

HOOAJA MENÜÜ SÜGIS/TALV  
SEASONAL MENU AUTUMN/WINTER

● STARTER

ZUPPA DI MARE 12.-

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

CARPACCIO DI BRESAOLA 12.-

Bresaola (cured beef ham slightly smoked) carpaccio with rocket salad, pesto, sundried tomatoes, grana cheese, olive oil...

CREMA DI ZUCCA 10.-

Pumpkin cream with goat cheese, crispy onion, roasted pumpkin seeds, croutons  
+ BURRATA (CREAMY MOZZARELLA) 16.-

FRITTURA DI PESCE 13.-

Selection of fried fish and seafood with a fresh herb sauce

● PASTA

RIGATONI CON SUGO DI OSSOBUCO E PECORINO 13.-

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

RISOTTO PORCINI 16.-

Puravikurisotto / Risotto with porcini mushrooms

● 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

● 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

BABA AL LIMONCELLO 8.-

Babà soaked with limoncello of the Sorrento Coast