



Osteria MATTARANA

RISTORANTE PIZZERIA





Opening time of **RESTAURANT:**

Lunch from **12.00** p.m. till **2.30** p.m.

Dinner from **6.30** p.m. till **11.00** p.m.

Opening time of **PIZZERIA:**

Lunch from **12.00** p.m. till **2.30** p.m.

Dinner from **6.30** p.m. till **0.00** p.m.

ADVICE FOR CLIENTS WITH FOOD INTOLERANCE OR ALLERGIES.

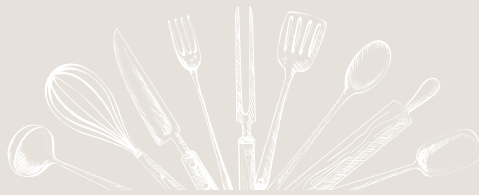
In accordance with the Direttiva Allergeni - 2003/89/CE and with the aim of protecting and safeguarding the health of our clients and to give a better service, we would like to communicate the following:

our products contain, or may contain, ingredients (or traces of ingredients) that are included in the list of allergens.

Cereals containing gluten and derived products, crustaceans, eggs, fish, nuts, soya, milk (including lactose), celery, mustard, sesame seeds and all their derived products, as well as sulfites in the wine.

We advise our guests that booking a table will not assure you that it is immediately available, but it means that you have precedence over those who have not booked.

Access to the children's playground is free of charge but children must be supervised by their parents or carers. The restaurant takes no responsibility for what happens in the playground.



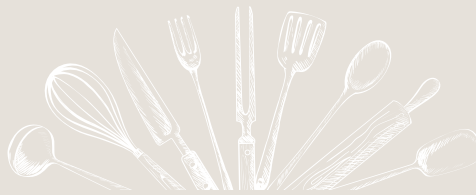
Appetizers

Osteria's starter (recommended for 2 people) With typical Coppa, rolled Pancetta, Cimbro cheese, olives from Ascoli, spicy lard, valeriana salad and champignons, Speck from Trentino, served with polenta and fried gnocchi	26,00	The sea of Osteria (recommended for 2 people) with shrimp cocktail, marinated pike with polenta, swordfish carpaccio, scallops au gratin (2 pcs)	28,00
Mixed plate of cold cuts with meat and Cimbro cheese served with fried gnocchi (recommended for 2 people)	18,00	Peppered mussels with toasted bread, tomato sauce and spicy olive oil	15,00
Crudo Parma ham with Stracciatella cheese	12,00	Scallops au gratin (3 pieces)	12,00
Fried dumplings with crudo Parma ham	12,00	Marinated pike with polenta	12,00
Polenta served with Sopressa salami and Gorgonzola cheese	10,00	Swordfish carpaccio served with valeriana salad	13,00
Mixed plate of cheese served with honey and jam	12,00	Roasted octopus tentacles on tomato and basil sauce	13,00
Bruschettas with little tomatoes and stracciatella cheese	8,00	Octopus salad with boiled potatoes	14,00



First courses

Fresh pasta fettuccine with speck and mushrooms (with cream sauce)	11,00	Sautéed pasta with garden vegetables	11,00
Fresh pasta fettuccine with melted butter with grains of black truffle from Lessinia	13,00	Spaghetti with confit tomatoes and basil	9,00
Handmade potato gnocchi with bolognese sauce	10,00	Spaghetti with seafood	18,00
Handmade potato gnocchi with crunchy crudo Parma ham powder	13,00	Spaghetti with clams	16,00
Bigoli pasta with amatriciana sauce	11,00	Spaghetti with mussels and clams (without tomato sauce)	16,00
Bigoli pasta with carbonara sauce (made with eggs and bacon)	11,00	Potato gnocchi with shrimps and saffron (with cream sauce)	14,00
Bigoli with hare ragout	11,00	Handmade pasta with shrimps and cherry tomatoes (with cream sauce)	14,00
Maccheroncini pasta with cherry tomatoes, basil and buffalo mozzarella	10,00	Risotto with seafood (min. 2 pers.) a portion	16,00
Risotto with Amarone red wine (min. 2 pers.) a portion	14,00	Handmade fettuccine with mushrooms and scallops (with cream sauce)	13,00



