

# MeM

OSTERIA • PIZZERIA • WINE BAR

VIA PORTELLA DELLA GINESTRA 2, ROBASSOMERO (TO) | TEL: 011.5369768

## STARTERS TO SHARE

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>"Chiacchiere" Fried Dough with Mixed Cold Cuts</b> "1"                | <b>24.00 €</b> |
| <i>(Minimum 2 people)</i>                                                |                |
| <b>Roman "Teglia" Pizza with Piedmontese Fassona Beef Tartare</b> "1, 7" | <b>16.00 €</b> |
| <i>Served with cow's milk goat cheese and caramelized onion</i>          |                |
| <b>MEM Platter</b> "7"                                                   | <b>20.00 €</b> |
| <i>A selection of mixed cured meats and artisanal cheeses</i>            |                |

## BURGERS & SANDWICHES

|                                                                                                                                     |                |
|-------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Potato Bun Beef Burger</b> "1, 7, 3"                                                                                             | <b>15.00 €</b> |
| <i>Double cheddar, double beef patty, lettuce, and grilled bacon. Accompanied by dipper fries and burger sauce</i>                  |                |
| <b>Crispy Octopus Semi-Sweet Sandwich</b> "1, 7, 3"                                                                                 | <b>16.00 €</b> |
| <i>Crispy octopus, spicy mayonnaise, cow's milk goat cheese, dehydrated onion flakes, and fresh salad. Served with dipper fries</i> |                |

## OSTERIA PIZZAS

|                                                                                                                                                                           |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>El Porrito</b>                                                                                                                                                         | <b>10.00 €</b> |
| <i>Blanched leeks, gorgonzola cheese, sausage added after baking, and crispy leeks</i>                                                                                    |                |
| <b>Carbo Mem</b>                                                                                                                                                          | <b>13.00 €</b> |
| <i>Fiordilatte mozzarella and guanciale (cured pork cheek), topped after baking with carbonara cream, crispy pecorino romano cheese, and fresh black pepper</i>           |                |
| <b>La Rava e la Fava</b>                                                                                                                                                  | <b>13.00 €</b> |
| <i>Sicilian fava bean purée (Macco), buffalo mozzarella, rolled pancetta, crispy pecorino, and black pepper</i>                                                           |                |
| <b>Valtellina</b>                                                                                                                                                         | <b>12.00 €</b> |
| <i>Fiordilatte mozzarella, topped after baking with Valtellina Bresaola, fresh rocket (arugula), and Grana Padano cheese shavings</i>                                     |                |
| <b>Scapece</b>                                                                                                                                                            | <b>13.00 €</b> |
| <i>Fiordilatte mozzarella and scapece-style marinated zucchini cooked together, topped after baking with speck (smoked ham), stracchino cheese, and caramelized onion</i> |                |

Cover charge per person: 1.50 €

# SEAFOOD MENU

## STARTERS

|                                                                             |              |         |
|-----------------------------------------------------------------------------|--------------|---------|
| Tomato Mousse & Mussel Stew                                                 | "2, 9"       | 15.00 € |
| Beccafico-Style Sardines                                                    | "1, 4, 8, 9" | 16.00 € |
| Bluefin Tuna Carpaccio                                                      | "4, 7"       | 18.00 € |
| With pineapple brunoise, avocado mayonnaise, Tropea onion, and coconut milk |              |         |

## FIRST COURSES

|                                                                           |                       |         |
|---------------------------------------------------------------------------|-----------------------|---------|
| Tagliolini with Garlic, Oil & Chili                                       | "1, 3, 4"             | 18.00 € |
| Enhanced with lemon zest and fresh bluefin tuna tartare                   |                       |         |
| Fresh Pasta Spaghettoni with Seafood                                      | "1, 2, 3, 4, 9"       | 18.00 € |
| Lobster-Filled "Scrigni" Pasta                                            | "1, 2, 3, 4, 7, 8, 9" | 20.00 € |
| With semi-dry datterino tomatoes, pine nuts, and a vibrant basil emulsion |                       |         |

