



DEGUSTATSIOONIMENÜÜ / TASTING MENU

ACCIUGHE BIANCHE

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

CARCIOFI ARROSTITI

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

RAVIOLI AL TARTUFO E RICOTTA

Ricotta-spinati-trühvli täidisega ravioolid Grana Padano juustu
ja võikastmega /
Ricotta-spinach-truffle filled ravioli with Grana Padano cheese
and butter sauce

GUANCIA DI MANZO

Madalküpsetatud veisepõsk rosmariinikartulitega /
Slow-cooked beef cheek with rosemary potatoes

PANNA COTTA

Panna cotta magustoit hooajalise marjamoosiga /
Panna cotta with seasonal berry compote

59€

VEINISOOVITUS / WINE PAIRING

KÜSI TEENINDAJALT / ASK FROM THE SERVER

32€



EELROAD / STARTERS

BRUSCHETTA

8€

Röstitud focaccia tomatisalsa, stracciatella ja rukolaga /
Roasted focaccia with tomato salsa, stracciatella and arugula

ACCIUGHE BIANCHE

10€

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

CRUDO DI SALMONE

15€

Kiirmarinaadis lõhe, yuzu ponzu, balsamico, oliiviõli, kapparite ja
marineeritud fenkoliga /
Lightly marinated salmon with yuzu ponzu, balsamico, olive oil, capers
and pickled fennel

VITELLO TONNATO

15€

Vasikalihalõigud röstitud kapparite, rukola, Grana Padano juustu ja
Tonnato kastmega /
Veal slices with roasted capers, arugula, Grana Padano cheese and
Tonnato sauce

CARPACCIO DI MANZO

16€

Marineeritud veisefileelõigud rukola, kapparite, yuzu, Grana Padano juustu ja
musta trühvliga /
Marinated beef fillet slices with arugula, capers, yuzu, Grana Padano cheese and
black truffle

BURRATA ALL' INSALATA

15€

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

CACCIUCCO

12€

Tomatine mereannisupp fenkoli, tšilli ja röstitud focacciaga /
Tomato-based seafood soup with fennel, chili and roasted focaccia

CARCIOFI ARROSTITI

14€

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

ANTIPASTO CON SALUMI

21€

Itaaliapärase suupistevalik sinkide ja juustudega kahele /
Italian style antipasti platter with hams and cheeses for two people

ANTIPASTO SENZA SALUMI

19€

Itaaliapärase suupistevalik juustude ja köögiviljadega kahele /
Italian style antipasti platter with cheeses and vegetables for two people



PASTA – RISOTO / PASTA – RISOTTO

Käsitööpasta / Handmade pasta

RAVIOLI AL TARTUFO E RICOTTA

16€

Ricotta-spinati-trühvli täidisega ravioolid Grana Padano juustu ja võikastmega /
Ricotta-spinach-truffle filled ravioli with Grana Padano cheese and butter sauce

LASAGNE AL FORNO

17€

Veisehakklihaga lasanje /
Lasagne with minced beef

TAGLIATELLE AI FRUTTI DI MARE

17€

Tagliatelled mereandide, kuivatatud tomatite ja tšilliga koorekes kastmes /
Tagliatelle with seafood, sun-dried tomatoes and chilli in a creamy sauce

TAGLIATELLE ALLA MARINARA

17€

Tagliatelled tiigerkreveltide, küüslaugu ja tšilliga tomati-koorekastmes /
Tagliatelle with tiger prawns, garlic and chilli in a tomato-creamy sauce

TAGLIATELLE ALLA CARBONARA AI CRU

15€

Tagliatelled peekoni, küüslaugu, Grana Padano juustu ja munakollasega koorekes kastmes /
Tagliatelle with bacon, garlic, Grana Padano cheese and egg yolk in a creamy sauce

