



CHEF DE CUISINE IVARI VOKK
MENÜÜ / MENU

KÜLMAD EELROAD / COLD STARTERS

ACCIUGHE BIANCHE

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

11 €

KUUMAD EELROAD / HOT STARTERS

FIORI DI ZUCCA RIPIENI *

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

14 €

SCHIUMA DI CARBONARA

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

14 €

PASTA / PASTA

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 €

PEAROOG / MAIN COURSE

RAGÚ DI SELVAGGINA

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

25 €

MAGUSTOIT / DESSERT

AFFOGATO AL PISTACHIO

*Pistaatsiajäätis espressoga /
Pistachio ice cream with espresso*

9 €



**VEINISOOVITUS /
WINE RECOMMENDATION**

2023 TXAKOLI, REZABAL, GETARIAKO
TXAKOLINA DO, SPAIN

MILLESIMATO „ROTARI“ BLANC DE BLANCS
EXTRA BRUT, MEZZACORONA, TRENTO DOC

CHARDONNAY RISERVA, CASTEL FIRMIAN, TRENTO DOC

CHARDONNAY RISERVA, CASTEL FIRMIAN, TRENTO DOC

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC,
VILLA GIRARDI, VENETO

LIMONCELLO, ITA