



~ osteria ~

ROSSO

FONDATA.2013



ANTIPASTI/APPETIZERS

CARPACCIO DI MANZO **CG 30.00**

Thin sliced eye round, arugula, olive oil, capers, pine nuts, Grana Padano flakes, truffle mayo

TRE BRUSCHETTE **CG 25.00**

Olive oil, tomatoes, garlic, basil, Grana Padano, balsamic cream, goat cheese, walnuts, honey pesto, grilled zucchini, grilled yellow squash

GAMBERETTI **CG 20.00**

Shrimps (6) salad mix, Italian vinaigrette

ALI DI POLLO **CG 25.00**

Battered chicken wings, sweet chilli sauce

ANTIPASTI MISTI **CG 45.00**

Coppa stagionata, prosciutto, salami milano, salami spianata, Grana Padano, gorgonzola, olives, cherry tomatoes, pesto, fresh mixed garnish, home-made bread

BURRATA CAPRESE **CG 38.00**

Arugula Salad, fresh burrata, tomato, basil, extra virgin oil, prosciutto, pesto, salt, pepper balsamic glaze.

INSALATE/SALADS

INSALATA TRICOLORE (*vegetarian*) **CG 25.00**

Lettuce mix, red onion, peperoncini, cherry tomatoes, caper fruit, Italian vinaigrette, grilled zucchini & squash, Grana Padano

FORMAGGIO DI CAPRA (*vegetarian*) **CG 35.00**

Lettuce mix, red onion, pepperoncini, olives, cherry tomatoes, capers, caper fruit, goat cheese, walnuts, honey, zucchini & squash garnish

INSALATA CEASAR **CG 25.00**

Romaine, anchovies, croutons, boiled egg, Grana Padano,

ADD

+ Grilled Chicken Cg. 10.00

+ Grilled Tenderloin Cg. 15.00

+ 6 Shrimps Cg. 17.50

ZUPPE / SOUPS

ZUPPA DEL GIORNO **CG 18.00**

Our staff will gladly inform you of our home-made soup of the day

All prices are in Caribbean Guilders (XCG) and include 9% sales tax. We apply a 10% gratuity fee for parties of 10 persons or more.

PIZZA BOSCAIOLA	CG 35.00
Mozzarella, mushrooms, garlic, parsley, Italian sausage	
TARTUFATA	CG 45.00
Mozzarella, black truffle cream, mushrooms, ham, Grana Padano	
DIAVOLA	CG 38.00
Tomato sauce, mozzarella, bell peppers, spianata romana piccante, Genoa salami, jalapeños.	
QUATTRO CARNE	CG 38.00
Tomato sauce, mozzarella, Italian sausage, ham, pepperoni, Genoa salami	
QUATTRO FORMAGGI <i>(vegetarian)</i>	CG 36.00
Tomato sauce, mozzarella, gorgonzola, goat cheese, Grana Padano, basil	
ROSSO	CG 38.00
Tomato sauce, mozzarella, cherry tomatoes, prosciutto, arugula, Grana Padano flakes, olive oil	
PESCATORE	CG 40.00
Tomato sauce, mozzarella, shrimps, squid rings, mussels, parsley	
BURRATA	CG 40.00
Tomato sauce, mozzarella, arugula, cherry tomatoes, burrata, pesto	
CAPRICCIOSA	CG 40.00
Tomato sauce, mozzarella, ham, mushrooms, black olives, basil	
CARPACCIO	CG 40.00
Tomato sauce, mozzarella, carpaccio, arugula, pine nuts, Grana Padano flakes, truffle mayonnaise	
CONTADINA	CG 38.00
Tomato sauce, mozzarella, zucchini, mushrooms, bell peppers, cherry tomatoes, red onions, summer squash, Italian sausage crumbs, olive oil	
MARGHERITA (V)	CG 25.00
Tomato sauce, mozzarella, basil	

PASTA & RISOTTO

PASTA ALA ZOZZONA **CG 40.00**

Regatoni, guanciale, cheese, chilli flakes, cherry tomatoes, tomato puree, pecorino romano, onions, garlic, egg yolks, black pepper, olive oil, Italian sausage

GHOCCHI ALA SORRENTINA **CG 35.00**

Olive oil, tomato sauce, basil, mozzarella, Grana Padano, baked off in our pizza oven.

