# OSTERIA MEZZALUNA

*Since 1993*

## *Colours and flavours of the Mediterranean*

*Products and recipes from Liguria, Islands and Southern Italy*

**EVERY EVENING ACUSTIC LIVE MUSIC**

**Italiano**

**Deütsch**

**Français**

**WI-FI : mezzaluna5ospiti**
**PW: mezzaluna2013**

# APpETITIF COMES WITH EATING
# RIF

## SPRITZ-it up! all

our spritzes are prepared with local sparkling wine of Mataossu grapes

Punta CRENA vitivinicultori in varigotti since 1500

**WHAT COLOUR ARE YOU FEELING?**

| | | |
|---|---|---|
| | THE WHITE | with white martini and fresh mint 8 |
| HOME MADE | THE YELLOW | with our homemade limoncello and bergamot essence 9,5 |
| ORIGINAL | THE ORANGE | the classic with aperol 8 |
| | THE RED | the other classic with campari 8 |
| | THE GREEN | with MELIMON (green apple and Sicilian lemon liqueur) 8 |
| EXCLUSIVE | THE BLACK | with Calabrian liquorice 9,5 |

## THE BEERS



FROM THE "LE DUE SORELLE" CRAFT BREWERY in Santo Stefano Belbo (CN)
UNFILTERED AND UNPASTEURISED FARMHOUSE BEERS

| | | 33cl | 75cl |
|---|---|---|---|
| Naïf | (4.6%) LIGHT BLONDE, Italian Ale, with notes of honey, flavoured with grape must | 7,5 | |
| Wahida | (5.1%) SPICED WITHEBIER, bière blanche, with coriander seeds and citrus peel | 7,5 | |
| Sister Ale | (5.1%) LIGHT AMBER BLONDE, farmhouse ale, with citrusy and fruity flavours | 7,5 | 18 |
| Amber | (7.5%) DARK AMBER, rustic bière de garde, with aromas of plums and cherries | 7,5 | 18 |
| Alcohol-free | (0.0%) Peroni "Nastro Azzurro" | 6 | |

## LA SANGRIA

Recipe that has been with us for over 30 years



1 Litre 24



1/2 Litre 15



By the Glass 6



**Wine by the glass selection** from 6 to 8

**CHOOSE HOW TO ACCOMPANY YOUR APERITIF BY SHARING OUR SHARING BOARDS (FOR 2 PEOPLE)...**

**AVAILABLE ONLY DURING APERITIF HOURS, UNTIL 12:00 AND UNTIL 19:00**

**ME PIAXAN TUTTE E CÖSE**
*I LIKE EVERYTHING!*
SHARING BOARD with cheeses, cold cuts, bruschetta, and pinzimonio 12

**FÂMOLO BEN**
*LET'S DO IT RIGHT!*
Assortment of bruschette 10

**A-O MOMENTO GHE PENSO**
*LET ME THINK ABOUT IT A MOMENT!*
SHARING BOARD with cold cuts and cheeses 8

# STARTERS...

## Mixed platter with cured meats and cheeses

PianoDellaSpina

**Sourced from Sicily, Calabria and Basilicata**

Caseificio Genna PECORA D'ORO

### THE BANQUET
**A get-together to share** 36
**(Ideal for 3 to 4 people)**

### THE TASTING
**Perfect to satisfy a craving** 24
**(Ideal for 1 to 2 people)**

## Il Pinzimonio (Crudités)

Sammariva TRADIZIONE AGRICOLA

**Fresh vegetables served with extra virgin olive oil, balsamic vinegar and salt dips, olive pâté, and sun-dried tomato pâté .**

### THE RIGHT SIZE
**Served with 2 oils and an extra chickpea hummus dip** 24

### THE TASTER
**Ideal to satisfy a craving** 15



**Extra oil** 1 **Extra sauce** 2 **Anchovy cream** 3



## The Host's Platter

**A combined Land and Sea platter**

**SMOKED SWORDFISH CARPACCIO** with tomato and basil, **Special Tuna-fish in oil** with fresh tomato, capers, Tropea onion and olive pâté, **Warm PANISSA** (chickpea cake) with spring onion and chives, **ANCHOVIES** with Italian salsa verde, crouton flatbread and butter 18,5

## Mussels

**The CLASSIC recipe with pepper, garlic and parsley** 14,5

**SPECIAL with traditional basil pesto, green beans and potatoes** 19

## Brandacujun

**Creamed salt cod whipped with potatoes, parsley and garlic** 18

## La Panissa

**The twin sister of farinata.** 12,5

**Chickpea flour cake, grilled and served with a vegan chickpea mayonnaise**

---

**If you have specific food intolerances or allergies, please ask our staff for the allergen manual. We are at your complete disposal**

