

HOOAJA MENÜÜ SÜGIS/TALV
SEASONAL MENU AUTUMN/WINTER

● STARTER

ZUPPA DI MARE 15.-

Traditional Napoli soup with different fish and seafood in a bit spicy tomato sauce

COZZE E VONGOLE 14.-

Mussels and white clams saute' in garlic, parsley, cherry tomato and white wine sauce

CREMA DI ZUCCA 10.-

Pumpkin cream with crispy onion, roasted pumpkin seeds, croutons

+ BURRATA (CREAMY MOZZARELLA) 16.-

● PASTA

LINGUINE VONGOLE VERACI 16.-

Pasta with vongole veraci (small white clams) in garlic, parsley,
cherry tomato and white wine sauce

RIGATONI CON SUGO DI OSSOBUCO E PECORINO 16.-

Rigatoni with ossobuco beef sauce and pecorino cheese (lamb cheese)

RIGATONI CARCIOFI, GUANCIALE E PECORINO 14.-

Pasta with guanciale (italian bacon), pecorino (sheep's milk cheese),
artichokes cream and fried artichokes on top

● MAIN COURSE

STINCO DI MAIALE AL FORNO CON PATATE 18.-

Ahjus küpsetatud seakoot kondiga, rosmariini kartulite- ja punase veini kastmega
Oven baked pork shank with bone in red wine sauce served with oven baked potatoes

FILETTO DI TONNO 22.-

Fresh tuna fillett pan fried, soy and sesame seed, mixed veggies, stewed escarole,
with mint and basil cream

● PIZZA

PIZZA NDUJA E STRACCIATELLA 13.-

Homemade tomato sauce, mozzarella, Nduja sausage
(spicy, spreadable pork sausage from Southern Italy) and mozzarella cream

PIZZA BRESAOLA E PORTOBELLO 14.-

Fiordilatte mozzarella cheese, portobello mushroom, bresaola,
rucola and roasted nuts

● DESSERT

CRÈME BRULÉE ALLA CANNELLA 8.-

Crème brulée with cinnamon and orange flavours