SALMONE E GAMBERETTI IN SALSIA BIANCA **CG 40.00**

Tagliatelle, white wine sauce, bell peppers, zucchini, summer squash, salmon & shrimp

CARBONARA **CG 40.00**

Guanciale, egg yolks, black pepper, pecorino romano, spaghetti

RISOTTO AI FUNGHI E CREMA DI TARTUFO **CG 40.00**

Mushrooms, onions, black truffle cream, parsley, Grana Padano, truffle oil

LASAGNA **CG 40.00**

Beef ragu, mozzarella, Grana Padano, basil, side home-made bread

BOLOGNESE **CG 35.00**

Beef ragu, Grana Padano, basil

POLLO E PESTO **CG 40.00**

Chicken, pesto, pine nuts, sun-dried tomatoes, Grana Padano

RAVIOLI DEL GIORNO **CG 38.00**

Ask your server about today's homemade ravioli

POMODORO E BURRATA **CG 42.00**

Spaghetti, cherry tomatoes, basil, tomato puree, pecorino romano, burrata, salt, pepper

ADD

+ Chicken Cg. 10.00

+ Tuna Cg. 15.00

+ Shrimps Cg. 17.50

+ Tenderloin Cg. 15.00

PIATTI PRINCIPALI/ENTRÉES

POLLO ARROSTO AL FORNO **CG 45.00**

Oven-roasted half chicken, herb roasted potatoes, chicken velouté

BISTECCA ALLA FIORENTINA 400GR **CG 95.00**

USDA choice rib eye, gremolata

FILETTO MANZO ALLA GRIGLIA **CG 65.00**

Grilled tenderloin with pepper wine sauce

FILETTO DI SALMONE IN PADELLA **CG 55.00**

Pan-seared salmon, bisque cream, oven-baked vegetables

SALTIMBOCCA ALLA ROMANA **CG 55.00**

Tenderloin slices topped with parma ham, white wine-butter, sage, vegetable.

All main courses will be served with choice of French fries or roasted potatoes or pasta.

SCELTA DI PANINO/CHOICE OF SANDWICH

ROSSO BURGER **CG 40.00**

Brioche, 8oz US Angus patty, cheese, caramelized onions, lettuce, bacon, mixed fresh garnish, Patatine fritte

PANINO MANZO **CG 35.00**

Tenderloin, rucola, cheese, patatine fritte.

ITALIAN GAMBERI BOL **CG 37.00**

Gamberi aglio prosciutto, Cheese, patatine fritte.

SIDES

+ Spaghetti in tomato sauce or cream sauce Cg 10.00

+ Oven-roasted vegetables Cg 14.00

+ Mixed Italian salad Cg 14.00

+ Fries Cg 14.00

+ Oven-roasted potatoes Cg 14.00

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CLASSIC TIRAMISU	CG 20.00
Mascarpone, coffee liqueur, lady fingers, cacao	
TIRAMISU PISTACHO	CG 20.00
Mascarpone, pistachio liqueur, cream, lady fingers, pistachio nuts, cacao	
AFFOGATO	CG 14.00
Vanilla gelato, espresso + <i>Add a shot of Frangelico, Kahlua or Amaretto</i>	<i>Cg 15.00</i>
CALZONE NUTTELA	CG 25.00
Calzone pizza with Nuttela, mascarpone, strawberry coulis and powdered sugar	
LIMONCELLO CHEESECAKE	CG 20.00
Glassare al limone	
PANNA COTTA	CG 20.00
Panna cotta topped with glassare fruits	
GELATI TRIO	CG 20.00
Choose 3 scoop of your desired flavor(s). <i>Our staff will gladly inform you of our current gelato flavors</i>	
GELATI DOPPIO	CG 15.00
Choose 2 scoop of your desired flavor(s). <i>Our staff will gladly inform you of our current gelato flavors</i>	

CAFFE DOPO CENA/AFTER DINNER COFFEE

PORT RED OR PORT WHITE	CG 15.00
SAMBUCA VACCARI	CG 18.00
Triple Anise	
ESPRESSO MARTINI	CG 20.00
Kahlua, vodka, espresso, simple syrup	
CAFFÈ CORRETTO ALLA GRAPPA	CG 20.00
Espresso & shot of Grappa	
ITALIAN COFFE	CG 19.00
Tia Maria coffee liqueur, coffee, whipped cream	
IRISH COFFEE	CG 20.00
Jameson, coffee, whipped cream	

