



## ITALIAN BISTRO

### Business Lunches at Triola

Sunday through Thursday between  
12:00 - 17:00

Drinks:  
Lemonade / Orange / Mineral Water

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## ENTREES

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### Bakery Bread // 12

Served with salsa & olive oil

### Garden salad

### Soup of the Day

Ask the waiter

### Eggplant Bruschetta

Onion, pine nut, parsley & cheese

### Cheese Arancini // 5 extra

Risotto ball with cheeses and greens,  
with a crispy coating, on a Rosé Sauce

### Cauliflower Tartufo // 9 extra

From the Tabun Oven, with aioli truffle sauce,  
parmesan and chives

### Beef Carpaccio // 14 extra

Arugula, Parmesan, Olive Oil and  
reduced Balsamic Vinegar

### Artichoke a la Romana / 14 extra

halves Artichoke, roasted on the grill with cream cheese,  
tomato salsa, peppers and red onions

## COCKTAILS

### Sangria hot/cold // 44

red wine, liqueur berries, cranberry,  
lemon juice & fruits of the season

### Cucumber gin // 44

gin, mint, lemon,  
sambok flowers, and chartreuse

### Summer // 43

gin, lemon, passion  
fruit and orange juice

### Virgin // 32

lemon juice syrup passion fruit  
syrup lyenee and coconut cream

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## SALADS

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### Tuscan Artichoke // 66

Fresh Salmon Avocado artichoke on the grill,  
mixed greens with nuts and seeds

### Panzanella // 58

Baby Mozzarella, Tamar cherry tomatoes, cucumber,  
Kalamata olives, onion, mint, parsley  
and croutons in wine-vinegar vinaigrette

### Cesar // 56

Chicken chunks, lettuce hearts, red onions,  
parmesan and croutons

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## SEA

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### Hot Shrimps // 78

Shrimps and asparagus in dried tomato butter,  
white wine, garlic and parsley

### Salmon filet // 89

On the grill, with thyme and lemon. cauliflower cream  
Served with a side dish: Rice, Antipasti, French Fries

### Risotto Di Mare / White fish // 94

Risotto truffle and mushroom with parmesan, chives  
butter and white wine

### White fish // 110

on green vegetables

All beers at 50% | House wine - 31 | Sparkling water 28

**Chicken thighs // 68**

**Scallopini BBQ on the Grill // 59**

**Schnitzel // 62**

**Hamburger // 69**

Beef with Tartufo aioli, parmesan and vegetables

Cheddar cheese 9 extra | Smoked meat 14 extra

Foie gras 26 extra

Served with hot side dish of your choice:  
Antipasti, Rice, French Fries, Green Salad

## kids

**Tomato pasta // 44**

**Hamburger & Fries // 49**

**Creamy pasta // 44**

**Schnitzel & Fries // 48**

**Pasta rose // 44**

\*Not included in the business menu

## MEAT

FROM THE BUTCHER

**Prime Rib (on the bone) per 100 gr 42**

**T-Bone - Sirloin & Fillet on the bone 100 gr 42**

**Porterhouse - Sirloin & fillet on the bone 100 gr 42**

**New York on the bone 100 gr 38**

**Entrecote 350 gr 138**

**Beef filet 200 gr 130**

**Foie gras // 42**

## PASTA

**Long cooked asado // 81**

Assado with mushrooms, parsley,  
in a picante beef broth.

**Radiatori Funghi // 63**

Mushrooms and truffles, cream and cheese, oregano,  
white wine, chives. Smoked meat 14 extra

**Balkan Pappardelle // 68**

Cherry tomatoes, pine nuts, Kalamata olives,  
dried tomato pasta, oregano, cream  
and Bulgarian cheese

**Pappardelle di Mare // 78**

Shrimps and calamari in cream, brandy, almonds,  
mozzarella, Tamar cherry tomatoes,  
dried tomato pasta and parsley.

**Gnocchi Beef filet // 92**

Mushrooms, chestnuts, thyme, chili, butter  
beef stock & parmesan

**Mushroom Rissoto / Beef Rissoto // 67/92**

On mushroom and truffle risotto, with parmesan,  
butter, white wine and chives

**Salmon tortellini // 98**

Filled with cheese and basil in dried tomato butter  
sauce Asparagus and cream

**Smoked Pasta // 78**

Smoked pasta Smoked beef, beef stock, mushrooms,  
chestnuts, butter, spinach & Red wine (spicy)

\* Vegan and Whole Wheat Pasta is available, 4 extra

## VEGAN

**Fettuccini pomodoro // 62**

**Hamburger with antipasti // 69**

**Cauliflower // 39**