

ANTIPASTI

Also available gluten-free.

BRUSCHETTA AL POMODORO (L) 11 €

Toasted garlic bread gratinated with cherry tomato basil salsa and mozzarella

BRUSCHETTA COPPA (L) 11 €

Parmesan gratinated garlic bread, pickled red onion and cured ham

ZUPPA (L) 11 €

Basil ja arugula seasoned tomato soup and Parmesan, served with roasted ciabatta

ARANCINI PICCOLO (L, G) 11 €

Deep fried risotto ball seasoned with roasted Jerusalem artichoke, green salad, marinated cherry tomatoes and roasted butter mayo

LUMACHE (L) 12,50 €

Escargots gratinated with Aura blue cheese, sour cream, and garlic butter, served with roasted ciabatta

CHAMPIGNON (L) 12,50 €

Mushrooms gratinated with Aura blue cheese, sour cream and garlic butter, served with roasted ciabatta. Vegan choice also available.

ANTIPASTO (L) 14 € / 24 €

Cured ham, reindeer chorizo, two different cheeses, honeydew, roasted vegetables, marinated olives, fig jam and toasted ciabatta

CONTORNO 5 € / portion

Green salad (V, G)

French Fries (L, G)

Marinated olives (V, G)

Roasted garlic bread (L)

SCROCCHIARELLA & INSALATE

Also available gluten-free.

SCROCCHIARELLA (L) 19 €

Roman style open sandwich with mixed greens, marinated cherry tomatoes, pickled red onion, Parmesan, garlic and roasted butter mayo

Served with your choice of either cured ham OR cold smoked salmon OR deep fried halloumi

INSALATA 19 €

Mixed salad, lemon vinaigrette, roasted vegetables, honeydew melon, marinated cherry tomatoes, cucumber, balsamic dressing, bearnaise mayo and toasted bread

Served with your choice of either roasted chicken (L), goat cheese (VL) OR roasted cold-smoked salmon (L)

We use only Finnish meat, except cold cuts (EU). Ask more about allergens from our staff.

PASTA, RISOTTO & GRILL

All pastas are also available gluten-free.

PASTA DI GAMBERI (L) 19 €

Linguine pasta with creamy lobster sauce, crayfish tails, chili oil and parmesan

RAGU (L) 19 €

Long braised lamb ragu, pickled red onion, potato gnocchi cooked in garlic oil and parmesan

POLLO LIMONELLO (L) 18 €

Linguine pasta with creamy citrus sauce, roasted chicken, cherry tomato-basil salsa and parmesan

GNOCCHI ALLA SORRENTINA (L) 17 €

Parmesan and Mozzarella gratinated Potato gnocchi in tomato sauce. Vegan choice also available.

RISOTTO AI FUNGHI (L, G) 18 €

Chanterelle risotto seasoned with roasted Mascarpone, chantarelles, basil oil, root chips and parmesan

RISOTTO ALLA MILANESE

E GAMBERONI (L, G) 19 €

Risotto seasoned with roasted Mascarpone and saffron, roasted king prawns, parmesan and basil oil

ARANCINO GROSSO (L, G) 19 €

Deep fried risotto balls seasoned with roasted Jerusalem artichoke and parsnip puree

CARNE (L, G) 29 €

Smoked pork belly, parsnip puree and roasted garlic sauce

BISTECCA AL PEPE (L, G) 36 €

Beef tenderloin steak (160g) served with Mascarpone pepper sauce, deep fried garlic potatoes and roasted butter mayo

PESCE (L, G) 29 €

Pike perch, fennel seasoned beurre blanc sauce and saffron risotto

PER BAMBINI

JUNIOR VERDURE (V, G) 4,50 €

Cucumber sticks, carrot sticks and cherry tomatoes

JUNIOR PASTA (L) 10 €

Linguine pasta, Bolognese and Parmesan

JUNIOR PIZZA (two optional toppings) 10 €

Choose from: ham, pineapple, chicken, cherry tomato, bell pepper, tuna, shrimp, Aura blue cheese, Parmesan, Mozzarella, pepperoni, chanterelle, zucchini, Bolognese sauce, nduja, spianata salami, eggplant

JUNIOR POLLO (L, G) 10 €

Crispy chicken thigh, pineapple, cucumber, fries and ketchup

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PIZZA

Also available with gluten-free pizza base.

Pizza with non-grain KETO base +2€.

MARGHERITA (L) 14 €

Marinated cherry tomatoes, Mozzarella and fresh basil

4 FORMAGGI (LL) 17 €

Aura blue cheese, goat cheese, Mozzarella, Parmesan and arugula

VEGANA (V) 16 €

Pizza without cheese, filled with toasted bell pepper, zucchini and eggplant, basil and pine nuts

VERDURA BIANCA (L) 18 €

Sour cream, roasted chanterelle, pickled red onion, Parmesan, black pepper and sprout

AMERICANA 2.0 (L) 17 €

Cured ham, fresh pineapple and Aura blue cheese

POLLO AI FICHI (LL) 18 €

Roasted chicken thigh, goat cheese, caramelized pear, pine nuts and fresh basil

IMPERATORE (L) 18 €

Pepperoni, Aura blue cheese, pickled red onion and chili oil

COPPA (L) 18 €

Cured ham, marinated cherry tomatoes, Parmesan, arugula and fig balsamic

DIAVOLA (L) 18 €

Spianata salami, nduja, roasted bell pepper and fresh chili

MILANESE (L) 17 €

Pepperoni

FRUTTI DI MARE (L) 18 €

Lobster sauce, cold smoked salmon, mussels, crayfish and dill oil

Add extra topping 2,50 €

DOLCI

BROWNIE (L, G) 10 €

Espresso brownie, mascarpone cream, raspberry gel and fresh berries

PANNA COTTA (L, G) 9 €

Salted caramel panna cotta, honeycomb and fresh berries

AFFOCATO FREDDO (L, G) 6,50 €

Vanilla ice cream and cold espresso

JUNIOR GELATO (L, G) 5€

Vanilla ice cream and mini marshmallows

GELATI 4 € / scoop

Italian style ice-cream.

Flavors: strawberry (L, G), dark chocolate (V, G), pistachio (L, G), vanilla (L, G), blueberry sorbet (G, V)

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