

ANTIPASTI

Starters and salads are also available
gluten-free

BRUSCHETTA AL POMODORO (L) 11,50 €

Mozzarella and tomato-basil salsa gratinated
garlic breads (vegan choice also available)

BRUSCHETTA AI COPPA (L) 12,50 €

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

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

CAPRESE (G) 11 €

Burrata cheese, confit cherry tomatoes, basil,
pomegranate seeds and fig balsamic dressing

ANTIPASTO 16 € / 27 €

Burrata cheese, Pecorino cheese, cured ham,
Calabro salami, confit cherry tomatoes,
marinated olives, arugula, mango-passion jam
and toasted ciabatta

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

CONTORNO 5,50 € / serving

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

SCROCCHIARELLA & INSALATE

SCROCCHIRELLA 20,50 €

Roasted sourdough bread topped with mixed
salad, Dijon vinaigrette, confit cherry
tomatoes, pickled red onion, Parmesan, garlic,
brown butter mayo and fig balsamic dressing

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

INSALATA 20,50 €

Mixed salad, Dijon vinaigrette, sweet pickles,
confit cherry tomatoes, grapes, pomegranate
seeds and roasted ciabatta

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



PASTA, RISOTTO & GRILL

All pastas are also available gluten-free

PASTA CON POLLO ALLA ROMESCO (L) 21,50 €

Calamarata pasta in romesco sauce, roasted chicken fillet, tomato-basil salsa and Parmesan (includes almond)

PASTA CON TOFU ALLA ROMESCO (V) 19,50 €

Calamarata pasta in romesco sauce, fried cold-smoked tofu, tomato-basil salsa (including almond)

PASTA CON GAMBERI AL PEPERONCINO (L) 22 €

Calamarata pasta in creamy orange sauce, roasted king prawns in garlic-chili butter, spring onion and Parmesan

PASTA AL RAGÙ DI NAPOLETANO (L) 22,50 €

Calamarata pasta in tomato sauce and overcooked beef, smoked pork belly, salsiccia sausage, pickled red onion and Pecorino

RISOTTO AGLI ASPARAGI (L, G) 19,50 €

Asparagus risotto seasoned with pea puree and roasted mascarpone, pistachio, Parmesan and basil oil

RISOTTO AL LIMONE (L, G) 21,50 €

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

CARNE (L) 27,50 €

Pork schnitzel, lemony gremolata, capris and French fries

PESCE (L, G) 31 €

Fried pikeperch, gremolata seasoned potatoes, asparagus, sweet pickles and beurre blanc sauce

BISTECCA AL PEPE (L, G) 42 €

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

PER BAMBINI

JUNIOR VERDURE (V, G) 4,50 €

Cucumber, carrot sticks and cherry

JUNIOR PASTA BOLOGNESE (L) 10 €

Calamarata 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 (G) 6 €

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

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PIZZA

Also available with gluten-free pizza base.

MARGHERITA (L) 15 €

Marinated cherry tomatoes, Mozzarella and fresh basil

4 FORMAGGI (LL) 18 €

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

PIZZA ALLE VERDURE (L) 18 €

Feta, marinated olives, tomato-basil salsa and fresh basil

POLLO AI FRAGOLE (LL) 19,50 €

Roasted chicken thigh, goat cheese, strawberries, pine nuts and arugula

DIAVOLA (L) 19 €

Calabro salami, nduja, fresh pineapple and chili

IMPERATORE (L) 19 €

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

COPPA (L) 19,50 €

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

BIANCO CON SALMONE (L) 22 €

Sour cream, smoked salmon, sweet pickles, spring onion, black pepper and dill oil

AMERICANA 2.0 (L) 18 €

Cured ham, fresh pineapple and Aura blue cheese

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BIANCA ALLA CARBONARA (L) 20 €

Sour cream, bacon, egg, black pepper and Parmesan

SURF AND TURF (L) 24 €

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

VEGANA (V) 19 €

Vegan "cheese", deep fried potatoes, marinated olives, mushrooms seasoned with garlic and pickled fennel

Add extra topping 2,50 €

DOLCI

TIRAMISU (G) 12 €

Classic Italian dessert seasoned with pistachio and Marsala wine

PANNA COTTA (L, G) 10 €

Strawberry and rhubarb pannacotta and lime-strawberry sauce

AFFOCATO (L, G) 6,50 €

Vanilla ice cream and espresso

SORBETTO CON SPUMANTE (M, G) 9,50 €

Mango sorbet and spumante 8cl (also available alcohol free)

GELATI 4,50 € / scoop

Italian style ice-cream. Flavors: vanilla (L, G), salted caramel (G), pistachio (L, G), cherry-chocolate (L, G), mango sorbet (G, V)

