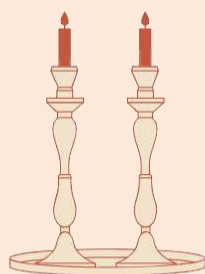




OSTERIA DEL POZZO

honors a tradition that dates back to 1952, that of the old "rezdore," who gathered in this centuries-old tavern to make fresh pasta and cook for the doctors of the emerging hospital. Since 2007, the innkeeper Mauro has managed to revive it: taking up the same recipes, enhancing local products and ingredients, and zero-kilometer supplies. He reintroduces, after decades, the same traditional spirit and typically familial atmosphere that bring this place to life, always ready to welcome those encountering it for the first time or those returning.



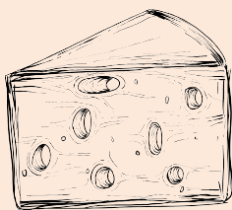
Enjoy your meal!



APPETIZER

- POZZO APPETIZER WITH FRIED GNOCCHINO AND PLATTER OF MIXED COLD CUTS €13.00
- POZZO APPETIZER WITH FRIED GNOCCHINO, TIGELLE AND PLATTER OF MIXED COLD CUTS €14.00
- POZZO APPETIZER WITH FRIED GNOCCHINO AND PLATTER OF RAW HAM €15.00
- MIXED CHEESES (PECORINO, COW CACIOTTA, GORGONZOLA, TALEGGIO) €8.50
- CUTTING BOARD OF CURED MEATS ONLY €12.00
- COD FRITTERS €11.50
- RAW HAM AND PARMIGIANO REGGIANO €14.50
- RAW HAM AND MELON €12.00

Our cured meats and cheeses know the value of the Emilian tradition and are carefully selected based on the seasoning times and the close relationship with the local territory





OUR MAIN COURSES

- TAGLIATELLE DEL POZZO (RAW HAM, STEWED ONION AND SAFFRON) €13.50
- TAGLIATELLE WITH BEEF RAGU €13.50
- GRAMIGNA WITH SAUSAGE €12.50
- PAPPARDELLE WITH BOAR €14.50
- MEDITERRANEAN PASTA/PACCHERI €12.00

THE STUFFED ONES



- TRADITIONAL LASAGNE €14.50
- PUMPKIN TORTELLONI WITH CRISPY BACON €14.50
- WALNUT TORTELLONI €14.50
- GREEN TORTELLINI WITH SAUSAGE AND MUSHROOMS €14.50
- RICOTTA AND SPECK CANDY €14.50
- TORTELLONI WITH HERBS (RICOTTA AND SPINACH) €15.50

All strictly handmade like once upon a time

Ragù and sauces always fresh

Local raw materials



GNOCO AND TIGELLE

- ◆ GNOCCO AND TIGELLE WITH MIXED COLD CUTS (SEASONED COPPA, HAM, MORTADELLA, SALAMI AND GRAVEL) with RIBS SAUCE AND LARD WITH BACON €17.50
- ◆ GNOCCO ONLY (4 PCS.) €4.00
- ◆ TIGELLA ONLY (4 PCS.) €4.00
- ◆ GORGONZOLA €5.00
- ◆ STRACCHINO €3.00
- ◆ BACON BEAT €3.00
- ◆ JAM €1.00
- ◆ NUTELLA €1.00
- ◆ FRIGGIONE €3.00
- ◆ CARAMELIZED ONION €3.00

COLD DISHES

- ◆ CARNE SALADA WITH MIXED VEGETABLES €14.00
- ◆ VEAL WITH TUNA SAUCE €13.50
- ◆ SUNNY-SIDE-UP BURRATA €12.00
buffalo stracciatella with cherry tomatoes and basil cream
- ◆ BRESAOLA WITH OIL AND LEMON €13.50
- ◆ ROAST BEEF WITH ARUGULA AND PARMESAN FLAKES €15.00
- ◆ CAPRESE WITH BUFFALO MOZZARELLA €12.50

The secrecy lies in the recipe of our light and crumbly dough...



