

TICKET TO ITALY 65€

Cicchetti tarjoillaan koko pöydälle, valitse yksi antipasto, yksi pasta ja yksi dolce.

CICCHETTI

Kolme erilaista venetsialaistyylistä pientä alkupalaa, jotka tarjoillaan ennen antipastoa.

ANTIPASTI

Caponata (G, VEGAANINEN)

Paistettua munakoisoa, San Marzanon -tomatteja, selleriä, sipulia ja kapriksia sweet & sour seoksessa.

Tarjoillaan paahdettujen pinjansiementen ja persiljan kera.

tai

Arancini con asparagi e piselli (KASVIS)

Friteerattuja risottopalloja parsan ja herneiden kera. Tarjoillaan parmesaanikastikkeen kanssa.

tai

Tartare di manzo

Suomalaista härkää maustettuna ekstra-neitsytoliiviöljyllä, suolalla, mustapippurilla, Castelmagno-juustolla IGP (Piemontelainen luolassa kypsytetty puolikova juusto) ja hasselpähkinällä.

SECONDI

Mix di salsicce con porri arrosto (G)

Valikoima makkaroita. Itsetehtyä mausteista sianlihamakkaraa ndujalla sekä itsetehtyä luganica-makkaraa, joka on valmistettu sianlihasta ja maustettu valkosipulilla ja persiljalla. Tarjoillaan paahdetun purjon kera.

tai

Polpo & Ceci (G)

Hitaasti kypsennettyä ja grillattua mustekalaa kikherneillä, paahdetuilla tomaateilla, valkosipulilla ja basilikalla.

tai

Parmigiana di melanzane (KASVIS)

Lasagnetyllinen munakoisovuoka mozzarellalla, tomaattilla sekä parmesaanilla.

DOLCI:

Bonet

Itsetehtyä amarettikekseillä, Disaronno-liköörillä ja kahvilla maustettua suklaavanukasta.

tai

Gelato Artigianale from Gelato Club (G, vegaaninen suklaa)

Klassista italialaista pistaasi- ja tumma suklaajäätelöä.

tai

Tiramisu

Kahvilla maustettu jälkiruoka savoiardi-kekseillä ja mascarponella.

LOCANDA SCAPPI 56€

Cicchetti served for the whole table, choose one Antipasto, one Pasta and one Dolce.

CICCHETTI

Three different Venetian style small snacks served as an aperitif before the antipasto

ANTIPASTI

Caponata (GF, VEGAN)

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers served with toasted pine nuts and parsley.

or

Arancini con asparagi e piselli (VEGETARIAN)

Deep fried rice balls with asparagus and peas. Served with parmesan cheese sauce.

or

Tartare di manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, Castelmagno cheese IGP (semi-hard cheese from Piedmont, aged in a cave) and hazelnut.

PASTA

Risotto radicchio, salsiccia & taleggio (myös vegaanisena, GF)

Risotto with radicchio, homemade sausage and taleggio cheese.

or

Tagliolino in forma (VEGETARIAN)

Handmade tagliolini pasta, seasoned with butter and parmesan, served in a cheese wheel.

or

Gemelli al pesto al prezzemolo e noci (VEGETARIAN)

Handmade gemelli pasta served with walnuts and parsley pesto.

DOLCI

Bonet

Homemade chocolate pudding made with amaretti biscuits, Disaronno (liquor) and coffee.

or

Gelato Artigianale from Gelato Club (GF, chocolate is vegan)

Classic artisan Italian pistachio and dark chocolate ice cream.

or

Tiramisu

Coffee-flavoured dessert with savoiardi biscuits and mascarpone.

KIDS MENU 16 €

Gemelli al pomodoro

Homemade gemelli pasta served with tomato sauce.

or

Cotoletta alla Milanese con patatine

Breaded pork cutlet served with fries

or

Gelato Artigianale from Gelato Club

Classic artisan Italian vanilla and dark chocolate ice cream.

TICKET TO ITALY 65€

Choose one antipasto, one pasta and one dolce. Cicchetti served for the whole table.

CICCHETTI

Three different Venetian style small snacks served as an apertif before the antipasto.

ANTIPASTI

Caponata (GF, VEGAN)

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion and capers. Served with toasted pine nuts and parsley.

or

Arancini con asparagi e piselli (Vegetarian)

Deep fried rice balls with asparagus and peas. Served with parmesan cheese sauce.

or

Tartare di manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, Castelmagno cheese IGP (semi-hard cheese from Piedmont, aged in cave) and hazelnut.

SECONDI

Mix di salsicce con porri arrosto (GF)

*Mix of homemade spicy pork sausage with nduja and homemade “luganica” sausage made with pork, garlic, and parsley.
All served with roasted leek*

or

Polpo & Ceci (GF)

Slow cooked grilled Octopus served with chickpeas, roast tomatoes, garlic and basil.

or

Parmigiana di melanzane (VEGETARIAN)

Lasagna style aubergine dish with mozzarella, tomatoes and parmesan.

DOLCI

Bonnet

Homemade chocolate pudding made with amaretti biscuits, Disaronno liquor and coffee.

or

Gelato Artigianale from Gelato Club (GF, chocolate is vegan)

Classic artisan Italian pistachio and dark chocolate ice cream.

or

Tiramisu

Coffee-flavored dessert with savoiardi biscuits and mascarpone.

LOCANDA SCAPPI 56€

Choose one antipasto, one pasta and one dolce. Cicchetti served for the whole table.

CICCHETTI

Three different Venetian style small snacks served as an apertif before the antipasto.

ANTIPASTI

Caponata (GF, VEGAN)

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion and capers. Served with toasted pine nuts and parsley.

or

Arancini con asparagi e piselli (VEGETARIAN)

Deep fried rice balls with asparagus and peas. Served with parmesan cheese sauce.

or

Tartare di manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, Castelmagno cheese IGP (semi-hard cheese from Piedmont, aged in cave) and hazelnut.

PASTA

Risotto radicchio, salsiccia & taleggio (GF, vegan option available)

Risotto with radicchio, homemade sausage and taleggio cheese.

or

Tagliolino in forma (VEGETARIAN)

Handmade tagliolini pasta, seasoned with butter and parmesan served in the cheese wheel.

or

Gemelli al pesto al prezzemolo e noci (VEGETARIAN)

Handmade gemelli pasta served with walnuts and parsley pesto.

DOLCI

Bonet

Homemade chocolate pudding made with amaretti biscuits, Disaronno liquor and coffee.

or

Gelato Artigianale from Gelato Club (GF, chocolate is vegan)

Classic artisan Italian pistachio and dark chocolate ice cream.

or

Tiramisu

Coffee-flavored dessert with savoiardi biscuits and mascarpone.

KIDS MENU 16 €

Gemelli al pomodoro

Homemade gemelli pasta served with tomato sauce

or

Cotoletta alla Milanese con patatine

Breaded pork cutlet served with fries

Gelato Artigianale from Gelato Club

Classic artisan Italian vanilla and dark chocolate ice cream.