

Starter

Vitello tonnato 12.-

Vasikalihalõigud tuunikalakreemi ja kapparitega
Slices of veal with tuna cream sauce

Pasta

Raviolo Anatra 14.-

Pardiliharaviolid Parmesani kreemiga
Duck ravioli, parmesan cream, crispy onion

Main Course

Filetto di Lucioperca 18.-

Kohafilee valgeveini kastmes ning vürtsise ja küüslauguse beebibrokoliga
Sander lucioperca fillet pan fried with white wine sauce and
baby broccoli in garlic and spicy oil

Stinco di maiale al forno con patate 18.-

Ahjus küpsetatud seakoot kondiga, rosmariini kartulite- ja tumeda õlu-sinepi kastmega
Oven baked pork knuckle with bone, rosemary potatoes, dark beer and mustard sauce

Dessert

Crème brûlée

with wild berries and raspberry sorbet 7.-

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.- Pizza 12.-

Porchetta, suitsutatud juustu, fiordilatte mozzarella ja friarielliga
Porchetta, smoked cheese, fiordilatte mozzarella and friarielli

Steak 16.-

Porchetta viilud grillitud köögiviljade ja ahjukartulitega
Porchetta steak with grilled vegetables and oven baked potatoes