VINO BIANCO / WHITE WINE
 BICCHIERE

 BOTTIGLIA

SAUVIGNON BLANC	CG 18.00	CG 80.00
CHARDONNAY	CG 15.00	CG 65.00
PINOT GRIGIO VITIS BLUSH	CG 15.00	CG 65.00
PINOT GRIGIO TAVO	CG 15.00	CG 65.00
BIANCA MOSCATO	CG 15.00	CG 65.00

VINO ROSATO / ROSÉ
 BICCHIERE

 BOTTIGLIA

MOSCATO ROSA	CG 15.00	CG 60.00
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VINO ROSSO / RED WINE
 BICCHIERE

 BOTTIGLIA

MERLOT	CG 15.00	CG 60.00
PINOT NOIR	CG 15.00	CG 60.00
RED FIRE	CG 15.00	CG 60.00
VALPOLICELLA ANTICO CASALE	CG 18.00	CG 90.00

PROSECCO

LA GIOIOSA (20CL)	CG 20.00
PROSECCO NANI	CG 80.00
PROSECCO VITIS NOSTRA	CG 65.00
PRIOR BORTOLOMIOL	CG 108.00

VINI PREMIUN ROSSO

CHIANTI VITIS **CG 65.00 CG 108.00**

Chianti is a dry, medium-bodied red wine produced in the Chianti region of Tuscany, Italy. It is typically made with Sangiovese grapes, along with other grape varieties such as Canaiolo, Merlot, and Cabernet Sauvignon. Chianti is known for its ruby red color, flavors of cherry and earth, and high acidity.

MONTEPULCIANO ILAURI BAJO **CG 75.00**

Ilauri Bajo Montepulciano d'Abruzzo is a red wine from the Abruzzo region of Italy, made by the iLauri winery using the Montepulciano grape variety. The "Bajo" label indicates that the grapes come from the town's most important street, which is named for a common horse coat color. The wine is known for its fruity notes, often described as ripe red fruits with hints of spice.

GRANDE ALBERONE PLATINUM **CG 105.00**

Grande Alberone Platinum" refers to a specific red wine, likely from the Primitivo grape variety grown in the Puglia region of Italy, known in the US as Zinfandel. "Grande Alberone" is the wine's name, and "Platinum" likely indicates a higher quality or prestige tier within their product line. The wine is known for its rich flavor profile, often featuring notes of dark berries, spices, and a smooth, bold texture.

AMARONE DELLA VALPOLICELLA **CG 135.00**

Amarone della Valpolicella" refers to a specific type of red wine from the Valpolicella region in northeastern Italy. It's a powerful, rich wine known for its intense flavors, resulting from the process of drying grapes (appassimento) before fermentation.

VINI PREMIUN BIANCO

VERMENTINO DI SARDEGNA **CG 80.00**

Vermentino di Sardegna is a regional DOC covering Sardinia in its entirety, spanning the whole island from Sulcis and Cagliari in the south to Gallura in the north. As is clear from its title, Vermentino di Sardegna is made from the Vermentino grape variety.

SANGIOVESE INBIANCO **CG 80.00**

Sangiovese in bianco" literally means "Sangiovese in white" in Italian. It refers to a wine made from the Sangiovese grape, but vinified in a white wine style. This means the wine is made by separating the juice from the skins as soon as the grapes are pressed, resulting in a white or pale rosé wine instead of the typical red Sangiovese.

PIZZA MARGHERITA (V) **CG 25.00**

Tomato sauce, mozzarella, basil

*All additional pizza toppings | 4.50 each

CAESAR SALAD **CG 20.00**

Romaine, anchovies, croutons, boiled egg, Grana Padano,

ADD

+ Tenderloin Cg 15.00

+ Shrimps Cg 17.50

+ Chicken Cg 10.00

POLLO E PESTO **CG 30.00**

Chicken, pesto, pine nuts, sun-dried tomatoes, Grana Padano

RAVIOLI DEL GIORNO **CG 30.00**

Ask your server about today's homemade ravioli

SALMONE E GAMBERETTI IN SALSA BIANCA **CG 30.00**

Tagliatelle, white wine sauce, bell peppers, zucchini, summer squash, salmon & shrimp

BOLOGNESE **CG 30.00**

Beef ragu, Grana Padano, basil

PANINO MANZO **CG 35.00**

Tenderloin, rucula, cheese, patate fritte.

+ ADD **CG 12.00**

Small bowl of soup or mixed salad

SOUP & PASTA **CG 36.00**

Small bowl of soup & small pasta

SALAD & PASTA **CG 36.00**

Small mixed salad & small pasta