

## Cold Starters

**Vitello tonnato** - Thin slices of beef, covered with mayonnaise sauce, capers and tuna

**Roast beef** - Tender, pink beef in thin slices cooked on a low flame.

**Affettato italiano** - Italian ham and salami

**Carpaccio mediterranean** - Cooked, smoked ham of beef with chopped tomatoes, balsamic vinegar from Modena, olive oil, fresh basil.

**Prosciutto DOP of Parma** - Ham from Parma/Italy, with melon (season)

**Arrosto di maiale** - Thin slices from Roast pork with mustard cream, served on salad

**Caprino fresco** - Fresh goat's milk cheese with marinate courgettes

**Caprese** - Mozzarella, tomatoes, fresh basil; **Choice: GARILC**

**Pomodoro ripieno** - Fresh tomato, filled with fresh vegetable, mayonnaise sauce and tuna

**Insalata di arance** - Salad with fresh oranges

**Insalata Pastahouse** - **Salad** with fresh lettuce, cheese, cooked eggs, tomatoes etc.  
**choice:** cooked ham pork or chicken, tuna, garlic, onion

**Insalata mista** - **Mix salad** with fresh lettuce, tomatoes etc **choice:** garlic, onion

**Pasta insalata** - **Pasta** salad with fresh tomato, courgettes, green olives, mozzarella,

**To your choice:** cooked ham of pork or tuna, garlic, onion

**Bresaola carpaccio** - on fresh salad with pieces of parmesan (**dry beef, only 2% fat**)

**Bresaola ripieno** - Slices of Bresaola, filled with fresh cheese (**dry beef, only 2% fat**)

**New\*\* Piedmont** - warm sauce from anchovy, garlic, olive oil served with fresh vegetables

**Antipasto Vegetariano** - vegetarian starter with different vegetables

**Tagliata di filetto (carpaccio classico)**

Fresh raw fillet of beef, cut by hand, with pieces of parmesan and rocket

**Pastahouse Spezial** Dish with different starters (8 - 10)

## Warm Starters

**Focaccia italiana** - Garlic Pizza with rosemary, olive oil garlic

**Pizza frita** - Pizza in 4 pieces, filled with cheese, ham, salami and deep fried

**Fonduta** - **Cheese Fondue** served with boiled potatoes

**Fonduta tartuffo** - **Cheese Fondue + truffles oil** served with boiled potatoes

**Mozzarella frita** - Mozzarella coated in breadcrumbs and deep fried with small salad

**Frittata (omelette)** - Bacon and potatoes or ham and courgettes **choice: garlic onion**

**Minestrone italiano** - **thick vegetable soup** only with fresh vegetables

**Sardine fritto** - **Fresh Sardines** coated in breadcrumbs and deep fried (**only Thurs-Sunday**)

**Sauté di Vongole e scampi** - Sauté with clam and prawn, with garlic, tomato

**Verdura in pastella** - fresh vegetable in beer-batter and deep fried

## The Pasta - like a main course

Home made : Tagliatelle Tagliolini, Lasagne, Cannelloni, Gnocchi, Ravioli,

Spaghetti carbonara – Spaghetti with egg, Parmesan cheese and bacon ( without cream)

