

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.*

BRUSCHETTA WITH CHERRY TOMATOES AND OREGANO Ancient grains whole wheat bruschetta with preserved fresh cherry tomato, oregano and EVO Oil	4 €
BRUSCHETTA CAPRINO Whole wheat bruschetta with caprino, caramelized onion and toasted almonds	6 €
PASTA CHIPS *OUR SPECIALTY* Ravioli and fried Tortellini accompanied by sauce with tomatoes, Pecorino Romano PDO and courgettes	8 €
BRUSCHETTA WITH SMOKED TROUT Whole wheat bruschetta with smoked trout and cheese spread with lime	8 €
BRUSCHETTA STRACCIATELLA AND CRUDO DI PARMA Whole wheat bruschetta with fresh Stracciatella cheese and Prosciutto Crudo di Parma	8 €
CRISPY TUNA TRILOGY Three tuna cubes in a poppy seed crust, with cherry tomatoes and balsamic glaze	10 €
GRAN TAGLIERE DEI MIGLIORI AFFETTATI NAZIONALI Prosciutto di Parma DOP, Mortadella di Bologna IGP, Ciauscolo IGP e Salame, con focaccia estiva	12 €

THE TASTE OF THE START



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

*PASTA COOKING TIME

EXTRA PARMESAN +1€

TRADITIONAL PASTA DISHES



PROTEIN-BASED RIGATONI WITH TUNA, AVOCADO AND CHERRY TOMATOES *7'	12 €
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Ancient grains with diced marinated tuna, avocado, yellow tomatoes, cereals and seeds

PAPPARDELLE AL CONIGLIO *4'	13 €
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With rabbit ragù, confit cherry tomatoes and lime zest

CALAMARATA WITH PINK SHRIMP *13'	15 €
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With pink shrimp tartare and gratinated tomato sauce

SPAGHETTONI RUSTICI ALLA CHITARRA *14'	16 €
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With sauce of white fish, scampi and cherry tomatoes

CAPPELLETTI AL TARTUFO ESTIVO *4'	16 €
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Cappelletti pasta parcels filled with white veal meat From the Central Apennines IGP creamed with Tartufo Estivo, served on a flowing egg yolk sauce

*PASTA COOKING TIME

EXTRA PARMESAN +1€

CONTEMPORARY PASTA DISHES



MAIN COURSES

SLICED CHICKEN Slices of grilled Italian chicken breast with Colfiorito potatoes, yoghurt sauce and lemon	12 €
FISH SKEWERS With seasonal grilled vegetables	12 €
TRIS DI CARPACCIO Italian beef carpaccio marinated, smoked and cured, with rocket, Parmigiano Reggiano DOP and cherry tomatoes	14 €
REALE DI VITELLO Braised veal with glazed sauce and confit tomatoes	14 €
OCTOPUS TENTACLE Grilled octopus with Topinambur cream and spicy sautéed spinach	16 €

SIDE DISHES AND SALADS

GRILLED FRESH VEGETABLES OF THE SEASON	5 €
SPINACH SALTATI O ALL'AGRO	5 €
MEDITERRANEAN SALAD chicken breast, cherry tomatoes, cucumbers, feta, Taggiasca olives and red onion, accompanied by white scones	10 €

SECONDS AND CONTINUES



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

PISTACHIO-FLAVOURED CHOCOLATE SALAMI A mix of selected dark chocolate and biscuits	6 €
HAZELNUTSEMIFREDDO With cocoa crumble	6 €
CHEESECAKE DELLA ZIA D'AMERICA Berry cheesecake	6 €
TIRAMISÙ A traditional old recipe with amaretto biscuit crumb	6 €
CANNOLO with ricotta cream, chocolate and Punch d'Abruzzo	6 €

LA DOLCE VITA



DRINKS

COCA COLA CLASSIC / ZERO Glass bottle 33 cl	3 €
PEACH / LEMON TEA	3 €

COFFEE

COFFEE / DECAFFEINATED	1,5 €
BARLEY	2 €
GINSENG	2 €

CORRECTION +1€

BEERS

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

SPARKLING WINES

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

WHITE WINES

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

ROSE' WINES

MARCHE IGT ROSATO "PINK FLUID" (67% Montepulciano - 33% Syrah) Fattoria le Terrazze Marche 12,5% vol 0,75 L	18 €
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RED WINES

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

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