

*Cena di famiglia*  
**ITALIAN  
DINNER**

Italian dinner is about sharing dishes and moments together. The set menu includes antipasti, pizza, salad, a warm dish and dessert.

**44€/ PER PERSON**  
**KIDS 13€ (4-12 YEAR OLD)**



*Wine recommendations*

**CANTINA DI CUSTOZA**

Veneto IGT

6€/ 12 cl

7,50€/ 16 cl

21€/ 50 cl

39€/ liter



## ANTIPASTI

*Antipasti e spuntini*

**1 PC 7,50€**

**3 PCS 18,00€**

**5 PCS 26,00€**

Deep-fried artichoke & lemon mayo (LF,GF)

Marinated olives with tapenade (MF, GF)

Stuffed mini peppers (LF,GF)

N´ duja bruschetta (LF)

Truffle arancini (LF)

Ricotta cheese, yellow beet & basil oil (LF,GF)

Buffala mozzarella and basil pesto (LL, GF)

Bread with balsamic syrup and olive oil (LF)

Fried potatoes with dip (LF, GF)

Seasonal cheese & jam (GF)

**ASSORTMENT OF ITALIAN COLD CUTS (LF) 13,00€**

with grilled bread

**ASSORTMENT OF ANTIPASTI FOR TWO (LF) 26€**

## SALADS

*Insalate*

**CAESARSALAD (LF) 13€**

Salad, tomato, caesar sauce, parmesan and croutons

**CAESARSALAD WITH CHICKEN (LF) 19€**

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

**CAESARSALAD WITH SHRIMPS (LF) 20€**

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

## MAIN COURSES

*Piatti principali*

**CREAMY LINGUINE WITH PRAWNS (LF) 25€**

Clam cream, scampies and fennel

**N'DUJA PASTA (LF) 24€**

Linguine pasta with n´duja and fresh tomato sauce

**GNOCCHI WITH GORGONZOLA APPLE (LF) 24€**

Potatoe gnocchi with gorgonzola cream, apple and nuts

**PARMESAN POLENTA & LAMB RAGU (LF,GF) 25€**

Creamy parmesan polenta & over night cooked lamb ragu

**TOMATO-PROVOLONE RAVIOLI (LF) 25€**

Vodka- tomato sauce & dried tomato

**ARTICHOKE RISOTTO (LF, GF) 24€**

**GRILLED BEEF STRIPLOIN (LF,GF) 31€**

Anjovis butter & potatoes puttanesca

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

Beef, cheddar cheese, tomato salsa with onions

**CHICKEN PANINO (LF) 22€**

Crispy parmesan chicken, tomato salsa with onions and sour cream

**PROSCIUTTO PANINO (LF) 22€**

Prosciutto, basil pesto, tomato salsa with onions and mozzarella

**CAPRESE PANINO (LF) 22€**

Basil pesto, tomato salsa with onion and mozzarella

**Panini with crispy potatoe wedges +6€**

*Panino dough is made in our own bakery*

**PANINI - FINLANDESE - PANINI**

**Arancini**

Deep-fried risotto ball

**Gnocchi**

Traditional Italian dumplings made from potatoes

**Antipasti**

Small bites for sharing

**Panino**

Delicious grilled Italian sandwich

# PIZZA

*Pizza*

Pizzas with tomato sauce

## MARGHERITA 14€

Roasted tomato sauce, mozzarella, and basil

## CAMPAGNOLA 17€

Roasted tomato sauce, parma ham, mozzarella and rockets

## BIZZARRO 18€

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

## GIONODOPO Á LA NALLE 19€

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

Pizza bianco

## PROVOLONE 17€

Parmesan sauce, provolone, mozzarella, garlic, capris, chili oil

## MORTADELLA 19€

Mortadella, parmesan sauce, mozzarella, garlic, nuts

## GAMBERI 20€

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

### Italiano nel cuore, finlandese nelle stagioni

At Panini, pizza lovers are spoiled 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) 8,50€

PASTA BOLOGNESE (LF) 8,50€

CHICKEN NUGGETS WITH FRENCH FRIES (LF) 8,50€

FRENCH FRIES (LF) 5€

CARROT AND CUCUMBER STICKS (LF) 4€

PIZZA FOR KIDS (LF) 8,50€

Margherita

Ham & mozzarella

Minced meat & tomato

# DESSERT

*Dolce*

TIRAMISU DELLA MAMMA (LF) 8,00 €

RASBERRY SEMIFREDDO (GF) 8,00 €  
and white chocolate ganache

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

*Buon appetito amici!*