



Run by the same Italian since 1995

Groupmenu

Valid for groups of at least 4 persons

Free selection of courses.

Valid only when pre-ordered at least one day in advance,
preferably via email: info@pastaplus.se
or fax: 031-18 31 60.

Price:

2 courses sek. 325:-

3 courses sek. 375:-

4 courses sek. 425:-

Aperitif included

Aperitivo Bellini: (always included)

(sparkling wine with peach juice) or non alcoholic version

STARTERS

Vitello tonnato e rucola:

Thinly sliced fillet of veal covered in a sauce made of tune, caper, lemon and mayonnaise. Served on a bed of rucola lattuce.

Mozzarella caprese:

Sliced mozzarella cheese served with sliced tomatoes, olive oil, oregano, basil and pepper marinated in olive oil

Carpaccio di salmone:

Thinly sliced lemon marinated smoked salmon served with olive oil, rucola lettuce, diced fresh tomatoes and sliced parmesan cheese

Bruschetta della casa:

Toasted garlic bread with olive pate, mozzarella cheese, rucola lettuce and sliced tomatoes

PASTA

Pappardelle al filetto e tartufo:

Large, flat egg pasta with sliced fillet of beef, Italian truffle, bacon, parsley, garlic, fresh mushrooms and olive oil

Pappardelle al limone e scampi:

Large, flat egg pasta with crayfish tails, lemon juice, white wine, rucola lettuce, olive oil and garlic

Spaghetti primavera:

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

Penne nostrane

Penne with chicken breast strips, red wine sauce and fresh mushrooms.

MAIN COURSE

Filetto lupo di mare:

Grilled fillet of catfish with white wine, garlic and lemon sauce. Served with fried potatoes.

Salmone al pepe rosa:

Broiled boneless salmon cutlet with pink pepper sauce.

Served with boiled potatoes.

Scaloppine buongustaio:

Lightly breaded veal cutlets broiled in butter with basil, Parma ham and pecorino.

Served with rosemary-potatoes

Bocconcini di pollo:

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

Filetto al pepe verde:

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

Filetto di manzo alla boscaiola:

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

DESSERTS

Tiramisú:

Italian dessert with coffee liqueur, mascarpone cheese, savoiardi biscuits, zabaione sauce and cacao

Tartufo classico:

Egg vanilla and chocolate ice-cream with chocolate sauce and cacao

Mousse al limone:

Italian lemon mousse