Second courses

Great Grill with salted meat from Trento, chicken breast, rib of beef, luganega, pork chop and polenta	26,00	Sliced beef fillet with balsamic vinegar and grilled vegetables	23,00
Grilled boneless rib-eye Angus steak with oven-baked potatoes	18,00	Chicken breast served with grilled vegetables	14,00
Breaded pork chop served with french fries	15,00	Seitan steak with Amarone red wine served with oven-baked potatoes	16,00
Grilled salted meat from Trento with oven-baked potatoes	18,00	Seitan steak with porcini mushrooms served with oven-baked potatoes	16,00
Sliced beef fillet with Amarone red wine with oven-baked potatoes	23,00	Breaded tofu steak served with oven-baked potatoes	16,00
Grilled sliced beef fillet served with valeriana salad and oven-baked potatoes	23,00	Grilled sea-bass	18,00
Sliced beef fillet with green pepper served with oven-baked potatoes	23,00	Great fry-up with calamari rings and prawns	18,00
		Grilled sliced tuna with rosemary	16,00
		Sea-bass with leek and peppers	20,00
		Mixed grill of fish (recommended for 2 people) with monkfish, tuna steak, prawns	54,00



Side dishes

Oven-baked potatoes	4,00	Mixed salad	4,00
French fries	4,00	Grilled vegetables	5,00
Fried vegetables	5,00	Cold sides	4,00

Big Osteria's dishes (main dish)

Ham and melon Parma Ham and melon (only in season)	14,00	Godereccio Carne salà meat, potatoes, stracchino cheese, valeriana salad	16,00
Philadelphia Philadelphia cheese, Parma ham, fried bread	16,00	"Carne salà" carpaccio Carne salà meat, rocket, parmesan, pachino tomatoes	15,00
Italia Ham and buffalo mozzarella on rocket	15,00	Sultano Grilled eggplant, courgette, peppers served with scamorza cheese and mozzarella	14,00
Brace Ham, buffalo mozzarella balls, fried gnocchi and fried vegetables	16,00	Caprese Tomatoes, buffalo mozzarella, basil and extra virgin olive oil	13,00



Salad

Mozart

green salad, chicory, buffalo mozzarella balls, tuna, black olives "colossal", capers, corn 11,00

Paganini

green salad, rocket salad, cherry tomatoes, carrots, monte veronese cheese 11,00

Vivaldi

green salad, cherry tomatoes, tuna, buffalo mozzarella balls, potatoes, corn and rocket salad 11,00

Verdi

green salad, carrots, cherry tomatoes, shrimps, cocktail sauce, buffalo mozzarella balls, tuna 11,00

Beethoven

green salad, radicchio, tomatoes, buffalo mozzarella balls, boiled eggs, flakes of ham cooked on the grill 11,00

Bizet

green salad, tuna, cherry tomatoes, buffalo mozzarella balls, smoked swordfish 11,00

Teodorakis

green salad, radicchio, cherry tomatoes, buffalo mozzarella balls, tuna, shrimps, black olives "colossal", pink sauce 11,00

Stravinsky

green salad, tuna, rocket salad, fresh and dried tomatoes, carrots, buffalo mozzarella balls, olives, capers, corn and rustic artichoke 13,00

Nizzarda

green salad, cherry tomatoes, anchovies, pepperoni, artichokes, onion, boiled eggs, black olives 11,00

Caesar Salad

green salad, chicken breast, croutons, grated parmesan, pinzimonio sauce 15,00

Cleopatra Vegan

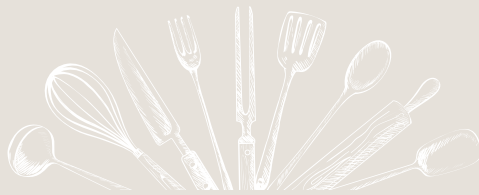
green salad, valeriana salad, carrots, corn, tomatoes, breaded tofu steak 15,00

