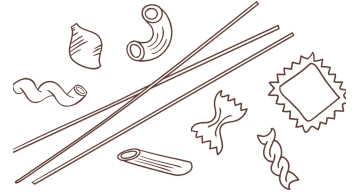


MENU'

FRESH PASTA (Quantity of pasta: 170 gr per portion)

- **GLI SPAGHETTONI - 3€**
Organic durum wheat semolina "Senatore Cappelli". 
- **GLI STROZZAPRETI - 3€**
Organic durum wheat semolina "Senatore Cappelli". 
- **GLI STROZZAPRETI INTEGRALI (WHOLEMEAL) - 3,9€**
Organic Durum wheat semolina "Perciasacchi and Senatore Cappelli". 
- **I RIGATONI - 4,5€**
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs.
100% Organic.
- **LE TAGLIATELLE ALL'UOVO - 4,5€**
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs. 100% Organic.
- **LE PAPPARDELLE ALL'UOVO - 4,5€**
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs. 100% Organic.
- **PASTA OF THE DAY**



SAUCES

- **IL RAGÙ BIANCO - 8€**
Two hours stewed organic meat with the traditional italian "soffritto", like the Ragù alla Bolognese but without tomato. For "meat lovers".
- **IL MIO POMO D'ORO - 4,5€**
The simplicity is the extreme sophistication. Sweet, light, a taste of Italy 
- **IL PESTO ALLA GENOVESE - 6,5€**
From the field of basil to Pesto in 30 minutes. That's why ours is so special! 
- **LA CARBONARA - 7€**
It doesn't need description but ours has a special ingredient. Ask us wich one.
- **LA VESUVIANA - 6,5€**
A Mediterranean explosion of taste, 100% vegan, with dried tomatoes, capperns, olives from Taggia and a little bit of red hot chilli pepper. 
- **IL PESTO DI PISTACCHIO E SPECK - 8€**
Our "fusion" interpretation to combine Italian and Austrian taste together. And it looks a perfect combination.
- **IL PESTO SICILIANO - 7€**
Made with the typical Sicilian ingredients like tomatoes, almonds, basil and pecorino cheese, sweet and savory, creamy and crunchy. For those who love contrasts.
- **LA BOTTARGA - 7,5 €**
Not so many ingredients have the smell and the taste of the sea as the Bottarga. Ours comes directly from Sardinia. For seafood lovers.

"SCENT OF THE SEA" PROPOSAL

Strozzapreti wholemeal + Pesto alla Genovese
+ glass of biodynamic white wine



"MEAT LOVER" PROPOSAL

Rigatoni + Ragù bianco
+ glass of biodynamic red wine



EXTRA MENU'

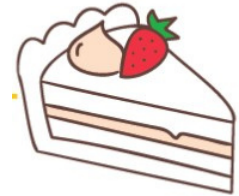


- + **100 PLUS** (extra portion of 100 grams) - **3,5€**
- + **EXTRA SAUCE** - **2€**
- + **36 MONTHS AGED PARMESAN** from "Red Cows" - **2,5€**
- + **16 MONTHS AGED PARMESAN** - **1,5€**
- + **PECORINO CHEESE** from wild sheeps from Sicily - **2€**
- + **BREAD CRUMBLE** - **0,7€**
- + **OUR CHOICE OF 3 PEPPERS** (Black, Sichuan, Timut) - **0,5€**



DESSERT

- **TIRAMISU' LIKE A CHEESECAKE** - **4,5€**
- **PANNA COTTA WITH RASPBERRIES** - **4,5€**
- **CHOCOLATE MOUSSE ORANGE FLAVOURED WITH CARAMELIZED ALMONDS** - **4,5€**



ORGANIC BEVERAGE



- Cola** (275 ml bottle)
- Red orange juice** (275 ml bottle) **3,5€**
- Lemonade** (275 ml bottle)

BEERS (330 ml bottle)

- Bergquell**
- Ötscher Pils** **4€**
- Dinkel Weiss**

WINES

Vermentino "Un Po' più in su del Mare" glass - 6€ / bottle 27€
Biodynamic white wine from Tuscany

Sangiovese "Soloterra" glass - 7€ / bottle 29€
Biodynamic red wine from Tuscany

Grüner Veltliner glass - 4,5€ / bottle 18€
Organic white wine from Weinviertel

Blaufränkisch glass - 5,5€ / bottle 23€
Biodynamic red wine from Burgenland



Espresso **2,2€**

Double espresso **2,8€**

Cappuccino **3€**

SCAN THE MENU

SoFàre Bistrot

Open from Monday to Saturday

10:00 - 21:00

www.sofarebistrot.com

