



LA VOGLIA

· OSTERIA ·

AUTUMN - WINTER
ENGLISH MENU



LA VOGLIA DI COZZE



CLASSIC NEAPOLITAN MUSSELS SOUP

With octopus, prawn and oil

15⁰⁰ 🏆❤️

MARINARA MUSSELS SOUP

With octopus, fresh tomatoes sauce, origan and chilli

15⁰⁰

PEPPERED MUSSELS

With lemon juice and pepper

13⁰⁰ 🏆

MUSSELS SAUTÉ WITH TOASTED BREAD

With garlic, parsley and pepper

13⁰⁰ 🏆

MUSSEL WITH PRODUCT CERTIFICATION "ARBOREA"

Tasty and flavorful, Nieddittas mussels are one of the most delicious product that the Sardinia sea can offer to gourmands and food lovers.

A simply meal, always present on our table, that can be prepared in many different ways and allow to taste totally our sea flavour.

Serving a Nieddittas mussels dish, it means to bring parfum and clean taste.

Informiamo la gentile clientela che in ottemperanza a quanto disposto dal REGOLAMENTO DEL PARLAMENTO EUROPEO E DEL CONSIGLIO DEL 25 ottobre 2011 è stato allegato nell'ultima pagina del menù l'elenco delle sostanze o prodotti che provocano allergie o intolleranze.

Si prega di avvisare il personale in caso di intolleranze e/o allergie alimentari.

SEGUE AL FONDO DEL MENÙ

APPETIZERS

APPETIZER "LA VOGLIA DI MARE"

Composed of seafood treats

14⁵⁰ 🍷

APPETIZER "LA VOGLIA DI TERRA"

Composed with beef tartare, vegetable flan, veal with tuna sauce

14⁵⁰ 🍷

SEAFOOD APPETIZER*

With octopus, calamari and shellfish

13⁰⁰ 🍷

"POLIPETTI" IN CASSUOLA *

With baby octopus, tomato sauce, black olive, capperi, chili

13⁰⁰

SALMON TARTARE WITH AVOCADO

Fresh Salmon with avocado and Ponzu soy sauce

13⁰⁰

"BATTUTA DI CARNE" WITH CRUNCHY EGG

Beef tartare with Crunchy egg yolk and Stracciatella

13⁰⁰

SHRIMPS IN CATALAN STYLE

5 Argentinian red shrimps boiled served with onion,peppers,garlic celery and cherry tomatoes

15⁰⁰ *New*

SHARING DISHES

ITALIAN-STYLE FRIED PLATTER

With potato croquettes, rice "suppli", fried pasta, fried polenta, Milan-style mozzarella and courgettes

10⁰⁰ ❤️ 🍷

NAPLES-STYLE CROQUETTES

Filled with provolone cheese

6⁰⁰

CANTABRIAN ANCHOVIES

Filet of anchovies with French Normandy butter and toasted bread

14⁰⁰

"GNOCCO FRITTO" WITH CURING MEAT

Fried gnocco, with traditional Italian cold cut (salumi)

10⁸⁰

PLATEAU

A plateau de fruits de mer
(French for plate of the fruits of the sea)
is a seafood dish, served cold on a platter,
on a bed of ice.



FRENCH OYSTERS F.D.C

al pz. 3⁵⁰

OYSTERS UTAH BEACH (upon availability)

al pz. 4⁵⁰

NORWAY LOBSTER

al pz. 5⁰⁰

RED SICILY PRAWNS

al pz. 5⁰⁰

1/2 LOBSTER

20⁰⁰

CARABINEROS

al pz. 15⁰⁰

CAVIAR BAIKAL 10G (upon availability)

