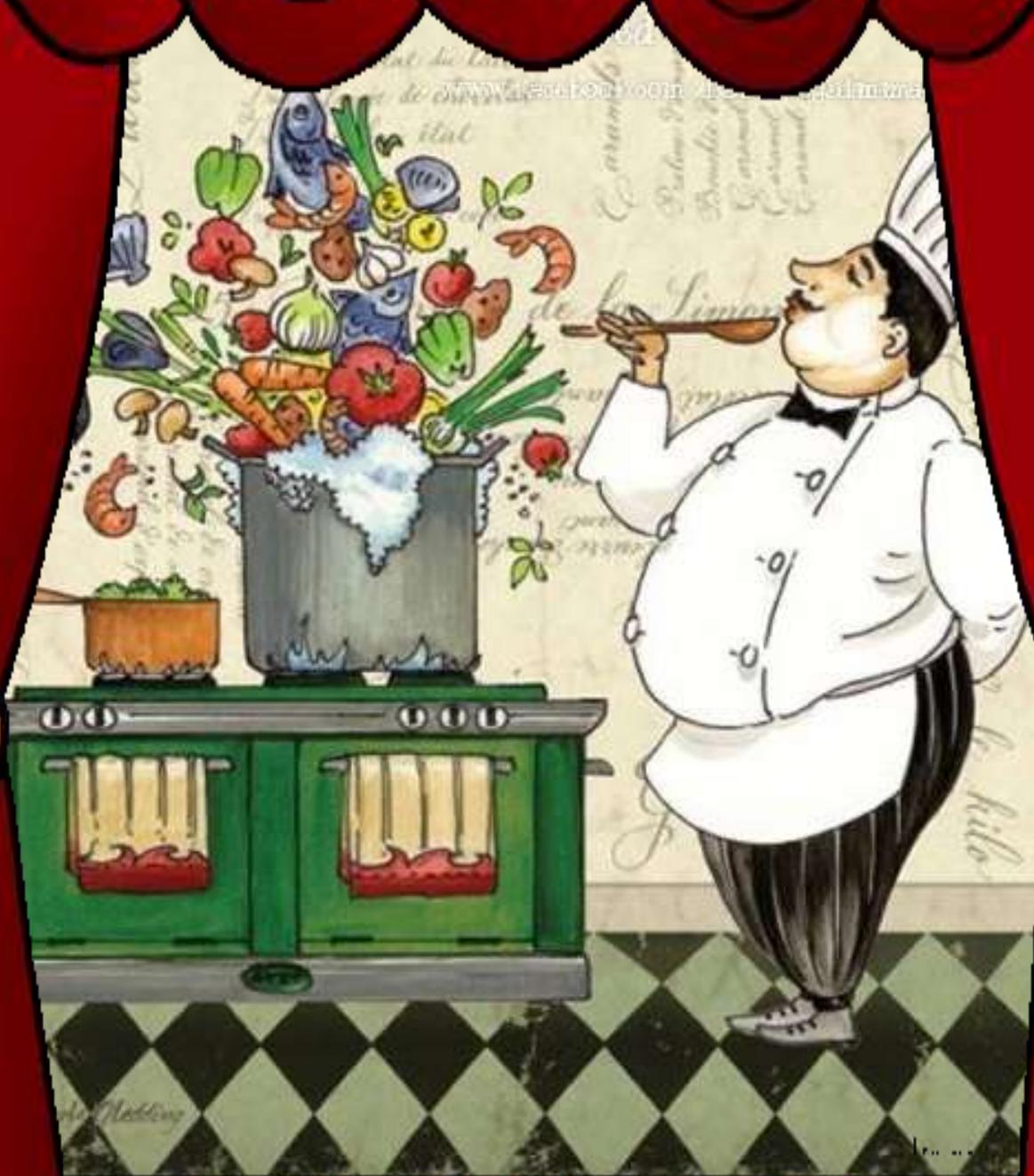


Osteria degli Artisti Genova



Menu

English version

à bife in bottiglia



Birre Speziate



Alc. 5,0%

NOTE
e APPUNTI

Biere Blanche

Cl. 75 € 14,00

The creamy head, the intentionally cloudy, apricot color and the scent of yeast and citrus, which blend into spicy harmonies of coriander and peeled oranges, call you from the glass. Refreshing to the palate, it has a light body and is very easy to drink.



