

PUNTO E PASTA

il ristorante del pastificio
RACCONTO ITALIANO

SET MENU 10 € STARTER AND PASTA COURSE

ONE DISH FROM

BRUSCHETTA WITH CHERRY TOMATOES AND OREGANO

Whole wheat bruschetta made with ancient grain bread, preserved fresh cherry tomatoes, and oregano

MIXED LEAF SALAD AND LEMON DRESSING

SAUTÉED OR PICKLED SPINACH

CREATE YOUR OWN PASTA DISH

CHOOSE YOUR PASTA:

FRESH EGG RAVIOLONI COOKING TIME 4'

FRESH EGG TAGLIATELLE COOKING TIME 4'

TORTELLINI COOKING TIME 4'

WHOLE WHEAT FUSILLI COOKING TIME 9'

SPAGHETTI COOKING TIME 11'

RIGATONI COOKING TIME 7'

CHOOSE YOUR SAUCE:

Italian tomato passata, fresh basil and EVO oil

Pesto made with fresh basil and freshly grated Pecorino Romano DOP cheese

Traditional red meat sauce made with Italian beef and pork

Tuna, Taggiasca olives, Tropea red onion and chopped parsley

SET MENU 10 € SALAD

CHICKEN SALAD

cherry tomatoes, cucumbers, feta cheese, Taggiasca olives and red onion, accompanied by white foccacinna

TUNA SALAD

cherry tomatoes, cucumber, mozzarella cheese, Taggiasca olives and red onion, accompanied by white foccacinna

COVER CHARGE, WATER AND FRESH BREAD INCLUDED