LATTA 22⁰⁰

DEGUSTATION CRUDITE' *New*

7 OYSTERS FDC, 2 NORWAY LOBSTER, 2 RED PRAWNS
1 SALMON TARTARE, 1 TUNA TARTARE

48⁰⁰



MOZZARELLA

PARMA PROSCIUTTO AND BUFFALO MOZZARELLA

With 200gr Buffalo mozzarella and Parma prosciutto

12⁰⁰ ❤️ 🌾

MOZZARELLA ALLA CAPRESE

Bufala campana, pomodoro cuore di bue, origano e basilico

10⁰⁰ ❤️

BURRATA with BREASOLA

10⁰⁰ ❤️

PASTA

“LA VOGLIA” PACCHERI*

With fish of the day, prawns and shellfish

18⁰⁰ ❤️ 👨‍🍳

FRESH DUMPLINGS FILLED WITH GROUPER

With courgettes soup and shrimps

15⁰⁰ 👨‍🍳

LINGUINE PASTA WITH ASTICE (DEPENDING ON AVAILABILITY) 25⁰⁰



EN PAPILOTE SPAGHETTI

With clams and Pachino tomatoes

16⁰⁰ **“ALBA TORTELLONI”**

With truffle cream and gorgonzola cheese, parmigiano

13⁰⁰**“NORCINA” TAGLIATELLE***

With mushrooms, parmigiano, cream and sausage

12⁵⁰**SPAGHETTI WITH FRESH TOMATO**

With fresh tomato sauce, parmigiano and basil

10⁰⁰  **“LOBSTER BOTTONI”**

Lobster stuffed pasta, served with pumpkin cream and shrimps

20⁰⁰ *New***“ALLO SCOGLIO” SCIALATIELLI**

Typical Neapolitan fresh pasta with seafood

18⁰⁰  **GNOCCHI****“CAPRESE GNOCCHI”**

With courgettes, prawns and smoked provolone

13⁰⁰ **“SORRENTINA” GNOCCHI**

With Bolognese sauce, mozzarella cheese and basil

10⁰⁰ **“CASTELMAGNO” GNOCCHI**

Fresh gnocchi served with fondue of Castelmagno cheese

13⁰⁰ **RISOTTOS****VALENCIAN PAELLA**

2 people
with saffron, prawns, clams, mussels, octopus, Carnaroli rice,
peppers and peas

