

Menu

• BEVERAGES •

Still / Sparkling Water	€2,00
Draft Beer 0,20l	€3,00
Draft Beer 0,40l	€5,00
Warsteiner 0,33l	€3,50
Dreher 0,33l	€2,00
Erdinger (Weissbier) 0,50l	€6,00
Tuborg 0,33l	€2,50
Corona 0,33l	€3,50
Tennent's 0,33l	€3,50
Beck's 0,33l	€3,00
Nastro Azzurro 0,33l	€2,50
Heineken 0,33l	€3,50
Coca-Cola 0,33l	€2,00
Fanta 0,33l	€2,00
Bitters	€3,00
Grappa	€3,00
Coffee	€1,50
Limoncello	€2,50
Coca litre	€4,00
Fanta litre	€4,00





• *STARTERS* •

House Croquettes	€6,00
Speck and Mozzarella Rolls	€8,00
Meatballs	€6,00
Chicken Salad	€8,00
Mixed Cheeses	€12,00
Eggplant Rolls	€8,00
Seafood Salad	€15,00
Swordfish or Salmon Carpaccio (when available)	€15,00
Octopus Meatballs	€12,00
Baked Mussels	€10,00
Fried Shrimp Cocktail	€12,00
Mixed Fried Seafood	€10,00
Cold Cuts and Cheese Platter (min. for 2 people)	€18,00
“Messicani” (1 piece)	€2,00
Mixed Grilled Vegetables (peppers, zucchini, eggplant)	€7,50
Seasonal Cooked Vegetables (when available)	





• *TRADITIONAL FIRST COURSES* •

Orecchiette alle cime di rape	€9,00
(turnip greens, anchovies, chili pepper, toasted bread with anchovy flavor, spicy, and cheese)	
Ciciri e Tria	€8,50
(chickpeas, fresh pasta, fried pasta)	
Pizzarieddri e recchie alla salentina	€8,00
(tomato sauce, meatballs and ricotta cheese)	
Maccheroni allo Chef	€10,00
(sausage, mushrooms, speck, tomato sauce and cream)	
Spaghetti alla carbonara	€11,00
(guanciale, eggs and cheese)	

• *SEAFOOD FIRST COURSES* •

Linguine with mixed seafood	€15,00
Spaghetti with mussels and cherry tomatoes	€10,00
Scialatielli dello Chef	€16,00
(eggplant, squid, and cherry tomatoes)	
Gnocchi with shrimp and shrimp cream sauce	€12,00
(garlic, parsley and cream)	
Paglia e Fieno	€20,00
(garlic, olive oil, chili pepper with shrimp tartare)	





• OSTERIA LAND MAINS •

Lemon chicken strips (served with mixed salad)	€12,00
Pork strips (with salad, cherry tomatoes, and sweet-and-sour onions)	€10,00
Grilled beef fillet (approx. 200g)	€15,00
Mixed roast meats (5 pieces)	€15,00
Stuffed meat rolls (6 pieces – with speck and smoked cheese or spicy salami and gorgonzola)	€12,00
Beef fillet with porcini mushrooms	€20,00
Traditional lamb offal rolls (Turcinieddri – typical Apulian specialty)	€12,00
Sliced grilled chicken (with cherry tomatoes, Grana Padano, arugula, walnuts, and balsamic glaze)	€14,00
Sliced grilled beef (with cherry tomatoes, Grana Padano, and arugula)	€16,00
Carne a pignatu	€10,00

• OSTERIA SEA MAINS •

Grilled ora baked calamari (served with mixed salad)	€15,00
Gallipoli-Style swordfish (with seasoned breadcrumbs - served with cherry tomatoes, arugula and Grana Padano)	€10,00
Grilled or baked king prawns (served with mixed salad)	€16,00
Baked sea bream fillet (almonds, ginger, cherry tomatoes - served with green salad)	€10,00
Fried prawns and calamari	€15,00
Polpo a pignatu	€12,00
Fresh fish (subject to availability)	€70,00 al Kg.

