



K Ü L M A D E E L R O A D / C O L D S T A R T E R S

B R U S C H E T T A

*Röstitud ciabatta tomatisalsa, stracciatella ja basiilikuga/
Roasted ciabatta with tomato salsa, stracciatella, and
basil*

8 €

A C C I U G H E B I A N C H E

*Valge anšoovis sidruni, röstitud kapparite, oregano ja
oliiviõliga/White anchovy with lemon, roasted capers,
oregano, and olive oil*

11 €

C R U D O D I S A L M O N E

*Kiirmarinaadis lõhe yuzu ponzu, balsamico, oliiviõli ja
endiiviga/Salmon carpaccio with yuzu ponzu, balsamic,
olive oil, and endive*

12 €

V I T E L L O T O N N A T O

*Veisekeelelõigud, röstitud kapparite, rukola ja Tonnato
kastmega/Veal tongue slices with roasted capers, arugula,
and Tonnato sauce*

14 €

OSTERIA
IL
CRU



KÜLMAD EELROAD / COLD STARTERS

CARPACCIO DI MANZO *

Marineeritud veisefileelõigud rukola, parmesani juustu ja musta trühvliga / Marinated beef fillet slices with arugula, Parmesan cheese, and black truffle

16 €

ANTIPASTO CON CARNE - LIHAGA /
ANTIPASTO CON CARNE - WITH
MEAT

Parmesan, Pecorino, Asiago, Gorgonzola, Prosciutto, Bresaola, Speck, Salame Milano, oliivid, maapähkel, viigimarjamoos / Parmesan, Pecorino, Asiago, Gorgonzola, Prosciutto, Bresaola, Speck, Salame Milano, olives, peanuts, fig jam

17 €

ANTIPASTO SENZA CARNE - LIHATA /
ANTIPASTO SENZA CARNE -
WITHOUT MEAT

Parmesan, Pecorino, Asiago, Gorgonzola, poolkuivatatud tomat, röstitud paprika, oliivid, maapähkel, viigimarjamoos / Parmesan, Pecorino, Asiago, Gorgonzola, semi-dried tomato, roasted pepper, olives, peanuts, fig jam

14 €



E E L R O A D K U U M A D / H O T S T A R T E R S

B A G N A C A U D A

*Anšoovise-küüslaugukaste köögiviljade ja focacciaga /
Anchovy-garlic sauce with vegetables and focaccia*

14 €

C A R C I O F I A R R O S T I T I *

*Röstitud artišokk musta trühvli ja bagna cauda kastmega /
Roasted artichokes with black truffle and bagna cauda
sauce*

14 €

F I O R I D I Z U C C A R I P I E N I *

*Paneeritud suvikõrvitsaõied spinati-ricotta täidisega /
Breaded zucchini flowers with spinach-ricotta filling*

14 €

S C H I U M A D I C A R B O N A R A

*63 kraadi muna, Carbonara vaht trühvli ja seapõse
krõpsuga / 63-degree egg, Carbonara foam with truffle and
pork cheek crisps*

14 €

C O Z Z E E V O N G O L E

Merekarbid veinikastmes / Shellfish in wine sauce

17 €



SALATID JA SUPID /
SALADS AND SOUPS

INSALATA VEGANA

*Hooajaline vegan salat kirsstomatite ja marineeritud
suvikõrvitsaga / Seasonal vegan salad with cherry tomatoes
and marinated zucchini*

9 €

LISANDID

*Kanafilee / Chicken fillet/breast
Lõhefilee / Salmon fillet*

4 € / 5 €

INSALATA DI STAGIONE CON
CARNE

Hooajaline salat veiselihaga / Seasonal salad with beef

11 €

BURRATA ALL'INSALATA

*Burrata salat marineeritud suvikõrvitsa, šalottsibula,
kapparite ja tüümianiga / Burrata salad with marinated
zucchini, shallots, capers, and thyme*

15 €

CACCIUCCO

*Tomatine mereannisupp fenkoli ja tšilliga / Tomato-based
seafood soup with fennel and chili*

12 €



PASTA - RISOTO / PASTA - RISOTTO

CAPELLI CON ZUCCA

Capellinid kõrvitsa, pähklite ja salveivõiga/ Capellini with pumpkin, nuts, and sage butter