38⁰⁰  **“ALLA PESCATORA” RISOTTO**

With scampi, prawns, calamari and shellfish

15⁰⁰ **RISOTTO WITH CRUNCHY SPECK**

cooked with saffron, served with crunchy speck

12⁰⁰  *New*

GRILL

MIXED MEAT GRILL

With chicken, lamb, pork and veal

18⁰⁰  

SEAFOOD MIX GRILL

With calamari, prawns from Mazzara, gilt-head bream and swordfish

18⁰⁰  

SALMON

Filet of salmon grilled

18⁰⁰  

SHRIMP

Five L1 shrimp grilled

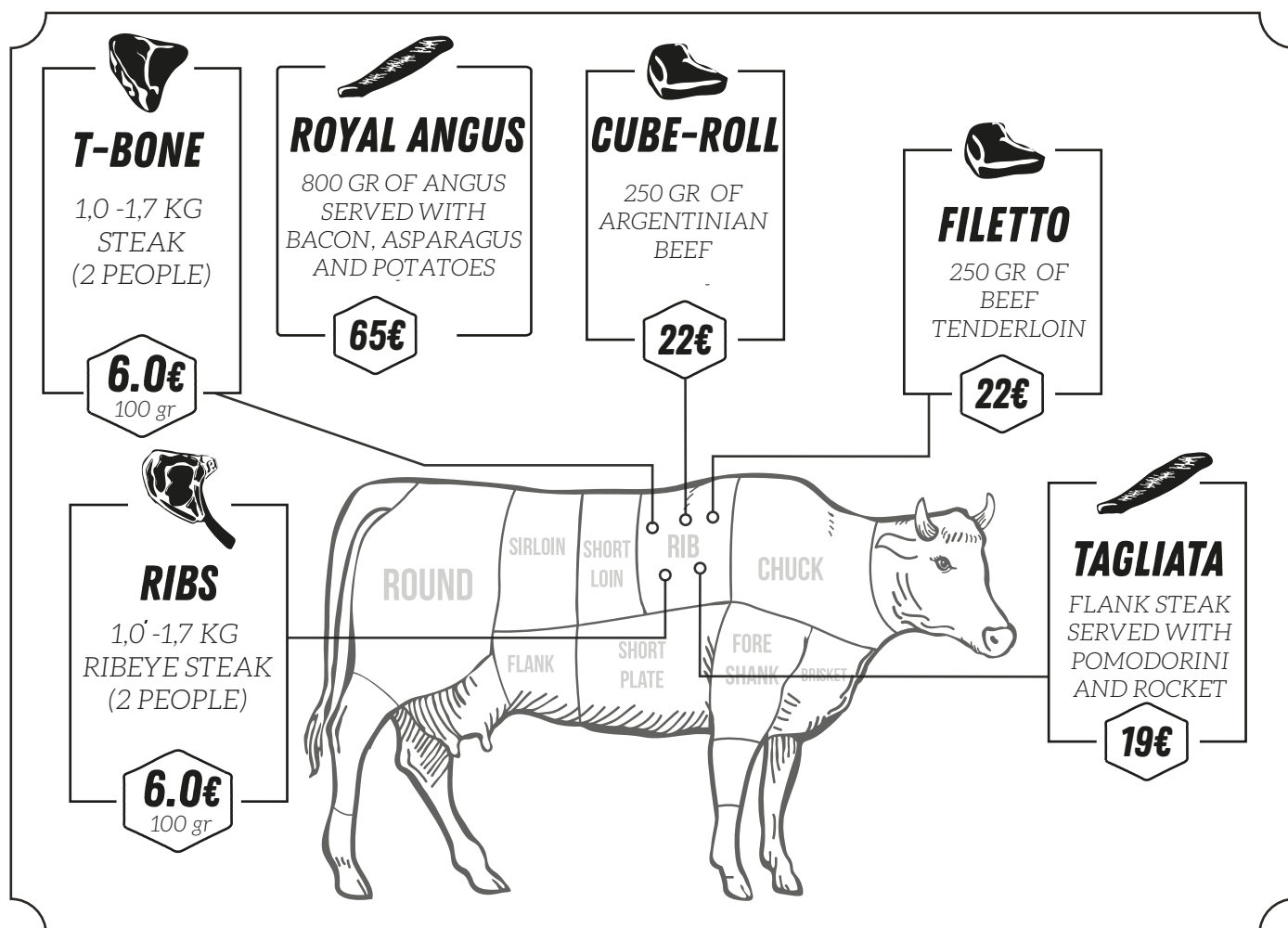
16⁰⁰  

GRILLED SWORDFISH

With Mediterranean swordfish and Citronette sauce

15⁰⁰ 

★ **BEEF BAR** ★



KITCHEN**“KATAIFI PRAWNS”**

5 prawns rolled with kataifi pasta baked in the oven

16⁰⁰**CRUNCH OCTOPUS***

With potatoes ,balsamic vinegar and pepper.

18⁰⁰ **TUNA WITH TROPEA ONION**

grilled Tuna, served with sweet and sour onion, grana and rocket

19⁰⁰**GREEN PEPPER FILLET**

280gr with Green Peppercorn Sauce

26⁰⁰ **“TATAKI” SALMON**

Salmon steak covered with sesame, served with Basil pesto

18⁰⁰ **“ORECCHIA DI ELEFANTE”**

500 gr of veal chops Milanese served with french fries

27⁰⁰ **“ZUPPA DI PESCE”**

Seafood soup cooked with tomatoes, composed:
shrimps, octopus, claim , squid, seabass, swordfish, mussels,
Norway shrimps. (upon to the availability of the day)

55⁰⁰ **“ALLA LIGURE” SEABASS**

Filet of seabass served with green olive and potatoes

18⁰⁰  **FRIED TREATS****FRIED BACCALA****

With Neapolitan broccoli

15⁰⁰ **FRIED CALAMARI AND PRAWNS***

with calamari and Mediterranean prawns

15⁰⁰**“GOLFO ROYAL FISH FRY”**

With squid, prawns, cod, surmullet, octopus,scampi

37⁰⁰  

We would like to inform our guest we have chosen to use only peanut seeds oil to guarantee a better quality about our fried dishes

