

# PUNTO E PASTA!

*il ristorante del pastificio*  
RACCONTO ITALIANO

WELCOME TO PUNTO E PASTA,  
WHERE EVERY DISH AND EVERY  
RECIPE IS FRESHLY PREPARED BY US  
FROM 100% ITALIAN INGREDIENTS.  
OUR PASTA? THE FAMILY ONE:

**LA PASTA DI CAMERINO.**

**WATER, FRESH BREAD AND COVER CHARGE  
ARE OFFERED BY PUNTO E PASTA**

**GENEROUS SERVINGS, JUST LIKE AT HOME**

*\*Some of our products may undergo blast chilling and freezing. Please inform a member of staff if you have any food allergies or intolerances, and consult our allergens booklet.*

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>BRUSCHETTA WITH CHERRY TOMATOES AND OREGANO</b><br>Ancient grains whole wheat bruschetta with preserved fresh cherry tomato, oregano and EVO Oil                        | 4 €  |
| <b>PASTA IN CARROZZA</b><br>A filling of spaghetti with cacio e pepe sauce on crispy breadcrumbs                                                                           | 7 €  |
| <b>BRUSCHETTA WITH KING PRAWN, CHICKPEA AND CHIVES</b>                                                                                                                     | 7 €  |
| <b>PASTA CHIPS *OUR SPECIALTY*</b><br>Ravioli and fried Tortellini accompanied by sauce with tomatoes, Pecorino Romano PDO and courgettes                                  | 8 €  |
| <b>BRUSCHETTA WITH STRACCIATELLA AND CANTABRIAN ANCHOVIES</b><br>Whole wheat bruschetta with fresh Stracciatella cheese and Cantabrian anchovies                           | 8 €  |
| <b>LARGE CHOPPING BOARD OF THE BEST ITALIAN COLD CUTS</b><br>Prosciutto di Parma PDO, Mortadella di Bologna PGI, Ciauscolo PGI and Salami with focaccia, bread and EVO oil | 12 € |
| <b>SALMON TARTARE</b><br>Over of valerian and avocado cream                                                                                                                | 12 € |

THE TASTE OF THE START



|                                                                                                                                                                                           |      |
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| <b>FRESH RAVIOLI WITH CREAM OF CHERRY TOMATO CONFIT *4'</b><br>Ricotta and spinach ravioli with a cream of cherry tomato confit, a basil reduction and slivers of Parmigiano Reggiano DOP | 9 €  |
| <b>RIGATONI ALL'AMATRICIANA *13'</b><br>Crisp IGP Guanciale (pork cheek) from Amatrice, San Marzano PDO tomatoes and Pecorino Romano DOP cheese                                           | 10 € |
| <b>TONNARELLI CACIO E PEPE *5'</b><br>Cream of Pecorino Romano PDO and black pepper                                                                                                       | 10 € |
| <b>SPAGHETTONI ALLA CARBONARA *14'</b><br>IGP Guanciale (pork cheek) from Amatrice, Pecorino Romano PDO, organic egg yolk and black pepper                                                | 10 € |
| <b>FRESH EGG FETTUCCINE WITH RAGOUT *4'</b><br>Ragout made according to a traditional recipe using slow-cooked Italian beef, pork and herbs                                               | 10 € |
| <b>TRADITIONAL RED LASAGNA *20'</b><br>Ragout according to traditional recipe with Italian slow-cooked beef and pork                                                                      | 12 € |

\*PASTA COOKING TIME

## TRADITIONAL PASTA DISHES



|                                                                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PROTEIN-BASED RIGATONI WITH TUNA, AVOCADO AND CHERRY TOMATOES</b> *7'                                                                                  | 12 € |
| Ancient grains with diced marinated tuna, avocado, yellow tomatoes, cereals and seeds                                                                     |      |
| <b>FUSILLONI WITH BOAR RAGOUT</b> *11'                                                                                                                    | 12 € |
| With Italian wild boar meat, slow-cooked, with red juniper and San Marzano tomatoes                                                                       |      |
| <b>TAGLIATELLE RUSTICHE ALLA MARINARA</b> *5'                                                                                                             | 12 € |
| With rocket pesto                                                                                                                                         |      |
| <b>CAPPELLETTI WITH PISTACHIO PESTO AND CHERRY TOMATOES</b> *4'                                                                                           | 14 € |
| Cappelletti pasta parcels filled with white veal meat From the Central Apennines IGP, accompanied by a delicate pistachio pesto and baked confit tomatoes |      |
| <b>SPAGHETTONI RUSTICI ALLA CHITARRA</b> *5'                                                                                                              | 15 € |
| With sauce of white fish, scampi and cherry tomatoes                                                                                                      |      |

