

HOME MADE PASTA

TAGLIATELLE & BLACK TAGLIATELLE

300 GRAM

€6,25

RAVIOLI

Filled with salmon and potato

350 gram

€10

RAVIOLI

Filled with buffalo mozzarella and basil

350 gram

€10

RAVIOLI

Filled with guanciale (Italian bacon), ricotta and potato

350 gram

€10



COOKINGTIPS

Tagliatelle: in a large pan with 3 liters of water for 200 grams of pasta. Add salt. Cook gently for 2 to 3 minutes while stirring constantly.

Filled pasta: In a large pot of water, add salt and cook gently until the pasta floats, about 3 to 4 minutes.

SUGGESTIONS FOR THE FILLED PASTA

With the Ravioli filled with salmon you can make a saffron sauce or a walnut sauce or, for example, lemon zest with butter sauce.

With the Ravioli filled with buffalo mozzarella you can make a fresh cherry tomato sauce with black olives and capers.

The Ravioli filled with guanciale is delicious with a butter sauce with black pepper or a carbonara sauce.