# Bruschette

## Toasted rustic Triora bread with raw ingredients

**Goatling** Olive pâté, fresh tomato, goat's cheese, basil and pepper 8

**Classic** Beef tomato, garlic, oregano, Sommariva herb-infused oil 7,5

**Silver fish** Fresh tomato, anchovies and italian salsa verde 9,5

**Tuna-fish** Tuna-fish in oil, tomato, capers, olives and onion 8,5

## Oven-baked white bread with melted cheese and toppings

**Mediterranean** Olive pâté, fresh tomato, scamorza cheese, anchovy and oregano 9,5

**Farmer** Pear compote, cheese, walnuts and honey 7,5

**Parmigiana** Grilled aubergines, cooked ham, scamorza cheese, tomato sauce and oregano 8,5

# Pasta

## Trofie whit basil pesto sauce

Traditional Ligurian pasta twists with traditional basil pesto, green beans and potatoes 16

## Ligurian ravioli

Traditional ravioli filled with fresh cheese and herbs, served with a walnut sauce and cheese 17

## Seafood Spaghetti

With squid, prawns, king prawn, mussels, clams, tomato sauce, pepper and parsley 22

## Spaghetti with tuna

With BLACK tuna -fish in oil, olives, capers, fresh tomato and parsley 16

## Sea Ravioli

Ravioli filled with squid, cod and prawns in a shellfish cream sauce 18

---

In case of unavailability of fresh products, frozen items will be used

# MAIN COURSES

## From the Sea

### Grilled Trio 24
Tuna fillet, swordfish and squids

### Steamed Salt Cod 19,5
Salt Cod cooked on steam, served with a warm salad of chickpea cake and spring onion

### Tuna "Abbottonato" 22,5
Skewers with caciocavallo cheese and mint inserts, pan-seared with raisins, Tropea onion and Marsala wine

"Ammuttunato" in Sicilian dialect means making small cuts in the fish meat and stuffing the seasonings inside

### Swordfish Fillet 21
Swordfish fillet with herbs, pine nuts, olives and potatoes

## From the Hills



### Ligurian-Style "Cima" 20
Veal pocket stuffed with eggs and vegetables, served warm in slices with salsa verde

"A çimma", as sung by De André, is typical of Genoa but widespread throughout Liguria with slight differences; in the Savona area, for example, more vegetables and fewer raisins are used

### Ligurian-Style Rabbit 22
Boneless stewed rabbit with olives and pine nuts, according to tradition

### The Vegetarian 18
Grilled vegetables with melted scamorza cheese

## Pair with your preferred SIDE DISH!

**Roast potatoes** 5,5
with rosemary and extra virgin olive oil

**Boiled potatoes**
with parsley sauce 5

**Grilled vegetables** 6

**Seasonal vegetables** 7,5

# THE CELLAR

**Selection by the glass from** da 5,5 a 8

## THE LIGURIAN

(Ramò Winery-IM)

**PIGATO** 25 Half Bottle 16

**VERMENTINO** 25 Half Bottle 16

( Ruffino Winery- SV)

**LATE HARVEST PIGATO** 30

**LUMASSINA** Lightly sparkling 22

**VARIGOTTI** Sparkling 26
Mataossu grape wine

**CRUVIN** Crovino grapes 26

**GRAN CRUVIN** Aged in barrique 30

(Ramo' -IM)

**ORMEASCO of Pornassio** 25 Half Bottle 16

(Roccavignale Winery- SV)

**GRANACCIA ROSSA** 28 Half Bottle 17

(Ramo' -IM)

**SCIAC-TRA'** Ormeasco grapes 25 Half Bottle 16

(Roccavignale Winery- SV)

**GRANACCIA ROSE' BRUT** champenoise 38

## SARDINIAN WINES

(Mancini Winery - AG)

**VERMENTINO of Gallura** 26

**CANNONAU** 28

## APULIAN WINES

(Decastris Winery - LE)

**SALICE SALENTINO Riserva** 32
Black Malvasia & Negroamaro grapes

**PRIMITIVO of MANDURIA** 34

**NEGROAMARO** 26

**ROSE' OF SALENTO** 30
Negroamaro & Malvasia black grapes

## CAMPANIAN WINES

(Sannino Winery - NA))

**GRECO DI TUFO** 26

**FALANGHINA** 24

**FALANGHINA Sparkling** 25

**GRAGNANO** (Lively Red ) 25
Aglianico & Piedirosso grapes

**AGLIANICO** 24

## SICILIAN WINES

(Mandrarossa Winery - AG))

**ZIBIBBO dry BIO** 28
Dry Muscat - Uve d'Alessandria

**GRILLO** 24

**ETNA RED** 36
Nerello Mascalese aged in barrique

**NERO D'AVOLA BIO** 24

**FRAPPATO** (Served chilled) 22

Please take any leftover wine home with you!
We will provide a cork and a bag.

