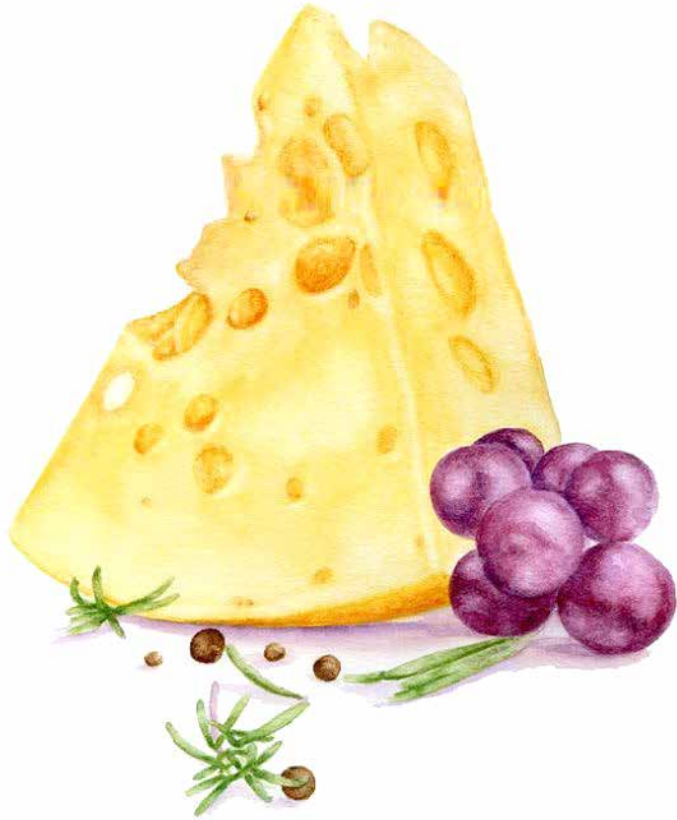


Mangiamo



AFFETTATI E FORMAGGIO

Affettati COLD CUTS	50 gr	100 gr
Salame Emiliano Riserva	P360	P720
Mortadella Bologna.....	P350	P700
Coppa Medaglia d'Oro.....	P575	P1150
Bresaola Della Valtellina	P680	P1360
Salame Napoli Piccante	P450	P900
Prosciutto	P775	P1550

Formaggio CHEESE	50 gr	100 gr
Parmigiano Reggiano, 24 months	P495	P990
Gorgonzola	P470	P940
Montasio	P495	P990
Taleggio di Grotta	P495	P990
Grilled Smoked Scamorza	P495*	P990

*portion

Ideali per condividere il cibo GREAT FOR SHARING

Piatto di Formaggi CHEESE PLATTER.....	P1875
Piatto di Affettati COLD CUTS PLATTER.....	P1950
Tagliere di Affettati e Formaggi COLD CUTS & CHEESE PLATTER.....	P2450

Cestino del Pane	P150
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Bread Basket



OSTERIA
DANIELE

ANTIPASTI

Spherical Olives	P50
Marinated in extra virgin olive oil	
Olive Miste	P295
Mixed, marinated Italian Olives	
Vitello Tonnato	P595
Roast beef with tuna mayo and capers	
Carpaccio di Manzo	P695
Beef carpaccio, sundried tomato, truffle sauce, parmesan cheese	
Carpaccio di Tonno	P495
Tuna carpaccio, orange, celery, pinenuts, basil mayo	
Pancetta Air Baguette	P350
With cheese truffle cream	
Bruschetta	P365
Mushroom and cheese on toasted bread	
Arancini	P350
With truffle, rosemary cream sauce	
Cozze alla Pancetta	P495
Mussels, pancetta, vermut and seafood sauce	
Fritto Misto	P695
Fried squid, shrimp, barramundi with spicy tomato sauce	
Polpo alla Griglia	P995
Grilled octopus, roasted carrot orzotto, gremolata	
Polpette della Nonna	P450
Meatballs in tomato sauce	
Parmigiana di Melanzane	P565
Eggplant, parmigiano reggiano, mozzarella di bufala, pomodoro	
Gamberetti Aglio e Olio	P595
Grilled prawn, garlic, chili, balsamic, oil, parsley	



