

● **Carciofo e Asparagi 13.-**

Võis küpsetatud sparglid ning Rooma stiilis valmistatud
artišokk koos parmesani kastmega
Asparagus in butter and Roman-Jewish style
fried artichoke (Carciofo alla Giudia) with parmesan sauce

● **Ravioli con porcini in burro e rosmarino 14.-**

Puravikuga täidetud ravioolid, või- ja rosmariini kastmes
Ravioli with porcini mushrooms in butter and rosemary sauce
Равиоли с белыми грибами в соусе из розмарина и масла

● **Pasta Al Ragù Napoletano *** 14.-**

Pikalt tomatikastmes hautatud(6tundi) Napoli stiilis veise-ja sealiharaguu
Neapolitan-Style beef and pork meat Sauce slowly cooked (6hrs)in tomato sauce

● **Vongole Veraci 14.-**

Linguined vongolitega (väikesed valged karbid) küüslaaugu-,peterselli-,kirsstomatite
ja valge veini kastmega
Pasta with vongole veraci (small white clams) in garlic, parsley,
cherry tomato and white wine sauce

● **Tagliata di manzo (250gr) 22.-**

Küpsetatud veisefilee rukola,tomati ja parmesani kastmega ahjukartulitega
Beef tenderloin sliced with parmesan sauce, rucola and cherry tomatoes with oven potatoes

● **ARROSTICINI E SALSICCIA 16.-**

Arrosticini (Abruzzo)lambalihavarraste ja grillitud käsitöö sealihavorstiga,
serveeritud siis friarelli ja ahjukartuliga

Plate with grilled Arrosticini (typical lamb meat skewer from Abruzzo) and
pork handmade sausages, served with oven potatoes and friarielli
(wild broccoli typical from South Italy)

● **PORCHETTA SPECIAL**

Itaalia tüüpiline, aeglaselt ürtidega küpsetatud sealiharull, mida iseloomustab krõbe kamar. A typical
Italian pork roll slowly cooked with herbs, characterized by a crispy rind.

Panino 12.- Panino porchetta, suitsutatud mozzarella ja friarielliga
Panino with porchetta , smoked cheese and friarielli

Pizza 12.- Pizza porchetta, suitsujuustu ja portobello seentega
Pizza with porchetta, smoked cheese, mozzarella and portobello mushrooms

Steak 16.- Porchetta viilud rillitud köögiviljade ja ahjukartulitega
Porchetta steak with grilled vegetables and oven baked potatoe

● **DESSERT**

PASTIERA NAPOLETANA 6.-

Napolist pärit ricotta ja apelsini juustkook
Neapolitan ccheesecake made with cooked wheat, ricotta cheese flavoured with orange