GNOCCHI ALLA DIAVOLA

15€

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

GNOCCHI AI QUATTRO FORMAGGI

15€

Gnocchid nelja erineva juustuga /
Gnocchi with four cheeses

RISOTTO AL TARTUFO

17€

Risoto hooajaliste seente, Grana Padano juustu ja trühvliga /
Risotto with seasonal mushrooms, Grana Padano cheese and truffle

LISANDID / EXTRAS

Grana Padano juust / Grana Padano cheese (50g)	2€
Tiigerkrevelt / Tiger prawn (1pcs)	2€
Veiselihalõigud / beef fillet slices (50g)	5€

Pasta saadaval gluteenivabana / Pasta available gluten-free



PEAROOG / MAIN COURSE

PARMIGIANA DI MELANZANE 17€

Kihiline roog baklažaani, tomatikastme, mozzarella ja Grana Padano juustuga /
Layered dish with eggplant, tomato sauce, mozzarella and Grana Padano cheese

POLLO MILANESE 19€

Panko paneeringus röstitud kanaliha šnitset bagna cauda kastme ja värske salatiga /
Panko-crusted chicken schnitzel with bagna cauda sauce and fresh salad

PESCE INTERO ARROSTO 23€

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

BACCALÁ 25€

Ahjus küpsetatud tursk poolkuivatatud kirsstomatite, kapparite,
tomatikastme ja värske salatiga /
Oven-baked cod with semi-dried cherry tomatoes, capers,
tomato sauce and fresh salad

GUANCIA DI MANZO 23€

Madalküpsetatud veisepõsk rosmariinikartulitega /
Slow-cooked beef cheek with rosemary potatoes

ENTRECOTE (200g) 29€

Grillitud antrekoot rosmariinikartulite ja punaveinikastmega /
Grilled entrecote steak with rosemary potatoes and red wine sauce

LISANDID / SIDE DISHES

INSALATA FRESCA 5€

Värske salat / Fresh salad

VERDURE GRIGLIATE 5€

Grillitud köögiviljad / Grilled vegetables

PATATE AL ROSMARINO 5€

Rosmariinikartul / Rosemary potatoes

PATATE FRITTE 5€

Friikartul / French fries

POLENTA GRIGLIATA 5€

Grillitud polenta / Grilled polenta



MAGUSTOIDUD / DESSERTS

TIRAMISU

8€

Tiramisu

PANNA COTTA (*laktoosivaba / lactose-free*)

6€

Panna cotta magustoit hooajalise marjamoosiga /
Panna cotta with seasonal berry compote

AFFOGATO AL PISTACHIO

9€

Pistaatsiajäätis espressoga /
Pistachio ice cream with espresso

CANTUCCI CON VIN SANTO

9€

Mandliküpsised Vin Santoga /
Almond biscuits with Vin Santo

GELATO

3€

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

LIMONE RIPIENO

6€

Sidruni sorbett (serveeritud sidrunikoores) /
Lemon sorbet (served in a lemon shell)



JOOGIMENÜÜ / BEVERAGE MENU

VEIN POKAALIGA/ WINE BY GLASS 15cl

VAHUVEINID / SPARKLING WINES

Spumante „Allungo“ Cuvée Millesimato Extra Dry, Soligo, Veneto	7€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	9€

VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra“, MezzaCorona, Vigneti delle Dolomiti IGT	7€
Sauvignon Blanc „I Classici“, Mezzacorona, Vigneti delle Dolomiti IGT	8€
Grillo, Feudo Arancio, Sicilia DOC	8€
Chardonnay, Feudo Arancio, Sicilia DOC	8€
Riesling „RK“ Feinherb, Reichsgraf von Kesselstatt, Mosel QbA, Germany	8€

ROOSA VEIN / ROSÉ WINES

Negroamaro Rosé “Sorani”, Masseria Surani, Puglia IGT	8€
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PUNASED VEINID / RED WINES

