



## EELROAD / STARTERS

### BRUSCHETTA

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

**8 €**

### CAPONATA E FOCACCIA

*Ahjukoögivilja salsa focacciaga /  
Oven roasted vegetables with focaccia*

**8 €**

### ERBAZZONE REGGIANO

*Spinati-ricotta pirukas /  
Spinach Riccotta pie*

**8 €**

### ACCIUGHE BIANCHE

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

**10 €**

### CRUDO DI SALMONE

*Kiirmarinaadis lõhe yuzu ponzu, balsamico, oliiviõli ja  
marineertid fenkoliga /  
Salmon carpaccio with yuzu ponzu, balsamico, olive oil and  
pickled fennel*

**12 €**

### VITELLO TONNATO

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

**14 €**



## EELROAD / STARTERS

### CARPACCIO DI MANZO

*Marineeritud veisefileelõigud rukola, Grana Padano  
ja musta trühvliga /  
Marinated beef fillet slice with arugula, Grana Padano  
and black truffle*

**16 €**

### CARCIOFI ARROSTITI

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

**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 €**

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

*Grana Padano, Pecorino, Talleggio, Gorgonzola, Prosciutto, Bresaola,  
Speck, Salame Milano, oliivid, maapähklid, viigimarjamoos /  
Grana Padano, Pecorino, Talleggio, Gorgonzola, Prosciutto, Bresaola,  
Speck, Salame Milano, olives, peanuts, fig jam*

**21 €**

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

*Grana Padano, Pecorino, Talleggio, Gorgonzola, poolkuivatatud tomat,  
röstitud paprika, oliivid, pähklid, viigimarjamoos /  
Grana Padano, Pecorino, Talleggio, Gorgonzola, semi-dried  
tomato, roasted pepper, olives, peanuts, fig jam*

**21 €**



**SALATID - SUPID /  
SALADS - SOUPS**

**BURRATA ALL'INSALATA**

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

**15 €**

**VELLUTATA DI ZUCCA**

*Kreemine kõrvitsasupp kõrvitsaseemnete ja  
stracciatella juustuga /  
Creamy pumpkin soup with pumpkin seeds and  
stracciatella cheese*

**11 €**

**CACCIUCCO**

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

**12 €**



**PASTA-RISOTO / PASTA-RISOTTO**

Käsitööpasta / handmade pasta

**AGNOLOTTI CON ZUCCA**

*Kõrvitsa täidisega agnolottid /  
Pumpkin filled agnolotti*

**12 €**

**RAVIOLO CON RICOTTA E TUORLO  
D'UOVO**

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

**14 €**

**TORTELLINI AL CERVO**

*Hirveliha täidisega tortellinid /  
Venison filled tortellini*

**14 €**

**TAGLIATELLE AI FRUTTI DI MARE**

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

**15 €**



## PASTA-RISOTO / PASTA-RISOTTO

### BOLOGNESE AL CINGHIALE

*Papardelle metssealiha Bolognese kastmega /  
Papardelle with wild boar meat Bolognese sause*

**15 €**

### LASAGNE AL CINGHIALE

*Metssealiha lasanje /  
Lasagne with wild boar meat*

**17 €**

### GNOCCHI ALLA DIAVOLA

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

**12 €**

### GNOCCHI AI QUATTRO FORMAGGI

*Gnocchid nelja erineva juustuga-Gorgonzola,  
Talleggio, Pecorino, Grana Padano /  
Gnocchi with four cheeses -Gorgonzola, Talleggio,  
Pecorino, Grana Padano*

**12 €**

### RISOTTO AL TARTUFO

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

**17 €**

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



## PEAROOG / MAIN COURSE

### PARMIGIANA DI MELANZANE

*Kihiline roog baklažaani, paprika, mozzarella ja  
Grana Padano /  
Layered dish with eggplant, bell pepper, mozzarella  
and Grana Padano*

**17 €**

### POLLO ALLA CACCIATORA

*Metsamehe kanapada, rosmariini kartuliga/  
Forester`s chicken pot with rosemary potatoes*

**19 €**

### PESCE INTERO ARROSTO

*Grillitud terve huntahven, grillitud köögiviljadega /  
Grilled whole seabass with grilled vegetables*

**20 €**



**PEAROOG / MAIN COURSE**

**BACCALÁ**

*Ahjus küpsetatud tursk poolkuivatatud kirsstomatite  
ja tomatikastmega /  
Oven-baked cod with semi-dried cherry tomatoes  
and tomato sauce*

**23 €**

**RAGU' DI CERVO E POLENTA**

*Pikalt hautatud hirveliha röstitud polentaga /  
Slow-cooked venison with roasted polenta*

**25 €**

**ENTRECOTE**

*Antrekoot punase veini kastmega (-300g) /  
Ribeye steak with red wine sauce (- 300g)*

**29 €**



## LISANDID / SIDES

### INSALATA FRESCA

*Värske salat / Fresh salad*

**5 €**

### VERDURE GRIGLIATE

*Grillitud köögiviljad / Grilled vegetables*

**5 €**

### PATATE AL ROSMARINO

*Rosmariinikartul / Rosemary potatoes*

**5 €**

### LA PATATE FRITTE

*Friikartul / French fries*

**5 €**

### POLENTA ARROSTO

*Polenta / Roasted polenta*

**5 €**





## MAGUSTOIDUD / DESSERTS

### TIRAMISU

*Tiramisu*

**8 €**

### SEMIFREDDO

*Itaalia magustoit Marsala, musta leiva ja jõhvikatega /  
Italian dessert with Marsala, black bread and cranberries*

**6 €**

### PASTICCIOTO LECCESE

*Pehme küpsis Amarena kirsiga /  
Pastry with Amarena cherry*

**6 €**

### CANTUCCI CON VIN SANTO

*Mandliküpsised dessertveiniga /  
Almond biscuits with dessert wine*

**9 €**

### AFFOGATO AL PISTACHIO

*Pistaatsiajäätis espressoga /  
Pistachio ice cream with espresso*

**9 €**

### GELATO

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

**4 €**