



La Pasta

Indulge in a taste of Italy at La Pasta, restaurant built around dishes with a distinct character. Carefully selected ingredients come together to celebrate the richness of authentic Italian flavours.

Dobar tek!



local product



gluten free



lactose free



vegan dish



vegeterian dish



contains nuts



contains pork

APPETIZERS

(for one person or to share with several people)

- | | |
|---|----|
| TUNA | 16 |
| <i>Bruschetta alla romana with tuna crudo</i> | |
| PIZZA BREAD WITH ADRIATIC FLOWER OF SALT  | 14 |
| <i>Served with stracciatella and pistachio dip, spicy tomato salsa, olive tapenade</i> | |
| FOCACCIA WITH AROMATIZED EVOO   | 15 |
| <i>Datterini tomato salsa, EVOO with aged aceto balsamico, flavoured with aromatic herbs</i> | |
| ANTIPASTO MISTO (served for two)   | 28 |
| <i>Bresaola, mortadella, prosciutto crudo and Milanese salami, served with selection of Italian cheeses, marinated vegetables, onion jam, marinated olives, roasted garlic crostini</i> | |

FRITTI

- | | |
|--|----|
| CRISPY MOZZARELLA | 14 |
| <i>Fried mozzarella served with marinara sauce</i> | |
| FRIED RAVIOLI | 14 |
| <i>Cheese and spinach stuffed ravioli, 'nduja and ricotta dip, pine nuts</i> | |
| FRITTO MISTO | 18 |
| <i>Squid, white fish, prawns and crispy vegetable fritters, garlic and parsley aioli</i> | |

SOUP

MINISTRONE SOUP V

9

*Rich and healthy vegetable soup with pasta and basil pesto
(can be prepared as vegan)*

SALADS

INSALATA DI BURRATA V

19

*Confit tomatoes, basil, cipollini, zucchini, pepperoncini, croutons,
essence of summer herbs and vegetables*

SHRIMP CAPPONADA ☒ ☒

18

*Tomatoes, avocado, cucumbers, onion, roasted bread with Plavac wine
vinaigrette*

PRIMAVERA TOSCANA ☒ ☒ 🌱

15

*Mixed leafy salads, mushrooms, tomatoes, basil, mint, chickpeas,
artichokes, cipollini, lemon dressing*

WITH ADDED CHICKEN ☒ ☒

18

ENTRÉES

BISTECCA CAPRESE 🍴	39
<i>Medium roasted beef bistecca with arugula, tomato, basil pesto, mozzarella, balsamic sauce</i>	
VEAL PICCATA 🍴	28
<i>Veal with lemon-caper sauce served with potatoes</i>	
TUNA STEAK 🍴	28
<i>Served with black Venere rice, roasted aubergine and San Marzano tomato</i>	

PASTA & RISOTTO

FRUTTI DI MARE 🍴 LOCAL PRODUCE	25
<i>Rich homemade marinara sauce, spaghetti, fresh clams, prawns, squid</i>	
AGLIO E OLIO WITH SHRIMP AND PEPPERONCINI	28
<i>Spinach tagliatelle, EVOO, garlic, shrimp, pepperoncini</i>	
AMATRICIANA 🍴	19
<i>Fileja pasta, spicy marinara sauce with guanciale and pecorino cheese</i>	
BOLOGNESE	22
<i>Rich homemade beef ragù, fresh fettuccine, parmesan</i>	
GLAZED VEAL POLPETTE	20
<i>Meatballs served with asparagus, pistachio and gorgonzola risotto</i>	
CARBONARA 🍴	20
<i>Spaghetti, egg yolk, crispy guanciale, Pecorino Romano</i>	
RAVIOLI PRIMAVERA 🌱	19
<i>Mushroom and zucchini ravioli gratin with pumpkin cream (can be prepared as vegan)</i>	

PIZZA

MARGHERITA ✓	18
<i>pizza sauce, mozzarella, cherry tomatoes, basil</i>	
PEPPERONI	20
<i>pizza sauce, cheese, mozzarella, sausages, cherry tomatoes, oregano</i>	
SUN GARDENS ✓ 	18
<i>butternut cream, mozzarella, cherry tomatoes, zucchini, artichokes, onion, arugula, pumpkin seed oil</i>	
MORTADELLA E STRACCIATELLA	22
<i>mortadella, stracciatella with pistachio, mozzarella, cherry tomatoes, arugula, EVOO</i>	
PROSCIUTTO	20
<i>pizza sauce, cheese, mozzarella, prosciutto crudo, cherry tomatoes, arugula</i>	
CALZONE	21
<i>pizza sauce, cheese, mozzarella, prosciutto cotto, mushrooms, olives, oregano</i>	
FONDO DI MARE	21
<i>arrabbiata sauce, cheese, shrimp, shellfish, calamari, olives, garlic</i>	

ADDITIONAL TOPPINGS

Ham	4	Baked flat bread	3
Chicken	5	Prosciutto	4
Pepperoni	6	Mozzarella	4
Mushrooms	3	Red onion	3
Tomato sauce	3	Corn	3
Sour cream sauce	3	Prawns	10
Olives	3		

Please let us know of any dietary preferences or food allergies as we should be aware of in the preparation of Your meal.

Prices are expressed in Euros (€) and include all taxes.