



Run by the same Italian since 1995

20 Years

1995-2015

Anniversary menu

Note:

**Valid Monday to Thursday and
only for guests with GP coupon/ad**

Starter/main course or main course/Dessert

2 dishes 225:-

Starters

Antipasto rustico

A variety of cured meats, mozzarella, vitello been toned, pickled vegetables, etc.

Cozze alla marinara

Mussels with garlic, white wine, parsley, fish stock and garlic toasted bread slices.

Main Course

Risotto ai funghi porcini

Risotto (Arborio rice) with porcini mushroom cream and fresh mushrooms, white wine, parsley and garlic.

Pappardelle in barca

Broad egg ribbon pasta with shredded beef, zucchini, tomato sauce, basil, cream and garlic.

Merluzzo alla livornese

Fried cod fillet with tomato sauce, olives, capers, white wine, oregano and garlic.
Served with boiled potatoes.

Saltinbocca all Sorrentina

Butter-fried lättpanerade (cornmeal) thin slices of veal fillet with white wine, tomato sauce, mozzarella, prosciutto and basil.
Served with rosemary potatoes.

Dessert

Panna cotta all vaniglia

Vanilla pudding

Strudel Tirolese con gelato alla vaniglia

Warm Apple Strudel with vanilla ice cream. (contains nuts)

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