

# ANTIPASTI

MARINATED OLIVES (MF, GF) 5€

BREAD WITH BALSAMIC SYRUP AND OLIVE OIL (LF) 6€

TRUFFLE ARANCINI (LF) 8€

BUFFALA MOZZARELLA & BASIL PESTO (LF, GF) 8€

**ASSORTMENT OF ITALIAN COLD CUTS (LF) 14€** with grilled bread

ASSORTIMENT OF ANTIPASTI FOR TWO 26€

# SALADS

#### CAESARSALAD (LF) 13€

Salad, tomato, caesar sauce, parmesan and croutons

#### CAESARSALAD WITH CHICKEN (LF) 20€

Grilled chicken, salad, tomato, caesar sauce, parmesan and croutons

#### CAESARSALAD WITH SHRIMPS (LF) 20€

Hand peeled shrimps, salad, tomato, caesar sauce, parmesan and croutons

### Cena di famiglia ITALIAN DINNER

42€ per person (kids 4–12 year old 13€) Wines for the menu 25€

All of the dishes are meant to be shared except dessert

#### ANTIPASTI

Focaccia and rosemary butter
Balsamic roasted eggplant and tonnato sauce
Beetroot tartare and horseradish mayonnaise
Bufala mozzarella and dried tomatoes
Italian cold cuts
Marinated olives

#### **PRIMI**

Have a in between risotto if you like +6€ *Tomato risotto and goatcheese* 

#### MAIN

Fresh pasta, sage cream and chicken saltimbocca or

Fresh pasta with sage cream and grilled eggplant

#### DESSERT

Chocolate ganache with olive oil and finger salt



## MAIN COURSES

#### GNOCCHI WITH TOMATOES & BURRATA (LF) 23€

Gnocchi with vodka-tomato sauce, tomatoes and burrata *Gluten-free 25* $\in$ 

#### CREAMY LINGUINE WITH PRAWNS (LF) 26€

Clam cream pasta with prawns and fennel

#### MASCARPONE RISOTTO & SMOKED SALMON (LF. GF) 25€

Mascarpone risotto with smoked salmon, dill pesto and fennel

#### GNOCCHI WITH DUCK (LF) 25€

Gnocchi with long-cooked duck leg and duck broth Gluten-free 27€

#### GRILLED BEEF SIRLOIN PANINO (LF) 23€

Beef, cheddar cheese and tomatoes

#### CHICKEN PANINO (LF) 22€

Crispy parmesan chicken, tomatoes and sour cream

#### MORTADELLA PANINO (LF) 22€

Mortadella, burrata, tomatoes and pistachio pesto

#### **CAPRESEPANINO (LF) 22€**

Basil pesto, tomatoes and mozzarella

Panini with crispy potato wedges +6€

#### PANINI - FINLANDESE - PANINI

Arancini A

Antipasti

Panino

Deep-fried risotto ball

Small bites for sharing

Gnocchi

Traditional Italian dumplings made from potatoes

Delicious grilled Italian

oes sandwich



#### MARGHERITA 15€

Roasted tomato sauce, mozzarella and basil

#### **CAMPAGNOLA 18€**

Roasted tomato sauce, parma ham, mozzarella and rockets

#### BIZZARRO 19€

Roasted tomato sauce, paprika salami, mozzarella, garlic and basil

#### GIORNODOPO A LA NALLE 20€

Roasted tomato sauce, spicy salami, bacon, minced meat, Aura blue cheese, chili sauce and red onion

#### PROVOLONE 17€

Parmesan sauce, provolone, mozzarella, garlic, capers and chili oil

#### MORTADELLA 19€

Parmesan sauce, mortadella, mozzarella, garlic and capers (including pistachios)

#### GAMBERI 20€

Hand peeled shrimps, red onion, parmesan sauce, cherry tomatoes, caesar sauce and rockets

Gluten-free pizza +2€

#### Italiano nel cuore, finlandese nelle stagioni

At Panini, pizza lovers are spoilt with high quality, classic pizzas where the toppings always include seasonal specialities. However, the real secret to our pizzas is the dough which has remained almost the same through the years. The menu in Panini is based on Italian food culture - home in Turku, heart in Italy.

LL = Low lactose LF = Lactose free GF = Gluten free

All our fresh meat is finnish.

We serve locally filtered and bottled Thoreau water for everyone. 1€ per person.

# FOR KIDS Per Bambini

CREAMY PASTA WITH MEAT BALLS (LF) 9€

PASTA BOLOGNESE (LF) 9€

CHICKEN NUGGETS WITH FRENCH FRIES (LF) 9€

FRENCH FRIES (LF) 6€

CARROT AND CUCUMBER STICKS (LF) 4€

PIZZA FOR KIDS (LF) 9€

Margherita Ham & mozzarella Minced meat & tomato





TIRAMISU DELLA MAMMA (LF) 8,50 €

VANILLA PANNA COTTA WITH BERRIES (LF,GF) 8,50€

HAND CRAFTED ICE CREAM FROM NUVOLE GELATERIA 5.50 €

HAND CRAFTED ICE CREAM FROM NUVOLE IN CONE 6.50 €

AFFOGATO (VL, G) 6,50 €

Espresso and vanilla ice cream

CAFÈ CORRETTO 8,50€

2cl Sambuca

IRISH COFFEE 11€ 4cl Jameson