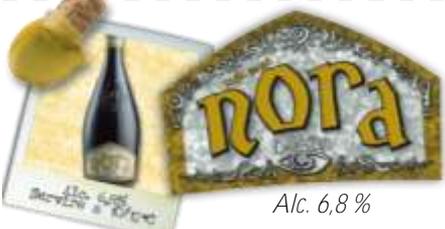
Alc. 5,8%

NOTE
e APPUNTI

Saison

Cl. 75 € 14,00

5 cereals: barley, spelt, wheat, rye and buckwheat. 9 spices, of which 5 peppers, in a renewed mix. Fizzy and refreshing, with a light, slightly cloudy color. Its aromas are reminiscent of the countryside and sun-soaked citrus orchards, and perfectly combine with the notes of orange blossoms, pear and bergamot, present in the recipe.



Alc. 6,8%

NOTE
e APPUNTI

Birra egizia

Cl. 75 € 14,00

Nora tells of ancient history, nomadic people and pyramids, spices and Kamut®, which means "the soul of the earth" in ancient Egyptian. Its warm, orange-amber color is complemented by a tall head which releases notes of Eastern aromas, ginger and citrus fruit.

Birre Puro Malto



Alc. 8,0%

NOTE
e APPUNTI

Birra Ambrata

Cl. 75 € 14,00

Super takes inspiration from Abbey beers and interprets them with its own style. It has a gleaming amber color and smells of tropical fruit, banana and marzipan. Super is harmony turned into beer and leaves an aftertaste of dried fruit and almonds. Easy to drink and well balanced, it is the ideal accompaniment to food and is perfect to sip in the company of friends.



Alc. 10,0%

NOTE
e APPUNTI

Birra Demi—sec

Cl. 75 € 14,00

Fizzy and with a strong body, Elixir is a beer with a unique personality. It is made with yeasts derived from those used for "Islay Whiskies", it has a beautiful amber color and a thick head. Dry and slightly winy, it is characterized by sensual notes of fruit and caramel. It does not hide its origins and boasts them in the clean heat of the alcohol, which is at times reminiscent of peated spirits. Womanly and erotic, it is worth trying it with game, lamb or extreme cheeses.

Birre Luppolate



Alc. 7,5%

NOTE
e APPUNTI

Birra Drink'n Roll

Cl. 75 € 15,00

Water, barley malt, mainly American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. A beer whose freshness and the skillful use of pepper blend with the aromas and bitterness of hops in a "musical" crescendo. A true drink'n roll experience which will certainly attract a host of aficionados. To be drunk when it takes your fancy: on its own to quench your thirst, or with cold cuts and cheese at cocktail time.

Osteria degli Artisti



Boccadasse

*“Neither colors nor words makes art
but who expresses the own heart”*

This is the spirit that lead us in the ingredients selection and in preparation of our courses. Our cooking offer a traditional menu with some fantasy touch. All ingredients are of the best quality and prepariation occurs at the moment, so a few minutes is possible to take.

Always in our quality seeking spirit even for our pizzas we offer special and fancy combinations that identify our restaurant.

The flour type is “0” of strenght, (w360 gluten rich) it comes from Manitoba region, selected by a Parma’s mill and grinded at low velocities, gluten richness allow us to use fewer yeast and the 24 hours rising makes our dough light and easy to digest. The tomato sauce that we use come from a Salento’s agrarian cooperative that cultivate tomatoes and prepares the sauce in place.

Our **Ham**, Gran cotto Pernigotti and the Culaccia, a richly cured ham, come from **Pernigotti** brothers of Carezzano (AI) that use pigs only from selected italian breeder. The salted meat is prepared by a little Trentino’s manufacturer. Our mozzarella fiordilatte and buffalo mozzarella are produced by **Vallelata**, and **stracciatella** (the creamy part of mozzarella) come from a little producer.

For our focaccia we have chosen Galbani’s soft cheese, the same used for preparation of Recco’s Focaccia dop.