**Penne Gorgonzola** – Penne with Italian blue cheese

**Penne panna/prosciutto** - Penne with cream and boiled ham

**Ravioli meat or vegetable** cream and boiled ham

### The sauces and the preparation for the different kinds of pasta

**Bolognese ( Ragú )**. sauce with lean of veal and meat of pork and tomatoes.

**Tomato** - Classic tomato sauce with fresh basil

**Matriciana** - tomatoes, black olives, capers and bacon

**Tonno** – Tuna, black olives and tomato, garlic

**Pica**- olive oil, garlic and red peppers, capers, fresh tomato

**Arrabiata** – spicy tomato sauce with garlic and black olives

**Napoli** – tomato and basil with mozzarella

**Zucchini** – fresh courgettes, garlic and fresh cheese

**Vegetable** – fresh vegetable like aubergines, peppers, courgettes, etc. tomatoes

**Pesto** – olive oil, pine nuts, Parmesan cheese and fresh basil

**Burro** - melted butter with fresh save,

**You can use this Pasta type:**

**with Tagliatelle or Tagliolini or Spaghetti or Penne (short Pasta)**

### Special pasta dishes:

**Ravioli : meat** – filled with meat; **vegetable** – fresh spinach and cheese (sauces see on the top)

**Lasagne** (15min) The classic Lasagne with meat and béchamel sauce

**Lasagne Pesto** (15min) Lasagne with Pesto and tomato

**Canneloni** (15 min) – au gratin with béchamel sauce or tomato sauce (also mix tom + bech.)

**Meat** – canneloni filled with meat ; **vegetable** – fresh spinach and cheese.

**Ravioli in brodo** – meat Ravioli in clear soup

**Gnocchi** - home made potatoes gnocchi - sauces see on the top

**truffles olive oil** - Ravioli or Tagliatelle with Truffel Oil

**Tagliatelle fughi with mushroom ( porcini) choice:** with cream

**Tagliatelle Toscana** aubergines, tomato, garlic and fresh fillet of beef cut by hand Chianti

**Tagliatelle Aosta** with porcini mushrooms, garlic, cream and sucking calf

**Tagliatelle Romana** with Artichokes , garlic, smoked ham from Trento

**\*\*New-Tagliatelle oca** - Tagliatelle with fresh goose breast and pieces from orange

**\*\*New-Ravioli Funduta** Ravioli meat/vegetable with Cheese - Fondue

**\*\*New-Ravioli Funduta /Tarfuffo** Ravioli meat/vegetable with Cheese - Fondue +Truffeloil

### Fish pasta dishes :

**Salmone** – tagliolini with light béchamel sauce and smoked salmon

**New\*\*Cannelloni Salmone** filled with fresh salmon , béchamel sauce (only Thurs.- Sunday)

**Spaghetti e gambas** - Prawn, garlic parsley choice: spicy, with Brandy

**Spaghetti alle vongole** - with fresh clam, tomato and garlic

**Spaghetti acciughe** - with anchovy, garlic Choice: spicy

**Tagliatelle Amalfi** with PRAWN tomato, courgettes and garlic

**New\*\*Carbonara pesce** - Spaghetti with smoked SWORD FISH , egg, onions, rocket

**New\*\*Penne salmone** - Penn with fresh Salmon, aubergines ( \*\*only Thurs. - Sunday)

**Tagliatelle Terra/Mare** with porcini mushrooms, garlic and Prawn

## **Different Main courses**

**Italians Risotto ( Time ca. 40 Min.) min. 2 Person- price for person**

**Risotto ai 4 Formaggi - Risotto 4 different cheese**

**Risotto ai Funghi - Risotto with mushroom**

**Risotto al Ragù - Risotto with bolognese sauce**

**Risotto alle verdure - Risotto with fresh vegetable**

**Risotto al pesce - Risotto with fresh fish ( Thurs .- Sunday)**

**Minestrone italiano** thick vegetable soup only with fresh vegetables

## **Main course with meat**

**Petti di pollo ( chicken breast )** side dish: tagliatelle, or potatoes on lemon - or white wine sauce, or coated in breadcrumbs and deep fried

**Ossobuco alla milanese** marrow-bone prepare in classic art. Stewed with fresh vegetable side dish: potatoes or tagliatelle

**Fettine di vitello – minute steak form sucking calf (veal)**

on lemon - or white wine sauce, or la Milanese (coated in breadcrumbs and deep fried ) side dish: tagliatelle in butter sauce , or potatoes

**Vitello con funghi – Veal with porcini mushroom**

side dish: tagliatelle in butter sauce , or potatoes

**saltimbocca alla romana – (veal) with Parma ham and sage**

side dish: tagliatelle in butter sauce or potatoes

**Costolette di agnello Lamb cutlet** coated in breadcrumbs or nature deep fried side dish : salad, or tagliatelle in butter sauce , or potatoes

## **with Fish only from Thursday to Sunday**

**Filetto di dorata in crosta di patate**

Fillet from Dorata in potatoes - crust

**Filetto salmone al acqua pazza** **Special Pastahouse**

Fillet from salmon prepare in special Italian art. Boiled and served with fresh vegetables. Very light and mild.

