



Run by the same Italian since 1995

Event menu

The menu is available in English in the restaurant.

Appetizers

CARPACCIO DI MANZO

Thinly sliced lemon marinated fillet of beef with olive oil, rucola lettuce, sliced Parmesan cheese and celery

174:-

PROSCIUTTO E MELONE

Thinly sliced

131:-

Egg pasta & Fresh Pasta

Durum pasta

Risotti/Minestre

Meat

Fish

Bambino/Children

VITELLO TONNATO E RUCOLA 135:-
Thinly sliced fillet of veal covered in a sauce made of tuna, caper, lemon and mayonnaise. Served on a bed of rucola lettuce.

MOZZARELLA CAPRESE (GF, S) 115:-
Sliced Mozzarella cheese served with sliced tomatoes, olive oil, oregano, basil and marinated peppers

BRUSCHETTA DELLA CASA 85:-
Toasted garlic bread with olive pate, Mozzarella cheese, rucola and diced tomatoes.

Egg pasta & Fresh Pasta

PAPPARDELLE AL FILETTO E TARTUFO 192:-
Large, flat egg-pasta with diced fillet of beef, Italian truffles, bacon parsley, garlic, fresh mushrooms and olive oil

TORTELLONI DI CARNE IN SALSIA CREMOLADA 168:-
Large tortelloni filled with meat served with bacon, cream, tomato sauce and basil.

PAPPARDELLE IN BARCA 166:-
Large, flat egg-pasta served with diced fillet of beef, zucchini, basil, cream and tomato sauce.

LASAGNA AL FORNO 145:-
Ugnsgratinerad, fresh pasta sheets with bechamel, Grana Padano cheese and beef minced meat sauce.

Durum pasta

PENNE ALLA DIAVOLA 170:-
Penne with shredded beef, tomato sauce, garlic, olive oil and basil.

TRENETTE ALL PORTOFINO (S) 168:-
Plate of spaghetti with pesto sauce, pine nuts, Sun-dried tomatoes, Grana Padano , diced potatoes and haricots verts.

PENNE NOSTRANE 158:-

Penne with diced chicken, red wine, homemade veal stock and fresh mushrooms.

PENNE AL SALMONE E VODKA

156:-

Penne with diced salmon fillet, white wine, cream, leeks, Roe & vodka.

SPAGHETTI PRIMAVERA (S)

146:-

Spaghetti with fresh vegetables (white wine, broth, garlic and olive oil).

SPAGHETTI ALLA CARBONARA

146:-

Spaghetti with bacon, egg yolk, cream, black pepper and fresh grated Grana Padano cheese.

SPAGHETTI ALLA BOLOGNESE (S)

135:-

Spaghetti with nötfärssås. Contains olive oil, garlic, onion and celery.

PENNE ALL'ARRABBIATA (stark) (S)

135:-

Penne with garlic, olive oil, chilli, tomato sauce and parsley.

Risotti/Minestre

RISOTTO DEL CONTADINO (GF)

149:-

Rice dish of Arborioris with mixed vegetables, onion, cream, green peas and Grana Padano.

Meat

FILETTO AL PEPE VERDE (GF)

285:-

Grilled fillet of beef served with green pepper sauce and rosemary-potatoes.

FILETTO DI MANZO DELLE DOLOMITI (GF, S)

285:-

Grilled fillet of beef with a sauce of wild berries, currant jelly, Brown and red wine sauce. Served with rosemary potatoes.

FILETTO DI MANZO ALLA BOSCAIOLA (GF)

285:-

Grilled Beef Tenderloin covered with parma ham. Served with red wine sauce, homemade veal stock, sauteed mushrooms and fried potatoes.

BLACK ANGUS ENTRECOTE

248:-

Grilled Black Angus Entrecôte with Béarnaise sauce and French fries.

SCALOPPINE DEL BUONGUSTAIO

260:-

Butter-fried lättpanerade (mais flour) thin slices of veal fillet with basil, prosciutto and pecorino cheese.

Served with rosemary potatoes.

PETTO DI TACCHINO AI PORCINI

243:-

Roast Turkey Breast with porcini mushroom sauce (contains garlic). Served with fried potatoes.

BOCCONCINI DI POLLO ALLA CIOCIARA

208:-

Oven baked chicken leg fillet rolled with Parma ham and fresh sage. Served with fried potatoes

Fish

GAMBERONI ALLA GRIGLIA (S) 289:-
Grilled King prawns with garlic mayonnaise. Served with mixed salad.

MERLUZZO ALLA LIVORNESE 266:-
Fried cod fillet with tomato sauce, olives, capers, white wine, oregano and garlic.
Served with boiled potatoes.

Bambino/Children

SALMONE AI FERRI 102:-
Grilled Salmon fillet with Hollandaise sauce and French fries.

FETTINA AI FERRI (GF) 102:-
Grilled fillet of beef with French fries and Bearnaise sauce.

TORTELLONI ALLA PANNA 72:-
Köttfyllda large tortelloni with cream, peas, cooked ham, and garlic.

SPAGHETTI ALLA BOLOGNESE 70:-
Spaghetti with nötfärssås. Contains olive oil, garlic, onion and celery.

SPAGHETTI ALLA CARBONARA 70:-
Spaghetti with bacon, egg yolk, black pepper, cream and fresh grated Grana Padano cheese.

LASAGNA AL FORNO 70:-
Ugnsgratinerad, fresh pasta sheets with bechamel, Grana Padano cheese and beef minced meat sauce.

POLPETTINE 70:-
Meatballs served with French fries.

SPAGHETTI AL POMODORO E POLPETTINE 70:-
Spaghetti with tomato sauce and meatballs.

SALSICCIOTTO 70:-
Hot dog served with French fries.

GELATO 34:-
Ice cream

SOFT DRINK, 24 cl 27:-

MILK, 24 cl 27:-

PEACH NECTAR, 24 cl 33:-

JUICE (Orange), 33 cl 33:-

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