The kitchen courses will be prepared by **Michela e Tavan** while **Virginio** and **Gobinat** take care of pizzas, in dining area you will find **Stefania and Valerio**.

All the movement are directed by **Virginio** ask his help for wines suggestions or in case of food intolerances. In our semplicity, we wanted to make a tribute to the genoese poet and songwriter **Fabrizio De Andrè** naming our special pizzas with his beatiful song titles.

(The composition of our pizzas are inspired to the harmony of his lyrics)

If you need invoice ask before the bill otherwise will be printed fiscal receipt.

Cheers and Bon appetit

REG UE 1169/2011 – THE FOOD SOLD AND/OR GIVEN
MAY CONTAIN THE FOLLOWING SUBSTANCES THAT
CAN CAUSE ALLERGIES OR FOOD INTOLERANCES:

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrids and derived products.
2. Shellfish and derived products.
3. Eggs and derived products.
4. Fish and derived products.
5. Peanuts and derived products.
6. Soy and derived products.
7. Milk and derived products. (lactose included)
8. Nuts and derived products: almonds, hazelnuts, acagiù nuts, pecan nuts, brasil nuts, pistachio nuts, macadamia nuts.
9. Celery and derived products.
10. Mustard and derived products.
11. Sesame seeds and derived products.
12. Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l in terms of total SO₂ to be calculated for products ready for consumption or reconstituted in accordance with the manufacturer's instructions.
13. Lupins and derived products.
14. Molluscs and derived products.

Staff is at the disposal for information and details about the presence of previously ingredients in our courses.

If you have allergies or intolerances and you want to know the courses composition ask for the specific list.

Thank you for having chosen our place
to spend your evening.
We hope to meet your expectations
and make you spend a pleasant evening.

Virginio



"IF I EXCEED EAT ME"

If you can't finish all that you have ordered
and if it is your pleasure to bring the
rest home, ask to the waiter, will be our care
prepare containers for transportation which
you can withdraw before you leave.

Traditional pizzas

Margherita	(Tomato sauce,mozzarella)	€. 7,50
Gran Cotto	(Tomato sauce,mozzarella,high quality ham Pernigotti after cooking)	€. 12,00
Napoletana	(Tomato sauce,mozzarella, ligurian salted anchovies salate,oregano)	€. 9,50
Marinara	(Tomato sauce, garlic, oregano)	€. 6,50
Capricciosa	(Tomato sauce, mozzarella, Pernigotti ham, mushrooms, artichokes, olives)	€. 12,00
Diavola	(Tomato sauce,mozzarella, spicy salami)	€. 9,50
Wurstell	(Tomato sauce,mozzarella, wurstell)	€. 9,50
Pugliese	(Tomato sauce,mozzarella, onions)	€. 9,50
Tonno e cipolla	(Tomato sauce,mozzarella, tuna and onions)	€. 10,00
Salsiccia	(Tomato sauce,mozzarella, sausage)	€. 9,50
Orchidea	(soft cheese)	€. 7,50
Bufala	(Tomato sauce, buffalo mozzarella)	€. 9,50
Focaccia Al Formaggio	(soft cheese)	€. 9,00
Focaccia al formaggio Pizzata	(Tomato sauce, soft cheese)	€. 10,00
Focaccia al formaggio con prosciutto crudo	(soft cheese, raw ham)	€.12,00
La Focaccia dell'osteria	(soft cheese, gorgonzola,Pernigotti ham)	€. 10,00
La Focaccia di Boccadasse	(soft cheese, pesto sauce,salted anchovies)	€. 11,00

We use corn flour in our Focaccine

Seasonals

Martin	Dedicata a Martino (Tomato sauce,buffero mozzarella, high quality raw ham)	€. 13,00
Andre	Dedicata a Andrea (sliced tomato, soft cheese,pesto sauce,raw ham)	€. 12,50
Dolcenera	(Mozzarella, Tomato sauce,zucchini,bacon)	€. 11,00
Princesa	(Mozzarella, gorgonzola,spicy salami,rocket salad)	€. 11,50
A Cumba	(Mozzarella, brie cheese, speck, zucchini)	€. 11,00
Geordie	(Tomato sauce,mozzarella,champignon mushrooms, zucchini, raw ham)	€. 12,50
Il Bombarolo	(Pomodoro, prescinseua, stracciatella, zucchine)	€. 11,50

