

Menù

Land Starters

La tradizione dell'Osteria 15€

Mixed cold cuts, cheese, bruschetta and fried porcini mushrooms

Fiori di zucca fritti 10€

Fried courgette flowers filled with buffalo mozzarella and anchovies

Bruschette miste 10€

Mixed bruschetta

Prosciutto Genga €12

Genga Ham

Porcini Fritti €12

Fried Porcini Mushrooms

La parmigiana di Melanzane €12

The aubergine parmigiana



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Pasta

La Gricia 13€

Short pasta with beef, Mediterranean onion and pecorino cheese

Paccheri aglio, olio, peperoncino €12

Short pasta with garlic, parsley, oil and pecorino cream

Norcina rivisitata 15€

Momemaid pasta with sausage, porcini mushrooms, Mediterranean Onion, truffle oil and pecorino

Carbonara 10€

Spaghetti with eggs cream, yolks, black pepper and pecorino

La Senese 13€

Ravioli with yolks, Mediterranean onion and pecorino



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Main Courses

Carpaccio di Manzo €16

Beef Carpaccio on rocket, cherry tomatoes and black salt

Tagliata di Scottona al rosmarino 16€

Grilled sliced beef with rosemary

Tagliata di Scottona con porcino €18

Grilled sliced beef with porcino mushrooms

Battuta di Scottona... €18

Raw beef with truffle oil and crunchy vegetables

All the products on this menu are fresh, prepared daily according to the supplier's availability.

Sometimes some products can be frozen



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Fish Starters

Filetti di alici fritte... 12€

Fried anchovies on rocket and pickled
Mediterranean onion

Alici marinate agli agrumi... 12€

Citrus marinated anchovies with rocket, datterini
tomatoes, red onion caviar and balsamic vinegar

Crudo di scampi 17€

Raw langoustines seasoned with salt pepper and oil

Polipo al pistacchio 15€

Octopus sautéed with pistachios, potatoes,
zucchini, cherry tomatoes and lemon cream

Tartare di gamberoni... 17€

King prawn tartare with truffle oil and zucchini cut
in julienne style

Bocconcini di baccalà... 16€

Fried cod bites and spicy tomato sauce



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Primi di pesce

Puttanesca di baccalà 15€

Cod, cherry tomatoes, capers, anchovies, olives, parsley
and Mediterranean Onion

Crudo e Cotto 17€

Selection of raw and cooked King prawns with garlic,
parsley and oil

Linguine al limone, scampi e canocchie 18€

Lemon linguine with cherry tomatoes, garlic, basil, shrimps
and langoustines

Spaghettone all'astice alla Catalana (for 2 persons) 39€

Thick spaghetti with lobster, fresh sautéed vegetables
and olives



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Secondi di pesce

Calamari al rosmarino 16€

Sautèed squid with rosemary and potato chips

Polipo grigliato su crema di ceci alle erbe aromatiche e verdure spadellate 16€

Grilled octopus with aromatic herbs chickpea cream
and sautèed vegetables

La torre del Mare 16€

Layers of flambè squid, King prawn and shrimps with
fried aubergines on tomato and shrimps cream

Fritto di calamari e mazzancolle 18€

Fried squid, King prawns and shrimps with a mix of
sautèed vegetables

Rombo spadellato 7€ / h

Sautèed turbot with cherry tomatoes, olives served on a
bed of potato chips



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Grilled Fish

Orata al rosmarino 4€ / lh

Sea bream with rosemary

Gamberoni 15€

King prawns

Grigliata mista 39€

Mixed grilled fish: sea bream, octopus, King prawns and squid



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Sides

Mixed salad 5€

Sautèed spinach with garlic, oil and chili 5€

French fried potatoes 5€

Smashed potatoes with rosemary and salt 4€

Mixed grilled vegetables 6,5€

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