Pinot Nero, Castel Firmian, Trentino DOC	8€
Nero d'Avola Riserva, Feudo Arancio, Sicilia DOC	8€
Red Blend “Filorosso”, Castel Firmian, Vigneti delle Dolomiti IGT	8€
Sangiovese – Cabernet Sauvignon „Rompicollo“, Poggio al Tufo, Toscana IGT	9€
Merlot, Villa Chiopris, Friuli DOC	9€

DESSERT & KANGESTATUD VEIN / DESSERT & FORTIFIED WINE 8cl

Bianco Passito “Dorato”, Garofoli, Marche IGT	9€
Vin Santo del Chianti Classico DOC	9€
White Port Reserva, Van Zellers & Co, Douro 6cl	9€

MAJAVEIN / HOUSEWINE 15cl / 75cl

„Antica Osteria“ Bianco (Verdicchio, Trebbiano) VdT, Garofoli, Marche	6.50€/27€
„Antica Osteria“ Rosso (Montepulciano, Sangiovese)VdT, Garofoli, Marche	6.50€/27€



VEIN PUDELIGA / WINE BY BOTTLE

VÄIKESED PUDELID / DEMI BOUTEILLE 37,5cl

Charles Mignon Brut ler Cru Premium Reserve 18.75cl	22€
Waris-Hubert „Albescent“ Blanc de Blancs Grand Cru Extra-Brut	45€
Pinot Grigio, Livon, Collio DOC	30€
Verdicchio dei Castelli di Jesi Superiore “Macrina” DOC, Garofoli	27€
Riesling „Réserve“, Gustave Lorentz, Alsace AOC, France	27€
Chablis AOC, Garnier&Fils, Bourgogne, France	35€
Chianti Classico DOCG, Borgo Salcetano, Toscana	30€

CHAMPAGNE

Le Guedard “As100Blage” Brut NV	100€
Waris-Hubert „Albescent“ Blanc de Blancs Grand Cru Extra-Brut	85€
Pointillart Leroy “Descendance” Blanc de Noirs Brut 1er Cru	80€

VAHUVEINID / SPARKLING WINES

Spumante „Allungo” Cuvée Millesimato Extra Dry, Soligo, Veneto	35€
Prosecco Superiore di Valdobbiadene Brut „Col de Mez” DOCG, Soligo	41€
Rotari Cuvée 28+ Blanc de Blancs Brut, Mezzacorona, Trento DOC	43€
Alta Langa „Alasia” Blanc de Noirs Millesimato Brut Riserva DOCG, Il Cascinone	52€
Crémant d’Alsace AOC Brut, Gustave Lorentz, France	55€

ROOSAD VAHUVEINID / ROSÉ

Rotari „Cuvée 28+” Brut Rosé, Mezzacorona, Trento DOC	43€
Crémant de Limoux Rosé “Cuvée Emotion” Extra-Brut AOP, Antech, France	50€

ALKOHOLIVABAD VEINID / NON-ALCOHOLIC WINES

„Pierre Zero” BdB Brut, Pierre Chavin, FRA 20cl	9€
„Pierre Zero” Chardonnay, Pierre Chavin, FRA 20cl	9€
„Sinzero” Cabernet Sauvignon, Comercial DYP SPA, Maipo Valley, CHI 37,5cl	22€



VALGED VEINID / WHITE WINES

Pinot Grigio „Castel Pietra”, MezzaCorona, Vigneti delle Dolomiti IGT	33€
Sauvignon Blanc „I Classici”, Mezzacorona, Vigneti delle Dolomiti IGT	38€
Vermentino di Sardegna „Soprasole” DOC, Pala	43€
Gavi di Gavi „Alasia” DOCC, Il Cascinone, Piemonte	47€
Arneis Langhe „Blangé” DOC, Ceretto, Piemonte	55€
Grillo, Feudo Arancio, Sicilia DOC	37€
Chardonnay, Feudo Arancio, Sicilia DOC	38€
Carricante Etna Bianco DOC, Ammura, Sicilia	60€
Albariño, Pazo Señorans, Rías Baixas DO, Spain	53€
Sancerre AOC, Domaine de Terres Blanches, France	60€
Riesling Feinherb „RK”, Reichsgraf von Kesselstatt, Mosel QbA, Germany 100cl	50€

