

PASTARÒ

Speisen

Brot & Dips

Focaccia - mit Rosmarin, Maldon	4,50€
Dip 1 - Miso-Ricotta & Tomatenkonfit	4,75€
Dip 2 - Bärlauch Yuzu und Mandel	4,75€
Beide Dips zum Teilen	8,00€

Starter

Ideal zum Teilen: Bestellt 2-3 Gerichte für den gemeinsamen Start.

Pastaro Arancini – Arancini mit Gorgonzola-Kern & japanischem Curry	7,90€
Rosso No Miso – Tomatensuppe mit Miso-Mascarpone, Focaccia-Croutons	7,50€
Vitello Itameshi – Scheiben vom Kalb, Itameshi-Thunfischsauce, Kapern	12,50€
Paramesame – Edamame mit Parmesan & Meersalz	5,00€
Nasu Nero – Burrata, schwarze Auberginencreme, Miso-Karamell, Olivenöl	10,50€
Carpaccio 2.0 – Rinder-Carpaccio, Parmesan-Emulsion & Ponzu-Öl	11,95€
Salsiccia Jam Gyoza – Gyoza mit Salsiccia, Bacon Jam & Bonitoflocken	10,50€
Tomatō Tomatō – Bunte Tomaten, Stracciatella, Crispy Chili, Olivenöl	11,95€

PASTA

Unsere Empfehlung: Drei Pastagerichte zum Teilen für zwei Personen.

Udon Cacio e Pepe – Pecorino, Eigelb & schwarzer Pfeffer	13,90€
Spaghetti Mentaiko – Fischrogen, Dashi-Butter & Frühlingszwiebel	15,90€
Ravioli alla Nasu – Tempura-Aubergine & pikante Tomatensauce	14,90€
Pappardelle Miso Trüffel – mit Butter-Miso, Walnuss, Trüffel	16,90€
Crabnorara – Gnocchetti, Flusskrebse, grünem Spargel & Miso-Mascarpone	16,50€
Carbonara Matcha – Spaghetti, Eigelb, Guanciale & Matcha	15,50€
Udon Verde – Shiso-Pesto & sautierte Pilze	13,50€
TanTan Pappardelle – Sesam-Erdnuss-Sauce, veganes Hack & Römersalat	14,90€

DESSERT

Panna Cotta – mit Erdbeere, Holunder, Olivenöl	7€
Sgroppino – Zitronen Sorbet, Prosecco, Vodka	9€

PASTARŌ

Menu

Bread & Dips

Focaccia - with rosemary & Maldon sea salt	4,50€
Dip 1 - Miso ricotta & tomato confit	4,75€
Dip 2 - Wild garlic, yuzu & almonds	4,75€
Both dips to share	8,00€

Starters

Perfect for sharing - we recommend 2-3 dishes for the table.

Pastaro Arancini - filled with gorgonzola & Japanese curry	7,90€
Rosso No Miso - tomato soup with miso mascarpone & focaccia croutons	7,50€
Vitello Itameshi - sliced veal with itameshi-style tuna sauce & capers	12,50€
Paramesame - edamame with parmesan & sea salt	5,00€
Nasu Nero - beef carpaccio with parmesan emulsion & ponzu oil	10,50€
Carpaccio 2.0 - Rinder-Carpaccio, Parmesan-Emulsion & Ponzu-Öl	11,95€
Salsiccia Jam Gyoza - dumplings with salsiccia, bacon jam & bonito flakes	10,50€
Tomatō Tomatō - heirloom tomatoes, stracciatella, crispy chili & olive oil	11,95€

PASTA

Our recommendation: 3 pasta dishes to share for two people.

Udon Cacio e Pepe - pecorino, egg yolk & black pepper	13,90€
Spaghetti Mentaiko - cod roe, dashi butter & spring onion	15,90€
Ravioli alla Nasu - with tempura eggplant & spicy tomato sauce	14,90€
Pappardelle Miso Trüffel - with miso butter, walnuts & truffle	16,90€
Crabnorara - gnocchetti with crayfish, green asparagus & miso mascarpone	16,50€
Carbonara Matcha - spaghetti with egg yolk, guanciale & matcha	15,50€
Udon Verde - shiso pesto & sautéed mushrooms	13,50€
TanTan Pappardelle - sesame-peanut sauce, vegan mince & romaine	14,90€

DESSERT

Panna Cotta - with strawberry, elderflower & olive	7€
Sgroppino - lemon sorbet, prosecco & vodka	9€

PASTARŌ

Menu with Allergens

Bread & Dips

Focaccia - (GL, MI)

Dip 1 - (MI, SO)

Dip 2 - (NU - almond, MU, SO)

Starters

Perfect for sharing - we recommend 2-3 dishes for the table.

Pastaro Arancini - (GL, EG, MI, SO)

Rosso No Miso - (MI, SO, GL)

Vitello Itameshi - (FI, EG, MU, SU)

Paramesame - (SO, MI)

Nasu Nero - (MI, SO)

Carpaccio 2.0 - (MI, MU, SU)

Salsiccia Jam Gyoza - (GL, MI, SO, SU)

Tomatō Tomatō - (MI, SE)

PASTA

Our recommendation: 3 pasta dishes to share for two people.

Udon Cacio e Pepe - (GL, MI, EG)

Spaghetti Mentaiko - (GL, FI, MI, SO, EG)

Ravioli alla Nasu - (GL, MI, EG, SO)

Pappardelle Miso Trüffel - (GL, MI, NU - walnut, SO)

Crabnorara - (GL, SH, MI, SO, EG)

Carbonara Matcha - (GL, EG, MI)

Udon Verde - (GL, NU - shiso pesto, SO)

TanTan Pappardelle - (GL, SE, PN, SO)

DESSERT

Panna Cotta - (MI)

Sgroppino - (SU - alcohol)

(Legend: gluten = GL, egg = EG, milk = MI, fish = FI, soy = SO, nuts = NU, sesame = SE, shellfish = SH, mustard = MU, celery = CE, sulphites = SU, lupin = LU, molluscs = MO, peanuts = PN)