



*Run by the same Italian since 1995*

## Event menu

(When large events are on in the city we have a reduced menu)

See our Group menu for groups over 8 persons.

GF = A gluten free dish

S = A course with less calories but just as good.

**Note!** We make reservations for changes in prices.

## Appetizers

<b>CARPACCIO DI MANZO (GF, S)</b> Thinly sliced lemon marinated fillet of beef with olive oil, rucola lettuce, sliced Parmesan cheese and celery	<b>164:-</b>
<b>CARPACCIO DI SALMONE AFFUMICATO (GF, S)</b> Thinly sliced lemon marinated smoked salmon served with olive oil, rucola lettuce, diced fresh tomatoes and sliced Parmesan Cheese	<b>161:-</b>
<b>VITELLO TONNATO E RUCCOLA</b> Thinly sliced fillet of veal covered in a sauce made of tuna, caper, lemon and mayonnaise. Served on a bed of rucola lettuce	<b>113:-</b>
<b>MOZZARELLA CAPRESE (GF, S)</b> Sliced Mozzarella cheese served with sliced tomatoes, olive oil, oregano, basil and marinated peppers	<b>106:-</b>
<b>BRUSCHETTA DELLA CASA</b> Toasted garlic bread with olive pate, Mozzarella cheese, rucola lettuce and diced tomatoes	<b>77:-</b>

## Egg pasta & Fresh Pasta

<b>PAPPADELLE AL FILETTO E TARTUFO</b> Large, flat egg-pasta with diced fillet of beef, Italian truffles, bacon parsley, garlic, fresh mushrooms and olive oil	<b>177:-</b>
<b>PAPPADELLE AL LIMONE E SCAMPI (S)</b> Large, flat egg-pasta with crayfish tails, lemon juice, white wine, rucola lettuce, olive oil and garlic	<b>169:-</b>
<b>TORTELLONI DI CARNE IN SALSIA CREMOLADA</b> Large tortelloni filled with meat served with bacon, cream, tomato sauce and basil	<b>155:-</b>

**PAPPARDELLE IN BARCA** 153:-  
Large, flat egg-pasta served with diced fillet of beef, zucchini, basil, cream and tomato sauce

**CANNELLONI DI CARNE** 138:-  
Cannelloni (pasta-rolls) filled with meat and vegetables, gratinated in a tomato sauce topped with mozzarella cheese

**LASAGNE AL FORNO** 133:-  
Oven-baked layers of fresh pasta with bechamel, parmesan cheese and meatsauce in between.

## Durum pasta

**TRENETTE IN SALSA PICCANTE** 167:-  
Flat spaghetti with crayfish tails, shrimps, broccoli and picant salsa sauce

**TRENETTE ALLA PORTOFINO (S)** 155:-  
Flat spaghetti with pesto sauce, pine kernels, sundried tomatoes, parmesan cheese, diced potatoes and french string beans

**PENNE AL POLLO E GORGONZOLA** 151:-  
Penne served with diced chicken and gorgonzola sauce

**PENNE AL SALMONE E VODKA** 144:-  
Penne with salmon, lump-fish roe, leek in white wine, vodka and cream sauce

**SPAGHETTI PRIMAVERA (S)** 134:-  
Spaghetti with garlic, olive oil, and fresh seasonal vegetables

**SPAGHETTI ALLA CARBONARA** 134:-  
Spaghetti served with Italian style bacon, egg, cream and black pepper

**SPAGHETTI ALLA BOLOGNESE (S)** 123:-  
Spaghetti with genuine meat-sauce

**PENNE ALL'ARRABBIATA (hot) (S)** 123:-  
Penne served with garlic, olive oil, piri-piri, tomato sauce and parsley

## Risotti/Minestre

**RISOTTO DEL CONTADINO (GF)** 137:-  
Italian rice dish (aborio rice) with mixed vegetables, onion, parmesan and cream

## Meat

**FILETTO AL PEPE VERDE (GF)** 261:-  
Grilled fillet of beef served with green pepper sauce and rosemary-potatoes

**FILETTO DI MANZO DELLE DOLOMITI (GF, S)** 261:-  
Grilled fillet of beef with redwine sauce made of red currant jelly and forrest berries. Served with rosemary potatoes

**FILETTO DI MANZO ALLA BOSCAIOLA (GF)** 264:-

Grilled fillet of beef served with sautéed mushrooms covered with Parma ham. Served with fried potatoes

**SALTIMBOCCA ALLA ROMANA (S)**

**230:-**

Thinly sliced fillet of veal lightly breaded, served with Parma ham, sage, white wine and veal stock. Served with rosemary-potatoes

**BISTECCA ALLA MONTANARA (GF)**

**224:-**

Grilled beef with mushrooms and karljoan-mushroom sauce. (garlic, onion, white wine, cream, veal stock and parsley) served with fried potatoes

**PETTO DI TACCHINO ALLE NOCI (GF)**

**221:-**

Grilled turkey breast with walnut sauce. Served with fried potatoes

**BOCCONCINI DI POLLO ALLA CIOCIARA**

**189:-**

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

## Fish

**PESCESPADA ALLA RAGUSANA (S)**

**260:-**

Breaded swordfish fillet fried in olive oil, lemon, white wine, garlic, vegetable bouillon, parsley. Served with boiled potatoes

**GAMBERONI ALLA GRIGLIA (S)**

**264:-**

Grilled giant shrimps with garlic sauce served with mixed salad

**FILETTI DI LUPO DI MARE (GF, S)**

**254:-**

Grilled fillet of catfish with white wine, garlic and lemon sauce and basil sauce. Served with fried potatoes. Contains large tiger shrimp

**TRANCIO DI SALMONE AL POMODORO FRESCO (S)**

**223:-**

Steamed fillet of salmon with a sauce of fresh tomatoes, garlic, parsley and olive oil. Served with boiled potatoes

## Bambino/Children

**FETTINA AI FERRI (GF)**

**92:-**

Grilled minute steak served with French fries

**TORTELLONI ALLA PANNA**

**70:-**

Large meat filled tortelloni with cream, peas, boiled ham and garlic

**SPAGHETTI ALLA BOLOGNESE**

**68:-**

Spaghetti with genuine meat sauce

**LASAGNE AL FORNO**

**68:-**

Oven baked layers of fresh pasta with Béchamel and meat sauce in between

**POLPETTINE**

**68:-**

Meatballs served with French fries

**SPAGHETTI AL POMODORO E POLPETTINE**

**68:-**

Spaghetti with tomato sauce and meatballs

<b>SALSICCOTTO</b> Hot dog served with French fries	<b>68:-</b>
<b>GELATO</b> Ice cream	<b>33:-</b>
<b>SOFT DRINK, 24 cl</b>	<b>25:-</b>
<b>MILK, 24 cl</b>	<b>23:-</b>
<b>PEACH NECTAR, 24 cl</b>	<b>31:-</b>
<b>JUICE (Orange), 33 cl</b>	<b>31:-</b>
<b>Water</b>	<b>0:-</b>

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