
Osteria
al Cantini
15

CUISINE

TAGLIERE	selection by “Osteria al Cantinì” *(1-7)*	15
CHEESES	Selection of cheeses with jams, honey and fruitcake *(1-7)*	16
BAKED	Baked mountain cheese *(7)*	7
CABBAGE	Oven-baked Savoy cabbage, Brè cheese and black truffle from Valle Camonica *(6-7)*	15
SQUASH	Butternut squash, porcini mushrooms, chestnuts and miso *(6-7)*	14
PEPPER	Oven-roasted peperonata, Formagella cheese, and fried capers *(4-7)*	14
CASONSEI	Casonséi alla bornese *(1-3-7-8)*	13
RISOTTO	Celeriac, pork shoulder and peach mostarda *(7-9-10)*	14
GNOCCHI	Black corn gnocchi, pumpkin, Taleggio cheese and Alpine char speck *(1-4-7)*	15
SPAGHETTI	*Spaghettoni, alpine butter, chanterelles and parsley (1-7)*	15
FROG	Fried frog legs, sage butter and chilli mayo *(1-3-7)*	20
OVEN	Rosemary roasted potatoes *(7)*	6
SEASON	Seasonal mixed salad	6
GRILL	Grilled vegetables	7

COVER CHARGE 3,0 EURO
ALLERGENS: (1) Cereals containing gluten **(2)** Crustaceans and crustacean products **(3)** Eggs and egg products **(4)** Fish and fish products **(5)** Peanuts and peanut products **(6)** Soybeans and soy products **(7)** Milk and dairy products (including lactose) **(8)** Tree nuts **(9)** Celery and celery products **(10)** Mustard and mustard products **(11)** Sesame seeds and sesame seed products **(12)** Sulphur dioxide and sulphites **(13)** Lupin and lupin products **(14)** Molluscs and mollusc products **(15)** Tomatoes and tomato products

GRILL

Our grill is one of the defining features of our kitchen. It is a space dedicated to enhancing the quality of our ingredients through simple, authentic cooking that brings out their flavours, aromas and unique character.
A choice that reflects our way of cooking: with care, respect for the ingredients and a constant pursuit of simplicity.

MUSHROOM	Grilled oyster mushroom, rye bread and salmoriglio *(9)*	14
STRUGEON	Charcoal-grilled sturgeon, spiced beurre, blanc *(4-6-7-11)*	22
BEEF	Charcoal-grilled beef asado, friggitelli peppers and red onions	22
QUAIL	Stuffed quail, chestnuts and leafy greens *(1-3-7)*	22
LAMB	Charcoal-grilled local lamb, Belgian endive and paprika *(6)*	22
FLORENTINE STEAK	Belgian Blanc Bleu or Red Pied beef	6/hg

BURGER

GNAM BURGER	Beef burger, bun, green leaf lettuce, vine tomatoes, crispy bacon, mayonnaise *(1-3-7-11-15)*	12
GREEN BURGER	Bun, burger made of potatoes, carrots, chickpeas, zucchini, soy, curry, sweet paprika and pepper, green leaf lettuce, vine tomatoes, Greek yogurt sauce *(1-6-7-11-15)*	11

ADD TO YOUR BURGER:
+ BBQ 0,5
+ ketchup 0,5
+ fried egg 1,5
+ habanero sauce 1,0
+ spicy Gorgonzola cheese 2,0
+ Cheddar Westcombe 2,5
+ rosemary sautéed potatoes 2,0
+ sweet and sour onions from Tropea 1,0
+ greek yogurt sauce 1,0

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MOUNTAIN PIZZA

FROM 18.30

Mountain water, Italian flours, time and love.
Three pizzas inspired by our region, celebrating seasonal ingredients and our pizzaiolo's creativity.

CAMUNA	Charcoal dough, pumpkin cream, fior di latte, luganega sausage, Taleggio and black truffle *(1-7)*	15
SCALVINA	Fior di latte, Schilpario cured pork shoulder, boiled potato and "Formaggio Nero della Nona" *(1-7)*	15
CHE CAVOLO!	Broccoli cream, fior di latte, roasted Savoy cabbage, Brussels sprouts and vegetable jus *(1-7)*	15

