

SAN GIOVANNI

OSTERIA

FOLLOW US ON IG @OSTERIASANGIOVANNI_

STARTERS

ANTIPASTO DI POLIGNANO

Fried anchovies, steamed calamari and prawns with fennel, carrots and calery

24

ANTIPASTO SAN GIOVANNI

Burrata from Andria, friggiteli peppers, capocollo, meatballs, cauliflower omelette and Bari-style olives

18

PARMIGIANA DELLA NONNA RITA

Eggplant, tomato sauce, mozzarella, cooked ham and meatballs

15

SAUTE' DI COZZE

Sautéed mussels

15

PUNTARELLE, GRANA E ACCIUGHE

Puntarelle with Grana Cheese and Anchovies

14

FIO RI DI ZUCCA

Stuffed with scamorza and ricotta cheese

14

CACIOCAVALLO PUGLIESE

ALLA PIASTRA

Grilled Apulian Caciocavallo Cheese

13

POLPETTE AL SUGO DELLA NONNA

8 Grandma's meatballs in tomato sauce

13



FIRST COURSES

TAGLIATELLE ALLA SAN GIOVANNI 16

with meatball ragù

PACCHERI DI GRAGNANO ALLA CERNIA* 17

Gragnano Paccheri with Grouper with cherry tomato es

RISOTTO DI OSTUNI 20

Ostuni risotto with langoustines and lime zest

RISO PATATE E COZZE 20

available Tuesday and Thursday

ORECCHIETTE E CIME DI RAPA 16

Orecchiette with Turnip Greens

RISO ZAFFERANO E SALSICCIA 16

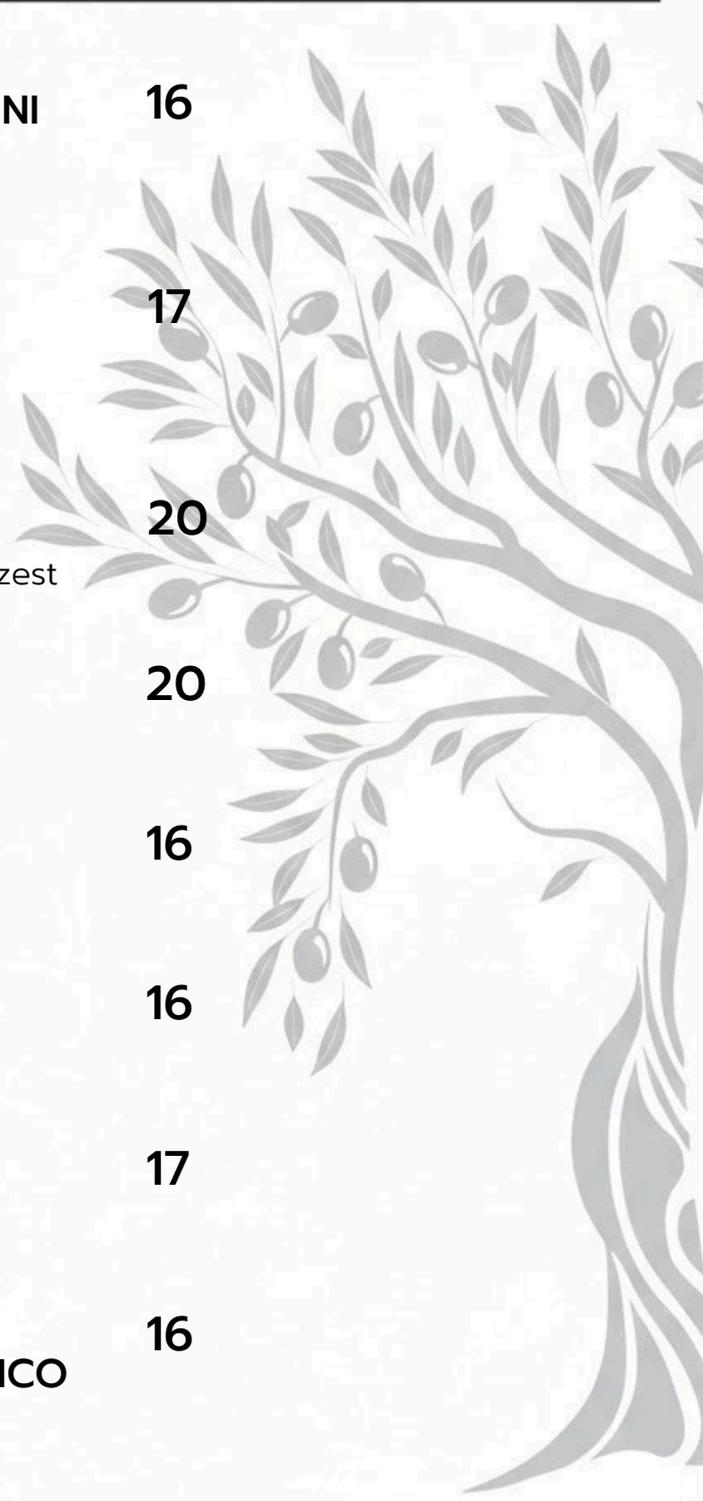
Saffron Rice with Sausage

PASTA COZZE E FAGIOLI 17

Pasta with mussels and beans

SPAGHETTINO POMODORINO FRESCO, CACIORICOTTA E BASILICO 16

Spaghetti with Fresh Cherry Tomatoes, Cacioricotta and Basil



* Frozen product at origin

MAIN COURSES

GRIGLIATA DI PESCE MISTO* 26

Tuna, king prawns, calamari, salmon and langoustines

FRITTO MISTO* 24

Calamari and prawns with battered vegetables

POLPO ARROSTO* 22

Grilled octopus with Potato purée

SCOTTATA DI TONNO AL SESAMO 22

