

CARNI & CO.

# OSSO

SALERNO

## APPETIZERS

Grandma Gina's meatballs with parmesan sauce  
*Traditional fried meatballs*

8€

Eggplant parmigiana

8€

Eggplant meatball with parmesan sauce

8€

Crispy bread with butter and anchovies

8€

Shrimp in panko's crust with shrimp reduction mayonnaise

11€

Octopus salad

12€

Smoked duck carpaccio with figs,  
orange and toasted almonds

13€

Caprese

14€

Beef tartare with mustard and honey

14€

Platter of cold cuts and cheeses with jam and honey

15€

Beef tartare with Sicilian caper, anchovies and onion

16€

Beef tartare with low-temperature cooked egg

16€

## PASTA

Paccheri with tomatoes and parmesan sauce

12€

Spaghetti with zucchini and cheese

13€

Medallions stuffed with lemon-scented burrata on Sicilian pesto

14€

Gnocchi with shrimps and parmesan cream

15€

Tagliatelle with bolognese sauce

15€

Ziti with onion sauce and beef

15€

Paccheri with octopus and lemon thyme

15€

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## SECOND DISHES

Hamburger with tomatoes and provola cheese

12€

Chicken fries

*Spicy marinated chicken with corn flakes breading*

12€

shrimps cooked on fennel and oranges salad

15€

Pork fillet with narrow beef and crispy bacon

16€

Octopus scalded with potato mousse flavored with lemon thyme  
and cherry coulis

17€

Smoked tuna tataki with sweet and sour vegetables  
and tereaki sauce

18€

## CUT OF MEAT

Extreme rib eye of Irish black angus 280g

18€

Beef fillet grilled with Kosher salt and beef paste 200g

20€

Beef fillet with peppers 200g

21€

Beef fillet with myrtle and smoked salt reduction 200g

22€

Beef fillet with pistachio and glazed spring onion 200g

22€

Beef fillet with lemon thyme potato mousse

25€

Jumbo steak of Irish black angus 500g

33€

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## CUT OF MEAT

### BRONTOSAURUS BONE 6€ / etto

#### TOMAHAWK

*(Irish black angus tomahawk steak)*

Tomahawk is a giant steak derived from the front of the sirloin



### T-BONE 6€ / etto

#### FILLANDESE SASHI

This steak in English is called T-bone because of the characteristic T-shaped bone. The steak is detached from the sirloin of the beef. Compared to the Porterhouse, the T-Bone has the smallest tenderloin and the widest sirloin.



#### Reverse Searing cooking

These cuts of meat are served upon reservation at least one day in advance

Extreme rib eye starting from 600g  
7€ / etto

Tomahawk starting from 1 kg  
7.5€ / etto

## SIDE DISH

Stick fries

4€

Country potatoes

4.5€

Mixed salad

4.5€

Rocket salad, parmesan flakes and cherry tomatoes

5€

Vegetables

6€

## DESSERT

Sliced fruit

5€

Red fruit cheesecake

6€

Memory of tiramisu

*mascarpone cream and coffee warm mousse*

6€

Compound of ricotta and pear with chocolate and chilli threads

7€

Semifreddo with pistachio cheese

*White chocolate fondue and toasted almonds*

8€

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## SOFT DRINKS

Ferrarelle sparkling water

2,5€

Natia Still water

2,5€

Coca Cola

2,5€

Coca Cola Zero

2,5€

Fanta

2,5€

Sprite

2,5€

## BEERS

FRAVORT 4,9% VOL. 0,33L

5€

FRAVORT La Rossa Del Brenta 8,1% VOL. 0,33L

5€

LEFFE BIONDA 6,6% VOL. 0,33L

5€

LEFFE AMBRATA 6,6% VOL. 0,33L

5€

HACKER HELL 5,0% VOL. 0,5L

5€

ERDINGER HEFEWEIZEN 5,3% VOL. 0,5L

5€

DUVEL 8,5% VOL. 0,33L

5,5€

## ALCOLICI

Aperol Sprits

6€

Gin Tanqueray Tonic

6€

Gin Hendrick's Tonic

7€

Gin London Tonic

7€

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## ALCOLICI

Gin Sul Tonic

9€

Gin Mare Tonic

10€

## DIGESTIF

Coffee

1€

Bitter liqueurs

3€

White grappa

3€

Limoncello

3€

Licorice liqueur

3€

Cantaloupe liqueur

3€

Barricaded grappa

4€

Passito Pantelleria Menhir

5€

Bourbon Four Roses 5ml

6€

Whisky Talisker Skye 5ml

7€

*coperto*

2,5€

The dishes may contain the following allergens:



*\*In case of lack of fresh products, frozen products of the same quality will be used*



