



DEGUSTATSIOONIMENÜÜ / TASTING MENU

ACCIUGHE BIANCHE

Valge anšoovis gremolata, röstitud kapparite, oregano ja oliiviõliga /
White anchovy with gremolata, 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

59 €



EELROAD / STARTERS

BRUSCHETTA

8€

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

ACCIUGHE BIANCHE

10€

Valge anšoovis gremolata, röstitud kapparite, oregano ja oliiviõliga /
White anchovy with gremolata, 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 röstitud kapparite, rukola, Grana Padano juustu ja Tonnato kastmega /
Veal tongue slices with roasted capers, arugula, Grana Padano cheese and Tonnato sauce

CARPACCIO DI MANZO

16€

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

INSALATA CAPRESE

15€

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

CARCIOFI ARROSTITI

14€

Röstitud 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, küüslaugu ja tšilliga tomati-koorekastmes /
Tagliatelle with tiger prawns, garlic 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, Grana Padano juustu ja trühvliga /
Risotto with seasonal mushrooms, Grana Padano cheese 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 šnitset bagna cauda kastme ja värskesalatiga / Panko-crusted chicken schnitzel with bagna cauda sauce and fresh salad

PESCE INTERO ARROSTO

23€

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

BACCALÁ

23€

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

GUANCIA DI MANZO

23€

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

ENTRECOTE (250g)

29€

Grillitud antrekoot punaveinikastmega / Grilled entrecote steak with red wine sauce

LISANDID / SIDE DISHES

INSALATA FRESCA

5€

Värskesalat / Fresh salad

VERDURE GRIGLIATE

5€

Grillitud köögiviljad / Grilled vegetables

PATATE AL ROSMARINO

5€

Rosmariinikartul / Rosemary potatoes

PATATE FRITTE

5€

Früikartul / French fries



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



JOOGIMENÜÜ / BEVERAGE MENU

VEIN POKAALIGA/ WINE BY GLASS 15cl

VAHUVEINID / SPARKLING WINES

Prosecco Extra Dry DOC, Canella	7€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	9€

VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra“, MezzaCorona, Vigneti delle Dolomiti IGT	7€
Verdicchio dei Castelli di Jesi “Macrina” DOC, Garofoli, Marche	8€
Vermentino di Sardegna “Soprasole” DOC, Pala	8€
Riesling “RK” Feinherb, Reichsgraf von Kesselstatt, Mosel QbA	8€

ROOSA VEIN / ROSÉ WINES

Negroamaro Rosé “Sorani”, Masseria Surani, Puglia IGT	8€
---	----

PUNASED VEINID / RED WINES

Pinot Nero, Castel Firmian, Trentino DOC	7€
Nero d'Avola Riserva, Feudo Arancio, Sicilia DOC	7€
Barbera D'Asti “Suri” DOCCG, Villa Giada, Piemonte	9€
Valpolicella Ripasso Classico Superiore DOC, Villa Girardi, Veneto	9€

DESSERTVEINID / DESSERT WINES 8cl

Vin Santo del Chianti Classico DOC, La Castellina	11€
---	-----

MAJAVEIN / HOUSEWINE 15cl / 50cl

„Antica Osteria“ Bianco (Verdicchio, Trebbiano) VdT, Garofoli, Marche	6€/25€
„Antica Osteria“ Rosso (Montepulciano, Sangiovese)VdT, Garofoli, Marche	6€/25€

VEIN PUDELIGA / WINE BY BOTTLE

VÄIKESED PUDELID / DEMI BOUTEILLE

Charles Mignon “Premium Réserve” Brut ler Cru 18,75cl	22€
Waris-Hubert „Albescent” Blanc de Blancs Grand Cru Extra-Brut 37.5cl	45€
Pinot Grigio, Livon, Collio DOC 37.5cl	30€
Chablis AOC, Garnier&Fils, Bourgogne 37.5cl	35€
Chianti Classico DOCCG, Borgo Salcetano, Toscana 37.5cl	30€



CHAMPAGNE

Gounel-Lassalle „Terre D 'Ancetres" 1er Cru Brut Nature	90€
Waris-Hubert „Albescent" Blanc de Blancs Grand Cru Extra-Brut	85€
Pointillart Leroy "Descendance" Blanc de Noirs Brut 1er Cru	80€
2013 Dom Perignon Brut	350€

