



Hostaria del Pozzo Menù

Starters

Pozzo appetizer with fried gnocco and a selection of cured meats	€ 13.00
Pozzo appetizer with fried gnocco, tigelle, and a selection of cured meats	€ 14.00
Pozzo appetizer with fried gnocco and culaccia (premium cured ham)	€ 17.50
Mixed cheeses (pecorino, cow's milk caciotta, gorgonzola, taleggio)	€ 8.50
Cured meats platter	€ 13.50
Culaccia platter	€ 15.00
Cod fritters	€ 13.00
Raw ham with parmigiano reggiano	€ 16.50

Gnocco & Tigelle

Fried gnocco and tigelle with mixed cold cuts (coppa, prosciutto, mortadella, salami, pork cracklings) with friggione, caramelized onion and pancetta spread	€ 17.50
Gnocco and tigelle with culaccia	€ 21.50
Fried gnocco (4 pcs)	€ 4.00
Tigelle (4 pcs)	€ 4.00
Gorgonzola	€ 5.00
Stracchino	€ 3.00
Pancetta spread	€ 3.00
Friggione (onion and tomato sauce)	€ 3.00
Caramelized onion	€ 3.00
Jam	€ 1.00
Nutella	€ 1.00



Our first courses

Tagliatelle “del Pozzo” (prosciutto crudo, stewed onion, saffron)	€ 13.50
Tagliatelle with meat ragù	€ 13.50
Gramigna with sausage	€ 12.50
Pappardelle with wild boar	€ 14.50
Ricotta and parmesan dumplings with saffron cream and culatello	€ 13.00
Paccheri mediterranean-style with cherry tomatoes, basil cream, and stracciatella	€ 12.50
Spaghettoni all’amatriciana with pecorino flakes	€ 13.50
Maccheroncini al pettine with rib ragù	€ 13.00

Stuffed pasta

Traditional lasagna	€ 14.50
Pumpkin tortelloni with crispy pancetta	€ 14.50
Green tortellini with sausage and mushrooms	€ 14.50
Tortellini in capon broth	€ 16.00
“Caramelle” with ricotta and speck	€ 14.50
Tortelloni with herbs (ricotta and spinach)	€ 15.50

Seafood paella with a glass of Sangria

Every Friday evening (reservation recommended) €20 per person



Main courses

Beef braised in Lambrusco	€ 13.50
Chicken cacciatore	€ 13.50
“Bud Spencer – Trinity” (sausage and beans)	€ 11.50
Pork shank with potatoes	€ 15.50
Roast suckling pig with lemon	€ 15.50
Beef Hamburger with friggione and potatoes	€ 13.50
Oven-baked sea bass fillet, mediterranean style	€ 17.00

Sit-down Street Food

Tigellone with sausage, onion and peppers	€ 8.50
Biplane (fried gnocco and raw ham)	€ 7.00

Grilled meat dishes

Mixed grilled meat (chicken, sausage, rib, pork neck, bacon, mini beef burgers)	€ 21.00
Sliced beef steak (olive oil, rosemary)	€ 18.50
Irish beef filet (with gorgonzola, balsamic vinegar, or grilled)	€ 27.00
Grilled cockerel with roasted potatoes	€ 16.00
Florentine steak (price per 100g)	€ 6.50

Side dishes

Roasted potatoes	€ 6.00
Mixed salad	€ 6.00
Grilled vegetables	€ 6.00
Rocket salad	€ 6.00
Pinzimonio (raw vegetables with dip)	€ 6.00



Salads

<i>Nizzarda</i> : mozzarella, tuna, boiled egg, mixed salad, tomatoes, carrots	€ 14.50
<i>Cesar</i> : mixed greens, carrots, celery, tomatoes, parmesan, chicken, yogurt	€ 14.50
<i>Roast beef</i> with arugula and Parmesan or with lemon sauce	€ 14.50

Desserts

English trifle	€ 6.00
Tiramisù	€ 6.00
Nutella/Berry cheesecake	€ 6.00
Chocolate cake (“tenerina”)	€ 6.00
Pear and chocolate cake	€ 6.00
Jam tart	€ 6.00
Apple pie	€ 6.00
Watermelon / Pineapple/ Melon	€ 6.00
Amaretto semifreddo	€ 6.00
Lemon sorbet	€ 3.50
Covered	€ 2.50