PIZZA

FROM 18.30

MARINARA	Tomato, green sauce, caper berries, oregano and basil *(1-4-15)*	12
AL CANTINÌ	Lardo, saffron, asparagus, cream, Taggiasca olives and shaved Grana cheese *(1-7)*	11
VIKINGA	Tomato, fior di latte, onions, Taleggio and Gorgonzola *(1-7-15)*	10
KENT	Tomato, fior di latte, Taggiasca olives, confit cherry tomatoes, Tabasco and oregano *(1-7-15)*	9,5
BUFALINA	Tomato and PDO Buffalo Mozzarella *(1-7-15)*	9,5
SALENTINA	Tomato, PDO burrata, grilled aubergines, confit cherry tomatoes and fresh basil *(1-7-15)*	11
KAORY	Tomato, fior di latte, prawn tails, Philadelphia cream cheese and chives *(1-2-7-15)*	10
SFIZIOSA	Tomato, PDO Buffalo Mozzarella, Brie, walnuts and cured ham *(1-7-8-15)*	11
ALPINA	Fior di latte, radicchio, walnuts, Taleggio and speck *(1-7-8)*	11
MONTE ALTISSIMO	Tomato, fior di latte, porcini mushrooms, sausage and Formaggella cheese *(1-7-15)*	10
VALTELLINESE	Tomato, fior di latte, bresaola, rocket and shaved Grana cheese *(1-7-15)*	10
VIAGRA	Tomato, fior di latte, spicy salami, onions and Tabasco *(1-7-15)*	10

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PIZZA

FROM 18.30

MARGHERITA	Tomato, fior di latte *(1-7-15)*	6,5
4 STAGIONI	Tomato, fior di latte, cooked ham, fresh mushrooms and artichokes *(1-7-15)*	8,5
CAPRICCIOSA	Tomato, fior di latte, cooked ham, fresh mushrooms, artichokes, capers and olives *(1-7-15)*	8,5
4 FORMAGGI	Tomato, fior di latte, Gorgonzola, Brie and Formaggella *(1-7-15)*	8,5
PUGLIESE	Tomato, fior di latte and onions *(1-7-15)*	7,5
ROMANA	Tomato, fior di latte and anchovies *(1-4-7-15)*	8,5
NAPOLI	Tomato, fior di latte, anchovies, capers and olives *(1-4-7-15)*	9
PROSCIUTTO	Tomato, fior di latte and cooked ham *(1-7-15)*	8
VEGETARIANA	Tomato, fior di latte and seasonal vegetables *(1-7-15)*	9
WÜRSTEL	Tomato, fior di latte and frankfurter *(1-7-15)*	8
TONNO	Tomato, fior di latte and tuna in olive oil *(1-4-7-15)*	9
SALAMINO PICCANTE	Tomato, fior di latte and spicy salami *(1-7-15)*	9
CLASSIC CALZONE	Tomato, fior di latte and cooked ham *(1-7-15)*	8,5
MEDITERREAN CALZONE	Tomato, fior di latte, confit cherry tomatoes, anchovies, fresh basil and extra virgin olive oil *(1-4-7-15)*	12
STUFFED CALZONE	Tomato, fior di latte, cooked ham, fresh mushrooms and artichokes *(1-7-15)*	9,5

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DESSERTS

TIRAMISÙ	Osteria al Cantinì Tiramisù *(1-3-7)*	7
GIRELLA	Cinnamon roll and Italian egg-yolk custard *(1-3-7-12)*	9
PEAR	Poached pear, mulled wine and chestnuts *(7)*	9
SOUP	Seasonal fruit soup, strawberry grape syrup *(1-3-7)*	8

SORBET	Caramelized orange and honey sorbet *(gluten-free and lactose-free)*	7
SORBET	Pumpkin and ginger sorbet *(gluten-free and lactose-free)*	7
SORBET	Pear, vanilla and rum sorbet *(gluten-free and lactose-free) (12)*	7

ICE CREAM	Mountain milk ice cream *(7)*	7
ICE CREAM	Popcorn gelato, caramel and miso *(7)*	8
ICE CREAM	Gianduia gelato and cocoa nibs *(7-8)*	8

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At Osteria, we carefully choose raw materials, favoring small local businesses and locally sourced products.
Our kitchen combines dishes that represent us all year round with proposals that change according to the seasonality of the ingredients.

OUR PRODUCERS

Cheese

Associazione Formaggio Bré
Breno - BS

Latteria Montana di Scalve
Val di Scalve - BG

Fatulì Le Frise
Artogne - BS

Az. Agr. Miorini Franco
Borno - BS

Az. Agr. Il Quadrifoglio
Borno - BS

Formaggio Nero della Nona 1753
Borno - BS

Butter

Az. Agr. Bortolo Rigali
Borno - BS

Meat

Macelleria Bonetti
Berzo Inferiore - BS

Macelleria Forchini
Darfo Boario Terme - BS

Macelleria Peruchetti
Gardone Valtrompia - BS

Cuted meat

Casalini Angelo
Capo di Ponte - BS

Macelleria Barbetti
Darfo Boario Terme - BS

Extra virgin olive oil

Olearia Caldera
Manerba del Garda - BS

Fruits and vegetables

Centro frutta Arrigoni
Darfo Boario Terme - BS

Az. Agr. Iside
Sulzano - BS

Pasta and rice

Riso Carnaroli RIOTTA
Riotta di Bianzè - VC

Flour

Az. Agr. Alena
Malegno - BS

Molino Paolo Mariani
Barbara - AN