Crisp flat pizzas

Olive oil, spicy little salami and parmesan 7,00

Olive oil and rosemary 5,00

Olive oil, rosemary and lard 7,00



Kids' corner

Kids' pizzas

Minnie tomato sauce, mozzarella	5,00	Topolino tomato sauce, mozzarella, ham, mushrooms	7,00
Gastone tomato sauce, mozzarella, Parma ham	6,00	Pippo tomato sauce, mozzarella, wurst sausage, french fries	7,00
Paperino tomato sauce, mozzarella, wurst sausage	6,00	Willy Coyote tomato sauce, mozzarella, french fries	7,00

Kids dishes

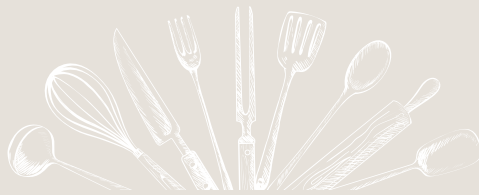
Mammolo penne pasta with melted butter	6,00	Bambi little dish of cotto ham	5,00
Gongolo penne pasta with tomato sauce	6,00	Tom & Jerry little grilled steak with french fries served with ketchup and mayonnaise	10,00
Brontolo penne pasta with bolognese sauce	6,00	Lello 6 pcs. chicken breast and french fries served with ketchup and mayonnaise	9,00
Pisolo gnocchi with bolognese sauce	6,00	Re Leone 2 grilled wurst sausage with french fries served with ketchup and mayonnaise	9,00
Cucciolo tortellini with cream and ham	6,00		



Pizzas

even with wholemeal flour

Coloniale	10,00	Valtellina	11,00
tomato sauce, mozzarella, stracchino cheese, bresaola, champignon mushrooms		tomato sauce, mozzarella, mushrooms, bresaola, rocket	
Pendola	10,00	Mattarana	11,00
tomato sauce, mozzarella, crudo ham, courgettes, brie		tomato sauce, mozzarella, courgettes, sausage, potatoes, stracchino cheese	
Gelsomino	10,00	Carretto	10,00
tomato sauce, mozzarella, sausage, onions, scamorza cheese, grana padano cheese		tomato sauce, mozzarella, chicory, gorgonzola, grana padano	
Armaduc	11,00	Fresca	10,00
tomato sauce, mozzarella, small spicy salami, mushrooms, onions, grana padano cheese		tomato sauce, mozzarella, cherry tomatoes, stracchino cheese, rocket	
Appetitosa	10,00	Montanara	11,00
tomato sauce, mozzarella, artichokes, sausage, brie, onions		tomato sauce, mozzarella, mushrooms, spicy salami, grilled ham	
Carbonara	10,00	Calzone	10,00
tomato sauce, mozzarella, bacon, scrambled eggs, grana padano cheese		tomato sauce, mozzarella, ham, mushrooms, ricotta cheese	
Bocciolo	10,00	Calzone piccante	11,00
tomato sauce, mozzarella, red chicory, mushrooms, brie		mozzarella, ham, ricotta cheese, spicy salami, chili oil, grana padano	
Matriosca	11,00	Tentazione	10,00
tomato sauce, mozzarella, mushrooms, scamorza cheese, bresaola		tomato sauce, mozzarella, eggplant, ham, grana padano	
Bucaneve	10,00	Gustosa	9,50
tomato sauce, mozzarella, mushrooms, sausage, ricotta cheese		tomato sauce, mozzarella, bacon, gorgonzola cheese	
Arcana	10,00	Tinozza	11,00
tomato sauce, mozzarella, asparagus, grana padano, ham		tomato sauce, mozzarella, cherry tomatoes, chicory, philadelphia cheese	
Ampolla	10,00	Rustica	11,00
tomato sauce, mozzarella, asparagus, sausage, crudo ham		tomato sauce, mozzarella, bacon, cherry tomatoes, sausage, grana padano	



