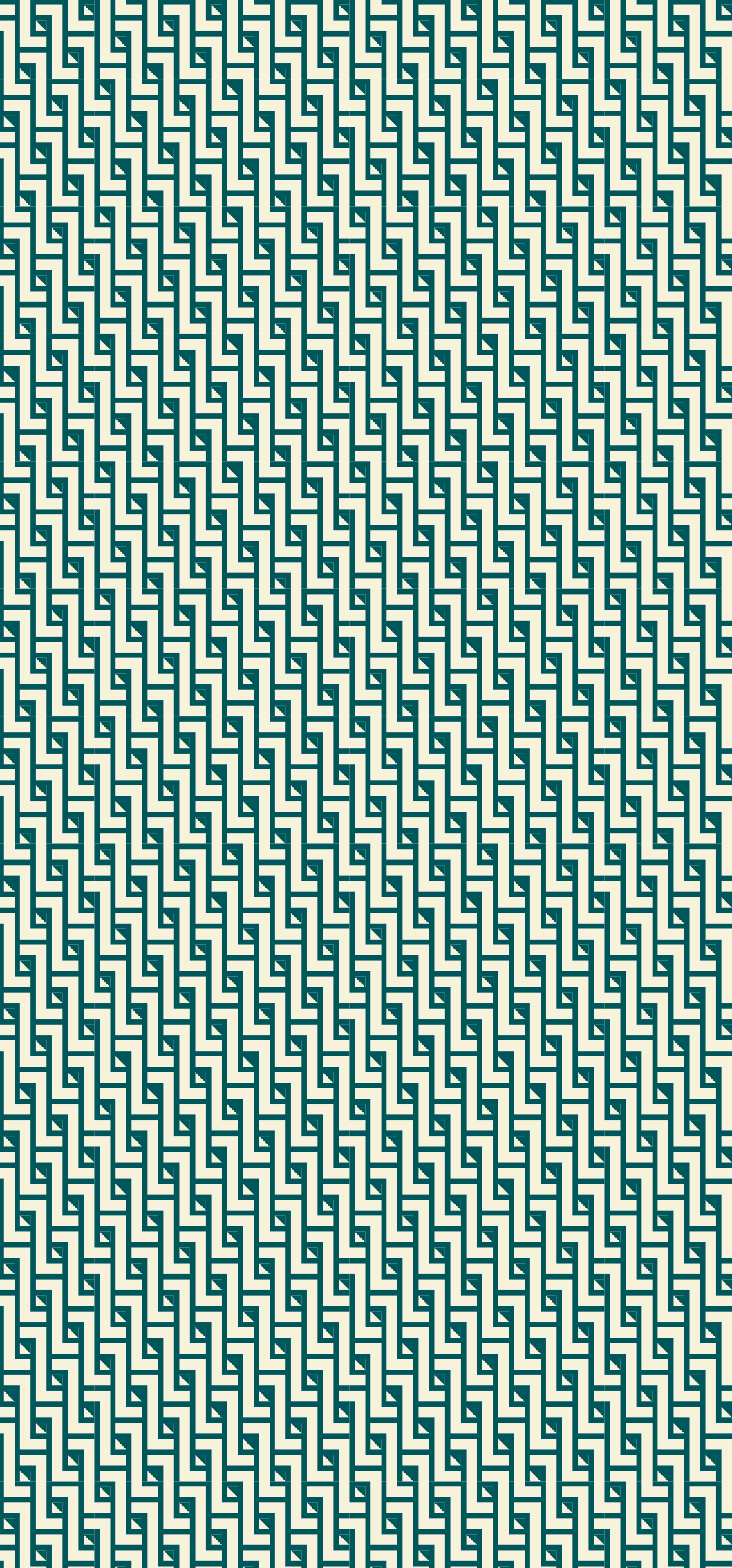


OSTERIA



FARUSO



STARTERS

Beef tartare
with stracciatella,
cherry tomatoes** ⁷

14 €

Beef fillet carpaccio
with rocket salad,
Grana flakes and
balsamic reduction** ^{7,10}

