



KÜLMAD EELROAD / COLD STARTERS

BRUSCHETTA

*Röstitud Osteria il Cru focaccia tomatisalsa, stracciatella ja basiilikuga /
Roasted Osteria il Cru focaccia with tomato salsa, stracciatella and basil*

8 €

CRUDO DI SALMONE

*Kiirmarinaadis lõhe yuzu ponzu, balsamico, oliiviõli ja endiiviga /
Salmon carpaccio with yuzu ponzu, balsamic, olive oil and endive*

12 €

VITELLO TONNATO

*Veisekeelelõigud röstitud kapparite, rukola ja Tonnato kastmega /
Veal tongue slices with roasted capers, arugula and Tonnato sauce*

14 €

CARPACCIO DI MANZO*

*Marineeritud veisefileelõigud rukola, parmesani juustu ja
musta trühvliga /
Marinated beef fillet slices with
arugula, Parmesan cheese and black truffle*

16 €



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ANTIPASTO CON CARNE-LIHAGA / ANTIPASTO CON CARNE-WITH MEAT

*Parmesan, Pecorino, Taleggio, Gorgonzola, Prosciutto, Bresaola,
Speck, Salame Milano, oliivid, pähklid, viigimarjamoos /
Parmesan, Pecorino, Asiago, Gorgonzola, Prosciutto, Bresaola,
Speck, Salame Milano, olives, peanuts, fig jam*

19 €

ANTIPASTO SENZA CARNE-LIHATA / ANTIPASTO SENZA CARNE- WITHOUT MEAT

*Parmesan, Pecorino, Taleggio, Gorgonzola, poolkuivatatud tomat,
röstitud paprika, oliivid, pähklid, viigimarjamoos /
Parmesan, Pecorino, Asiago, Gorgonzola, semi-dried tomato,
roasted pepper, olives, peanuts, fig jam*

14 €



KUUMAD EELROAD/HOT STARTERS

BAGNA CAUDA

*Anšoovise-küüslaugukaste köögiviljade ja focacciaga /
Anchovy-garlic sauce with vegetables and focaccia*

14 €

CARCIOFI ARROSTITI*

*Röstitud artišokk musta trühvli ja bagna cauda kastmega /
Roasted artichokes with black truffle and bagna cauda sauce*

14 €

COZZE E VONGOLE

*Merekarbid veinikastmes /
Mussels in wine sauce*

17 €

CACCIUCCO

*Tomatine mereannisupp fenkoli ja tšilliga /
Tomato-based seafood soup with fennel and chili*

12 €



SALATID / SALADS

INSALATA VEGANA

*Hooajaline vegan salat kirsstomatite ja marineeritud suvikõrvitsaga /
Seasonal vegan salad with cherry tomatoes and marinated zucchini*

9 €

LISANDID

*Kanafilee / Chicken fillet
Lõhefilee / Salmon fillet*

4 € / 5 €

INSALATA DI STAGIONE CON CARNE

*Hooajaline salat veiselihaga /
Seasonal salad with beef*

11 €

BURRATA ALL'INSALATA

*Burrata salat marineeritud suvikõrvitsa, šalottsibula,
kapparite ja tüümianiga /
Burrata salad with marinated zucchini, shallots, capers and thyme*

15 €



PASTA-RISOTO / PASTA-RISOTTO

RAVIOLI CON RICOTTA E TUORLO D'UOVO* handmade

*Ricotta-spinati täidisega ravioolid, vedela munakollase,
musta trühvli ja metspähklitega võikastmes /
Ricotta-spinach filled ravioli with liquid egg yolk, black truffle and
hazelnuts in a butter sauce*

14 €

LINGUINE AI FRUTTI DI MARE handmade

*Linguiniid mereandide, kuivatatud tomatite,
basiiliku ja tšilliga kooses kastmes /
Linguine with seafood, sun-dried tomatoes, basil
and chili in a creamy sauce*

15 €

CASARECCE DI MANZO

*Casarecced veisefilee, kuivatatud tomatite ja tšilliga kooses kastmes /
Casarecce with beef fillet, sun-dried tomatoes
and chili in a creamy sauce*

16 €

TORTELLI AL CINGHIALE

*Metssea tortellonid tomatises kastmes /
Wild boar tortelloni with tomato sauce*

14 €



PASTA-RISOTO / PASTA-RISOTTO

GNOCCHI ALLA DIAVOLA handmade

*Gnocchid teravas tomatises kastmes 'Nduja vorstiga /
Gnocchi in a spicy tomato sauce with 'Nduja sausage*

14 €

GNOCCHI AI QUATTRO FORMAGGI handmade

*Gnocchid nelja erineva juustuga-Gorgonzola, Asiago,
Pecorino, Parmesan /
Gnocchi with four cheeses -Gorgonzola, Asiago, Pecorino, Parmesan*

16 €

RISOTTO AL TARTUFO

*Risoto hooajaliste seente ja trühvliga /
Risotto with seasonal mushrooms and truffle*

17 €

**Pasta saadaval gluteenivabana /
Pasta available gluten- free**



PEAROOG / MAIN COURSE

PARMIGIANA DI MELANZANE

*Kihiline roog baklažaani, paprika, mozzarella ja parmesani juustuga /
Layered dish with eggplant, bell pepper, mozzarella
and Parmesan cheese*

17 €

POLLO MILANESE

*Paneeritud kanašnitsel bagna cauda kastmega /
Breaded chicken schnitzel with bagna cauda sauce*

19 €

PESCE INTERO ARROSTO*

*Sütel röstitud terve kala /
Charcoal-roasted whole fish*

25 €



PEAROOG / MAIN COURSE

BACCALÁ

*Hautatud soolaturusk värskete tomatite ja kapparitega /
Braised salted cod with fresh tomatoes and capers*

27 €

FEGATO DI VITELLO / PECORA*

*Praetud vasika/lambamaks veinis hautatud punase sibulaga /
Fried veal/lamb liver with wine-braised red onions*

25 €

BISTECCA ALLA FIORENTINA

*Sütel röstitud veisesteik gremolataga /
Charcoal-roasted beef steak with gremolata*

35 €

*HOOAJALISELT SÕLTUV TOORAIN, /
KÜSI TEENINDAJALT /
SEASONALLY DEPENDENT INGREDIENTS,
PLEASE ASK THE WAITER



LISANDID / SIDES

INSALATA FRESCA

Värske salat / Fresh salad

5 €

VERDURE GRIGLIATE

Grillitud köögiviljad / Grilled vegetables

5 €

PATATE AL ROSMARINO

Rosmariinikartul / Rosemary potatoes

5 €

LA PATATE FRITTE

Friikartul / Fries

5 €

POLENTA ARROSTO

Polenta / Roasted polenta

5 €



MAGUSTOIDUD / DESSERTS

TIRAMISU

Tiramisu

8 €

CANNOLI 2 PEZZI

*Cannelloonid sidruni ja pistaatsiaga /
Cannoli with lemon and pistachio*

8 €

CANTUCCI CON VIN SANTO

*Mandliküpsised dessertveiniga /
Almond biscuits with dessert wine*

9 €

AFFOGATO AL PISTACHIO

*Pistaatsiajäätis espressoga /
Pistachio ice cream with espresso*

9 €

GELATO

*Vanilla, pistaatsia, maasika, šokolaadi /
Vanilla, pistachio, strawberry, chocolate*

4 €