

ANTIPASTI

PANE DELLA CASA | VG 3€

Soe leib ja sai, meresoolavõi ja röstitud küüslaugukreem (ühele)
Warm bread and rolls, sea-salt butter and roasted garlic cream (per person)

ANTIPASTI PER DUE 24€

Mereannid, salaamilõigud, marineeritud köögiviljad ja seened, valik juuste ja Vahemere oliivid

Seafood, salami slices, marinated vegetables and mushrooms, a selection of cheeses and Mediterranean olives

+ 0.5 l karahviniga majaveini 14€ 0.5 l carafe of house wine

PESCE CRUDO DUO | LFI 14€

Tsitruseliste ja ürtidega marineeritud huntahven ja lõhe, tomat, kapparid, avokaadokreem ja krõbe ciabatta

Citrus and herb-marinated seabass and salmon, tomato, capers, avocado cream and crispy ciabatta

GAMBERI ALL'AGLIO E ROSMARINO | LF 16€

Kadakase võiga, oliiviõli, küüslaugu ja rosmariiniga küpsetatud krevetid, sidrun ja tšilline rukkileivapuru

Prawns baked with juniper-infused butter, olive oil, garlic and rosemary, served with lemon and spicy rye crumb

PROVOLONE FILO FRITTO | VG 12€

Taignas küpsetatud Provolone juust, mustsõstra salsa, basiilikuõli, röstitud kõrvitsaseemned, minirohelist

Filo-wrapped fried Provolone cheese, blackcurrant salsa, basil oil, toasted pumpkin seeds and microgreens

FUNGHI RIPIENI ALLA `NDUJA | GF, LF 12€

Peekoniga küpsetatud, `nduja-täidisega seened, grillitud padrón-piprad, küüslaugu-parmesanikreem

Bacon-roasted mushrooms filled with `nduja, grilled padrón peppers and garlic-Parmesan cream

CARPACCIO DI MANZO TONNATO | GF, LF 16€

Õhukeselt viilutatud veiseliha carpaccio tuunikalakreemiga, kapparite ja minirohelistega

Thinly sliced beef carpaccio with tuna cream, capers and microgreens

INSALATA CESARE | LF, VG 10€

Klassikaline salat krõbedate salatilehtede, krutoonide, parmesani ja kreemja Caesari kastmega

Classic salad with crisp lettuce, croutons, Parmesan and creamy Caesar dressing

+ grillitud kana 4€ grilled chicken

+ grillitud krevetid 7€ grilled prawns

INSALATA CAPRESE | GF, VG 9€

Tomat, pühvlimozzarella, pesto, värsked basiilik ja oliiviõli

Tomato, buffalo mozzarella, pesto, fresh basil and olive oil

PRIMI

ZUPPA DI BARBABIETOLA E AGNELLO | GF, LF 10€

Minestrone stiilis peedi- ja lambalihasupp, küüslauk, petersell, hapukoor, röstitud saiaõhik

Minestrone-style beet and lamb soup with garlic, parsley, sour cream and toasted bread

LINGUINE AL PESTO | LF, VG 13€

Linguiinid pestoga, värsked spinat, seederänniseemnete ja juustuga

Linguine with pesto, fresh spinach, pine nuts and cheese

+ grillitud kana 4€ grilled chicken

+ grillitud krevetid 7€ grilled prawns

SPAGHETTI ALLA NORMA | LF, VG 13€

Spagetid tomatikastme, röstitud baklažaani ja juustuga

Spaghetti with tomato sauce, roasted aubergine and cheese

RISOTTO AI FUNGHI | GF, LF, VG 15€

Kreemjas risoto šampinjoni, austerservikute ja portobelloga, juust

Creamy risotto with champignons, oyster mushrooms and portobello, finished with cheese

SECONDI

POLPO ARROSTO | GF, LF 26€

Grillitud kaheksajalg kreemja kartulipüree, vürtsika salaami, kapparite ja sidruni-küüslauguõliga

Grilled octopus with creamy potato purée, spicy salami, capers and lemon-garlic oil

PERSICO E GAMBERONI | GF, LF 26€

Praetud huntahven krevettidega, grillitud piprad, lillkapsakreem, forellimarjakaste

Panfried seabass with prawns, grilled peppers, cauliflower cream and trout roe sauce

FILETTO DI MANZO | GF, LF 28€

Praetud veisefilee põldubade, pastinaagikreemi ja punaveinikastmega

Panfried beef fillet with broad beans, parsnip cream and red wine sauce

CONTORNI

VERDURE ARROSTO | GF, LF, V 6.50€

Ahjus küpsetatud hooajalised juurviljad rosmariini ja küüslauguga

Oven-roasted seasonal vegetables with rosemary and garlic

VERDURE GRIGLIATA | GF, LF, V 6.50€

Grillitud hooajalised aedviljad värsked pestoga

Grilled seasonal vegetables with fresh pesto

INSALATA VERDE | GF, LF, V 6.50€

Roheline salat sidruni-oliiviõlikastmega

Green salad with lemon-olive oil dressing

DOLCI

PANNA COTTA ALLA FRAGOLA | VG 9€

Kreemjas maasikapannakotta serveeritud maasikasalatiga

Creamy strawberry panna cotta served with a fresh strawberry salad

TORTA AL CIOCCOLATO | VG 10€

Šokolaadikook serveeritud karamellise jogurtikreemi ja marjakastmega

Chocolate cake served with caramelised yogurt cream and berry sauce

TAGLIERE DI FORMAGGI | VG 15€

Valik erinevaid juuste sibulamooši, värsked pirni, trühvlimee, pähklite ja krõbeda leivaga

Selection of cheeses with onion jam, fresh pear, truffle honey, nuts and crispy bread

GELATO (2 palli / 2 scoops) 5€

Serveeritakse marjasalatiga. Maitsevalik on saadaval teenindajalt

Served with a berry salad. Flavour selection available from the staff

MENÙ BAMBINI

PASTA AL BURRO | VG 5€

Või ja juustuga pasta

Pasta with butter and cheese

POLLO ALLA GRIGLIA | GF, LF 7.50€

Grillitud kanafilee värsked kurgiga

Grilled chicken fillet with fresh cucumber

GELATO (1 pall / 1 scoop) 3.50€

Jäätis marjasalatiga

Ice cream served with a berry salad