

ANTIPASTI

Starters and salads also available gluten-free

BRUSCHETTA AL POMODORO (L) 11,50 €

Mozzarella and tomato-basil salsa gratinated garlic breads

BRUSCHETTA AI COPPA (L) 12,50 €

Parmesan gratinated garlic breads, cured ham, pickled red onion and fig balsamic

BRUSCHETTA AL SALMONE (L) 13,50 €

Mozzarella gratinated breads, cold-smoked salmon, dill oil and pickled fennel

TRIS DI BRUSCHETTE (L) 14 €

Selection of Pazzi's bruschetta: pomodoro, coppa and salmon

LUMACHE (L) 13,50 €

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

CHAMPIGNON (L) 13,50 €

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

GAMBERONI (L) 15 €

Fried king prawns in garlic-chili oil, arugula-fennel salad, pickled red onion and roasted ciabatta

ZUPPA (VL) 11,50 €

Tomato soup seasoned with roasted vegetables and fresh herbs. Served with goat cheese, basil oil and toasted ciabatta

ANTIPASTO (L) 15 € / 24 €

Cured ham, spicy salami, changing aged cheeses, marinated olives, peaches and zucchini, red pesto and toasted ciabatta

CONTORNO 5 € / serving

Green salad and basil oil (V, G) OR French fries (L, G) OR Marinated olives (V, G) OR Roasted garlic bread and red pesto (L)

SCROCCHIARELLA & INSALATE

SCROCCHIRELLA (L) 20,50 €

Roasted sourdough bread topped with mixed greens, basil oil, marinated cherry tomatoes, pickled red onion, Parmesan, garlic, brown butter mayo and fig balsamic dressing

Served with your choice of either roasted chicken fillet OR deep-fried halloumi OR fried cold-smoked tofu

INSALATA 20,50 €

Mixed salad, basil oil, pickled fennel, marinated cherry tomatoes, cucumber, toasted beetroot, fig balsamic dressing and garlic croutons

Served with your choice of either roasted goat cheese (LL) OR fried cold-smoked tofu (V) OR roasted chicken fillet (L) OR cold-smoked salmon (L) OR deep-fried halloumi (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

POLLO LIMONELLO (L) 20,50 €

Linguine pasta in creamy lemon sauce, roasted chicken fillet, tomato-basil salsa and Parmesan

PASTA AL SALMONE (L) 21,50 €

Linguine pasta in creamy cold-smoked salmon sauce seasoned with sun-dried tomatoes and white wine, pickled fennel and Parmesan

RAGU DI AGNELLO (L) 22,50 €

Linguine pasta, long braised mutton in tomato, red wine and herb sauce, pickled red onion and Parmesan

RISOTTO AI FUNGHI (L, G) 19 €

Chanterelle risotto seasoned with brown butter, sage and roasted mascarpone, Parmesan, basil oil

RISOTTO ALLA MILANESE (L, G) 21 €

Risotto seasoned with roasted mascarpone and saffron, Parmesan and basil oil with roasted king prawns OR chicken fillet

BURRATA E BARBABIETOLA (G) 19,50 €

Toasted beetroot, Burrata, hummus, walnuts, raspberries, fig balsamic and arugula

SALTIMBOCCA DI POLLO (L, G) 24,50 €

Fried chicken fillet with cured ham, Parmesan and sage served with potato fondant, Port wine sauce and tomato salsa

PESCE (L, G) 31 €

Fried pikeperch, roasted potatoes, blood grapefruit-butter sauce and dill oil

AGNELLO (L, G) 32 €

Over-cooked mutton entrecote, parsnip puree and port wine sauce

BISTECCA AL PEPE (L, G) 39 €

Beef tenderloin steak (160g) served with mascarpone-pepper sauce, brown butter mayo and Parmesan potatoes

PER BAMBINI

JUNIOR VERDURE (V, G) 4,50 €

Cucumber, carrot sticks and cherry tomatoes

JUNIOR PASTA BOLOGNESE (L) 10 €

Linguine pasta in Bolognese sauce and Parmesan (also available gluten free)

JUNIOR PIZZA (two optional toppings) 10 €

Choose from: ham, pineapple, chicken, cherry tomato, tuna, shrimp, Aura blue cheese, Parmesan, Mozzarella, pepperoni, bacon

JUNIOR POLLO (L, G) 10 €

Crispy chicken thigh, cucumber, fries and ketchup

JUNIOR GELATO (L, G) 5€

Vanilla ice cream served with caramel sauce and mini marshmallows (lactose free without the caramel sauce)

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PIZZA

Also available with gluten-free pizza base.

Vegan choice also available.

MARGHERITA (L) 15 €

Marinated cherry tomatoes, Mozzarella and fresh basil

4 FORMAGGI (LL) 18 €

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

BIANCO CON FUNGHI (L) 18 €

Sour cream, marinated mushrooms, pickled red onion, Parmesan, truffle oil and microgreens

AMERICANA 2.0 (L) 18 €

Cured ham, fresh pineapple and Aura blue cheese

POLLO CON PESCO (LL) 19 €

Roasted chicken thigh, goat cheese, marinated peach, walnuts and arugula

DIAVOLA (L) 19 €

Spianata salami, nduja, fresh pineapple and chili

IMPERATORE (L) 19 €

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

COPPA (L) 19 €

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

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BIANCO CON POLLO (L) 19,50 €

Sour cream, roasted chicken thigh, bacon, broccolini and pistachio

BIANCO CON SALMONE (L) 23 €

Sour cream, cold-smoked salmon, rainbow trout roe, pickled fennel, dill and black pepper

BIANCO CON GRANCHIO (L) 24 €

Sour cream, king prawns fried in garlic butter and chili oil, marinated cherry tomatoes and zucchini, pickled fennel and arugula

SURF AND TURF (L) 24 €

King prawns fried in garlic butter and chili oil, bacon, fresh chili, roasted butter mayo and chive

Add extra topping 2,50 €

DOLCI

TORTA CAPRESE (L, G) 12 €

Italian style mud cake served with vanilla ice cream, pistachio and raspberries

PANNA COTTA (L, G) 9 €

Vanilla pannacotta and marinated apples

AFFOCATO (L, G) 6,50 €

Vanilla ice cream and espresso

GELATI 4 € / scoop

Italian style ice-cream.

Flavors: vanilla (L, G), salted caramel (G), pistachio (L, G), chocolate (L, G), orange sorbet (G, V)

