



ITALIAN BISTRO

ENTREES

Focaccia // 18

Served with dips & olives

Cheese Arancini // 41

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

Tartufo Cauliflower // 42

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

Artichoke a la Romana // 39

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

Smoked beef focaccia // 59

Smoked chunks of beef, mushrooms, arugula, parmesan and balsamic vinegar

Polenta and asparagus // 49

a touch of truffles, portabella and parmesan.

Caprese // 42

Mozzarella, Tamar cherry tomatoes, basil, basil oil and reduced Balsamic Vinegar

Beef Carpaccio // 56

Arugula, Parmesan, and reduced Balsamic Vinegar

Soup of the day // 38

Ask the waiter

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

SALADS

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 Salad // 56

Lettuce hearts, red onions, croutons and parmesan (with chicken, 14 extra)

PIZZA

Classic Margherita // 62

Tomato sauce, mozzarella and basil

Carciofi Pizza // 66

Artichokes, tomato sauce, mozzarella, Kalamata olives, red onion, hot pepper

Portobello // 66

Portobello mushrooms, tomato sauce, oregano, mozzarella, parmesan and truffles

PASTA

Long cooked asado // 81

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

Beef filet Gnocchi // 92

Mushrooms, chestnuts, thyme, chili, Butter beef broth & parmesan

Pappardelle di Mare // 78

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

Salmon tortellini // 98

Filled with cheese and basil, dried tomato butter sauce Asparagus and sour cream

Mushroom Rissoto / Beef Rissoto // 67/92

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

Balkan Pappardelle // 68

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

Radiatori Funghi // 63

Mushrooms and truffles in cream and cheese, oregano, white wine, chives. smoked meat on top 14 extra

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

Margarita // 62

Cauliflower // 39

Hamburger with antipasti // 69

Fettuccine pomodoro // 62

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

Chicken thighs // 68

Hamburger // 69

Beef with Tartufo aioli, parmesan and vegetables
Foie gros 26 / cheddar cheese 9 / Smoked meat 14

Schnitzel // 62

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

SEA

Hot Shrimps // 78

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

Salmon filet // 89

On the grill, cauliflowar cream, thyme and lemon.
Served with a hot side dish of your choice:
Antipasti, Potatoes, French Fries, Green Salad,
Potato Bofire

Risotto Di Mare / White fish // 94

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

White fish // 110

on green vegetables
with lemon butter sauce

kids

Tomato pasta // 44

Creamy pasta // 44

Pasta rose // 44

Hamburger & Fries // 49

Schnitzel & Fries // 48

Pizza // 48
olives - 8 | mushrooms - 10

Antipasti 18 / French Fries 22 / Green salad 14 / Potato truffles 16