13 €

**Beef meatballs with sauce,
stracciatella and basil** ^{1,3,7,9}

12 €

**Raw artichokes with Grana,
lemon and walnuts** ^{7,8}

11 €

Iberian ham hand cut

18 €

**Salami and cheese plate
with honey and compotes** ⁷

17 €

**Buffalo mozzarella
and raw ham** ⁷

13 €

**Burrata cheese,
mortadella and pistachio** ^{7,8}

14 €

Mixed bruschetta ^{1,4,7}

Tomato and basil

Artichoke absolute

Stracciatella, cherry tomatoes
and anchovies

10 €

FRIED

Mixed fried 15 €
 classic supplì, ham croquette, fried artichokes,
 zucchini flower, ricotta cheese balls ^{1,3,4,7}

Classic Supplì ^{1,3,7} 3 €

Zucchini flower mozzarella and anchovies ^{1,4,7} 3 €

Ham and cheese croquette ^{1,3,7} 3 €

Fried artichokes ¹ 9 €

Ricotta cheese balls ^{1,3,7} - 5 pcs 7 €

OSTERIA

FARUSO

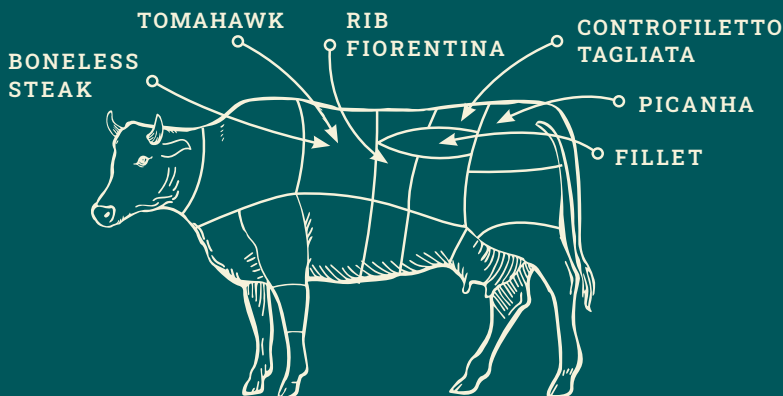
Our homemade pasta

PASTA

Strozzapreti all'Amatriciana ^{1,3,7}	13 €
with tomato sauce and bacon	
Tonnarelli alla Carbonara ^{1,3,7}	13 €
with eggs and bacon	
Tonnarelli Cheese and pepper ^{1,3,7}	13 €
Strozzapreti alla Gricia ^{1,3,7}	13 €
cheese and bacon	
Tagliolini with fresh black truffle ^{1,3}	29 €
Gnocchi with white beef ragout ^{1,3,7,9 *}	15 €
Fettuccine with basil and pistachio pesto	15 €
with stracciatella and tomato confit ^{1,3,7,8}	
Ricotta and spinach ravioli	15 €
with butter, sage and Chianti reduction ^{1,3,7,9 *}	
Lasagna with ragù ^{1,3,7,9}	17 €

SIDE DISHES

Roman-style artichoke	7 €
Sautéed chicory	7 €
French fries	6 €
Baked potatoes	6 €
Mixed salad	7 €



Our Meat Cuts

GRILLED

Fillet (about 300 gr)	24 €
Stripe steak (about 300 gr)	20 €
Boneless steak (about 300 gr)	20 €
Bone-in steak (minimum 500 gr)	per hectogram 7 €
Fiorentina (minimum 900 gr)	per hectogram 8 €
Picanha (minimum 500 gr)	per hectogram 9 €
Tomahawk (minimum 900 gr)	per hectogram 9 €

BIG SKEWERS

Beef skewer with mediterranean herbs	18 €
Beef skewer with pork jowl	18 €
Beef fillet skewer in beer	19 €
Beef fillet skewer in BBQ sauce	19 €
Chicken skewer with paprika and lemon	17 €

BURGER

served with fries

Cheeseburger	16 €	Faruso Burger	16 €
Beef Burger, cheddar, salad, tomato, mayo ^{1,3,7,11}		Beef Burger, stracciatella cheese, truffle sauce, chicory, crispy bacon ^{1,3,7,11}	
Kokkodè	16 €	Ariccia Burger	16 €
Beef Burger, bismarck egg, crispy bacon, salad, tomato, parmesan fondue ^{1,3,7,11}		Crispy Porchetta, parmesan fondue, chicory ^{1,3,5,7,11}	
Re Burrata	18 €		
Beef Burger, whole burrata cheese, crispy bacon, salad, tomato ^{1,3,7,11}			

with homemade bread,
always fresh ingredients
and selected meat.

