



5-Course Tasting Menu / 74 €
wine pairing / 49 €
the tasting menu is served for the whole table

SNACKS

ITALIAN BAKED GOODS for one / 3 €
grissini, focaccia, olive oil, tapenade, balsamic

CRISPY ARTICHOKE / 17 €
truffle mayonnaise, truffle, truffle cheese

ITALIAN CHEESES / 15 €
truffle honey, grissini

ANTIPASTI SELECTION / 28 €
the best selection of Italian hams and cheeses

APPETIZERS

CAESAR SALAD WITH CHICKEN OR SHRIMP / 16 € / 18 €
parmesan, romaine lettuce

ITALIAN-STYLE TOMATO SOUP / 17 €
seafood, wild garlic pesto

BEEF TARTARE / 18 €
wild garlic mayonnaise, sriracha,
truffle arugula salad, ciabatta

WHITEFISH CARPACCIO / 18 €
seasonal garnish

VITELLO TONNATO / 19 €
capers, lemon, arugula, tuna sauce

MUSSELS 0.5 KG / 21 €
Tom Yum sauce, herbs, ciabatta



PASTAS & RISOTTOS

FOREST MUSHROOM RISOTTO / 18 €

forest mushrooms, parmesan, garlic, truffle

WILD GARLIC PESTO PASTA / 18 €

goat cheese, pine nuts

LEMON RISOTTO / 21 €

Hokkaido scallop

PASTA WITH SEAFOOD / 21 €

white wine butter sauce, shrimp, octopus, clams, parsley, parmesan

MAIN COURSES FROM THE WOOD-OVEN

EGGPLANT BAKED AT 500°C / 17 €

goat cheese fondue, tomato sauce, vintage balsamic

PRAWNS PIL-PIL / 18 €

parmesan, herbs, ciabatta

CRISPY CHICKEN MILANESE / 22 €

tomato sauce, mozzarella, parmesan, Sorrento lemon mayonnaise

WHOLE BAKED PERCH / 28 €

early potatoes with dill, lemon butter sauce, garden

greens, organic tomato salad

BEEF TENDERLOIN / 32 €

truffle-Madeira sauce, parmesan, rosemary potatoes

DESSERTS

HANDMADE TRUFFLES / 8 €

amaretto, cointreau, Vana Tallinn

PANNA COTTA / 9 €

fresh berry topping

TIRAMISÙ / 9 €

pistachio gelato

ITALIAN KISS / 11 €

cheesecake, hazelnut gelato, raspberries