## MAIN COURSES

(Side dish option: + 3.50 €)

|                                                          |              |         |
|----------------------------------------------------------|--------------|---------|
| Grilled Octopus                                          | "4"          | 19.00 € |
| Seared Crispy Bluefin Tuna                               | "4, 10, 11"  | 18.00 € |
| Served with a honey-mustard sauce and caramelized onions |              |         |
| Fried Calamari and Squid Tentacles **                    | "14"         | 16.00 € |
| Mixed Fried Fish **                                      | "14, 2"      | 19.00 € |
| Calamari, tentacles, prawns, langoustine, and anchovies  |              |         |
| Stuffed Calamari alla Puttanesca                         | "1, 4, 3, 2" | 18.00 € |

Cover charge per person: 1.50 €

# LAND MENU

## STARTERS

|                                                                                                                                      |           |         |
|--------------------------------------------------------------------------------------------------------------------------------------|-----------|---------|
| Vitello Tonnato                                                                                                                      | "3"       | 14.00 € |
| Slices of veal cooked perfectly to a tender pink, served with tuna sauce                                                             |           |         |
| Piedmontese Fassone Beef Tartare (COALVI)                                                                                            | "10"      | 16.00 € |
| Seasoned with whole-grain honey mustard, Worcestershire sauce, Extra Virgin Olive Oil (Selection "I Tre Fratelli"), salt, and pepper |           |         |
| Local Asparagus Flan                                                                                                                 | "1, 3, 7" | 13.00 € |
| Served with a smooth Grana Padano cheese cream                                                                                       |           |         |

FIRST COURSES

|                                                                                                               |              |         |
|---------------------------------------------------------------------------------------------------------------|--------------|---------|
| <b>Siene</b> se Pici Pasta with Oxtail & Beef Cheek Ragù                                                      | "1, 3, 9, 7" | 17.00 € |
| <b>Sausage &amp; Leek Stuffed Triangles</b>                                                                   | "3, 1, 7, 9" | 16.00 € |
| <i>Served with a rich Taleggio cheese fondue</i>                                                              |              |         |
| <b>Maccheroni al Torchio, alla Carbonara</b>                                                                  | "1, 3, 7"    | 16.00 € |
| <i>Pasteurized egg yolk, Pecorino Romano, Grana Padano, authentic Amatriciana guanciale, and black pepper</i> |              |         |

MAIN COURSES

(Side dish option: + 3.50 €)

|                                                                      |             |
|----------------------------------------------------------------------|-------------|
| <b>Piedmontese Fassona Beef Burger *</b>                             | 13.00 €     |
| <b>Abruzzo Mutton Arrosticini (Skewers) *</b>                        | 1.50 € each |
| <b>30-Day Dry-Aged Scottona Ribeye Steak</b>                         | 23.00 €     |
| <i>Approx. 500g</i>                                                  |             |
| <b>"Scottadito" Lamb Chops</b>                                       | 19.00 €     |
| <b>Grilled Asado</b>                                                 | 20.00 €     |
| <i>Dressed with a sauce of oil, basil, garlic, chili, and capers</i> |             |

Cover charge per person: 1.50 €

SIDE DISHES

|                                       |        |
|---------------------------------------|--------|
| <b>Fennel Salad</b>                   | 5.00 € |
| <b>French Fries</b>                   | 5.00 € |
| <b>Fresh Baby Spinach with Butter</b> | 5.00 € |
| <b>Eggplant Caponata</b>              | 6.00 € |
| <b>Roasted Potatoes</b>               | 5.00 € |
| <b>Grilled Vegetables</b>             | 6.00 € |

Cover charge per person: 1.50 €

OUR STORY

"In the heart of tradition with an eye towards innovation, our osteria was born in 2021 from the shared passion of three friends: Mario, Emanuel, and Massimo. A chef, a pizza maker, and a waiter who, brought together by their love for great food and genuine hospitality, wished to create a place where every guest feels at home."

"Our mission is to offer you a culinary experience that seamlessly blends the warmth of an old-school tavern with the excitement of discovery. Sit back, enjoy the atmosphere, and let our dishes win you over. Buon appetito!"

