby

-10% off the  
regular price

## Focacce - Flatbreads

### Simo

Parmesan, Oil

€ 5,00

### "C"

Mozzarella, Oil, garlic, hot chilly

€ 6,00

### Rosmarino

Oil, rosemary, coarse salt

€ 3,50

### Ai salumi

Oil, sausage slices

€ 8,50

### "W"

Mozzarella, parma ham, rocket

€ 8,00

### Extras

Cold cuts, buffalo mozzarella, mushrooms, tuna

€ 2,50

Mozzarella, rocket, vegetables

€ 1,50

\*Can contain frozen/defrosted ingredients



# Osteria al Gallo

## Dough ingredients:

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

## Home made desserts

Chocolate cake € 5,00

Apple pie € 5,00

Cheese cake with nutella € 5,00

Cheese cake with forest fruits € 5,00

Crème brûlée € 5,00

Tiramisù € 5,00

Panna cotta with forest fruits € 5,00

Ice cream truffle drowned in coffee € 5,00

## Sorbets

Lemon sorbet (also available with licorice liquor) € 3,00

Galletto € 1,50

## Fruit

Strawberries with whipped cream € 5,00

Caramelized pineapple € 5,00

## Ice creams

Cornetto , Magnum , Biscotto € 3,00

Crunchy black cherry ice cream € 2,50

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

Liuk € 2,50

Icicle € 1,00

## *Red wine decanters*

Grappolo Marsadri on tap 1 lt € 10,00

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

Valpolicella Ripasso ¼ lt € 8,00

Valpolicella Ripasso ½ lt € 16,00

## *White wine decanters*

Grappolo Marsadri on tap 1 lt € 10,00

Grappolo Marsadri on tap ¼ lt € 3,00

Grappolo Marsadri on tap ½ lt € 6,00

Lugana Marsadri ¼ lt € 6,00

Lugana Marsadri ½ lt € 11,00

Cà Vigna sparkling ¼ lt € 3,50

Cà Vigna sparkling ½ lt € 7,00

Cà Vigna sparkling 1 lt € 12,00

\*Can contain frozen/defrosted ingredients



# Osteria al Gallo

## Dessert wine

Moscato di Pantelleria (glass) € 4,00

## 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 € 5,00

## Soft drinks

Mineral water (still or sparkling) € 2,50

Coke, Coke light, Coke zero, Sprite, Orange,  
Lemonsoda, ecc € 3,00

## Hot drinks

Espresso € 1,20

Barley coffee, ginseng € 1,50

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

Decaf espresso	€ 1,40
Espresso with liquor	€ 1,60
Cappuccino	€ 2,20
The'	€ 2,00

Italian liquors	From	€ 4,00
Grappe	From	€ 3,50
Imported liquors	From	€ 5,00

## Red Wines

Bonarda Gennari	€ 12,00
Gutturnio Gennari	€ 13,00
Nero di Lambrusco Otello Ceci	€ 23,00
Garda Classico Marsadri	€ 14,00
Aether Masottina	€ 18,00
Groppello Marsadri	€ 14,00
Marzemino Marsadri	€ 14,00
Cabernet Masottina	€ 16,00
Valpolicella Classico	€ 19,00
Brolo Marsadri Rosso Superiore	€ 19,00
Rosso di Montepulciano Poliziano	€ 20,00
Barbera d'Asti Superiore DOCG	€ 23,00
Nobile Montepulciano	€ 27,00
Rosso di Montalcino Capanna	€ 32,00
Valpolicella Ripasso	€ 25,00
Le Tense Sassella Valtellina Superiore	€ 42,00

\*Can contain frozen/defrosted ingredients

# Osteria al Gallo

Inferno Valtellina Superiore	€ 33,00
Nebbiolo ravello	€ 30,00
Dolcetto D'Alba	€ 21,00
Lagrein	€ 15,00
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	€ 17,00
Lugana Pilandro	€ 20,00
Lugana Bulgarini	€ 24,00
Custoza	€ 16,00
Champagne Gremillet Brut	€ 50,00
Prosecco Masottina	€ 18,00
Gewurztraminer	€ 20,00
Prosecco Millesimato	€ 24,00
Chiaretto Marsadri	€ 14,00
Rosè Cuvèè Brut Franzosi	€ 18,00
Passito di Pantelleria (sweet wine)	€ 22,00

\*Can contain frozen/defrosted ingredients