OUR TRADITIONAL SECOND COURSES



- ♦ BRAISED MEAT IN LAMBRUSCO WITH POTATOES €14.50
- ♦ SCARPASOT (spinach and ricotta burger with Greek yogurt) €12.50
- ♦ BUD SPENCER: Trinity (Sausage and Beans) €11.00
- ♦ SHANK WITH POTATOES €15.00
- ♦ PIGGY WITH LEMON €15.50
- ♦ BOAR STEW WITH FRIED POLENTA €15.50
- ♦ MEDITERRANEAN-STYLE BAKED SEA BASS FILLET €16.50
with cherry tomatoes, capers, olives

SALAD

- ♦ FILLET SALAD
Radicchio, rocket, green salad, grilled vegetables, baked potatoes, fillet €16.00
- ♦ AIA SALAD
Omelette, corn, mixed salad, cucumbers, rocket, and carrots €14.00



*From the best farms that give us fine meats,
the fruit of love and passion for good meat.*

MEAT

- ♦ GRILLED MEAT €19.00
- ♦ SLICED BEEF DEL POZZO (oil, rosemary) €18.50
- ♦ IRISH FILLET (gorgonzola, balsamic vinegar or grill) €27.00
- ♦ GRILLED COCKERN WITH BAKED POTATOES €15.00
- ♦ FIORENTINA (price per hectogram) €6.50

SIDE DISHES

- ♦ BAKED POTATOES €6.00
- ♦ MIXED SALAD €6.00
- ♦ GRILLED VEGETABLES €6.00
- ♦ ROCKET €6.00
- ♦ PINZIMONIO €6.00

EVERY FRIDAY FISH ONLY PAELLA WITH SANGRIA

€20 PER PERSON

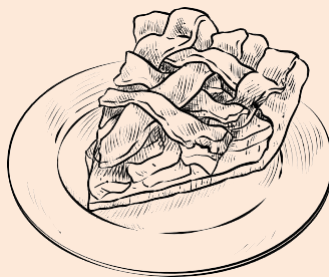
(reservation recommended)



REZDORA SWEETS

- ◆ SEMIFREDDO WITH AMARETTO
- ◆ SEMIFREDDO WITH STRAWBERRIES
- ◆ SPONGE CAKE AND CUSTARD
- ◆ TIRAMISU
- ◆ MASCARPONE CHEESE
- ◆ NUTELLA CHEESECAKE
- ◆ CHEESECAKE WITH BERRIES
- ◆ TENERINA CHOCOLATE
- ◆ JAM TART
- ◆ PEAR AND CHOCOLATE CAKE
- ◆ FRUIT (PINEAPPLE OR STRAWBERRIES)

€ 6.00





DRINKS

- ♦ CANN DRINK €3.50
- ♦ BOTTLED DRINK 1L €6.00
- ♦ WATER 0.75 L. €2.80
- ♦ WATER 0.50 L. €1.70
- ♦ SMALL DRAFT BEER €4.00
- ♦ MEDIUM DRAW BEER €5.00
- ♦ BEER CARAFE 1L €12.00
- ♦ NATIONAL LIQUEURS €4.00
- ♦ FOREIGN LIQUEURS €5.00
- ♦ COFFEE/BARLEY COFFEE €1.70
- ♦ CORRECT COFFEE €2.50

WINES ON DRAW

- ♦ ¼ L. RED/WHITE €3.50
- ♦ ½ L. RED/WHITE €5.50
- ♦ 1 L. RED/WHITE €11.50
- ♦ PER RED/WHITE GLASS €4.00





BOTTLED WINES

SPARKLING RED WINES

LAMBRUSCO STOPAI (REGGIANO)

0.375 L. €7.50

0.750 L. €13.50

LAMBRUSCO DI SORBARA

0.375 L. €7.50

0.750 L. €13.50

LAMBRUSCO GRASPAROSSA €13.50

OLD MODENA €16.50

GRASPAROSSA DROPS €14.50

STILL RED WINES

SANGIOVESE

0.375 L. €7.50

0.750 L. €14.50

SUPERIOR SANGIOVESE €17.50

CHIANTI IN FLASK €17.50

MORELLINO DI SCANSANO €18.00

REVIEW €43.00

TERRE DAMIA €25.00

MONTALCINO RED €25.00

PRIMITIVE LYRIC €19.00

SPARKLING WHITE WINES

MOSCATO OR PASSITO BY THE GLASS €5.00

MOSCATO OR PASSITO IN A BOTTLE €19.50

PIGNOLETTO ZANASI €13.00

PROSECCO SPAGO DELLA CASA €14.50

PROSECCO DI VALDOBBIADENE DRY €17.50

PROSECCO DI VALDOBBIANENE BRUT €17.50

STILL WHITE WINES

PINOT GRIGIO €16.00

PINOT 0.350 L. €7.50

RIBOLLA GIALLA €17.50

SAUVIGNON €16.50

GEWURZTRAMINER €18.50

COVERED:
€ 2.50





*We wish you a pleasant experience,
between the genuine flavors of our dishes
and the and the hospitality of home.
We thank you for choosing us.*

The innkeeper Mauro and his staff



www.osteriadel Pozzo.it

