

## EELROAD

PRIMI PIATTO

<b>OLIVE PAZZO</b>  majaoliivid/tsitrus/rosmariin	8€
<b>MINIROOMA</b>  rooma salat/nduja õli/ pähkli crumble	7€
<b>BRUSCHETTAD</b>  tomatisalsa/anšoovis marineeritud suvikõrvits/burrata	3€/TK
<b>PICCANTE KURGID</b>  kurk/tšilli/aasia dressing	7€
<b>VEISETARTAR</b> veise välisfilee/pastinaak/basiiliku majonees/marineeritud sibul/ürdidressing	16€
<b>FRITITUD BAKLAŽAAN</b>  paneeritud baklažaan/roheline salsa / granaatõuna balsamico/parmesan	12€
<b>SEENE-TRÜHVLI ARANCINID</b>  puravik/arborio riis/trühvline koorekaste	12€
<b>FRITTO MISTO</b> kalmaarid/krevetid/sinimerekarbiha/ suitsukale majonees/sidrun	16€
<b>LAETUD CARBONARA FRIIKAD</b> friikartul/guanciale/carbonara kaste/ must pipar/parmesan	13€
<b>BURRATA SALAT</b>  burrata/tomat/basiilikuõli/vinnutatud oliiv/balsamico	14€
<b>C'EST LA VIE</b>  itaalia juustud-salaamid/oliivid/ artišokk	17€
<b>FESTA C'EST LA VIE</b>  itaalia juustud-salaamid/ bruschettad/oliivid/seene-trühvli arancinid/piccante kurk	59€




## PEAROOG

SECONDO PIATTO

<b>KREKETIRISOTO</b> krevetid/küüslauk/tomatikaste/ parmesan/nori-basiiliku krõps	17€
<b>PESTO-BURRATA RISOTO</b>  burrata/basiiliku pesto/röstpähklid/ sidrunikoor	16€
<b>PAZZO CARBONARA</b> pasta/guanciale seapõsk/60°muna/ pecorino/must pipar/parmesan	17€
<b>FRUTTI DI MARE</b> pasta/sinimerekarbid/krevetid/ veenuskarbid/ürdi-valge veini kaste	18€
<b>TRÜHVLI TORTELLINID</b> pasta/prosciutto crudo/trühvli- koorekaste/crudo crumble	16€
<b>SINIMEREKARBID &amp; KREKETID</b> sinimerekarbid/krevetid/ürdi-veinikaste Lisa juurde friikartulid + 4€.	18€
<b>KARILATSI FORELL</b> forell/spargel/võis praetud kale/ kalamarja kaste	24€
<b>VEISE VÄLISFILEE</b> veise välisfilee/ürdifriikad/trühvlikaste	32€
<b>MILANESE KRÖBEKANA</b> paneeritud kana/röstkartul/rooma salat/caesari majonees/ parmesan/munakollasegeel	22€

## LISANDID

CONTORINI

<b>FOCACCIA ÜRDIVÕIGA</b>  -  focaccia/nduja õli/parmesan	8€
<b>SAIAKORV</b>  focaccia oliivide ja rosmariiniga	3€

## PIZZA ROSSO

<b>MARGHERITA</b>  Pazzo marinara/mozzarella/parmesan/ basiilik	11€
<b>CRUDO BURRATA</b> Pazzo marinara/prosciutto crudo/ burrata/rukola/parmesan	17€
<b>CALABRESE ALLA PAZZO</b> Pazzo marinara/mozzarella/salaami inferno/oliivid/rosmariin/küüslauk	16€
<b>DIAVOLA</b>  Pazzo marinara/mozzarella/nduja/ marineeritud sibul/salsa verde	16€


## PIZZA BIANCA

<b>4 FORMAGGI</b>  gorgonzola/mozzarella/ parmesan/pecorino	15€
<b>CARBONARA</b> mozzarella/guanciale/carbonara kaste/must pipar/parmesan	16€
<b>TARTUFO FUNGHI</b>  mascarpone/mozzarella/austerservik/ trühvel/rukola/asiago juust	15€
<b>MORTADELLA</b> mozzarella/basiilikupesto/mortadella sink/röstpähklid	16€



## SUPP

ZUPPA

<b>TOMATISUPP</b>  tomati kreemsupp/kuivatatud oliivid/vinnutatud tomat/focaccia	8€
<b>MEREANNISUPP</b> sinimerekarbid/krevetid/veenuskarbid/ köögiviljanuudel/bisque	13€

## MAGUSTOIT


DOLCI

<b>TIRAMISU</b> mascarpone/vahukoor/savoiardi küpsis/amaretto/kakao	8€
<b>RABARBER &amp; PANNA COTTA</b> panna cotta/sous vide rabarber/ biscoff	8€
<b>ŠOKOLAADI CRÉMEUX</b> šokolaadi cremeux/marineeritud vaarikas ja kirss/besee	9€
<b>GELATO</b> küsi tänaseid maitseid	3€/PALL