Each ingredient added will be calculated depending on the product

Our pizzas are for the most white if you like adding tomato sauce, please make request

Special pizzas

Creuza de Ma	(Soft cheese, pesto sauce, walnuts)	€. 11,00
Bocca di rosa	(Mozzarella, gorgonzola, walnuts, pears, celery)	€. 11,50
Via del campo	(Prescinseua sour soft cheese, soft cheese, raw salted meat)	€. 12,50
La ballata del michè	(Prescinseua sour soft cheese, soft cheese, Pernigotti ham, speck)	€. 12,50
Sidun	(Soft cheese, stracciatella cheese, raw salted meat, castelmagno cheese, apples)	€. 13,00
Il pescatore	(Tomato sauce, oregano, anchovies, pine nuts, ligurian olives, garlic oil)	€. 12,00
La canzone di marinella	(Soft cheese, stracciatella cheese, tomatoes, grana cheese, raw ham)	€. 13,50
A pittura	(Mozzarella, rocket salad, trevisan salad zucchini, sliced tomatoes, ligurian olives)	€. 11,00
Le nuvole	(Olive oil, salt d.c. rocket salad, stracciatella cheese, tomatoes, ligurian olives, raw ham)	€. 13,50
Anime salve	(Mozzarella, gorgonzola, ligurian olives patè, trevisan salad)	€. 11,00
La guerra di Piero	(Soft cheese, prescinseua, nutmeg, speck)	€. 11,00
Don Raffaè	(Soft cheese, stracciatella cheese, sliced tomatoes, rocket salad, grana cheese chips)	€. 11,00
Andrea	(Tomato sauce, soft cheese, Pernigotti ham)	€. 12,00
Megu—Megun	(Prescinseua sour soft cheese, soft cheese, aubergines, peppers, zucchini)	€. 10,50
Fiume sand Creek	(Stracciatella cheese con spuma di prescinseua, Pernigotti ham)	€. 12,50
“ Fabør ”	(mozzarella, smoked provola , vegetables ratatouille, raw ham)	€. 12,50

Volta la Carta This is our “fantasia” pizza in which we change ingredients every week. Ask the waiter to know the actual composition. €. 12,00

Pizzas ingredients : type “0” Manitoba flour, natural yeast, olive oil, whole sea salt (slow leavening for 24 hours); Salento tomatoes; mozzarella fiordilatte “Vallelata” without preservatives.

Whole Pizza: with bran. **Pizza al Mais :** with corn flour.

Starters

Insalata mista di mare tiepida	€. 15,00
Mixed warm salad of seafood	
Polpo e Patate, Julien di carote e zucchine con olive taggiasche	€. 13,00
Octopus and potatoes with zucchini and carrots julien and ligurian olives	
Cozze alla "marinara"	€. 12,00
Mussels alla marinara	
La nostra stracciatella con Culaccia	€. 13,50
Mozzarella with cream and salted raw ham	
Tartare di manzo battuta al coltello	€. 12,00
Knife of meat to the knife	
Flan di verdure con crema di stracciatella	€. 8,00
Vegetables flan with mozzarella cream	

First courses

Cappellacci con crema di gamberi	€. 13,00
Ravioli stuffed with fish and shrimp cream	
Paccheri di gragnano al sugo di orata e zucchine	€. 13,00
Gragnano's typical pasta, with sea bream and zucchini sauce	
Riso venere con ragù di totani	€. 13,00
Venus rice with squid sauce	
Spaghetti al profumo di mare	€. 13,00
Fresh pasta with seafood	
Trofiette al pesto (senza aglio)	€. 9,00
Typical fresh ligurian pasta with pesto (without garlic)	
Pansotti in salsa di noci	€. 9,00
Ravioli filled with vegetables and ricotta with walnuts sauce	