*if fresh is not available, frozen will be used instead



SIDE DISHES**FRENCH FRIES** 4⁰⁰**ROASTED POTATOES** 4⁰⁰**MIXED SALADS** 4⁰⁰**PEPERONATA** 4⁰⁰**GRILLED VEGETABLES** 4⁰⁰**NEAPOLITAN BROCCOLI** 4⁰⁰**BIG SALADS****“TRIONFO” SALAD** 9⁵⁰


Green salad, racket, tomatoes, mozzarella cheese, green olives, oregano and anchovies

“LA VOGLIA” SALAD 9⁵⁰

Green salad, tuna, hard-boiled eggs, corn, racket, radicchio, olives, tomatoes, olives and Asiago cheese

“REALE” SALAD 9⁵⁰

Green salad, boiled potatoes, tuna, green olives, onions and shrimps

“PRINCIPE” SALAD 9⁵⁰ 

Green salad, boiled potatoes, green beans, carrots and shreds of parmesan

“CESARINA SALAD” 11⁰⁰

Green salad, chicken breast, cherry tomatoes, rocket, EVO oil, vinegar parmesan and balsamic glaze

FARINA CAPUTO

Caputo flour was born in 1924 by passionate professionals of white art and by experience of three generations of Neapolitan miller; in fact, Caputo method guarantee the best standard as in foodservice as in gastronomic handicraft.

A very slow milling has been used forever to not damage the starches, the organic properties and, specially, the authentic taste of Caputo flour.

Caputo flour utilize Italian corn, from Umbria, Marche and others regions to get the product base; then, it will be integrated with north European corn.

In this way, Caputo products result extremely natural, even cause there are no chemical additives.



PIZZAS TRADITIONAL

Water, flour, yeast and salt: how to prepare a delicious pizza! Simply, four high quality ingredients, the continuous research of excellent and the use of an accurated ingredient selection. Caputo flour allowed us to realize a pastry with 48h rising, that give lightness and very high digestibility to our pizza.

MARINARA <i>Tomato sauce, basil, origan and garlic</i>	6⁰⁰
MARGHERITA <i>Tomato sauce, fior di latte mozzarella and basil</i>	7⁵⁰
BUFALINA <i>Tomato sauce, Buffalo mozzarella, basil</i>	9⁵⁰
DIAVOLA <i>Tomato sauce, Fior di latte mozzarella, spicy salami, basil</i>	9⁰⁰
NAPOLETANA <i>Tomato sauce, Fior di latte mozzarella, Sicilian anchovies, black olives from Gaeta, basil</i>	9⁰⁰
TOMATOES AND PARMESAN <i>Piennolo tomatoes, provolone, shreds of parmesan</i>	10⁰⁰
CAPRICCIOSA <i>Tomato sauce, Fior di latte mozzarella, baby artichokes, mashrooms, black olives from Gaeta, basil, salami and ham</i>	11⁰⁰
NEAPOLITAN SALAMI <i>Tomato sauce, Fior di latte mozzarella, Neapolitan salami, basil</i>	9⁰⁰
PROSCIUTTO E FUNGHI CHAMPIGNON <i>Tomato, mozzarella, mushroom and slice ham</i>	9⁰⁰
ROMANA <i>Tomato sauce, Fior di latte mozzarella, anchovies and basil</i>	8⁵⁰
4 STAGIONI <i>tomato sauce, Fior di latte mozzarella, ham, baby artichokes, mushrooms and basil</i>	11⁰⁰
CREAM AND HAM <i>Cream, ham and basil</i>	9⁵⁰
4 FORMAGGI <i>Fior di latte mozzarella, gorgonzola cheese, fontina cheese and parmesan</i>	9⁵⁰
CORBARELLA <i>Fior di latte mozzarella, ham, cream, mushrooms</i>	10⁰⁰
SALSICCIA E FRIARIELLI <i>Sausage, Fior di latte mozzarella, rapini, parmesan</i>	10⁰⁰



JEJU, DECEMBER 7
The art of the
Neapolitan 'Pizzaiuolo' is part of the
UNESCO List of the Intangible Cultural
Heritage of Humanity.
The decision was announced today in Jeju