OSTERIA

FARUSO

**PIZZA
WITH TOMATO**

Margherita

tomato sauce,
mozzarella and basil ^{1,7}
8 €

Bufala Dop

tomato sauce,
buffalo mozzarella,
basil ^{1,7}
10 €

Napoli

tomato sauce, mozzarella,
anchovies and basil ^{1,4,7}
9 €

Diavola

tomato sauce, mozzarella
and spicy salami ^{1,7}
9 €

Capricciosa

tomato sauce, mozzarella,
raw ham, mushrooms,
artichokes, olives
and egg ^{1,3,7}
12 €

Straciatella

tomato sauce,
buffalo straciatella,
tomato confit, anchovies,
basil ^{1,4,7,8}
12 €

Classic Calzone

tomato sauce, mozzarella
cooked ham, ricotta cheese ^{1,7}
10 €

**PIZZA
WITHOUT TOMATO**

**Zucchini flowers & anchovies
with mozzarella ^{1,4,7}**

10 €

4 Cheese

mozzarella, gorgonzola,
provola cheese and Grana ^{1,7}
10 €

Mushrooms & sausage

mozzarella, sausage,
champignon mushrooms ^{1,7}
10 €

Gran Porchetta

mozzarella, porchetta,
baked potatoes ^{1,7}
11 €

Mortazza tua

mozzarella, mortadella,
straciatella cheese,
chopped & pistachio cream ^{1,7,8}
12 €

Aristocratica

mozzarella, sausage,
caramelized onion,
truffle cream ^{1,7}
12 €

Porcina

mozzarella, pork jowl,
porcini mushrooms* ^{1,7}
12 €

Focaccia

flatbread with ham
and buffalo mozzarella ^{1,7}
11 €

* frozen product

** raw products that have undergone a specific preventive remediation
treatment using a heat blast chiller

OSTERIA

FARUSO

DESSERT HOMEMADE

Tiramisù ^{1,3,7}
7 €

Crème brûlée ^{3,7}
7 €

Molten chocolate cake ^{1,3,7,8}
7 €

**Apple Pie with
vanilla ice-cream** ^{1,3,7,8}
7 €

**Panna cotta
ai frutti di bosco** ^{3,7}
7 €

**Crostata con marmellata
fatta in casa** ^{1,3,7}
7 €

**Fried dough bites
with Nutella** ^{1,8}
7 €

**Grilled pineapple skewer
with sugar and cinnamon**
8 €

Seasonal fruit
7 €

ALLERGENI

*We inform our customers that
food and beverages prepared
and served here, can contain
ingredients or adjuvants
considered allergens.*

*List of allergenic ingredients
used in this restaurant:*

*1 Cereals - 2 Crustaceans
3 Eggs - 4 Fish
5 Peanuts - 6 Soy
7 Milk - 8 Fruits in shell
9 Celery - 10 Mustard
11 Sesame seeds
12 Sulphur dioxide and sulphites
13 Lupine - 14 Molluscs
(and their by-products)*

DRINKS

Blonde Draft beer
20 cl 4 €
40 cl 6 €

Red Draft beer
20 cl 5 €
40 cl 7 €

Glass of house wine
6 €

Bottle House wine 75 cl
18 €

Glass of Sparkling wine
6 €

Bottled beer 33 cl
4 €

Mineral water 75 cl
3 €

Coca-Cola 33 cl
3 €

Fanta 33 cl
3 €

Sprite 33 cl
3 €

Coffee
2 €

Liqueurs
4 €

Spirits
7 €

Service 2 €

Variations and additions 2 €

5°M11Y24



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