Second courses

Calamari grigliati con insalata agrodolce Grilled squids with sweet and sour sauce	€. 14,00
Acciughe fritte con ratatouille di verdura (non sempre disponibili) Fried anchovies with vegetable ratatouille	€. 12,00
Insalata di Stoccafisso Stokfish salad typical genoese recipe	€. 14,00
Totani Fritti Fried squids	€. 13,00
Fritto misto di pesce senza lisca Mixed fried seafood (squids, anchovies, shrimps)	€. 15,00
Filetto di orata in crosta di mele Sea bream filet in apples crust	€. 16,00
Tagliata di Manzo Cut of beef	€. 14,00

Filled pasta and fresh anchovies are exposed and preserved to considerable low temperatures for food safety purposes in accordance to law regulations.

Our courses may contain allergens, as **flour** and other, or nut fruits trace, as **walnuts** or other. Fried food are prepared with sunflower oil.

Our sea breams come, for the majority, from Offshore organic breeding of Lavagna and our meat from Organic cooperative of Val di Vara.

If you have allergies or intolerances and you want to know the courses composition ask for the specific list.

Table service per person €. 2,00

Cake service €. 1,00 per person

Half portions are counted wholly

Genoese Menu

Aperitif

Typical Ligurian focaccia with soft cheese

Pasta stuffed with vegetables and cottage cheese, with walnuts sauce

Typical Genoese pasta with pesto

Fried squids

Dessert of your choice

Mineral water and coffee

€. 30,00 for person

Tasting Menu

Aperitif

Starter mixed from our menu

Tasting of our seafood first courses

Ligurian sea bream filet with apples crust

Dessert of your choice

Mineral water and coffee

€. 40,00 for person

Tasting menus are served for the whole table only

Beers

Forst Kronen chiara alc. 5,2%



A special beer with a full flavour featuring malty notes, a golden yellow colour and understated, subtle hoppiness. There is a slight grassy fragrance to the aftertaste, which comes together with the sweet sensation left on the lips to make another sip irresistible. It is made with an age-old recipe and will fully satisfy all genuine beer connoisseurs.

Small €. 4,00 - Medium €. 5,50 - Pint €. 6,00
Jug — €. 12,00 — Beer dispenser- €. 15,00

Super Baladin alc. 8,0%



Super takes inspiration from Abbey beers and interprets them with its own style. It has a gleaming amber color and smells of tropical fruit, banana and marzipan. Super is harmony turned into beer and leaves an aftertaste of dried fruit and almonds. Easy to drink and well balanced, it is the ideal accompaniment to food and is perfect to sip in the company of friends.



Our beer alc. 8,5

70% Forst e 30% Super Baladin

Small €. 4,05 - Medium €. 6,00 - Pint €. 6,50
Jug €. 13,00 — Beer dispenser - €. 17,00

Mineral Water

Potable treated water, served natural or with carbon dioxide according to law
n° 236-24/5/1988 cee n°80/77 dn 443/21-12-1990

Spilled for the human temporary consumption art. 15 legge del 16-4-1987 n° 183.

Serving mineral water in jugs rather than in bottles we are contributing with our small activity to the environment protection, we have calculated that we are saving 10.000 glass bottles, 1.500 cardboard boxes and a lot fewer trucks for transportation. Furthermore, we serve filtered mineral water and spilled at the moment without thermal treatment in warehousing and transport.

Bottle cl. 50 €. 1,50 - cl 75 €. 2,50
Sodas, Cola Baladin €. 3,50

Cask Wine

Sauvignon and Refosco from Cormons wine cooperative, Pro frizz Ca Vignà
Glass €. 3,00 - 1/4 €. 4,00 - 1/2 litre €. 6,00 - 3/4 litre €. 9,00

