

OrtOsteria

Renè

The name OrtOsteria is meant to recall the importance that the home garden had for our family, where the first fruits collected were the true wealth of the daily recipes. Over the years I learned the secrets of family cooking from my mother Chiara, my maternal grandmother "Giuanina", as well as from my grandfather Renato "Renè". Today the osteria is a part of my "home" where I propose the taste itineraries linked to the garden, the sea and the land, enhancing the products of the Piana di Albenga and its hinterland.

Enjoy your meal,

Carolina Vio

BIOVIO organic wines and Taggiasca extra virgin olive oil are produced in our cellar, as are the vegetables from our garden

. PLEASE NOTE: THE MENU IS SUBJECT TO CHANGE
UPDATED IN JULY

Tasting Course_____

The welcome of the kitchen

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Catalan- style tuna salad

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First course of your choice

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Roast beef

chimichurri on chicory

or

Catch of the day, Ligurian style

trombetta zucchini, Bardineto potatoes

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A la carte dessert

42.

+ 25 euros with the wine pairing

THE MENU IS NOT MANDATORY FOR THE WHOLE TABLE, BUT IT
IS NOT DIVISIBLE

THE VEGETARIAN TASTING PATH IS ALSO AVAILABLE 

Cover charge 3.00 €

Starters

Condiglione salad  

ox-heart tomato, pepper, onion, Taggiasca olives, fresh oregano and basil

Sassello cold cuts platter, aromatic fried bread 

coppa, cooked salami, mortadella, salami, lard, Arroscia Valley cheese



MACELLERIA SALUMERIA GIACOBBE -SASSELLO

Rabbit in jar 

house-made mixed pickled vegetables

Vitello tonnato 

Fresh salad

“Scarpette” Stuffed garden vegetables  

(Trombetta zucchini flower, onion, bell pepper) served on a tomato sauce

Catch of the day tartare 

garden spring onion, tomato confit, fresh basil, Taggiasca olives, and lemon zest

House-cured salted anchovies 

on crispy focaccia with mayonnaise



GLUTEN FREE



VEGETARIAN

Cover charge € 3,00

Handmade Pasta_____

Ligurian minestrone  

pesto, crostini

“Gasse”

wild boar ragù

Croxetti with pesto 

green beans and potatoes

Herb ravioli , Nasino black truffle 

and 24-month organic Parmigiano Reggiano (Az. Agr. F.Ili Brugnoli - PR)

Tagliolini

mountain butter, bottarga, lemon zest, trumpet courgettes

Gnocchi

squid and cherry tomatoes



GLUTEN FREE



VEGETARIAN

Cover charge 3.00

Second Course_____

Eggplant and Pecorino cheese Parmigiana  

Cima come da Tradizione (boiled beef breast) 

green sauce, panissa

Pork cheek with ratatouille 

Stuffed squid

with sautéed "trombetta" zucchini

Ligurian fish soup ("Ciuppin") 

GRILLED

Beef-cut (240gr) and seasonal vegetables

Our cuts of meat have been selected
by BESIMAUDA AZIENDA AGRICOLA in Peveragno (CN)



GLUTEN FREE



VEGETARIAN

Cover charge € 3,00

Dessert

Crostata di mele / *Apple crumble*

Gelato litorale / "Litorale" ice cream

Mousse al cioccolato fondente/ *dark chocolate mousse*

sorbetto alle fragole/ strawberries sorbet 

Tiramisù "Il classico"

Torta di nocciole / *Hazelnut cake* 

gelato "fior d'olio" / "fior d'olio" ice cream

Gelati/ Ice creams di nostra produzione 

Litorale: pistacchio, mirto, polvere di capperi

Litorale: pistachio, myrtle, caper powder

Caffè corretto: caffè e grappa al Pigato

Caffè corretto : coffee and Pigato grappa

Fior d'olio: latte fresco, olio e sale maldon

Fior d'olio: fresh milk, oil and Maldon salt

Sorbetti di nostra produzione  / *Sorbet of our own production*

Limone/ *Lemon*

Fragola/ *Strawberry*

Pesche della vigna/ *Peaches from the vineyard*

Melone/ *Melon*