VAHUVEINID / SPARKLING WINES

Le Piccole Bollicine Frizzante, Garofoli, Marche	35€
Prosecco Extra Dry DOC, Canella	35€
Prosecco Superiore di Valdobbiadene Brut „Col de Mez" DOCG, Soligo	38€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	43€
Millesimato „Alasia" Blanc de Noirs Brut Riserva, Il Cascinone, Alta Langa DOCG	50€

ROOSAD VAHUVEINID / ROSÉ

Millesimato Prosecco Brut Rosé „Lido" DOC, Canella	40€
Rotari „Cuvée 28+" Brut Rosé, Mezzacorona, Trento DOC	43€

ALKOHOLIVABAD VEINID / NON-ALCOHOLIC WINES

Pierre Zero Chardonnay Brut, Pierre Chavin, FRA 20cl	9€
Pierre Zero Chardonnay, Pierre Chavin, FRA 20cl	9€
Sinzero Cabernet Sauvignon, Maipo valley, CHI 37,5cl	22€



VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra“, MezzaCorona, Vigneti delle Dolomiti IGT	30€
Verdicchio dei Castelli di Jesi Classico Superiore “Macrina” DOC, Garofoli	36€
Chardonnay Riserva, Castel Firmian, Trentino DOC	32€
Gavi di Gavi DOCG, Alasia, Piemonte	42€
Lugana „Terre Lunghe“ DOC, Villa Girardi, Veneto	38€
Sauvignon Blanc, Livon, Collio DOC	44€
Grillo, Feudo Arancio, Sicilia DO	31€
Vermentino di Sardegna “Soprasole” DOC, Pala	38€
Arneis Langhe “Blangé” DOC, Ceretto, Piemonte	50€
Vinho Verde Arinto “Dom Diogo” DOC, Quinta Da Raza, Portugal	40€
Albariño “Laxas”, Bodegas As Laxas, Rias Baixas DO, Spain	43€

ROOSAD VEINID / ROSÉ WINES

Surani Negroamaro Rosé, Masseria Surani, Puglia IGT	36€
Mimi en Provence Grande Réserve Rosé, Vins Bréban, Cotes de Provence Rose AOP, FRA	42€

PUNASED VEINID / RED WINES

Valpolicella Ripasso Classico Superiore DOC, Villa Girardi, Veneto	42€
Pinot Nero, Castel Firmian, Trentino DOC	32€
Barbera D'Asti “Suri” DOCG, Villa Giada, Piemonte	42€
Chianti Classico DOCG, Borgo Salcetano, Toscana	46€
Primitivo di Manduria “Heracles” DOC, Masseria Surani, Puglia	42€
Nero d'Avola Riserva, Feudo Arancio, Sicilia DOC	34€
Barolo DOCG, Villa Giada, Piemonte	67€
Amarone della Valpolicella Classico DOC, Villa Girardi, Veneto	72€
Brunello di Montalcino DOCG, Podere Casisano, Toscana	75€
Corimbo , Bodegas La Horra, Ribera del Duero DO, Spain	60€
Côtes-du-Rhône-Villages „Le Pré des Suves“ AOC, Le Plan des Moines	50€
Château Croix de Labrie “Les Hauts de Croix de Labrie”, Saint – Emilion Grands Crus Classé AOC, Bordeaux	67€

DESSERTVEINID / DESSERT WINES

Vin Santo del Chianti Classico DOC, La Castellina 50cl	50€
Moscato d'Asti DOCG, I Vinaioli di ,Santo Stefano, Piemonte, 37.5cl	40€



KOKTEILID / COCKTAILS

Garbata Negroni	Gin, Garbata vermouth Rosso, Garbata bitter	10€
Old Tallinn Mule	Vana Tallinn, lemon juice, ginger beer	9€
Paloma	Tequila Blanco, lime juice, grapefruit soda	9€
Mojito	Rum, fresh mint, fresh lime, sugar syrup, sparkling water	9€
Gin & Tonic	Gin, Indian tonic water	9€
Aperol Spritz	Aperol, sparkling wine, sparkling water	9€
Limuncello Spritz	Limuncello, sparkling wine, fresh lemon, sparkling water	9€
Amaretto Sour	Amaretto, sugar syrup, lemon juice, egg white	9€
Passion Martini	Vodka, lemon juice, passion puree, egg white	10€
Espresso Martini	Vodka, Kahlua, espresso	10€