White wine

<u>Pigato</u>		Liguria	€. 18,00
<u>Pigato</u>	Half bottle	Liguria	€. 9,00
<u>Vermentino</u>		Liguria	€. 18,00
<u>Vermentino</u>	Half Bottle	Liguria	€. 9,00
<u>Gewurtztraminer</u>	Tiefenbrunner	Alto Adige	€. 18,00
<u>Gewurtztraminer</u>	Half Bottle		€. 9,00
<u>Arneis Blangè</u>	Ceretto	Piedmont	€. 22,00
<u>Chardonnay "l'altro"</u>	Pio Cesare	Piedmont	€. 22,00
<u>Greco di tufo</u>		Campania	€. 16,00
<u>Ribolla Gialla "Dinnae"</u>	Jermann	Friuli	€. 25,00
<u>Prosecco</u>	Foss Narai	Veneto	€. 18,00
<u>Prosecco</u>	Half Bottle		€. 10,00
<u>Prosecco "Rosato"</u>	Foss Marai	Veneto	€. 18,00
<u>Metodo classico</u>	Monte Rossa	Franciacorta	€. 25,00
<u>Champagne</u>	Pilipponnat	France	€. 50,00
<u>Moscato</u> Sweet	Rivetti	Piedmont	€. 20,00

Red wine

<u>Rosso Ligure</u>	levante	Liguria	€. 18,00
<u>Rosso Ligure</u>	Half Bottle		€. 9,00
<u>Rossese di Albenga</u>		Liguria	€. 18,00
<u>Barbera</u>	Vinchio Vaglio	Piedmont	€. 16,00
<u>Nebbiolo</u>	Cantina	Piedmont	€. 16,00
<u>Nebbiolo "il nebbio"</u>	Pio Cesare	Piedmont	€. 22,00
<u>Dolcetto</u>	Prunotto	Piedmont	€. 16,00
<u>Nebbiolo</u>	Cantina	Piedmont	€. 18,00
<u>Bonarda "vivace"</u>	I sinbarda	Lombardy	€. 16,00
<u>Valpollicella con ripasso</u>		Veneto	€. 18,00
<u>Red Angel</u>	Jermann	Friuli	€. 25,00
<u>Lagrain</u>	S.Michel E.	Alto Adige	€. 18,00
<u>Morellino di Scansano</u>		Tuscany	€. 18,00
<u>Morellino</u>	Half Bottle	Tuscany	€. 9,00
<u>Nero D'Avola</u>	Cusumano	Sicily	€. 18,00
<u>Syraz</u>	Cusumano	Sicily	€. 18,00

ICE CREAMS & YOGURT

Fiordilatte (Double cream), Crema (Custard), Chocolate, Pistachio,
Piedmont's Hazelnut,
Marron glacé, Prescinseua (sour cheese)

Mixed cup €. 5,00

Duble cream with (Whiski, coffee or rum)

Duble cream with licorice liquor

Duble cream with hot chocolate

Duble cream with citrus-mustard jam

Duble cream with Sour cherries

€. 5,00

Duble cream Compilation

Artisan Creamy Yogurt cup

(with sour cherries or honey or mustard pears sauce)

Monterosa cup

(Marron glacé ice cream, yogurt, marron glacé)

€. 6,00

Palette tastings of our ice creams €. 7,00

Spirits

Bitter, limoncello, sambuca, licorice liqueur €. 2,50

Myrtle liqueur €. 2,50

Grappa €. 3,00

Muscat - Barolo - Nebbiolo -
Barricata

Grappa di barbaresco €. 4,00

Our desserts

Pear pie and yogurt with cinnamon sauce
Tiramisù expressed dessert
Marron glacé cream with rum and ice cream
Tarte tatin with spicy ice cream
Cooking cream with almonds and chocolate
Pizza steffed with nutella
Genoese biscuit with ice cream and warm chocolate

€. 6,00

Parfait spiced coffee
Genoese biscuit and raisin wine Verduzzo glass
Warm apple puree with Calvados and fiordilatte ice cream

€. 5,00

Pineapple
Lemon sorbet

€. 4,00

Sweet and dessert wines

Sicilian Malvasia.....	€. 3,00
Zibibbo.....	€. 3,00
Raisin wine of Pantelleria.....	€. 3,00
Pantelleria Muscat.....	€. 3,00
Verduzzo friulano.....	€. 3,00
Barolo chinato.....	€. 4,00
Sherry Pedro Ximenez 12 years.....	€. 4,00
Porto Rubi.....	€. 3,00
Porto 10 years.....	€. 5,00

