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

BRUSCHETTA ALLA CALABRESE (L) 12,50€

Aura blue cheese gratinated garlic breads, spicy nduja and pickled red onion

TRIS DI BRUSCHETTE (L) 13 €

Selection of bruschetta: pomodoro, coppa and calabrese

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

CARPACCIO DI BARBABIETOLA (L) 12,50€

Thinly sliced beetroot, Parmesan, pumpkin seed oil, pine nuts, gremolata mayo and arugula

ZUPPA 12,50 €

Tomato-basil soup, burrata cheese and roasted ciabatta

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

ANTIPASTO 16 € / 27 €

Burrata cheese, Pecorino cheese, cured ham, spianata salami, marinated olives and artichoke, pickled butternut squash, mango-passion jam, arugula and toasted ciabatta

CONTORNO 5,50 € / serving

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

SCROCCHIARELLA & INSALATE

SCROCCHIARELLA 20,50 €

Roasted sourdough bread topped with mixed salad, Dijon vinaigrette, marinated cherry tomatoes, pickled red onion, Parmesan, garlic, gremolata 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, pickled butternut squash, marinated cherry tomatoes and beetroot, toasted 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)

TRATTORIA PAZZI -2021- KANGASALA

PASTA, RISOTTO & GRILL

All pastas are also available gluten-free

POLLO ALLA PARMIGIANA (L) 22 €

Calamarata pasta in basil-tomato sauce, corn breaded chicken fillet gratinated with Mozzarella and Parmesan and pickled red onion

PASTA VEGETARIANA (L) 17,50 €

Calamarata pasta in tomato sauce, red onion, artichoke, cherry tomatoes, pine nuts, Parmesan and arugula

Additional Burrata or cold-smoked tofu (V) 5€

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 AI FUNGHI (L, G) 20,50 €

Funnel chantarelle risotto seasoned with sage, browned butter and roasted Mascarpone, Parmesan,
pine nuts and basil oil

RISOTTO ALLA MILANESE (L, G) 22 €

Risotto seasoned with roasted Mascarpone and saffron, Parmesan and basil oil. Served with roasted king prawns OR chicken fillet

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Ask more about allergens from our staff.

MELANZANE ALLA PARMIGIANA (L, G) 19,50 €

Tomato-eggplant roast, Parmesan, Mozzarella and arugula

PESCE (L, G) 31 €

Fried pikeperch, roasted potatoes, caramelized roots, beurre blanc sauce and chervil oil

BISTECCA AL PEPE (L, G) 42 €

Beef tenderloin steak (160g) served with Mascarpone-pepper sauce, roasted potatoes, caramelized roots and gremolata mayo

PER BAMBINI

JUNIOR VERDURE (V, G) 4,50 €

Cucumber, carrot sticks and cherry tomatoes

JUNIOR PASTA BOLOGNESE (L) 11 €

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

JUNIOR PIZZA (two optional toppings) 11 €

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

JUNIOR POLLO (L, G) 11 €

Crispy chicken thigh, cucumber, fries and ketchup

JUNIOR GELATO (G) 6 €

Vanilla ice cream served with caramel sauce OR chocolate sauce and mini marshmallows

TRATTORIA PAZZI -2021- KANGASALA

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

SENIORITA (L) 18 €

Marinated beetroot, pine nuts, Parmesan and fresh basil

POLLO AI PASSION (LL) 19,50 €

Roasted chicken thigh, goat cheese, mango-passion sauce, pine nuts 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) 19,50 €

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

SPIANATA (L) 19 €

Spianata salami, Aura blue cheese, pickled red onion and arugula

AMERICANA 2.0 (L) 18 €

Cured ham, fresh pineapple and Aura blue cheese

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BIANCO CON GRANCHIO (L) 24 €

Sour cream, king prawns fried in garlic butter and chili oil, deep-fried potatoes, pickled butternut squash and arugula

SURF AND TURF (L) 24 €

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

TONNO (L) 19 €

Tuna, mozzarella, capers and arugula

VEGANA (V) 19 €

Olives, marinated mushrooms, artichoke and pickled butternut squash

Add extra topping 2,50 €

DOLCI

TORTA AL CIOCCOLATO (L, G) 12 €

Chocolate mousse cake and raspberry sauce

PANNA COTTA (L, G) 10 €

Vanilla pannacotta, blueberry gel and oatmeal grumble

AFFOGATO (L, G) 6,50 €

Vanilla ice cream and espresso

GELATI 4,50 € / scoop

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

TRATTORIA PAZZI -2021- KANGASALA