

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

SPINACH SALTATI O ALL'AGRO

CREATE YOUR OWN PASTA DISH

CHOOSE YOUR PASTA:

FRESH EGG RAVIOLONI COOKING TIME 4'

FRESH EGG TAGLIATELLE COOKING TIME 4'

WHOLEMEAL FUSILLI COOKING TIME 9'

SPAGHETTI COOKING TIME 11'

RIGATONI COOKING TIME 13'

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TORTELLINI WITH HAM COOKING TIME 9'

CHOOSE YOUR SAUCE:

Italian tomato puree, fresh basil and EVO oil

Pesto made with fresh basil,
freshly grated Pecorino Romano DOP, pine nut and EVO oil

Traditional red ragù with Italian beef and pork

Tuna, anchovies and wild fennel

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