PUNTO E PASTA

il ristorante del pastificio

RACCONTO ITALIANO

SET MENU 10 €
STARTER AND PASTA COURSE

ONE DISH FROM THE FOLLOWING SELECTION

BRUSCHETTA WITH CHERRY TOMATOES AND OREGANO
Wholemeal ancient grain bruschetta
with preserved fresh cherry tomato, oregano and EVO Oil

MIXED LEAF SALAD AND LEMON DRESSING

CICORIA SALTATA O ALL'AGRO

SAUTEED OR SOUR CHICORY

CREATE YOUR OWN PASTA DISH

CHOOSE YOUR PASTA:

FRESH EGG TAGLIATELLE COOKING TIME 4'

FRESH EGG RAVIOLONI COOKING TIME 4'

TORTELLINI DI CARNE COOKING TIME 4'

TORTELLONI AL CIAUSCOLO IGP COOKING TIME 4'

SPAGHETTI COOKING TIME 11'

RIGATONI COOKING TIME 13'

WHOLEMEAL FUSILLI COOKING TIME 9'

CHOOSE YOUR SAUCE:

Italian tomato puree, fresh basil and EVO oil

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

Traditional red ragù with Italian beef and pork

Broccoli, anchovies and pecorino flakes

SET MENU 10 €
SALAD

MEDITERRANEAN SALAD
chicken breast, cherry tomatoes, cucumbers, feta,
Taggiasca olives and red onion, accompanied by white scones

COVERAGE, WATER AND FRESH BREAD INCLUDED