



DEGUSTATSIOONIMENÜÜ / TASTING MENU

ACCIUGHE BIANCHE

Valge anšoovis sidruni, röstitud kapparite, oregano ja oliiviõliga /
White anchovy with lemon, roasted capers, oregano and olive oil

CARCIOFI ARROSTITI

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

RAVIOLI AL TARTUFO E RICOTTA

Ricotta–spinati–trühvli täidisega ravioolid Grana Padano juustu
ja võikastmega /
Ricotta–spinach–truffle filled ravioli with Grana Padano cheese
and butter saucee

GUANCIA DI MANZO

Madalküpsetatud veisepõsk rosmariinikartulitega /
Slow-cooked beef cheek with rosemary potatoes

PANNA COTTA

Panna cotta magustoit hooajaliste marjadega /
Panna cotta dessert with seasonal berries

69 €



EELROAD / STARTERS

BRUSCHETTA

8€

Rõstitud focaccia tomatisalsa, stracciatella ja rukolaga /
Roasted focaccia with tomato salsa, stracciatella and arugula

ACCIUGHE BIANCHE

10€

Valge anšoovis sidrunt, rõstitud kapparite, oregano ja oliiviõliga /
White anchovy with lemon, roasted capers, oregano and olive oil

CRUDO DI SALMONE

14€

Kiirmarinaadis lõhe yuzu ponzu, balsamico, oliiviõli, kapparite ja marineeritud fenkoliga /
Lightly marinated salmon with yuzu ponzu, balsamico, olive oil, capers and pickled fennel

VITELLO TONNATO

14€

Vasikakeelelõigud rõstitud kapparite, rukola ja Tonnato kastmega /
Veal tongue slices with roasted capers, arugula and Tonnato sauce

CARPACCIO DI MANZO

16€

Marineeritud veisefileelõigud rukola, kapparite, Grana Padano ja musta trühvliga /
Marinated beef fillet slices with arugula, capers, Grana Padano and black truffle

INSALATA CAPRESE

15€

Klassikaline salat buffala mozzarella, tomati ja basiiliku pestoga /
Classic salad with buffalo mozzarella, tomato and basil pesto

CARCIOFI ARROSTITI

14€

Rõstitud artišokk musta trühvli, Grana Padano ja bagna cauda kastmega /
Roasted artichokes with black truffle, Grana Padano and bagna cauda sauce

ANTIPASTO CON SALUMI

21€

Itaaliapärase suupistevalik sinkide ja juustudega kahele /
Italian style antipasti platter with hams and cheeses for two people

ANTIPASTO SENZA SALUMI

19€

Itaaliapärase suupistevalik juustude ja köögiviljadega kahele /
Italian style antipasti platter with cheeses and vegetables for two people



PASTA – RISOTO / PASTA – RISOTTO

Käsitööpasta / Handmade pasta

RAVIOLI AL TARTUFO E RICOTTA

14€

Ricotta–spinati–trühvli täidisega ravioolid Grana Padano juustu ja võikastmega / Ricotta–spinach–truffle filled ravioli with Grana Padano cheese and butter sauce

TAGLIATELLE AI FRUTTI DI MARE

17€

Tagliatelled mereandide, kuivatatud tomatite ja tšilliga koorekes kastmes / Tagliatelle with seafood, sun-dried tomatoes and chilli in a creamy sauce

TAGLIATELLE ALLA MARINARA

17€

Tagliatelled tügerkrevettide, Grana Padano juustu ja tšilliga tomati–koorekastmes / Tagliatelle with tiger prawns, Grana Padano cheese and chilli in a tomato–creamy sauce

TAGLIATELLE ALLA CARBONARA AI CRU

14€

Tagliatelled peekoni, Grana Padano juustu ja munakollasega koorekes kastmes / Tagliatelle with bacon, Grana Padano cheese and egg yolk in a creamy sauce

GNOCCHI - ALLA DIAVOLA / CON PESTO / AI QUATTRO FORMAGGI

12€

Gnocchid – teravas tomatises kastmes 'Nduja vorstiga / käsitööpestoga / nelja erineva juustuga / Gnocchi – in spicy tomato sauce with 'Nduja sausage / with homemade pesto / with four cheeses

RISOTTO AL TARTUFO

17€

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

LISANDID / EXTRAS

Tügerkrevett / Tiger prawn (1pcs)	2€
Grana Padano juust / Grana Padano cheese (50g)	2€
Veiselihalõigud / beef fillet slices (50g)	5€
Meremix / seafood mix (50g)	5€

Pasta saadaval gluteenivabana / Pasta available gluten-free



PEAROOG / MAIN COURSE

PARMIGIANA DI MELANZANE 17€

Kihiline roog baklažaani, tomatikastme, mozzarella ja Grana Padano juustuga / Layered dish with eggplant, tomato sauce, mozzarella and Grana Padano cheese

POLLO MILANESE 19€

Panko paneeringus röstitud kanaliha šnitsel bagna cauda kastme ja värske salatiga / Panko-crusted chicken schnitzel with bagna cauda sauce and fresh salad

PESCE INTERO ARROSTO

Grillitud terve huntahven grillitud köögiviljadega / Grilled whole seabass with grilled vegetables 23€

BACCALÁ

Ahjus küpsetatud tursk poolkuivatatud kirsstomatite ja tomatikastmega / Oven-baked cod with semi-dried cherry tomatoes and tomato sauce 23€

GUANCIA DI MANZO

Madalküpsetatud veisepõsk rosmariinikartulitega / Slow-cooked beef cheek with rosemary potatoes 23€

ENTRECOTE (250g)

Grillitud antrekoot punaveinikastmega / Grilled entrecote steak with red wine sauce 29€

LISANDID / SIDE DISHES

INSALATA FRESCA 5€

Värske salat / Fresh salad

VERDURE GRIGLIATE 5€

Grillitud köögiviljad / Grilled vegetables

PATATE AL ROSMARINO 5€

Rosmariinikartul / Rosemary potatoes

PATATE FRITTE 5€

Früikartul / French fries

LISAKASTE / EXTRA SAUCE

Vino rosso / punaveinikaste / red wine sauce 2€

Tartufo nero / trühvlikaste / truffle sauce 2€

Pepe Verde / roheline pipra kaste / green pepper sauce 2€

Bagna cauda / küüslaugu-anšoovisekaste / garlic-anchovy sauce 2€



MAGUSTOIDUD / DESSERTS

TIRAMISU

8€

Tiramisu

PANNA COTTA (*laktoosivaba / lactose-free*)

6€

Panna cotta magustoit hooajaliste marjadega /
Panna cotta dessert with seasonal berries

AFFOGATO AL PISTACHIO

9€

Pistaatsiajäätis espressoga /
Pistachio ice cream with espresso

CANTUCCI CON VIN SANTO

9€

Mandliküpsised Vin Santoga /
Almond biscuits with Vin Santo

GELATO

3€

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