12 €

RAVIOLO CON RICOTTA E TUORLO
D'UOVO *

Ricotta-spinati täidisega ravioolid, vedela munakollase, musta trühvli ja metspähklitega võikastmes/ Ricotta-spinach filled ravioli with liquid egg yolk, black truffle, and hazelnuts in a butter sauce

14 €

LINGUINE AI FRUTTI DI MARE

Linguinid mereandide, kuivatatud tomatite, basiiliku ja tšilliga kooseses kastmes/ Linguine with seafood, sun-dried tomatoes, basil, and chili in a creamy sauce

15 €

CASARECCE DI MANZO

Casarecced veisefilee, kuivatatud tomatite ja tšilliga kooseses kastmes/ Casarecce with beef fillet, sun-dried tomatoes, and chili in a creamy sauce

16 €



PASTA - RISOTTO / PASTA - RISOTTO

GNOCCHI ALLA DIAVOLA

*Gnocchid teravas tomatises kastmes 'Nduja vorstiga /
Gnocchi in a spicy tomato sauce with 'Nduja sausage*

14 €

GNOCCHI AI QUATTRO FORMAGGI

*Gnocchid nelja erineva juustuga - Gorgonzola, Asiago,
Pecorino, Parmesan/ Gnocchi with four cheeses -
Gorgonzola, Asiago, Pecorino, Parmesan*

16 €

RISOTTO AL TARTUFO

*Risoto hooajaliste seente ja trühvliga/ Risotto with
seasonal mushrooms and truffle*

17 €

**Pasta saadaval gluteenivaba/ Pasta available
gluten-free**



PEAROOG / MAIN COURSE

PARMIGIANA DI MELANZANE

Kihiline roog baklažaani, paprika, mozzarella ja parmesani juustuga / Layered dish with eggplant, bell pepper, mozzarella, and Parmesan cheese

19 €

POLLO MILANESE

Paneeritud kanašnitsel bagna cauda kastmega / Breaded chicken schnitzel with bagna cauda sauce

23 €

PESCE INTERO ARROSTO *

Sütel röstitud terve kala / Charcoal-roasted whole fish

25 €

BACCALÁ

Hautatud soolatursk värskete tomatite ja kapparitega / Braised salted cod with fresh tomatoes and capers

27 €



PEAROOG / MAIN COURSE

FEGATO DI VITELLO / PECORA *

Praetud vasika/lambamaks veinis hautatud punase sibulaga/ Fried veal/lamb liver with wine-braised red onions

25 €

RAGÚ DI SELVAGGINA

Pikalt hautatud uluk tomatises kastmes ürtidega/ Slow-cooked game in a tomato sauce with herbs

25 €

BISTECCA ALLA FIORENTINA

Sütel röstitud veisesteik gremolataga/ Charcoal-roasted beef steak with gremolata

35 €

* HOOAJALISELT SÕLTUV TOORAINED, KÜSI
TEENINDAJALT /
SEASONALLY DEPENDENT INGREDIENTS,
PLEASE ASK THE SERVER



L I S A N D I D / S I D E S

I N S A L A T A F R E S C A

Värske salat/ Fresh salad

5 €

V E R D U R E G R I G L I A T E

Grillitud köögiviljad/ Grilled vegetables

5 €

P A T A T E A L R O S M A R I N O

Rosmariinikartul/ Rosemary potatoes

5 €

L A P A T A T E F R I T T E

Friikartul/ French fries

5 €

P O L E N T A A R R O S T O

Polenta/ Roasted polenta

5 €



MAGUSTOIDUD / DESSERTS

TIRAMISU

Tiramisu

8 €

CANNOLI 2 PEZZI

*Cannellonid sidruni ja pistaatsiaga / Cannoli with lemon
and pistachio*

8 €

GELATO

*Vanilla, pistaatsia, maasika, šokolaadi / Vanilla,
pistachio, strawberry, chocolate*

4 €

CANTUCCI CON VIN SANTO

*Mandliküpsised dessertveiniga / Almond biscuits with
dessert wine*

9 €

SEMIFREDDO

*Itaalia magustoit Marsala ja metsamarjadega / Italian
dessert with Marsala and wild berries*

6 €



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