*if fresh is not available, frozen will be used instead

SICILIANA <i>Tomato sauce, Fior di latte mozzarella and aubergines</i>	8⁵⁰
ORTOLANA <i>Fior di latte mozzarella, aubergines, rapini, peppers, basil, tomato</i>	9⁵⁰
VIENNA SAUSAGE AND CHIPS <i>Tomato sauce, Fior di latte mozzarella, Vienna sausages and chips</i>	9⁵⁰
BURRATA <i>Tomato sauce, burrata</i>	8⁰⁰

OUR PIZZAS

PESCATORA <i>Tomato sauce, prawns, calamari, octopus, mussels, clams and basil</i>	13⁵⁰
MARGHERITA GIALLA <i>With mozzarella, basil, olive oil and yellow datterini</i>	9⁰⁰
LA VOGLIA <i>Fior di latte mozzarella, gorgonzola cheese, peppers, sausage, basil</i>	10⁰⁰
SALTIMBOCCA NAPOLETANO <i>Fresh Agerola provolone, sausage, rapini</i>	9⁵⁰
DOLCEZZA <i>Tomato sauce, burrata, Parma prosciutto, black olives, shreds of parmesan and basil</i>	11⁰⁰
GORGONZOLA E NOCI <i>Fior di latte mozzarella, gorgonzola cheese, walnuts from Sorrento</i>	9⁵⁰
N'DUJA and SAUSAGE <i>Tomato sauce, Fior di latte mozzarella, n'duja, sausages, basil</i>	10⁰⁰
COCKTAIL DI GAMBERI <i>Fior di latte mozzarella, prawns, racket and mayonnaise</i>	10⁰⁰
FIOCCO <i>Fior di latte mozzarella, cream, sausage, croquettes</i>	10⁰⁰
VESUVIO <i>Double-layer pizza filled with Fior di latte mozzarella, mushrooms, ricotta, sweet salami, ham</i>	13⁰⁰
TROISI <i>Fior di latte mozzarella, provolone, speck, basil</i>	10⁰⁰
MARECHIARO <i>Pachino tomatoes, Buffalo mozzarella, tomato sauce, basil</i>	10⁰⁰
SFIZIOSA <i>Fior di latte mozzarella, Parma prosciutto, rocket, Pachino tomatoes</i>	11⁰⁰
GENOVESE <i>Fior di latte mozzarella, pesto, ricotta</i>	11⁰⁰
O' CORNICIONE <i>Margherita pizza with ricotta-filled crust</i>	10⁵⁰

SPECIAL PIZZES

MORTADELLA AND PISTACHIO <i>With mortadella slice , mozzarella and chopped pistachios</i>	10⁵⁰
SPECK AND NOCI <i>with Mozzarella, speck slice , chopped nuts and cream nuts</i>	10⁵⁰
PIZZA STAR 5 DIFFERENT TASTES IN EACH 5 POINTS <i>With burrata, ricotta, mozzarella and little tomatos</i>	15⁰⁰
TARANTELLA <i>With provola, salame ,basil and taralli crumble</i>	11⁰⁰
PIZZA GRICIA GIALLOROSSA <i>With mozzarella, guanciale, pecorino,basil and baby red and yellow datterini tomatoes</i>	11⁰⁰
PIZZA BRA <i>With mozzarella, mushrooms and Bra sausages</i>	11⁰⁰
FIORONE <i>With buffalo mozzarella, trusses of tomato and parma ham</i>	10⁵⁰
“GOLFO” <i>Mozzarella with fried shirmps and fried squid</i>	13⁰⁰

FOCACCIAS

FOCACCIA “LA VOGLIA” <i>Artichokes, Tropea onions, Parma prosciutto, black olives from Gaeta</i>	10⁰⁰
FOCACCIA AL LARDO <i>Cocconato lard, rucola</i>	8⁰⁰
FOCACCIA <i>Pachino tomatoes, rocket, parmigiano, Parma prosciutto</i>	10⁵⁰