\*PASTA COOKING TIME

## CONTEMPORARY PASTA DISHES



## MAIN COURSES

|                                                                                                                                                                                                                                                   |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>SLICED CHICKEN</b><br>Slices of grilled Italian chicken breast with Colfiorito potatoes, yoghurt sauce and lemon                                                                                                                               | 12 € |
| <b>FISH SKEWERS</b><br>With grilled fresh vegetables of the season                                                                                                                                                                                | 12 € |
| <b>BEEF CARPACCIO</b><br>Italian beef carpaccio with rocket, Parmigiano Reggiano DOP slivers and a reduction of traditional balsamic vinegar of Modena                                                                                            | 14 € |
| <b>OCTOPUS TENTACLE</b><br>Grilled with radicchio and a hint of balsamic vinegar                                                                                                                                                                  | 16 € |
| <b>CARTOCCIO OF WHITE FISH FILLET FROM THE ADRIATIC SEA</b><br>With clams, vegetables, Taggiasca olives and cherry tomatoes (EVERY DAY WE BRING ONLY THE BEST OF THE AVAILABLE CATCH TO THE KITCHEN: ASK THE STAFF ABOUT WHAT IS AVAILABLE TODAY) | 16 € |

## SIDE DISHES AND SALADS

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| <b>GRILLED FRESH VEGETABLES OF THE SEASON</b>                                                           | 5 €  |
| <b>SAUTÉED OR PICKLED SPINACH</b>                                                                       | 5 €  |
| <b>CHICKEN SALAD</b><br>With cherry tomatoes, cucumbers, feta cheese, Taggiasca olives and red onion    | 10 € |
| <b>TUNA SALAD</b><br>With cherry tomatoes, cucumbers, mozzarella cheese, Taggiasca olives and red onion | 10 € |

## SECONDS AND CONTINUES



**LIKE ALL OUR DISHES,  
EVEN THE DESSERTS ARE HOME-MADE!**

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>CHOCOLATE SALAMI</b><br>A mix of selected dark chocolate and biscuits | 6 € |
| <b>PISTACHIO PARFAIT</b><br>With pistachio and dark chocolate sprinkles  | 6 € |
| <b>CHEESECAKE DELLA ZIA D'AMERICA</b><br>Berry cheesecake                | 6 € |
| <b>TIRAMISÙ</b><br>A traditional old recipe with amaretto biscuit crumb  | 6 € |
| <b>CANNOLO</b><br>with lemon cream and salted caramel                    | 6 € |

**LA DOLCE VITA**



## DRINKS

|                                                       |            |
|-------------------------------------------------------|------------|
| <b>COCA COLA CLASSIC / ZERO</b><br>Glass bottle 33 cl | <b>3 €</b> |
| <b>PEACH / LEMON TEA</b>                              | <b>3 €</b> |

## COFFEE

|                               |              |
|-------------------------------|--------------|
| <b>COFFEE / DECAFFEINATED</b> | <b>1,5 €</b> |
| <b>BARLEY</b>                 | <b>2 €</b>   |
| <b>GINSENG</b>                | <b>2 €</b>   |

CORRECTION +1€

## BEERS

|                                                                                               |            |
|-----------------------------------------------------------------------------------------------|------------|
| <b>MESSINA LAGER</b><br>Low-fermentation   5,0% vol   Messina-Italy   0,33 L                  | <b>4 €</b> |
| <b>MENABREA PREMIUM BLONDE LAGER</b><br>Low-fermentation   4,8% vol   Menabrea-Italy   0,33 L | <b>4 €</b> |
| <b>HOEGAARDEN WHITE BEER</b><br>High-fermentation   4,9% vol   Hoegaarden-Belgium   0,33 L    | <b>4 €</b> |
| <b>O'HARA IRISH RED ALE</b><br>High-fermentation   4,3% vol   O'Hara-Ireland   0,33 L         | <b>5 €</b> |
| <b>BENEDIKTINER WEISS</b><br>High-fermentation   5,4% vol   Benidiktiner-Germany   0,5 L      | <b>5 €</b> |
| <b>LA CHOUFFE GOLDEN ALE</b><br>High-fermentation   8,0% vol   La Chouffe-Belgium   0,33 L    | <b>5 €</b> |