*Küsi teenindajalt infot allergeenide, laktoosi ja gluteeni sisalduse kohta.*

## STARTERS

PRIMI PIATTO

**OLIVE PAZZO**  8€  
house olives/citrus/rosemary

**MINI ROMAINE LETTUCE**   7€  
romaine lettuce/nduja oil/nuts' crumble

**BRUSCHETTAS**  3€/PC  
tomatosalsa/anchovy  
marinated zucchini/burrata

**PICCANTE CUCUMBER**  7€  
cucumber/chilli/asian dressing

**BEEF TARTARE** 16€  
beef tenderloin/parsnip/basil  
mayonnaise/herb oil


**FRIED EGGPLANT**  12€  
breaded eggplant/green salsa/  
pomegranate balsamico/parmesan





**MUSHROOM-TRUFFLE ARANCINI**  12€  
porcini/arborio rice/truffle-cream  
sauce

**FRITTO MISTO** 16€  
calamari/shrimps/mussel meat/smoky  
cale mayo/lemon

**LOADED CARBONARA FRIES** 13€  
french fries/guanciale/carbonara  
sauce/black pepper/parmesan

**BURRATA SALAD**  14€  
burrata/tomato/basil oil/dried  
olives/balsamico

**C'EST LA VIE**  17€  
Italian cheese&salami/olives/  
artichoke

**FESTA C'EST LA VIE**     59€  
Italian cheese&salami/olives/  
artichoke/bruschettas/mushroom-  
truffle arancinis/piccante cucumber

## MAIN COURSE

SECONDO PIATTO

**SHRIMP RISOTTO** 17€  
tomato sauce/parmesan/shrimps/  
garlic/nori basil crisp

**PESTO-BURRATA RISOTTO**  16€  
burrata/basil pesto/roasted  
nuts/lemon peel

**PAZZO CARBONARA** 17€  
pasta/guanciale/60°egg/  
pecorino/black pepper/parmesan

**FRUTTI DI MARE** 18€  
pasta/mussels/shrimps/venus clams/  
herb-white wine sauce

**TRUFFLE TORTELLINIS** 16€  
pasta/prosciutto crudo/truffle cream  
sauce/crudo crumble

**MUSSELS & SHRIMPS** 18€  
mussels/shrimps/herb-white wine sauce  
Add french fries + 4€.

**KARILATSI TROUT** 24€  
trout/asparagus/butter kale/  
caviar sauce

**BEEF STEAK** 32€  
beef steak/herb fries/truffle sauce

**CHICKEN MILANESE** 22€  
breaded chicken/roasted  
potatoes/romaine lettuce/Caesar  
mayonnaise/parmesan/egg yolk gel

## SIDE DISH

CONTORINI

**HERB BUTTER FOCACCIA**    8€  
focaccia/nduja oil/parmesan


**BREAD BASKET**  3€  
focaccia with olives and rosemary

## PIZZA ROSSO

**MARGHERITA**  11€  
Pazzo marinara/mozzarella/parmesan/  
basil

**CRUDO BURRATA** 17€  
Pazzo marinara/prosciutto crudo/  
burrata/rucola/parmesan

**CALABRESE ALLA PAZZO** 16€  
Pazzo marinara/mozzarella/Salami  
Inferno/olives/rosemary/garlic

**DIAVOLA**  16€  
Pazzo marinara/mozzarella/'nduja/  
pickled onions/salsa verde

## PIZZA BIANCA

**4 FORMAGGI**  15€  
gorgonzola/mozzarella/  
parmesan/pecorino

**CARBONARA** 16€  
mozzarella/guanciale/carbonara  
sauce/black pepper/parmesan

**TARTUFO FUNGHI**  15€  
mascarpone/mozzarella/oyster  
mushroom/truffle/rucola/Asiago cheese

**MORTADELLA** 16€  
mozzarella/basil pesto/mortadella/  
roasted nuts



## SOUP

ZUPPA

**TOMATO SOUP**  8€  
tomato cream soup/dried olives/  
sun-dried tomato/basil oil/focaccia

**SEAFOOD SOUP** 13€  
mussels/shrimps/venus clams/  
vegetable noodles/bisque

## DESSERT

DOLCI

**TIRAMISU** 8€  
mascarpone/cream/amaretto/  
ladyfingers/cocoa

**RHUBARB & PANNA COTTA** 8€  
panna cotta/sous vide rhubarb/  
biscoff

**CHOCOLATE CRÉMEUX** 9€  
chocolate cremeux/marinated  
rasperry and cherry/meringue

**GELATO** 3€/SCOOP  
ask for today's flavors

*Ask the server for information about allergens, lactose, and gluten content.*