



Osteria dal Nano

• Traditional Novara cuisine •
DINNER & WEEKEND MENU

Every menu includes cover charge, water, 1/4 litre of house wine and coffee.

FULL MENU

Starter + First course + Main +
Side + Dessert

€ 30

FIRST COURSE

Starter + First course + Dessert

€ 25

MAIN

Starter + Main + Side + Dessert

€ 25

Starters

Full platter · meats, cheeses, peppers 4 · 7 · 12	€ 13
Cured meats · duja salami, fidighina, lardo 12	€ 8
Cheeses 7	€ 8
Cured meats & cheeses 7 · 12	€ 13
Peppers	€ 8
Peppers, bagna cauda 4 · 7	€ 8
Meats & peppers, bagna cauda 4 · 7 · 12	€ 13

First courses

Paniscia 9 · 12	€ 12
Novara's signature risotto with borlotti beans, duja salami and vegetables.	
Ravioli 1 · 3 · 7 · 9	€ 12
Fresh meat-filled pasta, with butter and sage or meat sauce.	
Gnocchi 1 · 7 · 9	€ 12
Potato dumplings with meat sauce or gorgonzola.	
Pasta 1 · 7 · 9	€ 12
Arrabbiata, amatriciana or meat sauce.	

Main courses

Stufato d'asino 1 · 9 · 12	€ 12
Donkey stew slowly braised in red wine — tender and full of flavour.	
Tapulon 9 · 12	€ 12
Minced donkey meat cooked in red wine with spices.	
Brasato 1 · 9 · 12	€ 12
Slow-braised veal.	
Arrosto ai funghi 1 · 12	€ 12
Roast veal with mushrooms.	
Pollo alla birra 1 · 12	€ 12
Chicken legs cooked in beer.	
Costine 12	€ 12
Pork ribs — our little "sweets".	
Scaloppine toma e cipolle 1 · 7	€ 12
Pork loin slices with Piedmontese toma cheese and stewed onions.	
Lonzino tonnato 3 · 4 · 10	€ 12
Sliced pork loin with a delicate tuna sauce.	
Porchetta	€ 12
Sliced roast pork belly, warmed in the oven.	
Roast beef 10	€ 12
English-style roast beef, pink and juicy, thinly sliced.	

Side dishes

All side dishes	€ 4
Roast potatoes · carrots · green beans · mixed salad · potato salad · grilled aubergines & courgettes.	

Extras

Taste of a first course	€ 5
Taste of a main course	€ 5
In addition to a main dish.	

Desserts

Bonet 1 · 3 · 7 · 8	€ 3
Piedmontese cocoa pudding with amaretti biscuits.	
Panna cotta 7 · 8	€ 3
Set cream custard, with berry, chocolate or caramel topping.	
Semifreddo 1 · 3 · 7 · 8	€ 3
Soft frozen mousse: nougat, meringue, pistachio or white chocolate.	
Affogato al caffè 3 · 7	€ 3
Vanilla ice cream drowned in hot espresso.	

Drinks

Still / sparkling water	
Coca-Cola	€ 3.50
Fanta	€ 3.50
Sprite	€ 3.50
Moretti 1 · 12	€ 4.50
Menabrea 1 · 12	€ 6
Amari & grappa 12	€ 3

ALLERGENS · EU REG. 1169/2011

1 gluten · 2 crustaceans · 3 eggs · 4 fish · 5 peanuts · 6 soy · 7 milk · 8 nuts ·
9 celery · 10 mustard · 11 sesame · 12 sulphites · 13 lupin · 14 molluscs

*Dishes may vary daily — our staff will tell you today's selection.
Please mention any allergies or intolerances.*

Osteria dal Nano · Corso Vercelli 48, Novara
Reservations 0321 466560



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• Traditional Novara cuisine •



THE SOUL OF THE HOUSE

Some swear they smiled at their first spoonful of paniscia. We won't deny it.

Our paniscia comes to life slowly, the way good things do.
The rice takes its time, grain after grain, while the borlotti beans quietly melt away and
lend the broth that warm colour that tastes of autumn.
Then comes the duja salami, kept under its own fat like a small treasure, releasing all its
sweet fragrance.

Onion and celery sing together in the pan, savoy cabbage softens it all, one ladle of broth
after another and a splash of red wine holds the party together.

Pork rind, lardo and – we tell no one this – the Nano's secret ingredient do the rest.

It is an honest, warm dish that tastes of a lit fireplace, of a long Sunday, of people who
love each other.

We say it is the best dish in the world. Then you taste it, and you agree.



STAY IN TOUCH WITH US



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Our website

www.osteriadalnano.it