## BAR AND BAR

# SPARKLING WINES

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| <b>CHARMAT METHOD VERDICCHIO DI MATELICA DOC EXTRA BRUT</b><br>Bisci   Marche   12,0% vol   0,75 L   BIO | 19 € |
| <b>CHARMAT METHOD BRUT ROSÉ</b><br>Podere Santa Lucia   Marche   11,5% vol   0,75 L   BIO                | 19 € |
| <b>FRANCIACORTA DOCG BRUT "25"</b><br>F.lli Berlucchi   Lombardia   12,5% vol   0,75 L                   | 30 € |

# WHITE WINES

|                                                                                                                                      |      |
|--------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE "LE PIAOLE"</b><br>Tenuta dell'Ugolino   Marche   13,0% vol   0,75 L   BIO | 15 € |
| <b>BOTTLE 0,375 L</b>                                                                                                                | 9 €  |
| <b>GLASS</b>                                                                                                                         | 5 €  |
| <b>VERDICCHIO DI MATELICA DOC</b><br>Bisci   Marche   13,0% vol   0,75 L                                                             | 18 € |
| <b>COLLI MACERATESI DOC "RIBONA"</b><br>Boccadigabbia   Marche   13,0% vol   0,75 L                                                  | 15 € |
| <b>GLASS</b>                                                                                                                         | 5 €  |
| <b>FALERIO PECORINO DOP</b><br><i>(Pecorino - Trebbiano)</i><br>Saladini Pilastri   Marche   13,5% vol   0,75 L   BIO                | 15 € |
| <b>GLASS</b>                                                                                                                         | 5 €  |
| <b>ALTO ADIGE DOC GEWÜRZTRAMINER</b><br>Kurtatsch   Trentino South Tyrol   13,5% vol   0,75 L                                        | 24 € |
| <b>FRIULI COLLI ORIENTALI DOC FRIULANO</b><br>Torre Rosazza   Friuli   13,0% vol   0,75 L                                            | 23 € |
| <b>TREBBIANO D'ABRUZZO DOC "FONTE CUPA"</b><br>Camillo Montori   Abruzzo   13,0% vol   0,75 L                                        | 16 € |
| <b>VERMENTINO DI GALLURA DOCG "SPÈRA"</b><br>Siddura   Sardinia   14,0% vol   0,75 L                                                 | 23 € |

# ROSÉ WINES

|                                                                                                                                       |             |
|---------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>MARCHE IGT ROSATO "PINK FLUID"</b><br><i>(67% Montepulciano - 33% Syrah)</i><br>Fattoria le Terrazze   Marche   12,5% vol   0,75 L | <b>18 €</b> |
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# RED WINES

|                                                                                                                                 |             |
|---------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>ROSSO CONERO DOC</b><br>Fattoria le Terrazze   Marche   13,5% vol   0,75 L                                                   | <b>18 €</b> |
| <b>BOTTLE 0,375 L</b>                                                                                                           | <b>11 €</b> |
| <b>ROSSO PICENO DOC</b><br><i>(50% Montepulciano - 50% Sangiovese)</i><br>Saladini Pilastrì   Marche   13,5% vol   0,75 L   BIO | <b>14 €</b> |
| <b>GLASS</b>                                                                                                                    | <b>5 €</b>  |
| <b>LACRIMA DI MORRO D'ALBA DOC</b><br>Podere Santa Lucia   Marche   13,5% vol   0,75 L   BIO                                    | <b>16 €</b> |
| <b>GLASS</b>                                                                                                                    | <b>5 €</b>  |
| <b>LANGHE DOC NEBBIOLO "IL PRINCIPE"</b><br>Michele Chiarlo   Piedmont   14,0% vol   0,75 L                                     | <b>25 €</b> |
| <b>VALPOLICELLA RIPASSO DOC VALPANTENA SUPERIORE</b><br>Costa Arènte   Veneto   14,0% vol   0,75 L                              | <b>35 €</b> |

# DESSERT WINES

|                                                                                                               |             |
|---------------------------------------------------------------------------------------------------------------|-------------|
| <b>MARCHE IGT MALVASIA BIANCA DI CANDIA PASSITO</b><br>Tenuta Piano di Rustano   Marche   14,5% vol   0,375 L | <b>25 €</b> |
| <b>VINO E VISCIOLE</b><br>Scaccia Pensieri   Marche   11,0% vol   0,5 L                                       | <b>25 €</b> |
| <b>GLASS</b>                                                                                                  | <b>5 €</b>  |

# FAMILY WINE CELLAR