CHARCUTERÍA

SPUNTINI

CHUPADEDOS OLIVES 6€
Spanish green olives seasoned with garlic

GORDAL OLIVES 6€
large & fleshy Spanish green olives

GUINDILLA PEPPERS 6€
sweet Basque chili peppers

SALUMI

SALUMI TOSCANA 9,90€

PROSCIUTTO CRUDO 9,90€

TRUFFLE SALAMI 10,90€

CHARCUTERIE 19,90€
sliced meats, cheese with jam, olives, fresh focaccia & olive oil

FORMAGGIO

CHEESE SELECTION 12€
selected Italian cheeses, marmalade & rosemary bisquits

BURRATA MOZZARELLA 10€
burrata mozzarellaa, rocket pesto & olive oil

PESCE

BOQUERONES 10€
white anchovies, red onion, salted lemon, olive oil & parsley

VENDACE 9,90€
vendace from Puruvesi, salted lemon & toasted bread

CALAMARI 10,40€
spiced calamari in Ragout sauce

PANE

FOCACCIA 6€
fresh baked focaccia & olive oil

Origin of meat products: Finland and other EU countries.

PIZZERÍA

CLASSICS

MARGHERITA
San Marzano tomatoes, fior di latte mozzarella, fresh basil, aged parmesan & evoo (vegan option available) 16€

HOT HONEY
roasted garlic purée, fior di latte mozzarella, tear drop peppers, peperoncino chili honey, fresh thyme & aged parmesan 18€

FUNGHI LA LA
truffle sour cream, lemon & thyme marinated shiitake and oyster mushrooms, lemon olive oil, fresh thyme & aged parmesan (vegan option available) 20€

PIHA PROVENÇAL
kale pesto, fior di latte mozzarella, fresh lamb´s lettuce and spinach, whipped ricotta, lemon olive oil & aged parmesan (vegan option available) 18€

PUTTANESCA
San Marzano tomatoes, fior di latte mozzarella, oregano, boquerones anchovies, riviera olives, garlic confit, roasted cherry tomatoes, lemon olive oil & chili flakes 20€

TOSCANA
San Marzano tomatoes, fior di latte mozzarella, Tuscan salumi, rocket pesto, aged parmesan & rocket cress. 20€

SALSICCIA NAPOLETANA
San Marzano tomatoes, fior di latte mozzarella, Neapolitan salsiccia salami, gorgonzola, garlic confit & basil purée 20€

PUEBLO ESCOBAR
San Marzano tomatoes, fior di latte mozzarella, oregano, pueblo chorizo, nduja, whipped ricotta, chili flakes & fresh basil 20€

AUTUNNO

MELANZANE PICCANTI
vodka sauce, fior di latte mozzarella, roasted aubergine, aged parmesan & hot agave frizzle (vegan option available) 18€

PUIKULA
juniper sour cream, fior di latte mozzarella, roasted Yukon Gold potatoes, pickled shallot onions, chives & cold-smoked pike roe 20€

R.A.G.U.
slow braised chuck steak ragu, lovage pesto & whipped goat´s cheese 20€

TRUFFLE MORTADELLA
San Marzano tomatoes, fior di latte mozzarella, truffle mortadella, burrata stracciatella, aged parmesan & crispy shallot onions 20€

EXTRA: garlic 2€, hot honey 2€, burrata mozzarella 2€, gorgonzola 2€, parmesan 2€, nduja 3€

Pizzas may include other ingredients than the ones mentioned on the menu. Please inform your allergies when placing your order.

DULCERÍA

DOLCI

TIRAMISU
Amaretto flavoured cake, coffee & mascarpone 10€

CHOCOLATE MOUSSE
dark chocolate mousse, chocolate soil & Lingue di Suocera bisquits 10€

GELATO
blueberry
dark chocolate (vegan)
limoncello sorbet (vegan) 6€

CHEESE SELECTION
selection of seasonal cheeses, quince marmalade & rosemary bisquits 12€

CAFFÉ&DIGESTIF

CAFFÉ
espresso	3,5€
americano	3,5€
cappuccino	5€
caffé latte	5,5€

DIGESTIF
Marcati Limoncello liquer	8€
Marcati Grappa Valpolicella / Marcati Grappa Riserva	10€
Del Professore Torino Rosso Vermouth	10€
The Helsinki Distilling Co. Three Belly´s Whiskey	16€
Château du Breuil VSOP Calvados	12€
Espresso Martini	12€