Contadina tomato sauce, mozzarella, chicory, ricotta cheese, bacon	11,00	Parmigiana tomato sauce, mozzarella, eggplant, grana padano	9,00
Delicata tomato sauce, mozzarella, philadelphia cheese, speck	11,00	Grigliata tomato sauce, mozzarella, eggplant, courgettes, peppers, red chicory, philadelphia cheese	11,00
Gioia tomato sauce, mozzarella, bresaola, rocket, grana padano flakes	11,00	Saporita tomato sauce, mozzarella, eggplant, red chicory, potatoes, scamorza cheese, grana padano	11,00
Melodica tomato sauce, mozzarella, green asparagus, scamorza cheese, speck	10,00	Tartufata ai 5 formaggi tomato sauce, mozzarella, ricotta cheese, gorgonzola cheese, scamorza cheese, grana padano, truffles	14,00
Estate tomato sauce, mozzarella, cherry tomatoes, tuna, basil	9,50	Porcini e tartufo tomato sauce, mozzarella, porcini mushrooms, truffles	14,00
Barchessa tomato sauce, mozzarella, crudo ham, rocket, grana padano flakes	11,00	Frittolosa tomato sauce, mozzarella, french fries	9,00
Medievale tomato sauce, mozzarella, potatoes, scamorza cheese, ham grilled	11,00	Diavola tomato sauce, mozzarella, spicy salami, peppers, spicy olive oil, oregano	9,50
Buongustaia tomato sauce, mozzarella, gorgonzola cheese, Parma ham	10,00	Brunellesca tomato sauce, mozzarella, spicy salami, gorgonzola cheese, peppers, onions, anchovies, chilli pepper	11,00
Sfiziosa tomato sauce, mozzarella, potatoes, gorgonzola cheese, onions, bacon	11,00	Armillia tomato sauce, mozzarella, spicy salami, olives, capers, peppers, bacon	11,00
Tirolese tomato sauce, mozzarella, porcini mushrooms, brie, speck	11,00	Stracchino e rucola tomato sauce, mozzarella, stracchino cheese, rocket	9,00
Delizia tomato sauce, mozzarella, courgettes, brie	9,50		



classic pizzas

Marinara tomato sauce, garlic and oregano	6,00	Porcini tomato sauce, mozzarella, porcini mushrooms, parsley	9,00
Margherita tomato sauce, mozzarella	6,50	Prosciutto e funghi tomato sauce, mozzarella, ham, mushrooms	9,00
Prosciutto tomato sauce, mozzarella, ham	8,00	4 Stagioni tomato sauce, mozzarella, ham, mushrooms, artichokes	9,00
Salsiccia dolce tomato sauce, mozzarella, sausage	8,00	Capricciosa tomato sauce, mozzarella, ham, mushrooms, artichokes, olives, capers, anchovies, oregano	11,00
Würstel tomato sauce, mozzarella, wurst sausage	8,00	4 Formaggi tomato sauce, mozzarella, ricotta, scamorza cheese, gorgonzola, grana padano	11,00
Romana tomato sauce, mozzarella, anchovies, oregano	8,00	Vegetariana tomato sauce, mozzarella, eggplant, courgette, potatoes, spinach, peppers	10,00
Napoletana tomato sauce, mozzarella, anchovies, capers, oregano	9,00	Tonno e cipolla tomato sauce, mozzarella, tuna, onions	9,00
Patate tomato sauce, mozzarella, potatoes	8,00	Parma tomato sauce, mozzarella, crudo Parma ham	9,00
Melanzane tomato sauce, mozzarella, eggplant	8,00	Veneta tomato sauce, mozzarella, mushrooms, sausage, onions	10,00
Salamino piccante tomato sauce, mozzarella, spicy salami	9,00		

add any of:

truffles, stracciatella, buffalo cheese	3,50
crudo ham, speck, porcini mushrooms, dried beef, spicy salami, grilled ham, french fries, wild mushrooms	2,50
any other added	1,50
double pasta	2,50
wholemeal pasta	2,00

as mozzarella we mean "Fiordilatte"

prosciutto crudo is branded
"Parma" doppia corona

speck is artesanal from Trentino

spicy salami are made from "Levoni"