**WATER** **Purified and filtered, 1 Litre** 2,5

**WE DO NOT CHARGE FOR COVERED / BREAD SERVICE!**

# LIQUEURS & SPIRITS

## FRUIT DIGESTIFS

LIMONCELLO 5
RED MYRTE 5,5
GREEN MYRTE 5
LEMONAPPLE 5
LICORICE 4,5
ALMOND LIQUEUR CREAM 5
CHOCOLATE LIQUEUR CREAM 5
HOUSE LIQUEUR 5,5

## HERBAL DIGESTIFS

HERBAL AMARELLO 4,5
CAMATTI (Ge) 4,5
S. MARIA AL MONTE ( Ge) 5,5
BRAULIO 5
AMARO DEL CAPO 4
MONTENEGRO 5,5
RAMAZZOTTI,BRANCAMENTA 5,5
JAGERMEISTER, FERNET 5

## GRAPPAS

### Single Variety

PIGATO ( dry white) 5
VERMENTINO SARDO ( smooth white) 5
NERO D'AVOLA ( smooth amber) 6

## BRANDY

CARDINAL MENDOSA 6,5
VECCHIA ROMAGNA 5

## WHISKY

GLANFIDDICH 12y 7,5
(Scotch Single Malt)
LAGAVULLIN 16y 9
(Peated Malt)
JACK DANIEL 7
BAYLES 6

## RUM

MATUSALEM 7y 8
ZACAPA 23y 9
BACARDI CHIARO 6
HAVANA 3Y 6
PAMPERO ESPECIAL 6

## Which Gin for your Tonic?

GORDON
TANQUERAY
HENDRICK'S (Neptunia)
BE! GIN with Begonia flowers

## GIN TONIC

FLOREALE Be!gin Be!gin with Begonia flowers 13
CLASSICO Unpretentious Gordon's Gin 8
ROSMARINO Tanqueray Gin, rosemary syrup and lime 10



## OTHER SPIRITS

TEQUILA ( Josè Cuervo), PORTO RED, VODKA ABSOLUTE,
PASTIS 51, MARTINI ( white, Red, dry) 6,5

# DESSERTS

## OTELLO 6,5
A bowl of milk ice cream, mint-infused ladyfingers, and limoncello liqueur cream

## FRUIT TIRAMISU' 8,5
With fresh fruit, chantilly cream, and limoncello-infused ladyfingers

## CHOCOLATE AND BISCUITS SALAMI 6,5

## "LITTLE FRUITS" FROM SALERNO 14,5
Artisan production of whole Italian fruits stuffed with their own sorbet

## DESDEMONA 7
A bowl of milk ice cream, coffee-flavoured amaretti biscuits, and almond liqueur cream

## CAKES
NUTELLA Served with milk ice cream 7
LEMON Served with chantilly cream 7,5
SEASONAL Served with milk ice cream 8

## NATURAL FRUIT SORBET 6
Your choice of: Lemon & Sage,
Mandarin,
Green Apple,
Seasonal Fruit

## PANNA COTTA With your choice of chocolate, strawberry, or caramel sauce 7

## THEMED DESSERTS
A combined dessert plate for a complete experience: cake, ice cream, and liqueur all in the same flavour!

### Chocolate
Chocolate Salami, Nutella Cake, Cream & Chocolate Ice Cream, Chocolate Liqueur Cream 12

### Citrus
Lemon Cake, Chantilly Cream, Citrus Sorbet and liqueur 11

### Milk
Panna Cotta, milk Ice Cream, Almond Liqueur Cream 10

### Seasonal
Seasonal Cake, Sorbet, and Liqueur 11

## PASSITO DI PANTELLERIA DOC Serapias
(Zibibbo of Pantelleria grapes)
served with Apulian Almond Cantucci biscuits 8



## COFFEE 2,5
Our coffee is served using a traditional MOKA pot, just like in the old days

PLEASE ASK FOR THE BILL AT YOUR TABLE, THANK YOU