



The restaurant *l'Oste al 16* offers a family-run dining experience, enhanced by the expertise of chef *Davide Permo*, who presents *traditional* cuisine reinterpreted with a *modern touch* to best enhance and highlight the quality of the ingredients



Our focus is primarily on serving *fresh* local and national products, with the aim of fully meeting our guests' expectation

Starters

Deep-fried Monterosso anchovies

with aioli sauce



14€

Toasted bread with seared octopus,
turnip greens and stracciatella cheese



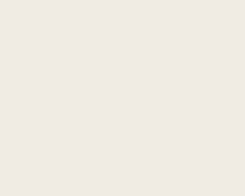
16€

Savoury cannolo with avocado cream
and raw red prawns



16€

Peppery mussels / Taranto-style mussels



13€

Savory tartlet with Parmesan sauce
and Scottona beef tartare

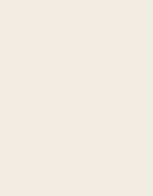


15€



First Courses

Risotto with langoustine cream
and burrata cheese



22€

Spaghetti with fresh clams



22€

Borage ravioli with melted butter
and crispy sage



15€

Tagliolini with Chianina beef ragù
and Pecorino cheese flakes



18€

Paccheri pasta with pistachio pesto
and swordfish

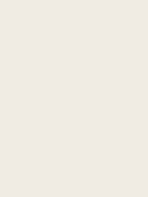


20€



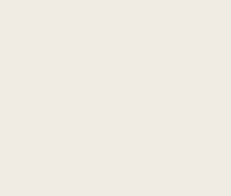
Main Courses

Sicilian-style squid terrine



18€

Mixed fried seafood from the Gulf



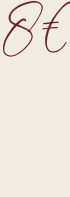
18€

Moscardini "alla Luciana"
(baby octopus in Neapolitan tomato sauce)



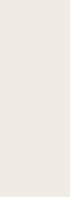
18€

Catalana-style lobster



30€

Sous-vide pork ribs with BBQ sauce



16€