MOKTEILID / MOCKTAILS

Virgin Mojito	Apple juice, fresh mint, fresh lime, sugar syrup, sparkling water	8€
Hugo Spritz	Sparkling wine (non-alc), elderflower syrup, fresh mint, sparkling water	8€
Passion Brezza	Passion puree, elderflower tonic, lemon juice, sugar syrup	8€
Lemon - Basil Lemonade	0.4l/1l	5€/8€
Pink Grapefruit Lemonade	0.4l/1l	5€/8€
Amareno Cherry Lemonade	0.4l/1l	5€/8€

KUUMAD KOKTEILID / HOT COCKTAILS

Limuncello Hug	Limuncello, white wine, honey and spices	9€
Kakao Corretto	Cocoa, milk, brandy/sambuca	9€
Amaretto Coffee	Amaretto, coffee, whipped cream	9€



KONJAK & KALVADOS / COGNAC & CALVADOS 4cl

Hennessy VSOP, FRA	13€
Ragnaud Sabourin VSOP, FRA	15€
Ragnaud Sabourin Cognac XO No25, FRA	24€
Comte Louis de Lauriston 100%Poire, Calvados, FRA	15€

GRAPPA

Il Moscato di Grappa, Nonino, Friuli-Venezia Giulia, ITA	12€
Grappa Riserva „Antica Cuvee“ 5YO, Nonino, Friuli-Venezia Giulia, ITA	15€
Cru Monovitigno Picolit, Nonino, Friuli-Venezia Giulia, ITA	26€

RUMM / RUM

Diplomatico Reserva Exclusiva 12YO, VEN	9€
---	----

TEKIILA / TEQUILA

Reserva Del Senor Tequila Blanco, MEX	8€
Reserva Del Senor Tequila Reposado, MEX	8€

VODKA / AKVAVIT

MOE Mahe viin, EST	6€
SAXBY Akvavit, EST	8€
Grey Goose, FRA	9€

DZINN / GIN

Tanqueray London Dry, UK	8€
Hendrick's Gin, GBR	9€
Bunch Botanical Gin, ITA	11€



VISKI / WHISKEY

Makers Mark, USA	8€
Tullamore Dew, IRL	8€
Talisker 10 YO Single Malt, GBR	10€
Lagavulin 16 YO Islay Single Malt, GBR	16€

LIKÖÖRID & ŠNAPPSID / LIQUEURS & SCHNAPPS

Fernet Branca, ITA	7€
Garbata Bitter ITA	8€
Vermouth Garbata Conditum Paradoxum; Dry; Rosso, ITA	9€
Amaro Quintessentia Liquore, Nonino, ITA	9€
Vana Tallinn, EST	7€
Amaretto, ITA	7€
Sambuca, ITA	7€
Limoncello / Ratafia / Meloncello, ITA	7€

ÕLU JA SIIDER / BEER AND CIDER

Bitburger Premium Pils, Non Alco, DEU 0,0%	33cl	6€
Koch Gold, EST 4,7%	50cl	5€
Birra Moretti, ITA 4,6%	33cl	6€
Saku Hele, EST 5,2%	50cl	7€
Blond Munk Lager, EST 6,0%	50cl	7€
Must Nunn Dark Lager, EST 6,0%	50cl	7€
Saku Antvärk Paljas Õun Siider, EST 4,5%	33cl	6€



KARASTUSJOOGID / SOFT DRINKS

Majavesi gaasita/ House water still 75cl	2€
Majavesi gaasiga/ House water sparkling 75cl	3€
Mineraalvesi Acqua Panna / Mineral water Acqua Panna 25cl / 75cl	3.50€/6€
Gaseeritud vesi S.Pellegrino / Sparkling water S.Pellegrino 25cl / 75cl	3.50€/6€
Mahl / Juice 25cl	2.50€
Värskelt pressitud mahl / Fresh juice 25cl	7€
Coca-cola, Fanta, Sprite 25cl	3.50€
Premium Indian Tonic 20cl	4€
Elderflower Tonic 27.5cl	4.50€

KUUMAD JOOGID / HOT DRINKS

Kohv / Coffe	4€
Kofeiinivaba kohv / Decaf coffee	4€
Espresso	3€
Macchiato	3.50€
Espresso corretto	5€
Topeltespresso / Doppio	5€
Kakao / Hot chocolate	5€
Cappuccino	5€
Caffe Latte	5.50€
Kannutee / Pot of tea	4€