



**RISTORANTE PIZZERIA**

dal 1986 a Milano

**LA COSTIERA**



# Allergens

## FOOD ALLERGIES OR INTOLERANCES? ASK FOR INFORMATION ON OUR MENU

Dear Customer, we inform you that ingredients or adjuvants considered as allergens may be contained in food and beverages, prepared or administered in our restaurant.

You can find below the list of allergenic ingredients used in the preparations, in accordance with EU Regulation 1169/2011.

Each allergen is marked with an icon along with a description. We invite you to consult our staff to verify the actual presence of allergens in the desired preparation and to agree on any alternatives.



### PEANUTS

Peanuts and products thereof.



### NUTS

Almonds, hazelnuts, walnuts, cashews and products thereof.



### MILK

Any product in which milk is used such as ice cream, cakes, dairy products.



### MOLLUSCS

Scallops, oysters, mussels, clams, razor clams and similar products.



### FISH

Fish and products thereof.



### SESAME

Sesame seeds and products thereof.



### SOY

Soybeans and products thereof.



### CRUSTACEANS

Marine and freshwater: shrimps, prawns, lobsters, crabs.



### GLUTEN

Cereals, wheat, rye, barley, oats, spelled, kamut and derivatives.



### LUPIN

Lupin and products thereof.



### MUSTARD

Present in sauces and condiments such as mustard.



### CELERY

Both in pieces and in soups, sauces and condiments.



### SULPHUR DIOXIDE/SULPHITES

Foods pickled, in oil and in brine. Jams, dried mushrooms, preserves.



### EGGS

Eggs and products containing them such as mayonnaise or egg pasta.



## Appetizers

### **"CUOPPO" FRIED MIX € 9,50**

Fried zeppole, croquettes, mozzarella, served with mixed cold cuts.

### **CRUDO & BUFALA € 10**

Raw Parma ham and mozzarella di bufala from Campania, a timeless combination.

### **WARM SEAFOOD MIX € 13**

A mixture of octopus, squid, cuttlefish, mussels and clams served warm.

### **RAW FISH MIX (by reservation) € 15**

Mixed raw seafood on request, depending on market availability.

### **AU GRATIN MIX € 13**

Scallops, razor clams and mussels au gratin according to market availability.

### **IMPEPATA DI COZZE € 10**

Traditional mussel soup with black pepper, parsley, lemon and croutons.

### **OYSTERS € 4 each**

Fresh oysters according to market availability.

## First Courses

### **SPAGHETTI MEDITERRANEAN € 8**

Few ingredients for a tasty pasta dish: cherry tomatoes, basil and Grana Padano.

### **SPAGHETTI CARBONARA € 8,50**

Pork cheek, egg and pecorino cheese for a classic recipe of the roman tradition.

### **RISOTTO & PORCINI MUSHROOMS € 10**

Carnaroli rice creamed with porcini mushrooms.

### **SEAFOOD RISOTTO € 11**

Carnaroli rice with squid, shrimp, clams and mussels.

### **SPAGHETTI & COLATURA DI ALICI € 10**

All the flavors of the Amalfi Coast: anchovy sauce, toasted bread and fennel.

### **SPAGHETTI WITH CLAMS € 11**

A characteristic first course of Mediterranean cuisine. Clams according to availability.

### **SCIALATELLI ALLO SCOGLIO € 13**

Fresh pasta with clams, scampi, mussels, squid.

### **LINGUINE WITH LOBSTER € 15**

Traditional bronze drawn pasta with lobster according to availability.



Service charge (per person)

€ 2



# Main Courses

## MEDITERRANEAN FRIED MIX €14

Squid, prawns and anchovies in a traditional fried mix.

## FRIED ANCHOVIES €11

Fried fresh anchovies, according to market availability.

## GRILLED SQUIDS €13

Grilled fresh squids.

## GRILLED BASS €15

Grilled fresh bass.

## CATALAN STYLE PRAWNS €15

Fresh prawns, tomatoes and onions for a tasty dish in every season.

## “TAGLIATA” ROCKET & GRANA €13

Beef steak served pre-sliced on a base of rocket and flakes of Grana Padano.

## COTOLETTA ALLA MILANESE €14

Breaded veal cutlet, a tradition of the city that has hosted us since 1986.

## GRILLED STEAK €14

Grilled beef steak, 200-gram.

## ENTRECÔTE WITH GREEN PEPPER €14

Beef entrecôte served with a green pepper sauce nuanced with brandy.

# Side Dishes

## GREEN SALAD €5

Green mixed salad.

## POTATO CHIPS €5

Classic french fries.

## GRILLED VEGETABLES €5

Grilled courgettes, eggplant and peppers.

## MIXED SALAD €7

Salad with tuna, corn, eggs, mozzarella or ingredients of your choice.



Service charge (per person)

€2

# Pizzas

All the pizzas listed can be requested in version:

<b>PANUÒZZ</b> (sandwich made with pizza dough)	at the same price displayed
<b>RUSTICA</b> (pan-cooked pizza with a crispy basis)	add € 1,50
<b>FAMILY Margherita</b>	€ 12,00
<b>FAMILY Stuffed</b>	€ 18,00
<b>FAMILY with Seafood</b>	on request.
Price for every ingredient added	€ 1

**MARINARA** € 6

Tomato, garlic, oil, oregano, basil.