Sesame-Crusted Seared Tuna

INVOLTINO DI SPADA 20

Swordfish Roll with cherry tomatoes, olives and basil

BRASATO CON POLENTA 20

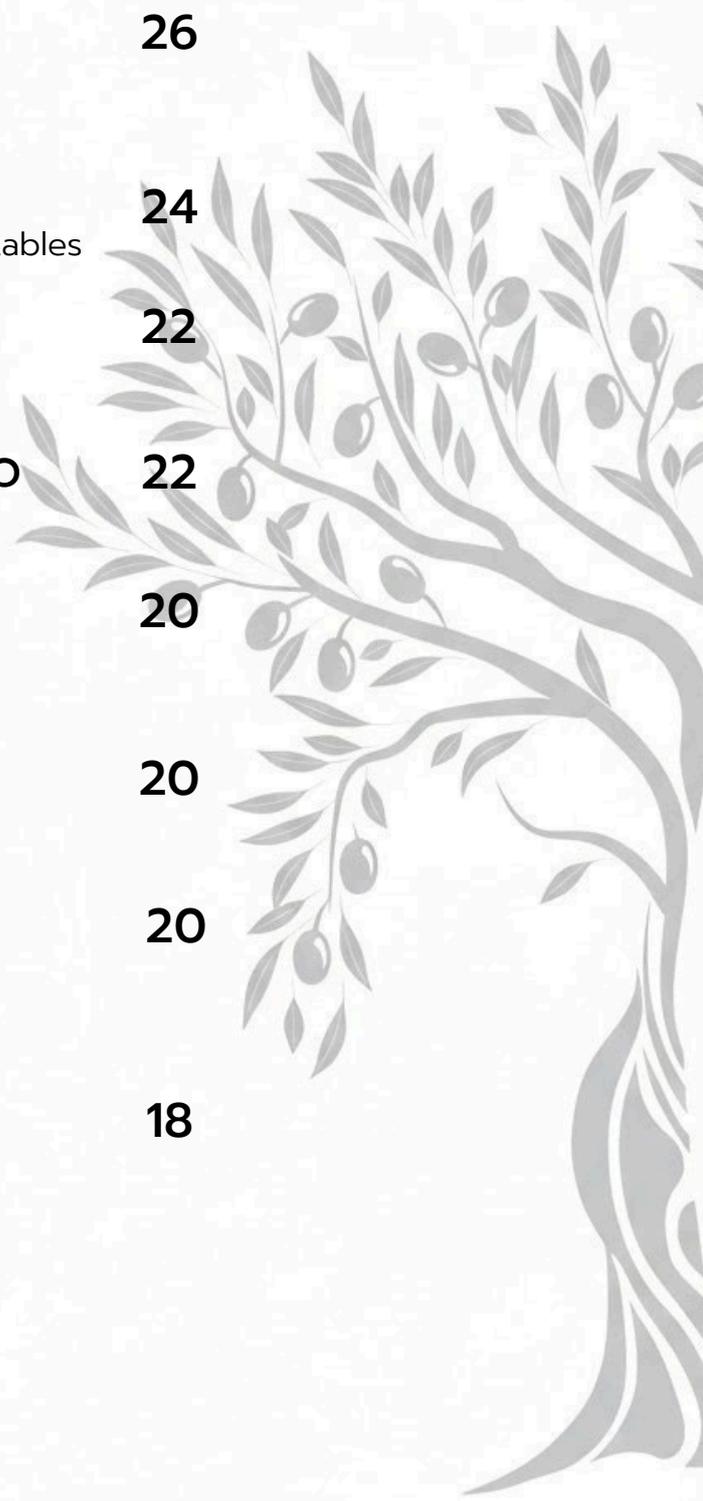
Braised Beef with Polenta

INVOLTINO E POLPETTE ALLA TARANTINA 20

Meat Roll and Meatballs, Taranto Style

TAGLIATA 18

Sliced steak with cherry tomatoes, arugula and parmesan shavings



* Frozen product at origin

SIDE DISHES

VERDURE GRIGLIATE

Grilled Vegetables

6

PATATE SPADELLATE

Sautéed Potatoes

6

VERDURE AL VAPORE

Steamed Vegetables carrots,
zucchini and cauliflower

6

FUNGHI PREZZEMOLATI*

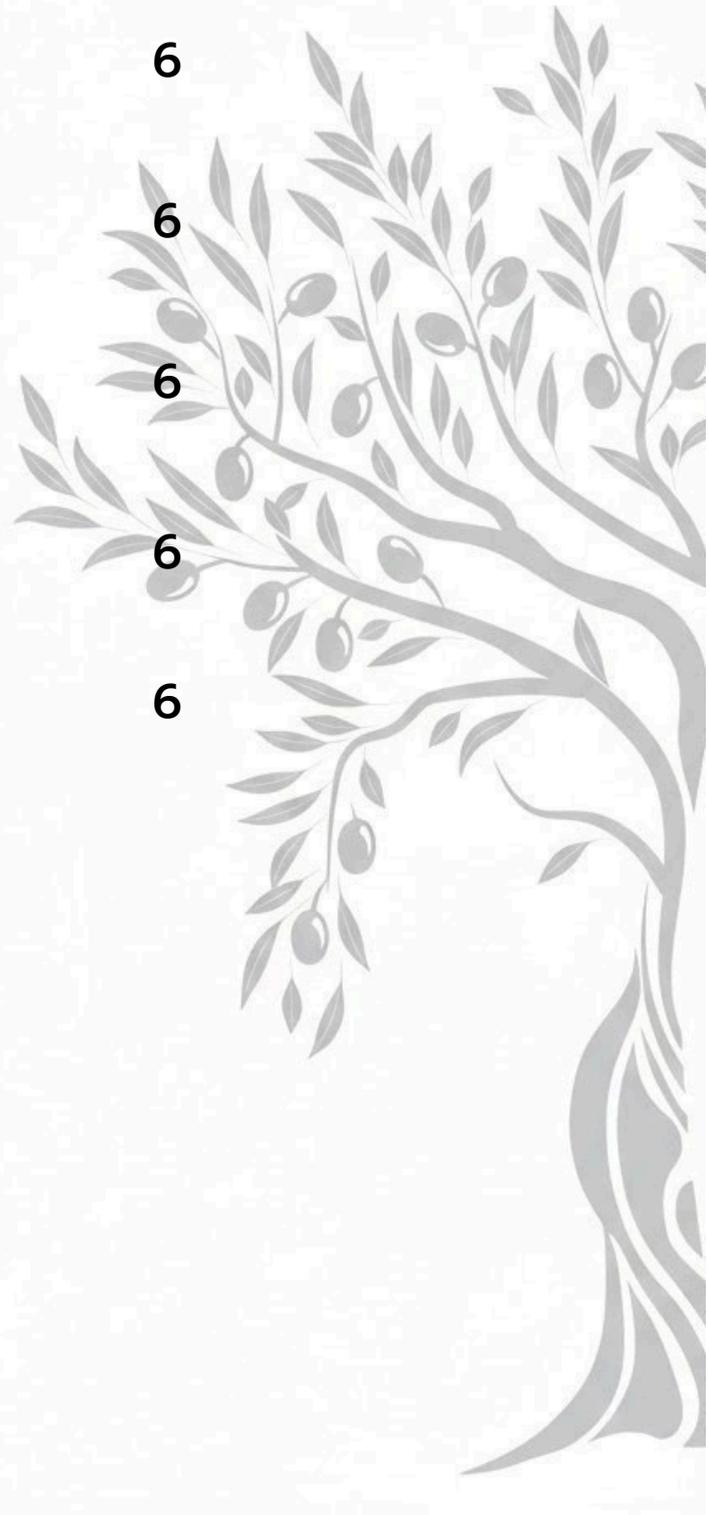
Sautéed Mushrooms with Parsley

6

PATATINE FRITTE*

French Fries

6



* Frozen product at origin

DESSERTS

TIRAMISU'	6
CHEESECAKE with mixed berries	6
MILLEFOGLIE CROCCANTE Crispy Millefeuille with custard cream	6
