

PUNTO E PASTA!

il ristorante del pastificio
RACCONTO ITALIANO

WELCOME TO PUNTO E PASTA,
WHERE EVERY DISH AND EVERY
RECIPE IS PREPARED BY US TO ORDER,
USING FRESH, CAREFULLY
SELECTED INGREDIENTS.

OUR PASTA? THE FAMILY ONE:
LA PASTA DI CAMERINO.

**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 WITH RICOTTA, FIGS AND WALNUTS Wholemeal ancient grain bruschetta with salted ricotta, caramelised figs and toasted walnuts	7 €
CHEESE BON BONS Fried parmesan bites served on Pecorino fondue with drops of Tropea red onion mostarda	8 €
PASTA CHIPS *OUR SPECIALTY* Fried Ravioli and Tortellini accompanied by sauce with tomatoes, Pecorino Romano PDO and courgettes	8 €
MEDITERRANEAN TACOS Corn tacos filled with chicken salad, raisins, pine nuts, basil and red cabbage	9 €
OCTOPUS AND POTATO SALAD Warm salad with octopus, diced potatoes, toasted almonds and parsley	10 €
CREAMY PUMPKIN SOUP WITH STEAMED PRAWNS Creamy pumpkin soup with steamed Argentinian prawns and poppy seeds	11 €
TAGLIERE DI SALUMI WITH HERB FOCACCIA Parma Ham PDO, Mortadella Bologna PGI, Ciauscolo PGI and salami, served with herb-flavoured durum wheat focaccia	12 €

THE TASTE OF THE START



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 PDO	10 €
MEZZE MANICHE ALL'AMATRICIANA *13' Crispy PGI Guanciale (pork cheek) from Amatrice, San Marzano PDO tomatoes and Pecorino Romano PDO cheese	10 €
TONNARELLI CACIO E PEPE *5' Cream of Pecorino Romano PDO and black pepper	10 €
SPAGHETTONI ALLA CARBONARA *14' PGI Guanciale (pork cheek) from Amatrice, Pecorino Romano PDO cheese, egg yolk and black pepper	10 €
FRESH EGG RUSTICHE WITH RAGOUT *4' Ragout made according to a traditional recipe using slow-cooked Italian beef, pork and herbs	10 €
TORTELLINI IN CHICKEN BROTH *4' Slowly cooked following the traditional recipe	12 €

*PASTA COOKING TIME

TRADITIONAL PASTA DISHES



HIGH-PROTEIN RIGATONI WITH SMOKED TROUT, AVOCADO, CHERRY TOMATOES AND MIXED SEEDS *7'	12 €
Ancient grains pasta with diced smoked trout, avocado, yellow tomatoes, cereals and seeds	
SPAGHETTONE CONDITO DI SÉ *14'	12 €
With garlic, extra virgin olive oil and chilli, finished with flavoured breadcrumb powder	
MALTAGLIATI WITH CHICKPEAS, MUSSELS AND TRICOLOUR VEGETABLES *4'	12 €
Egg pasta with chickpeas and mussels, flavoured with a mix of sautéed vegetables	
DECONSTRUCTED LASAGNA *20'	13 €
Served on béchamel with sausage, wild fennel and Varnelli	
FUSILLONI WITH GRATINATED TOMATOES AND MARCHIGIANA BEEF TARTARE *10'	14 €
With oven-gratinated blended tomatoes and Marchigiana veal tartare seasoned with salt, lime, EVO Oil and black pepper	
SPAGHETTONI RUSTICI ALLA CHITARRA *10'	15 €
With a white seafood sauce of scampi, prawns, squid and sautéed cherry tomatoes	

*PASTA COOKING TIME

CONTEMPORARY PASTA DISHES



MAIN COURSES

SLICED CHICKEN

Slices of grilled Italian chicken breast with Colfiorito potatoes, yoghurt sauce and lemon

12 €

FISH SKEWERS

Served with fresh, seasonal grilled vegetables

12 €

I TRE CARPACCI

Marinated, smoked and cured Black Angus carpaccio with rocket, Parmigiano Reggiano PDO shavings, feta and cherry tomatoes

14 €

GRILLED POUSSIN

Whole grilled poussin with braised apples

14 €

CROAKER FILLET WITH VEGETABLE CAPONATA

Oven-baked croaker fillet served with julienne vegetables

16 €

SIDE DISHES AND SALADS

GRILLED FRESH VEGETABLES OF THE SEASON

5 €

SAUTÉED OR SOUR CHICORY

5 €

RICH MIXED SALAD

With cherry tomatoes, cucumber, feta, black olives, red onion, mixed seeds and nuts

11 €

MEDITERRANEAN SALAD

With chicken breast, cherry tomatoes, cucumber, feta, black olives and red onion

12 €

SEAFOOD SALAD

With smoked salmon, cherry tomatoes, cucumber, feta and red onion

12 €

SECONDS AND CONTINUES



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

TIRAMISÙ A traditional old recipe with amaretto biscuit crumb	6 €
ZUPPA INGLESE TART Shortcrust pastry filled with Zuppa Inglese and sponge cake	6 €
TRADITIONAL SEASONAL FRUIT STRUDEL Filled with apples, raisins, walnuts, cinnamon and mistrà liqueur	6 €
WARM CHOCOLATE FONDANT Dark chocolate fondant dusted with icing sugar	6 €
CRÈME CARAMEL WITH CHOCOLATE BRITTLE Crème caramel garnished with chocolate brittle	6 €

LA DOLCE VITA

DRINKS

STILL WATER Glass bottle 0,75 L	1 €
SPARKLING WATER Glass bottle 0,75 L	1 €
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

HEINEKEN NON-ALCOHOLIC BEER 0,0% vol 33 cl	4 €
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

MOSCATO D'ASTI DOCG Matteo Soria 5,5% vol 0,75 L	18 €
PROSECCO DOC BRUT Bortolomiol 12% vol 0,75 L	18 €
METODO CHARMAT VERDICCHIO DI MATELICA DOC EXTRA BRUT Bisci Marche 12,0% vol 0,75 L BIO	19 €
METODO CHARMAT 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 OF WINE	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 OF WINE	5 €
FALERIO PECORINO DOP <i>(Pecorino - Trebbiano)</i> Saladini Pilastrì Marche 13,5% vol 0,75 L BIO	15 €
GLASS OF WINE	5 €
ALTO ADIGE DOC GEWÜRZTRAMINER Kurtatsch Trentino Alto Adige 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 Sardegna 14,0% vol 0,75 L	23 €

ROSÉ WINES

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

RED WINES

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

DESSERT WINES

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

FAMILY WINE CELLAR