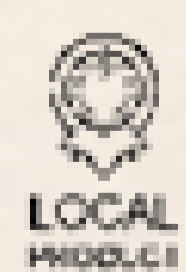




La Pasta

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*

# APPETIZERS

(for one person or to share with several people)

TUNA 14



*Bruschetta alla romana with tuna crudo*

PIZZA BREAD WITH ROSEMARY AND ADRIATIC FLOWER OF SALT V 13

*Served with stracciatella and pistachio dip, spicy tomato salsa, olive tapenade*

FOCACCIA WITH AROMATIZED EVOO   15

*Datterini tomato salsa, EVOO with aged aceto balsamico, flavoured with aromatic herbs*

ANTIPASTO MISTO (served for two)   26

*Bresaola, mortadella, prosciutto crudo and Milanese salami, served with selection of Italian cheeses, marinated vegetables, onion jam, marinated olives, roasted garlic crostini*

# FRITTI

CRISPY MOZZARELLA 13

*Fried mozzarella served with marinara sauce*

FRIED RAVIOLI 13

*Cheese and spinach stuffed ravioli, 'nduja and ricotta dip, pine nuts*

FRITTO MISTO 16

*Squid, white fish, prawns and crispy vegetable fritters, garlic and parsley aioli*

# SOUP

## MINISTRONE SOUP ✓

9

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

# SALADS

## INSALATA DI BURRATA ✓

17

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

## SHRIMP CAPPONADA ☒ ☒

15

*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  
*Medium roasted beef bistecca with arugula, tomato, basil pesto, mozzarella, balsamic sauce*
- VEAL PICCATA** 🍷 26  
*Veal with lemon-caper sauce served with potatoes*
- TUNA STEAK** 🍷 26  
*Served with black Venere rice, roasted aubergine and San Marzano tomato*

# PASTA & RISOTTO

- FRUTTI DI MARE** 🌊 25  
*Rich homemade marinara sauce, spaghetti, fresh clams, prawns, squid*
- AGLIO E OLIO WITH SHRIMP AND PEPPERONCINI** 26  
*Spinach tagliatelle, EVOO, garlic, shrimp, pepperoncini*
- AMATRICIANA** 🍷 18  
*Fileja pasta, spicy marinara sauce with guanciale and pecorino cheese*
- BOLOGNESE** 22  
*Rich homemade beef ragù, fresh fettuccine, parmesan*
- GLAZED VEAL POLPETTE** 19  
*Meatballs served with asparagus, pistachio and gorgonzola risotto*
- CARBONARA** 🍷 19  
*Spaghetti, egg yolk, crispy guanciale, Pecorino Romano*
- RAVIOLI PRIMAVERA** 🌱 18  
*Mushroom and zucchini ravioli gratin with pumpkin cream (can be prepared as vegan)*

# PIZZA

<b>MARGHERITA</b> ✓	15
<i>pizza sauce, mozzarella, cherry tomatoes, basil</i>	
<b>PEPPERONI</b>	17
<i>pizza sauce, cheese, mozzarella, sausages, cherry tomatoes, oregano</i>	
<b>SUN GARDENS</b> ✓ 	17
<i>butternut cream, mozzarella, cherry tomatoes, zucchini, artichokes, onion, arugula, pumpkin seed oil</i>	
<b>MORTADELLA E STRACCIATELLA</b>	18
<i>mortadella, stracciatella with pistachio, mozzarella, cherry tomatoes, arugula, EVOO</i>	
<b>PROSCIUTTO</b>	17
<i>pizza sauce, cheese, mozzarella, prosciutto crudo, cherry tomatoes, arugula</i>	
<b>CALZONE</b>	21
<i>pizza sauce, cheese, mozzarella, prosciutto cotto, mushrooms, olives, oregano</i>	
<b>FONDO DI MARE</b>	17
<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.*