CALZONES

LA VOGLIA <i>buffalo ricotta, Napoli salami, “Fior di latte” mozzarella, tomato sauce, grated pecorino cheese, black pepper</i>	9⁵⁰
SANT’ AGATA <i>Fior di latte mozzarella, provolone, Napoli salami, grated pecorino cheese</i>	9⁵⁰
FRIED CALZONE <i>Ricotta, black pepper, ham, and provolone</i>	9⁵⁰
FRIED CALZONE WITH PROVOLONE <i>Fior di latte mozzarella, Napoli salami, tomato sauce and provolone</i>	9⁵⁰

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STILL WATER

50 ml 1 l
1⁵⁰ 2⁵⁰

COCA COLA

33 cl
4⁰⁰

COCA COLA zero

33 cl
4⁰⁰

COCA COLA On tape

Piccola Media
3⁰⁰ 5⁰⁰

FANTA SOFTDRINK

33 cl
4⁰⁰

SPRITE SOFTDRINK

33 cl
4⁰⁰

ICED TEA

33 cl
4⁰⁰

LIQUEURS **3⁵⁰**

San Simone
Amaro del Capo
Jagermeister
Branca Menta
Fernet
Cynar
MonteNegro
Baileys
Lucano
Averna
Disaronno

GRAPPAS **4⁰⁰**

Julia, Nardini
Grappa Gialla
Grappa bianca
Vecchia Romagna

BEVERAGES

BEER BOTTLE

Menabrea	33 cl	5⁰⁰
Ceres		5⁵⁰
Hoegaeden		5⁰⁰
Non alcoholic beer		4⁵⁰
BALADIN Craft beer	(consult wine list)	
	50 cl	
Ichunusa		5⁰⁰

DRAFT BEER

	Piccola	Media
Blonde Beer PAULANER	3⁰⁰	5⁵⁰
Red Beer PAULANER	3⁰⁰	5⁵⁰
Weiss Beer PAULANER	3⁰⁰	5⁵⁰

ON TAP

	50 cl	1 l
White wine	6⁵⁰	12⁰⁰
Red wine	6⁵⁰	12⁰⁰



SERVICE

2⁵⁰

LISTA ALLERGENI

REGOLAMENTO (UE) N. 1169/2011 DEL PARLAMENTO EUROPEO E DEL CONSIGLIO
del 25 ottobre 2011

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

1. Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne:

- a) sciroppi di glucosio a base di grano, incluso destrosio (1);
- b) maltodestrine a base di grano (1);
- c) sciroppi di glucosio a base di orzo;
- d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

2. Crostacei e prodotti a base di crostacei. 3. Uova e prodotti a base di uova.

4. Pesce e prodotti a base di pesce, tranne:

- a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; b) gelatina o colla di pesce utilizzata come chiari cante nella birra e nel vino.

5. Arachidi e prodotti a base di arachidi.

6. Soia e prodotti a base di soia, tranne:

- a) olio e grasso di soia ra nato (1);
- b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
- c) oli vegetali derivati da tosteroli e tosteroli esteri a base di soia;
- d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.

7. Latte e prodotti a base di latte (incluso lattosio), tranne:

- a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola; b) latticolo.

8. Frutta a guscio, vale a dire: mandorle (*Amygdalus communis* L.), nocciole (*Corylus avellana*), noci (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci di pecan [*Carya illinoensis* (Wangenh.) K. Koch], noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci macadamia o noci del Queensland (*Macadamia ternifolia*), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

9. Sedano e prodotti a base di sedano.

10. Senape e prodotti a base di senape.

11. Semi di sesamo e prodotti a base di semi di sesamo.

12. Anidride solforosa e sol ti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.

13. Lupini e prodotti a base di lupini.

14. Molluschi e prodotti a base di molluschi.

(1) E i prodotti derivati, nella misura in cui la trasformazione che hanno subito non è suscettibile di elevare il livello di allergenicità valutato dall'Autorità per il prodotto di base da cui sono derivati.





LA VOGLIA

· O S T E R I A ·

GRUPPO LIN SRL

PIAZZA D'ARMI 5 | 10034 CHIVASSO (TO) | Italy

TEL 0112630755 | P.Iva 11316910014

osterialavoglia@gmail.com | www.hoteleuropachivasso.it

ENJOY!