The products may be blast-chilled and frozen on board

*Breading ingredients (calamari, swordfish, sea bream, king prawns):
breadcrumbs, cheese, garlic, salt, pepper, parsley*



• SALADS •

Antica Osteria €11,00

(Mixed salad, cherry tomatoes, carrots, arugula, grilled chicken, walnuts, Emmental cheese)

Bosco €10,00

(Mixed salad, radicchio, carrots, cherry tomatoes, mushrooms, bresaola, arugula, and Grana Padano)

Terra €5,00

(Green salad, arugula, radicchio, cherry tomatoes)

Fantasia €6,00

((Green salad, julienned carrots, sweet corn, arugula)

• SIDES •

French fries €4,00

Roasted potatoes €4,00

Green salad €3,00

Seafood addition €2,50

Extra toppings €1,50





•PIZZAS•

Margherita	€5,00
(tomato and mozzarella)	
Marinara	€3,50
(tomato, garlic and oregano)	
Napoli	€5,50
(tomato, mozzarella, anchovies, capers and olives)	
Cotto e Funghi	€6,50
(tomato, mozzarella, cooked ham and fresh mushrooms)	
Quattro Formaggi	€7,00
(tomato, mozzarella, parmesan, Swiss cheese and gorgonzola)	
Capricciosa	€8,00
(tomato, mozzarella, mushrooms, artichokes, anchovies, olives, capers and cooked ham)	
Contadina	€8,00
(tomato, mozzarella, zucchini, bell peppers, eggplant and mushrooms)	
Diavola	€5,50
(tomato, mozzarella, spicy salami and spicy oil)	
Cotto	€5,50
(tomato, mozzarella and cooked ham)	
4 Stagioni	€7,50
(tomato, mozzarella, cooked ham, mushrooms, artichokes and olives)	
Bufala	€7,50
(tomato, buffalo mozzarella and basil)	
Boscaiola	€7,00
(tomato, mozzarella, mushrooms and fresh sausage)	
Tonna e Cipolla	€7,00
(tomato, mozzarella, tuna and onion)	
Funghi	€5,50
(tomato, mozzarella and fresh mushrooms)	
Porcini	€7,50
(tomato, mozzarella and porcini mushrooms)	
Salentina	€7,50
(tomato, mozzarella, fresh sausage and turnip greens)	

Crudo	€8,50
(tomato, mozzarella and cured ham)	
Mare e Monti	€10,00
(tomato, mozzarella, shrimp and porcini mushrooms)	
Würstel	€6,00
(tomato, mozzarella and frankfurters)	
Würstel e Patatine	€7,00
(tomato, mozzarella, frankfurters and French fries)	
Corsica	€7,00
(tomato, mozzarella, spicy salami, frankfurters and chili pepper)	
Frutti di Mare	€10,00
(tomato, mozzarella and seafood)	
PataPizza	€6,00
(tomato, mozzarella and seafood)	
Crudo e Panna	€9,00
(tomato, mozzarella and French fries)	
Special Pizza	€12,00

• WHITE PIZZAS •

Scattariciata	€6,50
(mozzarella and sautéed cherry tomatoes)	
Fumè	€8,00
(mozzarella, speck, and smoked scamorza cheese)	
Trevigiana	€7,00
(mozzarella, radicchio, and Gorgonzola cheese)	

Seafood topping €2,50
 Extra toppings €1,50
 Special flours €2,00





• *PIADINE* •

Bresaolina	€9,50
(fresh tomato, mozzarella, bresaola, Grana Padano, and arugula)	
Crudaiola	€9,50
((fresh mozzarella, cherry tomatoes, prosciutto crudo, Grana Padano, and arugula)	
Caprese	€7,00
(fresh tomato, fresh mozzarella, and arugula)	
Nutella Ferrero	€6,00

• *PUCCE* •

Hamburger	€10,00
(hamburger pork and beef, potatoes, salad, tomatoes, sauces)	
In fondo al mar	€12,00
(seafood salad and arugula)	
Vitello	€10,00
(sliced veal, sweet and sour onions, salad, barbecue sauce, and fries)	
Special	€10,00
(sliced chicken, potatoes, salad, cherry tomatoes, and sauces)	

Seafood topping €2,50
Extra toppings €1,50
Special flours €2,00



• *DESSERT* •

Cake with Pan di Stelle Cookies	€5,00
Tiramisù	€4,00
Soufflè (classic)	€5,00
Black and White Soufflé	€6,00
Black or White Truffle	€5,00
Spumoncino	€4,00
Grandma's Custard Tart	€5,00
Pistachio Soufflé	€6,00
Limoncello Flute	€6,00
Crema Catalana	€6,00



THANK YOU FOR CHOOSING US!!



ENJOY YOUR MEAL!



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