ROOSAD VEINID / ROSÉ WINES

Negroamaro Rosé „Sorani”, Masseria Surani, Puglia IGT	38€
“Mi Mi” Grande Réserve Rosé, Vins Bréban, Côtes de Provence AOP, FRA	45€

PUNASED VEINID / RED WINES

Pinot Nero, Castel Firmian, Trentino DOC	38€
Teroldego Rotaliano Superiore Riserva DOC, Castel Firmian, Trentino	40€
Red Blend “Filorosso”, Castel Firmian, Vigneti delle Dolomiti IGT	38€
Merlot, Villa Chiopris, Friuli DOC	43€
Valpolicella Ripasso Classico Superiore “Bure Alto” DOC, Villa Girardi	45€
Amarone della Valpolicella Classico DOCC, Villa Girardi	74€
Barbera D’Asti „Suri” DOCC, Villa Giada, Piemonte	43€
Barolo DOCC, Ceretto, Piemonte	95€
Sangiovese–Cabernet Sauvignon „Rompicollo”, Poggio al Tufo, Toscana IGT	43€
Chianti Classico DOCC, Borgo Salcetano, Toscana	49€
Brunello di Montalcino DOCC, Podere Casisano, Toscana	78€
Primitivo di Manduria „Heracles” DOC, Masseria Surani, Puglia	48€
Nero d’Avola Riserva, Feudo Arancio, Sicilia DOC	38€
Nerello Mascalese Etna Rosso DOC, Ammura, Sicilia	60€
Corimbo, Bodegas La Horra, Ribera del Duero DO, Spain	63€
Châteauneuf du Pape “Le Grand Pontal” AOC, Le Plan–des–Moines, France	82€
Château Croix de Labrie “Les Hauts de Labrie” St. Emilion Grand Cru AOC, France	71€
Hautes–Cotes de Beaune Rouge AOP, Henri Delagrange & Fils, France	62€

DESSERTVEINID / DESSERT WINES

Bianco Passito “Dorato”, Garofoli, Marche IGT 50cl	50€
Vin Santo del Chianti Classico DOC 50cl	50€
Moscato d’Asti DOCC, I Vinaioli di Santo Stefano, Piemonte, ITA 37.5cl	40€



KOKTEILID / COCKTAILS

Negroni	Gin, Garbata vermouth Rosso, Campari	10€
Cynar & Tonic	Cynar amaro, Indian tonic water	9€
Aperol Spritz	Aperol, sparkling wine, sparkling water	9€
Limoncello Spritz	Limoncello, sparkling wine, fresh lemon, sparkling water	9€
Hugo Spritz	Sparkling wine, elderflower syrup, lemon juice, sparkling water	9€
Old Tallinn Mule	Vana Tallinn, lemon juice, ginger beer	9€
Mojito	Rum, fresh mint, fresh lime, sugar syrup, sparkling water	9€
Gin & Tonic	Gin, Indian tonic water	9€
Espresso Martini	Vodka, Kahlua, espresso	10€

KUUMAD KOKTEILID / HOT COCKTAILS

Limoncello Hug	Limoncello, white wine, honey and spices	9€
Amaretto Coffee	Amaretto, coffee, whipped cream	9€
Glögg	Mulled wine (with alcohol / alcohol-free)	7€

MOKTEILID / MOCKTAILS

Alkoholivaba / alcohol-free

Limoncello Spritz	Limoncello, sparkling wine, lemon juice, sparkling water	8€
Hugo Spritz	Sparkling wine, elderflower syrup, fresh mint, sparkling water	8€
Virgin Mojito	Apple juice, fresh mint, fresh lime, sugar syrup, sparkling water	8€
Passion Brezza	Passion puree, elderflower tonic, lemon juice, sugar syrup	8€

