



Osteria C'era una volta...

— *Lunch menù* —

platter of cold cuts and cheeses (7)

€ 13,00

Caprese salad (7)

tomato and mozzarella

€ 12,00

Big Salad

€ 12,00

Prosciutto e Melone

raw ham and melon

€ 12,00

Fiori di Zucca ripieni di Ricotta e Pecorino erborinato con crema di Zucchine (3,7)

courgette flowers stuffed with ricotta and blue pecorino with courgette cream

€ 12,00



Bruschetta al pomodoro (1)

€ 8,00

Lasagna (1,3,7)

€ 12,00

Torta morbida al Cioccolato (1,3,7,8)

Soft cake chocolate

€ 6,00

Torta di Ricotta al Liquore del Pastore (1,3,7)

ricotta cake with shepherd's liqueur

€ 6,00

Torta di mele e cannella con crema inglese al rum (1,3,7)

Apple and cinnamon cake with rum creme anglaise

€ 6,00

Semifreddo al Pistacchio (1,3,7,8)

€ 6,00

Cantucci e Vin Santo (1,3,7,8)

€ 6,00

Torrone Ghiacciato al Tartufo

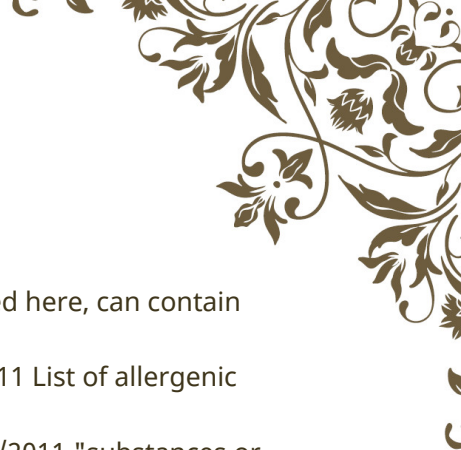
frozen truffle nougat

€ 8,00

Bread and cover charge

€ 1,50






We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants consider allergens by Annex II of Reg. UE n. 1169/2011 List of allergenic ingredients used in this restaurant and present in Annex II of Reg. UE n. 1169/2011 "substances or products causing allergies or intolerances".

1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their byproducts
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seedsbased products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

Information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.





Osteria C'era una volta...

Osteria C'era Una Volta celebrates the culinary roots of the region by offering traditional dishes revisited with a touch of innovation.

With a deep respect for the environment and a commitment to the quality of local products, we strive to satisfy every palate with authenticity.

We exclusively employ raw materials from zero-kilometer sources, coming from the Etruscan Coast, to ensure an authentic gastronomic experience.

At Osteria C'era Una Volta we believe that the quality of a dish begins with the selection of the best raw materials.

Therefore, we commit to using only fresh, local ingredients sourced from short supply chains.

Every product that enters our kitchen is chosen with care and respect for seasonality and authenticity.

The crisp and colorful vegetables come from surrounding fields, while the meats and cheeses are products of Tuscan artisanal tradition.

Osteria C'era Una Volta complies with the provisions of LRT no. 1036/2005 that regulate the supply of food for people with celiac disease.

Osteria C'era Una Volta does not provide catering services for individuals with celiac disease.

