

# Osteria “La Sosta”

The tavern “La Sosta” is a typical restaurant near cathedral square. The owner, the chef Claudio Nevi, made an interview where he explained the most important features of his restaurant answering some questions.

“La sosta” appears as a typical cremonese tavern with sixty seats allocated in two rooms. The restaurant is run by Nevi’s family since 1988.



## The menù

The restaurant offers a typical Italian cuisine but with modern reworking. Every ingredient used in their dishes is produced in local fields, except for the sea-fish, the only fresh fish that you can find in the restaurant comes from the river



Po. In the appetizers you can eat cold cuts like ham, salami that

come from our farms where the breeding activities are very developed (we are talking about beef, cow or pig meat).

If you like eating fish, you can come here and taste our fish like cat-fish or pike, they aren't fishes that are fished in the sea but they are fished in the river Po, river Adda and river Oglio.

Now let's talk about the house specialities:

## *Dish of regional cheeses*

- ❖ *Meat of Goat with Mustard of Pear , Apples and Mandarins*
- ❖ *Bagòss with Acacia honey*
- ❖ *Natural gorgonzola with Confettura made of figs*
- ❖ *Salva Cremasco with wild prunes*

*All vegetables, jams and mustards are local food*

## *Marubini cremonesi ai tre brodi*

Customers also like meat based dishes like steaks and fillet, but also traditional dishes such as tongue and calf's head with salsa verde and Garda's oil.

Salsa verde is a savoury sauce made with parsley, anchovies, onion, olive oil and garlic.



All the ingredients are fresh, bought from local greenhouses, fished in our rivers or from shops that carefully buy products from local farmers.