



ANTIPASTI

Antipasti

MARINATED OLIVES (MF, GF) €5

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

**FRIED POTATOES, HARISSA MAYONNAISE
AND PARMESAN (LF,GF) €6**

CABBAGE, CAESAR DRESSING & PARMESAN (LF,GF) €8

TRUFFLE ARANCINI (LF) €8

BUFALA MOZZARELLA & BASIL PESTO (LL, GF) €9,50

**BURRATA WITH MARINATED TOMATOES
AND STRAWBERRIES (GF) €11**

SALMON CRUDO & PASSION FRUIT (LF, GF) €12

ASSORTMENT OF ITALIAN COLD CUTS (LF) €16
with grilled bread

ASSORTMENT OF ANTIPASTI FOR TWO €26

SALADS

Insalate

GOAT CHEESE SALAD (LL) €20

Salad, goat cheese, strawberries, marinated vegetables,
balsamic glaze and house bread

SMOKED SALMON SALAD (LF) €22

Salad, smoked salmon, marinated vegetables, fried new
potatoes, egg and crème fraîche

Cena di famiglia ITALIAN DINNER

€44 per person (kids 4-12 year old €15)
Wines for the menu €25

All of the dishes are meant to be shared except dessert

ANTIPASTI

House bread and basil pesto
Salmon crudo and passion fruit
Burrata, marinated tomato and strawberry
Cabbage, Caesar dressing and parmesan
Italian cold cuts and marinated olives

PRIMI

Have a in between risotto if you like +€6
Mint and pea risotto

MAIN

Fresh lemon pasta with grilled chicken breast
or
Fresh lemon pasta with fried cauliflower

DESSERT

White chocolate mousse and limoncello sorbet



MAIN COURSES

Primi piatti

GNOCCHI WITH TOMATOES & BURRATA (LF) €23

Gnocchi with vodka-tomato sauce, tomatoes and burrata

CREAMY LINGUINE WITH PRAWNS (LF) €26

Clam cream pasta with prawns and fennel

SAGE BUTTER PASTA & CRISPY CRUDO HAM (L) €23

Sage butter, crispy roasted crudo ham, pine nuts & parmesan

RISOTTO WITH MINT & PEAS(L, G) €24

Mint and pea risotto, ricotta, semi-dried tomato,
parmesan and herbs

GRILLED BEEF SIRLOIN €32 (L, G)

180g beef sirloin steak, fried new potatoes,
harissa mayonnaise and herbs

Gluten-free pasta +2€

GRILLED BEEF SIRLOIN PANINO (LF) €23

Beef, cheddar cheese, tomato and onion salad

CHICKEN PANINO (LF) €23

Crispy parmesan chicken, tomato and onion salad, sour cream

MORTADELLA PANINO (LF) €22

Mortadella, burrata, tomato and onion salad, pistachio pesto

CAPRESE PANINO (LF) €22

Basil pesto, tomato and onion salad, mozzarella

Panini with crispy potatoes +€6

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 €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

DIAVOLA €18

Tomato sauce, N' duja, mozzarella and rockets

Pizza bianco

FRAGOLA €17

Parmesan sauce, goat cheese, strawberry, balsamic glaze, pine nuts and basil

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) €9,50

PASTA BOLOGNESE (LF) €9,50

CHICKEN NUGGETS WITH FRENCH FRIES (LF) €9,50

FRENCH FRIES (LF) €6

CARROT AND CUCUMBER STICKS (LF) €4

PIZZA FOR KIDS (LF) €9,50

Margherita

Ham & mozzarella

Minced meat & tomato



DESSERT

Dolce

TIRAMISU DELLA MAMMA (LF) €8,50

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

WHITE CHOCOLATE MOUSSE AND LIMONCELLO SORBET (GF) €8,50

ICE CREAM FROM NUVOLE GELATERIA €5,50

AFFOGATO (VL, G) €6,50

Espresso and vanilla ice cream

KAHLUA AFFOGATO 10€

Espresso, vanilla ice cream ja Kahlúa

IRISH COFFEE €11

4cl Jameson



Buon appetito amici!