**Home made: Tiramisù**

**Home made: Panna cotta**

**Mushroom** : The stem is cream ice and the head chocolate ice

**Casata pistacchio** Cream and pistachio ice with candied fruits

**Home made Ice Cream: with Lemoncello, or Tia Maria, or Amaretto, Cheese (Parmesan and or Gorgonzola)**

**7% V.A.T. not included**

All our dishes and desserts are daily made. Therefore, it is possible that they are not always available. We thank you for understanding. Thanks a lot and have a good meal! –

**Your Pastahouse Phone: 966 491 898 or 661746627**

## **La Pizza** by Pasthouse Real home made Pizza with natural 36 hours levitation

### The classic Italian PIZZA's

- 1 **Margherita\*** Tomatoes, mozzarella, oregano and fresh basil
- 2 **Pugliese\*** Tomatoes, mozzarella, onions, oregano and Parmesan cheese
- 3 **Napoletana\*** Tomatoes, mozzarella, anchovy, oregano
- 4 **Ham** Tomatoes, Mozzarella, cooked ham, Oregano
- 5 **Ham and mushrooms** Tomatoes, Mozzarella, cooked ham, mushrooms
- 6 **Mushrooms -** Tomatoes, Mozzarella, mushrooms, Parmesan cheese
- 7 **Tuna\*** Tomatoes, Mozzarella, tuna, black olives, Oregano
- 8 **Gorgonzola** Tomatoes, Gorgonzola DOP with fresh rocket
- 9 **Salami\*** Tomatoes, Mozzarella, Italian Salami
- 10 **Capricciosa** Tomatoes, Mozzarella, mushrooms, ham, artichokes, black olive
- 11 **Salami + mushrooms\*** Tomatoes, Mozzarella, Italian Salami, mushrooms
- 12 **Bacon + mushrooms\*** Tomatoes, Mozzarella, Bacon, mushrooms
- 13 **Vegetable\***, parmesan.
- 14 **Vege.-+Cheese\*** Tomat., courgettes, aubergines, artichokes choice: garlic, onions
- 15 **Caprese** Fresh tomatoes, Mozzarella, black olive, Oregano, fresh basil
- 16 **Pesto** Tomatoes, Pesto and Parmesan cheese
- 17 **Rustica** Tomatoes, Mozzarella, cooked smoked ham from beef, Parmesan cheese
- 18 **Pineapple** Tomatoes, mozzarella, cooked ham, pineapple
- 19 **Chicken \*** Tomatoes, Mozzarella, pieces from fresh chicken and rocket
- 20 **Salami, Ham, Bacon, Mushrooms \*** Tomatoes, Mozzarella
- 21 **Pastahouse special \*** Taleggio (mild Italian Cheese), Bresaola, Parma ham, rocket

### The creative Pizza from Pastahouse

- 30 **4 cheeses** Mozzarella, Gorgonzola, Taleggio (mild cheese), Parmesan and fresh rocket
- 31 **Asparagus** Béchamel, Mozzarella, fresh green asparagus, Parmesan cheese
- 32 **Parma** Fresh Tomatoes, Mozzarella, Parma ham, Rocket and Parmesan cheese
- 33 **Bresaola** Parmesan cheese, Bresaola, fresh rocket
- 34 **Goat's cheese\*** Tomatoes, fresh goat's milk cheese and rocket
- 35 **Trento** Mozzarella, cooked smoked ham from beef, Parmesan cheese, Bacon
- 36 **Tirolo** Taleggio (mild cheese), smoked ham from pork, Parmesan cheese, rocket
- 37 **Genova\*** Tomatoes, Pesto and fresh goat's milk cheese
- 38 **Siena\*** Tomatoes, fresh raw fillet of beef, garlic, parmesan cheese, rocket
- 39 **India** to choice: pineapple Béchamel, Curry, garlic, pieces fresh chicken, parmesan
- 40 **Tutto meat\*** Tomatoes, garlic, black olives, pieces from fresh chicken and raw fillet of beef cut by hand, parmesan cheese, rocket
  
- 50 **Sarda\*** Tomatoes, fresh sardines, garlic, rocket
- 51 **Shrimps** Béchamel, Shrimps, fresh courgettes with garlic
- 52 **Salmon and Shrimps** Béchamel, smoked salmon and shrimp
- 53 **Salmon** Béchamel, smoked salmon, garlic
- 54 **Oslo** Tomatoes, FRESH SALMON, mozzarella, garlic, rucola

\*also possible with spicy tomatoes – sauce (garlic, black olives, onions)

#### Possible products for the condiment from the pizza

Olive (black or green) .-or capers.- or onions.-

Ham.- or Bacon.- or cheese.- or anchovy .- or Rocket.- or Egg .- or mushrooms.- pineapple

Take away : Ask for our take away – we use special case. Your pizza takes for 15 minutes

a temperature from 70°C. Full taste and pleasures for your PIZZA at home,

**VAT 7% not included.**