



MENU

meat and fish specialities



Scan the QR Code

Always up-to-date digital menu

Information and reservations

osteriadonnafrancesca.it | info | +39 0874 172 0091

Mon - Tue - Wed - Fri - Sat - Sun: 11:30-15:30 | 18:30-23:00

Thursday: closed

Via Piano, 33 - 86029 Trivento (CB), Italy

Osteria Donna Francesca



NOTICES AND ALLERGENS

Information for clear and safe consultation

Allergen notice

Dear guests, please note that accidental traces of ingredients or processing aids responsible for food intolerances and/or allergies cannot be completely excluded in food prepared at this establishment. Information about their presence is available from our dining room staff or by consulting the symbols shown in the menu.

Frozen or blast-chilled products

Some ingredients used to prepare our dishes may have undergone blast chilling for preservation, in accordance with the procedures set out in our HACCP plan. Foods marked with * may be frozen at source and/or blast chilled. We favour fresh products; when unavailable, we use products preserved in our own freezer or premium-quality frozen products.

Allergen key



Fish

PE



Molluscs

MO



Milk

LA



Cereals containing gluten

GL



Tree nuts

FG



Crustaceans

CR



Peanuts

AR



Lupin

LU



Eggs

UO



Sulphur dioxide and sulphites

SO2



Soy

SO



Sesame

SE



Mustard

SN



Celery

SD

If you have any allergies or intolerances, always inform our staff before ordering.



SPECIALITIES & BURGERS

Osteria Donna Francesca - Trivento

SPECIALITIES

Zpton Traditional lamb liver soup in tomato sauce	8,00€	
Cheese and egg balls Stale-bread balls with cheese and eggs	7,00€	  
Pizza and field greens Thick soup made with crumbled pizza bread and wild greens	8,00€	
Tripe salad Steamed veal tripe dressed with fresh vegetables	8,00€	

HAMBURGER

Classic 200 g beef burger, lettuce, tomato, bacon, ketchup and mayonnaise. Served with fries.	10,00€	 
The Molisan 200 g ventricina burger, caciocavallo fondue and crispy capocollo. Served with fries.	12,00€	 
Fish burger Swordfish burger with sautéed field greens and mustard mayonnaise. Served with fries.	12,00€	   



STARTERS

Osteria Donna Francesca - Trivento

MEAT STARTERS

Angus carpaccio

With wild rocket, button mushrooms and Grana cheese shavings

10,00€



Selection of cured meats and cheeses

House mixed platter

12,00€



SEAFOOD STARTERS

Mixed raw seafood

Selection of mixed raw seafood

18,00€



Tuna carpaccio

Tuna carpaccio

14,00€



Adriatic tasting

Cold and hot starters from the Adriatic Sea

18,00€



Taranto-style mussels

Taranto-style mussels

10,00€



Cold seafood starter

4 starter tastings

12,00€





FIRST COURSES

Osteria Donna Francesca - Trivento

MEAT FIRST COURSES

Porcini ravioli

Ravioli with porcini mushrooms, caciocavallo fondue and crispy black truffle shavings

12,00€



Molisan ragù cavatelli

Cavatelli with mixed Molisan-style ragù

9,00€



Chitarra pasta with cherry tomatoes, wild rocket and burrata

Chitarra pasta with cherry tomatoes, wild rocket and burrata mousse

9,00€



SEAFOOD FIRST COURSES

Seafood cavatelli

Cavatelli with mixed seafood

10,00€



Spaghetti with clams and cherry tomatoes

Spaghetti with clams and cherry tomatoes

10,00€



Crustacean cream risotto

Minimum for 2 people

11,00€



Sea and mountain calamarata

With pink prawns, courgettes and saffron

11,00€



Swordfish girasoli

Filled pasta with swordfish, cherry tomatoes and lemon zest

12,00€





SEAFOOD MAIN COURSES

Osteria Donna Francesca - Trivento

SEAFOOD MAIN COURSES

Mixed Adriatic seafood grill*

Mixed grilled fish

16,00€



Mixed fried seafood*

Mixed fried seafood with crispy vegetables

12,00€



Seared tuna

On wild chicory with mustard mayonnaise

16,00€



Baked sea bream with potatoes

Baked sea bream with potatoes

15,00€



Stuffed sea bream

With broad beans, guanciale and breadcrumbs on a bed of artichokes

15,00€



Termoli-style fish stew*

Termoli-style fish stew

25,00€



Fish from the display trolley*

Price per 100 g

5,00€

Price per 100 g





MEAT MAIN COURSES

Osteria Donna Francesca - Trivento

MEAT MAIN COURSES

Mixed grill of local meats*

Mixed grill of local meats

14,00€

Grilled local lamb

Local lamb cooked on the grill

16,00€

Sliced beef steak

With cherry tomatoes, wild rocket and Grana cheese shavings - 250 g

13,00€



Extra-marbled T-bone or rib steak

Extra-marbled scottona beef - price per 100 g

4,50€

Milanese-style pork cutlet

Served with crispy vegetables

12,00€



Scottona beef fillet with green peppercorn sauce

Scottona beef fillet with green peppercorn sauce

20,00€