OSSO



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## WINE LIST

### SPARKLING WINE

Prosecco Treviso D.O.C., Montelvini  
4€

### GLASS OF WHITE WINE

Sauvignon Friuli D.O.C. Aquileia, Ca Bolani  
5€

Greco di tufo, Fratelli Urciuolo D.O.C.G.  
5€

Traminer Friuli D.O.C. Aquileia, Ca Bolani  
6€

Lugana D.O.C., Ca dei Frati  
6€

### GLASS OF ROSE' WINE

Rosalita Rosato Salento I.G.P., Due Palme  
5€

Rosa dei Frati D.O.C., Ca dei Frati  
6€

### GLASS OF RED WINE

Dolcetto Monferrato, Castello del Poggio  
5€

Aglianico Irpinia, Fratelli Urciuolo  
5€

Primitivo di Manduria D.O.P., Due Palme  
6€

Ronchedone, Ca dei Frati  
7€

### SICILY

### WHITE

Leone d'Almerita Terre Siciliane I.G.P., Tasca  
25€

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## WINE LIST

### SICILY

RED

Nero D'Avola Poggio Graffetta

25€

Donnafugata, Angheli

38€

### CALABRIA

RED

Cirò, rosso classico D.O.C., Libranti

25€

### APULIA

RED

Primitivo di Manduria D.O.P., Due Palme

25€

Salice Salentino rosso riserva D.O.P., Due Palme

35€

Primitivo 'Old Vines' Morella

50€

ROSE'

Rosato Rosalita Salento I.G.P., Due Palme

20€

Negramaro rosé Zinzula, Altemura

28€

### CAMPANIA

RED

Aglianico irpinia D.O.C., Fratelli Urciuolo

20€

Irpinia Aglianico Campi Taurasini DOC "Cretarossa" - I Favati

28€

Taurasi D.O.C.G., Favati

42€

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## WINE LIST

### CAMPANIA

#### WHITE

Greco di Tufo, Fratelli Urciuolo  
20€

Fiano di Avellino Pietramara DOCG di Favati  
24€

### SARDINIA

#### RED

Cannonau di Sardegna D.O.C. Costera, Argiolas  
25€

### TUSCANY

#### WHITE

Pomino bianco D.O.C., Frescobaldi  
23€

#### RED

"Ribeo" Morellino di Scansano DOCG Roccapesta  
25€

Chianti classico D.O.C.G., Rocca di Castagnoli  
25€

Sassabruna Maremma Toscana D.O.C., Rocca di Montemasi  
28€

Chianti riserva Nipozzano Rufina D.O.C.G., Frescobaldi  
35€

Il bruciato Bolgheri rosso D.O.C., Antinori  
45€

Le volte dell' Ornellaia toscano rosso I.G.T., Tenuta dell' Ornellaia  
45€

Giuseppe Gorelli, Doc Rosso di Montalcino  
55€

Brunello Di Montalcino Antinori Pian Delle Vigne  
90€

Bolgheri Le Serre Nuove dell'Ornellaia DOC  
90€

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## WINE LIST

### TUSCANY

RED  
Tignanello Antinori  
160€

### VENICE

RED  
Valpolicella ripasso superiore, Santa Sofia  
28€

Massimago Mariabella Valpolicella Ripasso  
28€

Amarone della Valpolicella classico D.O.P., Bertani  
50€

Massimago Conte Gastone Amarone della Valpolicella  
60€

### LOMBARDY

RED  
Ronchedone, Cà dei Frati  
33€

WHITE  
Lugana i Frati D.O.P., Cà dei Frati  
24€

ROSE'  
Rosa dei Frati Riviera del Garda classico, Cà dei Frati  
24€

### PIEDMONT

RED  
Dolcetto Monferrato, Castello del Poggio  
20€

Perrone Barbera Asti Superiore  
25€

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## WINE LIST

### PIEDMONT

RED

Castello di Perno Barolo DOCG

50€

BIANCHI

Matteo Correggia Arneis Stelvin

25€

### FRIULI

WHITE

Sauvignon Friuli D.O.C. Aquileia, Cà Bolani

20€

Traminer Friuli D.O.C. Aquileia, Cà Bolani

25€

Ribolla gialla Venezia Giulia I.G.T., Feudi di Romans

25€

### MOLISE

RED

Tintilia del Molise DOC "Pietrafitta" - Cianfagna

35€

### SPARKLING WINE

Prosecco Treviso D.O.C., Montelvini

18€

Ferrari Brut, Trento D.O.C.

35€

Bellavista Cuveè Brut D.O.C.G Franciacorta

45€

Bellavista gran Cuveè Rosè Franciacorta

55€

Cà del Bosco Cuveè D.O.C.G Franciacorta

55€

### TRENTINO ALTO ADIGE

RED

Pinot Nero IGT - Terre del Föhn

25€

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## WINE LIST

### TRENTINO ALTO ADIGE

RED

Lagrein Alto Adige D.O.C., Ritterhof  
30€

WHITE

Weißburgunder Alto Adige D.O.C. Pinot bianco, St.Michael-Eppan  
25€

### FOREIGN WINES

WHITE

Merlot Blanc de Noir Weingut Gehrig  
28€

Riesling Trocken Schloß Vollrads  
32€

RED

Ferdinand Cabernet Sauvignon Slovenia  
30€

Quattro Cuveè Montgras  
33€

Tannat Reserva, Garzon  
35€

Impossible Red, Laborie  
35€

Big Easy Cabernet Sauvignon, Ernie Els  
38€

Malbec Reserve, Bodegas Salentein  
40€

Shiraz McLaren Vale, Mitolo  
60€