OSTERIA
DANIELE

INSALATA E ZUPPE

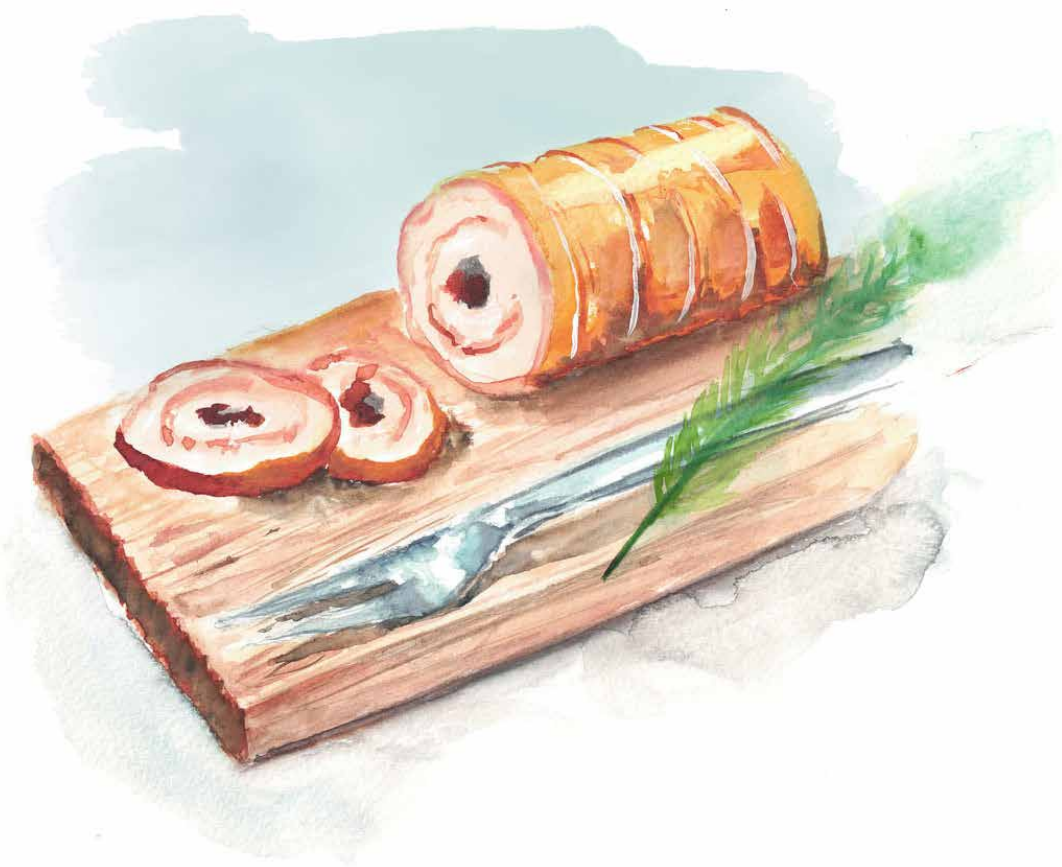
Insalata di Quinoa	P425
Quinoa, smoked salmon, honey mustard lemon	
Insalata di Polpo	P675
Octopus, potato, snow peas, green peas, beans, bagna cauda sauce	
Insalata Verde	P395
Mesclun lettuce, orange vinaigrette, feta cheese, onion, caramelized pine nuts	
Burrata	P995
Smoked burrata, prosciutto, anchovies	
Minestrone	P295
Seasonal veggies, sort pasta, beans	
Cioppino	P490
Clams, mussels, shrimp, squid, barramundi in a seafood stew	



OSTERIA
DANIELE

PASTA E RISOTTO

Tortelli di Zucca	P350
Tortellini filled pumpkin, amaretti cookies with truffle cream sauce	
Fazzoletti	P585
Pasta handkerchief, shrimps with tomato marinara sauce	
Orecchiette	P495
Bowl shaped pasta, Italian sausage with creamy nduja sauce	
Capellini Neri	P450
Squid ink pasta, baby squid, clams, garlic, chili	
Papparadelle	P595
Flat pasta with duck ragu, red cabbage	
Gnocchetti	P530
Potato gnocchi with gorgonzola cheese, spinach and walnuts	
Fettuccine	P550
Creamy fettuccine pasta with mushroom stew	
Bucatini alla Carbonara	P695
Thick and long pasta, pecorino cheese, guanciale, fresh egg yolk	
Lasagna	P495
Minced beef, tomato sauce, béchamel sauce	
Risotto al Limone	P950
Lemon and saffron risotto, seared foie	
TEMPO DI COTTURA: 30 MINUTI, COOKING TIME: 30 MINUTES	
Risotto ai Funghi	P895
Wild mushroom risotto, crispy parmesan cheese	
TEMPO DI COTTURA: 30 MINUTI, COOKING TIME: 30 MINUTES	



OSTERIA
DANIELE

PESCE E CARNE

Salmone al Forno	P795
Roasted salmon, eggplant, capers and black olives butter sauce	
Ventresca	P765
Grilled tuna belly, tomato stew, soft garlic purée	
Barramundi	P830
Steamed barramundi, salsa verde, herbs sauce with shrimp and clams	
Branzino	P4995
Salt crusted seabass, salmoriglio sauce, triple cooked potatoes and zucchini	
IDEALI PER CONDIVIDERE IL CIBO, TEMPO DI COTTURA: 30 MINUTI	
GREAT FOR SHARING, COOKING TIME: 30 MINUTES	
Costolette di Agnello alla Milanese	P1850
Lamb rack, carrot purée, lamb sauce	
Spalla di Maiale	P1395
Grilled pork shoulder, french beans, herb crust, marsala sauce	
Ossobuco	P1695
Veal shank stew with polenta and gremolata	
Pollo al Mattone	P695
Roasted chicken, potatoes and herbs	
Filetto di Manzo	P1570
Grilled beef tenderloin, gorgonzola cheese sauce and potato confit	
Porchetta	P1995
Crunchy roasted pork belly	
IDEALI PER CONDIVIDERE IL CIBO, TEMPO DI COTTURA: 30 MINUTI	
GREAT FOR SHARING, COOKING TIME: 30 MINUTES	
Bistecca alla Fiorentina	P6600
1 kilo grilled wagyu T-Bone MB5 served with seasonal grilled vegetables	



DOLCI

Torta del Limone **P375**
Lemon and cheese cake, coffee foam

Tiramisú **P395**
Mascarpone mousse, disaronno, coffee cake, cacao

Babá Napoletano **P285**
Soft cake, mango jam, vanilla cream, rum

Panna Cotta **P250**
Panna cotta, marinated pears in red wine

Cannoli **P210**
Deep fried rolls, vanilla and chocolate mousse

Torta al Cioccolato **P375**
Chocolate cake with hazelnut ice cream

Semifreddo alla Fragola **P350**
Frozen strawberry mousse, orange, pistachio

Selezione di Gelati ICE CREAM SELECTION **P180**
Amaretto, vanilla, dark chocolate, hazelnut, tiramisú, strawberry



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