MAJALIMONAAD / HOUSE LEMONADE

Lemon-Basil Lemonade	0.4l/1l	5€/8€
Pink Grapefruit Lemonade	0.4l/1l	5€/8€
Amareno Cherry Lemonade	0.4l/1l	5€/8€



KANGE ALKOHOL / SPIRITS 4cl

KONJAK & KALVADOS / COGNAC & CALVADOS

Hennessy VSOP, FRA	13€
Ragnaud Sabourin VSOP, FRA	15€
Ragnaud Sabourin Cognac XO No25, FRA	24€
Comte Louis de Lauriston Calvados VSOP, FRA	15€

GRAPPA

Nonino, Grappa Tradizione	7€
Nonino, Il Moscato di Grappa	9€
Nonino, Grappa Riserva „Antica Cuvee“ 5YO	15€
NONINO, CRU MONOVITIGNO PICOLIT	24€

RUMM / RUM

Diplomatico Reserva Exclusiva 12YO, VEN	9€
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TEKIILA / TEQUILA

Reserva Del Senor Tequila Blanco, MEX	8€
Reserva Del Senor Tequila Reposado, MEX	8€

VODKA / AKVAVIT

Elda M1 Coastal Vodka, EST	6€
SAXBY Akvavit, EST	8€
Grey Goose, FRA	9€

DZINN / GIN

Tanqueray London Dry, UK	8€
Hendrick's Gin, GBR	9€
Bunch Botanical Gin, ITA	11€



VISKI / WHISKEY

Makers Mark, USA	8€
Tullamore Dew, IRL	8€
Talisker 10 YO Single Malt, GBR	15€
Laphroaig Islay Single Malt 10YO, GBR	11€

LIKÖÖRID & ŠNAPPSID / LIQUEURS & SCHNAPPS

Fernet Branca, ITA	7€
Campari Bitter ITA	8€
Vermouth Garbata Conditum Paradoxum; Dry; Rosso, ITA 8cl	9€
Amaro Quintessentia Liquore, Nonino, ITA	9€
Vana Tallinn, EST	7€
Amaretto, ITA	7€
Sambuca, ITA	7€
Limoncello / Ratafia / Meloncello, ITA	7€
Baileys, IRL	7€

ÕLU JA SIIDER / BEER AND CIDER

Bitburger Premium Pils, Non Alco, DEU 0,0%	33cl	6€
Birra Moretti, ITA 4,6%	33cl	6€
Koch Gold, EST 4,7%	50cl	5€
Saku Hele, EST 5,2%	50cl	7€
Blond Munk Lager, EST 6,0%	50cl	7€
Must Nunn Dark Lager, EST 6,0%	50cl	7€
MULL Õunasiider, EST 5%	33cl	6€



KARASTUSJOOGID / SOFT DRINKS

Majavesi gaasita/ House water still 75cl	2€
Majavesi kerge gaasiga/ House water lightly sparkling 75cl	3€
Mineraalvesi Acqua Panna / Mineral water Acqua Panna 25cl / 75cl	3.50€/6€
Gaseeritud vesi S.Pellegrino / Sparkling water S.Pellegrino 25cl / 75cl	3.50€/6€
Compal mahl apelsini / tomati / õuna 20cl	3.50€
Compal juice orange / tomato / apple 20cl	
Coca-cola, Fanta, Sprite 25cl	3.50€
Ginger Beer 20cl	4€

KUUMAD JOOGID / HOT DRINKS

Kohv / Coffe	4€
Kofeiinivaba kohv / Decaf coffee	4€
Espresso	3€
Macchiato	3.50€
Topeltespresso / Doppio	5€
Kakao / Hot chocolate	5€
Cappuccino	5€
Caffe Latte	5.50€
Kannutee / Pot of tea	4€