SERVICE CHARGE 2,00

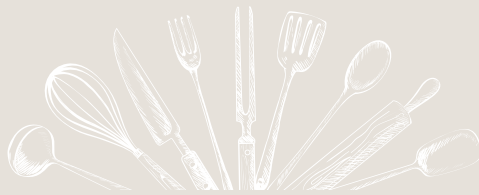


with buffalo mozzarella

Margherita di bufala	8,00	Boscaiola	11,00
tomato sauce, buffalo mozzarella, basil		tomato sauce, buffalo mozzarella, porcini mushrooms, parsley, grana padano flakes	
Bufala	9,00	Viennese	11,00
tomato sauce, buffalo mozzarella, cherry tomatoes, basil		tomato sauce, buffalo mozzarella, potatoes, speck	
Usi	11,00	Luce	11,00
tomato sauce, buffalo mozzarella, cooked champignon mushrooms, grilled ham		tomato sauce, buffalo mozzarella, speck, cooked champignon	
Osteria	11,00	Brezza	11,00
tomato sauce, buffalo mozzarella, cherry tomatoes, rocket, cooked champignon mushrooms		tomato sauce, buffalo mozzarella, cherry tomatoes, olives, capers	

white pizzas (without tomato sauce)

Frida (Kahlo)	12,00	Chagall	9,00
mozzarella, burrata from Puglia, valeriana salad, Parma ham flakes		mozzarella, red chicory, brie, speck	
Fontana	8,00	Van Gogh	10,00
mozzarella, parmesan, rosemary, rolled bacon		mozzarella, mushrooms, spicy salami, brie	
De Chirico	10,00	Bruegel	9,00
mozzarella, cooked champignon mushrooms, spicy salami, rocket, grana padano		mozzarella, red chicory, ham, grana padano	
Monet	9,00	Kandinskij	12,00
mozzarella, courgettes, ricotta cheese, cherry tomatoes		mozzarella, eggplant, sun-dried tomatoes, black olives, stracciatella	
Picasso	9,00	Artemisia (Gentileschi)	12,00
mozzarella, stracchino cheese, cotto grilled ham		mozzarella, burrata from Puglia, grilled ham, grated grana padano	
		Giotto	9,00
		mozzarella, courgettes, peppers, eggplant	



aperitif

Spritz bianco Prosecco, seltz	5,00
Aperol Spritz Aperol, prosecco, seltz	5,00
Campari Spritz Campari Bitter, Prosecco, Seltz	5,00
Negroni Martini rosso, Campari bitter, Gin	6,00
Americano Martini rosso, Campari bitter, Seltz	6,00
Sbagliato Martini rosso, Campari bitter, Prosecco	6,00
Aragosta (analcoholic) Orange juice, Sanbitter	5,00
Verona (analcoholic) Orange juice, kiwi, pineapple, lemon	5,00
Gingerino	3,00
Campari	3,00
Sanbitter	3,00
Crodino	3,00

soft drinks

Can 33 cl Coca-cola, Fanta, Sprite, Fanta bitter, Chinotto, tonica water, Lemonsoda, Coca-cola zero, lemon tea, peach tea	3,00
Fruit juice Pineapple, orange, peach	3,00
Mineral water Sparkling or natural 0,75 l	3,00
Coca-cola draught small 30 cl draught medium 50 cl	3,00 5,00

house wines carafe

Red, White Sparkling	1/4 liter	3,00
	1/2 liter	5,00
	1 liter	10,00



beers on tap

MORETTI "BAFFO D'ORO" (Italy)
4,8° clear, low fermentation
small 0,20 l 3,00
medium 0,40 l 5,00
carafe 1,5 l 16,00