**SICILIANA** € 7,50

Tomato, anchovies, olives.

**CARCIOFI** € 7,50

Tomato, mozzarella, artichokes.

**ROMA** € 7,50

Tomato, mozzarella, capers, anchovies, olives.

**PUGLIESE** € 8

Tomato, mozzarella, onions.

**DIAVOLA** € 8

Tomato, mozzarella, spicy salami.

**PEPERONI** € 8

Tomato, mozzarella, peppers.

**4 STAGIONI** € 8

Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives.

**REGINA** € 8

Tomato, mozzarella, cooked ham, mushrooms.

**MARGHERITA** € 7

Tomato, mozzarella, basil.

**NAPOLI** € 7,50

Tomato, mozzarella, anchovies, oregano.

**FUNGHI** € 7,50

Tomato, mozzarella, mushrooms.

**PROSCIUTTO** € 8

Tomato, mozzarella, cooked ham.

**BIANCANEVE** € 7,50

Tomato, mozzarella, Grana Padano.

**SAMMARZANO** € 8

Tomato, mozzarella, eggplant.

**CAPRICCIOSA** € 8,50

Tomato, mozzarella, cooked ham, mushrooms, anchovies, olives, eggplant, artichokes.

**4 FORMAGGI** € 8

4 different types of cheese: mozzarella, zola, taleggio, grana padano.

**TIROLESE** € 8

Tomato, mozzarella, sausage, mustard.

Service charge (per person) € 2



**ORTOLANA € 8,50**

Tomato, mozzarella, grilled vegetables.

**TONNATA € 8**

Tomato, mozzarella, tuna, anchovies.

**CONTADINA € 8**

Tomato, mozzarella, onion, anchovies, cherry tomatoes.

**PARMA € 9**

Mozzarella, zola, raw ham.

**SALMONE € 9**

Tomato, mozzarella, salmon.

**RUCOLA € 9**

Tomato, mozzarella, rocket, raw ham, cherry tomatoes.

**SCOGLIO € 9**

Tomato, prawns in white wine, parsley, rocket.

**MARE MIO € 10**

Tomato, seafood.

**SALSICCIA E FRIARIELLI € 9,50**

Tomato, mozzarella, sausage, friarielli (a kind of broccoli).

**PIZZA FRITTA € 7,50**

Fried pizza stuffed with tomato and mozzarella.

**CALZONE FARCITO € 8,50**

Folded pizza stuffed with tomato, mozzarella, cooked ham, mushrooms, artichokes.

**FRANCESE € 8**

Mozzarella, onion, bacon, cream.

**OCCHIO DI BUE € 8**

Tomato, mozzarella, cooked ham, egg.

**ZOLA € 8**

3 types of cheese: mozzarella, zola, grana padano.

**SPECK € 9**

Tomato, mozzarella, speck.

**BOSCAIOLA € 8**

Mozzarella, cream, cooked ham, mushrooms.

**GARIBALDINA € 8**

Half stuffing with cooked ham, half stuffing with mixed cheeses.

**PORCINI € 9**

Tomato, mozzarella, porcini mushrooms.

**BUFALA € 8,50**

Tomato, mozzarella di bufala, basil.

**AMERICANA € 8,50**

Tomato, mozzarella, sausage, french fries.

**CALZONE NORMALE € 7,50**

Folded pizza stuffed with tomato, mozzarella, ham.

**CALZONE PASQUALINO € 8,50**

Folded pizza stuffed with tomato, mozzarella, cooked ham, eggs, ricotta.

Service charge (per person) € 2





## Desserts

### PASTIERA NAPOLETANA € 5,50

Neapolitan dessert of the Easter period made with shortcrust pastry, wheat, ricotta and eggs.

### TIRAMISU € 5

Spoon dessert made with mascarpone, coffee and ladyfingers biscuits.

### AFFOGATO AL CAFFÈ € 5

Ice cream with added coffee.

### CAPRESE CAKE € 5

Traditional Neapolitan dessert with almonds, cocoa, eggs, butter and sugar.

### ICE CREAM € 5

Classic flavors: chocolate, cream, lemon, hazelnut, strawberry.

### AFFOGATO AL LIQUORE € 5,50

Ice cream with added liqueur.

## Coffee Bar

### COFFEE

Espresso €1,20  
Caffè corretto (Coffee with liqueur) €2

### LIQUEURS AND SPIRITS

Amari (Italian liqueurs) €4  
Grappe €5  
Whisky €5

## Wine & Drinks

### HOUSE WINE SPARKLING WHITE / STILL RED

1/4 liter €2,50  
1/2 liter €5  
1 liter €10

### BOTTLED WHITE WHINES

Pinot Grigio delle Venezie €10  
Greco di Tufo €18  
Falanghina €18  
Chardonnay €15

### BOTTLED RED WINES

Barbera del Piemonte €10  
Nero d'Avola €10  
Bonarda €10  
Aglianico €12

### DRAFT BEER

Small €3,50  
Medium €5

### BOTTLED BEER

33 cl. €3,50  
66 cl. €4

### CANNED DRINKS €2

Coca Cola, Fanta, Sprite.

### WATER

1/2 liter still/sparkling €1  
1 liter still/sparkling €2

Service charge (per person) €2





Did you have a good time?  
**Leave a review!**

