



Run by the same Italian since 1995

Group menu

Individual selections within the group.

The group menu applies if you are at least four people.

Please order the dishes at least one day in advance,
preferably by printing our **order form** or by email: info@pastaplus.se
For companies, we can also offer invoicing (30 days).

Price: (Pasta & Risotto) 2 courses 294 SEK / 3 courses 442 SEK (Meat & Fish) 2 courses 382 SEK / 3 courses 573 SEK

We also offer favorable prices on our aperitifs:

Prosecco 78 SEK/12 cl, Bellini 83 SEK/12cl, Franci 55 SEK/20 cl. Non alcoholic

STARTERS

1. MOZZARELLA CAPRESE

Buffalo mozzarella with tomatoes, olive oil and basil

2. CARPACCIO DI SALMONE AFFUMICATO

Thinly sliced lemon marinated smoked salmon with olive oil, arugula, diced fresh tomatoes and planed parmesan cheese

3. BRUSCHETTA DELLA CASA

Garlic roasted toast with olive paté, mozzarella, arugula and garlic tomatoes

MAIN COURSES

4. PAPPARDELLE AL FILETTO E TARTUFO

Wide egg pasta noodles with beef tenderloin, Italian truffle paté, red wine and self-cooked meat stock, bacon, parsley, olive oil, garlic and fresh mushrooms

5. RISOTTO AI FUNGHI

Arborio rice with cep and mushrooms is prepared with lactos-free cream, Parmesan, olive oil and white wine

6. SPAGHETTI PRIMAVERA

Spaghetti with fresh vegetables, white wine, garlic, bouillon and olive oil

7. TRANCIO DI SALMONE AL POMODORO FRESCO

Fried boneless salmon butterfly with a sauce of fresh tomatoes, capers, garlic, parsley and olive oil. Served with sliced potatoes.

8. SALTIMBOCCA ALLA ROMANA

Fried and lightly breaded thin slices of veal thighs with parma ham, white wine and sage. Served with potato wedges.

9. FILETTO AL PEPE VERDE

Grilled beef tenderloin with green pepper sauce. Served with sliced potatoes.

DESSERTS

10. TIRAMISÚ

Hom made Italian dessert with coffee liqueur, mascarpone cheese, savoiardi biscuits and cacao.

11. PANNA COTTA ALLA VANIGLIA

Homemade italian vanilla pudding served with a berry compote. Contains Sambuca liqueur.