MORETTI "LA BIANCA" (Italy)
5,0° clear, wheat malt,
barley malt, top fermentation
small 0,20 l 3,50
medium 0,40 l 6,00
carafe 1,5 l 20,00



MORETTI "LA ROSSA" (Italy)
double malt red 7,2°
low fermentation
small 0,20 l 3,50
medium 0,40 l 6,00
carafe 1,5 l 20,00



ERDINGER WEISSBIER
(Baviera - Germany)
Weizen 5,3° high fermentation
small 0,30 l 4,00
medium 0,50 l 7,00
carafe 1,5 l 20,00



MORETTI "BAFFO D'ORO" RADLER
LEMON / SPRITE
0,50 l 5,00

bottled beers



Ceres "Strong Ale"
0,33 l 4,00
7,7° bottom-fermented beer



Daura Damm
0,33 l 5,00
4,6° gluten-free light beer

Moretti beers

MORETTI "GRAND CRU"
0,75 l 12,00
6,8° special amber beer,
high fermentation,
refermented in the bottle



MORETTI "LA ROSSA"
0,33 l 4,00
7,2° Soft and full,
notes of caramel and licorice



MORETTI "LA BIANCA"
0,33 l 4,00
5° Delicate and refreshing
elegant and balanced aftertaste



MORETTI "IPA"
0,33 l 4,00
5,2° Balanced between the hoppy note
and the sweet notes of caramel malt

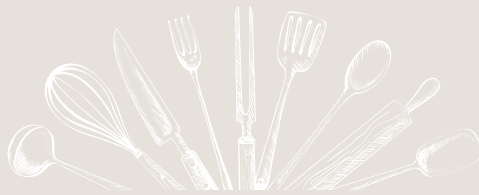


MORETTI "BAFFO D'ORO"
0,33 l 4,00
4,8° lager beer, white foam,
fine, compact and persistent



MORETTI "ZERO"
0,33 l 4,00
non-alcoholic lager beer,
low fermentation





the Osteria's winery

glass of wine

Custoza Doc Az. Agr. Aldo Adami	3,00
Lugana "I Frati" Az. Agr. Cà dei Frati	4,00
Soave Class. Doc "San Michele" (Organic Certificate) Az. Agr. Cà Rugate	4,00
Valpolicella Classico Doc "Masù di Jago" Az. Agr. F.lli Recchia	4,00
Valpolicella Superiore Doc Ripasso Az. Agr. Corte Rugolin	5,00
Franciacorta "Cuvée Prestige" Brut Docg Az. Agr. Cà del Bosco	7,00
Prosecco Sup. Valdobbiadene Docg Az. Agr. Gemin	4,00

rosè wine

Bardolino Chiaretto Doc Az. Agr. Aldo Adami	18,00
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white wine

Soave Class. Doc "San Michele" (Organic Certificate) Az. Agr. Cà Rugate	18,00
Soave Classico Doc (Organic Certificate) Az. Agr. Coffele Alberto	20,00
Soave Classico Superiore Doc "Monte Fiorentina" Az. Agr. Cà Rugate	24,00
Soave Classico Superiore Doc "Cà Visco" (Organic Certificate) Az. Agr. Coffele Alberto	28,00
Custoza Doc Az. Agr. Aldo Adami	18,00
Custoza Doc (Organic Certificate) Az. Agr. Gorgo	18,00
Lugana Doc "I Frati" Az. Agr. Cà dei Frati	24,00
Lugana Superiore Doc Barricato "Brolettino" Az. Agr. Cà dei Frati	30,00
Gewurztraminer Doc - Alto Adige Az. Agr. Kossler	28,00
Muller Thurgau Doc - Alto Adige Az. Agr. Kossler	28,00
Sauvignon Doc - Alto Adige Az. Agr. Kossler	28,00



the Osteria's winery

red wine

Bardolino Doc
Az. Agr. Aldo Adami 18,00

Valpolicella Classico Doc
Az. Vin. Corte Rugolin 20,00

Valpolicella Classico Doc (Organic Certificate)
Az. Agr. F.lli Speri 20,00

Valpolicella Classico Doc
"Masù di Jago"
Az. Agr. F.lli Recchia 20,00

Valpolicella Class. Superiore Doc
"Sant'Urbano" (Organic Certificate)
Az. Agr. F.lli Speri 36,00