FRUTTA DI STAGIONE Seasonal Fruit with mixed berries	6
SORBETTO DI LIMONE Lemon Sorbet	6
AFFOGATO DI FIOR DI LATTE Affogato Fior di Latte Ice Cream with Baileys	6
GELATO AL CIOCCOLATO Chocolate ice cream	6
STILL WATER 0.75	3
SPARKLING WATER 0.75	3
SOFT DRINK WINE BY THE GLASS	3
BOTTLED BEERS	5
HOUSE DIGESTIFS	5
COFFEE COVER	2
CHARGE	2,5

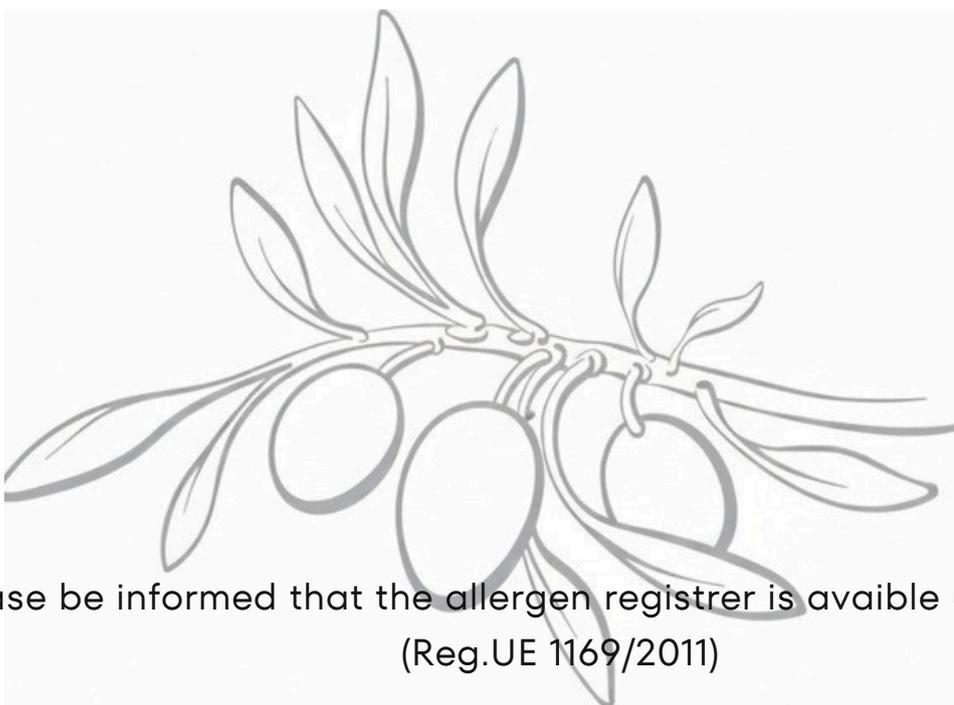


* Frozen product at origin

*Thank you for being our guests!
If you enjoyed the experience, share your best moments by
tagging us on Instagram.
We look forward to having you back here!*



OPENING HOURS
MONDAY-FRIDAY: 7:45-15:00 | 19:00-23:30
SATURDAY: 7:45-15:00 | 19:00-00:00
SUNDAY: 7:45-16:00
VIALE MONZA 256, MILANO



Please be informed that the allergen register is available upon request
(Reg.UE 1169/2011)