Valpolicella Class. Superiore Doc
"Masù di Jago"
Az. Agr. F.lli Recchia 25,00

Valpolicella Class. Superiore Doc
"SanGiorgio"
Az. Vin. Corte Rugolin 25,00

Valpolicella Superiore Doc
Az. Agr. Musella 30,00

Valpolicella Class. Sup. Ripasso Doc
Az. Vin. Corte Rugolin 28,00

Valpolicella Classico Superiore
Ripasso Doc "Masù di Jago"
Az. Agr. F.lli Recchia 28,00

Valpolicella Class. Sup. Ripasso Doc
(Organic Certificate)
Az. Agr. F.lli Speri 32,00

Valpolicella Superiore Doc Ripasso
"Musella"
Az. Agr. Musella 34,00

Amarone Classico Docg
"Masù di Jago"
Az. Agr. F.lli Recchia 55,00

Amarone Classico Docg
"Vigneto Monte Sant'Urbano"
(Organic Certificate)
Az. Agr. F.lli Speri 80,00

Amarone Doc "Riserva Musella"
Az. Agr. Musella 80,00

Amarone Doc "Crosara de le Strie"
Az. Vin. Corte Rugolin 80,00

sparkling wines, dessert wines

Franciacorta "Cuvée Prestige"
Brut Docg
Az. Agr. Cà del Bosco 55,00

Franciacorta Brut Cuvèe "Alma"
Az. Agr. Bellavista 60,00

Prosecco Sup. Valdobbiadene
Docg Brut
Az. Agr. Gemin 25,00

Prosecco Sup. Valdobbiadene
Docg Extra Dry
Az. Agr. Gemin 25,00

Moscato d'Asti Docg "Gianni Doglia"
Az. Agr. Gianni Doglia 25,00

Recioto della Valpolicella Classico
Docg "Masù di Jago"
Az. Agr. F.lli Recchia 40,00



coffee

Espresso, decaffeinated, barley	2,00
Espresso with spirits	2,50
Cappuccino, tea, chamomile	3,50
Cold blended coffee drink	5,00
Cold blended coffee drink with whisky cream	7,00
Ginseng coffee	3,50
Macchiatone	3,00

spirits

Montenegro, Ramazzotti, Amaro del Capo, Braulio, Jägermeister, Fernet Branca, Branca Menta, Lucano, Averna, Petrus, Unicum, Prugna, Disaronno, Sambuca, Vecchia Romagna, Stravecchio, Grand Marnier, Cointreau	4,00
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whisky

Jack Daniel's	6,00
Oban 14 years	9,00
Lagavulin 16 years (Isle of Islay)	9,00

rum

Matusalem 7 years	8,00
Diplomatico	8,00
Zacapa - Guatemala Centa 23 años	11,00

aged grappa

Diciotto Lune Grappa "da meditazione"	5,00
Grappa d'Amarone Barricata	5,00
Grappa Trentina Barrique	5,00

bivitigno grappa

AROMATIC Gewürztraminer e Moscato	5,00
LOUD Marzemino e Teroldego	5,00
DELICATE Chardonnay e Müller-Thurgau	5,00

icy liqueur

Anima Nera (licorice), Limoncino, green apple, blueberry, whisky cream, dry Vodka, Mint Vodka	4,00
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Osteria Mattarana
Via Mattarana, 38 - Verona
Telefono 045 8920547