



BENVENUTO

Do you remember your last trip to Italy, with the jolly atmosphere of its lively piazzas? Well this is all recreated in the lively Boulevard at the heart of our Grand Elysée Hamburg. Classic “cucina Italiana” recipes and Mediterranean fish specialities from the Hamburg fish market guarantee enjoyment and taste – always guided by our principle of absolute quality and freshness. Restaurant chef José Luis Santos and kitchen chef Peter Erven look forward to spoiling you!

🌿 ANTIPASTO SPECIALE

Select any four different tasty traditional Italian starters

Parma ham *grilled green asparagus and Parmesan*

Tuscan Country Salad

with sheep's cheese, bell peppers and cucumber

Baked shrimps *all'arrabbiata*

Radicchio rosso di treviso *balsamic mushrooms*

Seafood salad with lemon *and spring onions*

Baked aubergine

with passata and Pecorino al Pepe

Vitello Tonnato *with baked capers*

Mozzarella di Bufala

with mango and basil/pine-nut pesto

per person 18,00

PASTA

Spaghettoni **12,00**

Pesto / cherry tomatoes / garlic

🌿 **Linguine gamberoni** *all'arrabbiata* **17,00**

Salt-water shrimps / chilli / tomato sauce / garlic

Fusilloni **19,00**

Veal medallions / gorgonzola sauce / spinach / chilli

Linguine **21,00**

baked scallops / saffron sauce

SECONDI PIATTI

Orata alla griglia *grilled Dorado Royal* **24,00**

Boneless / garlic / rosemary / green asparagus tips

🌿 **Branzino** *Grilled sea bass fillet* **25,00**

melted baby tomatoes / basil sauce / pine nut pesto

🌿 **Monkfish** *from the oven* **27,50**

red and yellow pepper brodetto / chilli / garlic

🌿 **Fegato con salvia** *sucking calves' liver* **19,50**

Sage butter / baked onions / stewed apples

Spezzatino di vitello *baked fillet of veal* **24,50**

Creamed green pepper / mushrooms

Scaloppine *alla Piazza Romana* **25,00**

Veal medallions / morel cream sauce

PRIMI PIATTI

🌿 **Avocado al limone** **12,50**

Avocado Tatar / fennel salad / red onions

🌿 **Carpaccio del padrone** *Beef Carpaccio* **14,00**

Olive pesto / roasted pinenuts / Pecorino al Pepe

🌿 **Calamaretti Christina aglio e olio** **14,00**

rocket salad / roasted chili / garlic

Tuna Carpaccio **16,00**

lime wedges / peperonata

INSALATA

Primavera **7,00**

Lettuce leaves / cherry tomatoes / olives / Parmesan

Caesar Salad Piazza Romana *rocket tips* **9,00**

Mustard dressing / pesto croutons / Pecorino al Pepe

MINESTRE

Minestrone classico **7,00**

Vegetable soup / Parmesan / basil pesto

Zuppa di pesce *Mediterranean bouillabaisse* **8,50**

Clams / Italian chilli peppers / tomatoes



FRESHLY-CAUGHT FISH

From our fish counter at the grill

With green asparagus and roasted garlic



Make sure you do not leave without trying one of these dishes.

Non ci potete lasciare senza aver provato uno di questi piatti.



NON ALCOLICA

Acqua Panna / San Pellegrino	0,25l	3,50
Acqua Panna / San Pellegrino	0,75l	7,50
Apple juice <i>naturally cloudy</i>	0,25l	4,00
Schweppes Tonic Water / Bitter Lemon / Ginger Ale	0,20l	4,00
Coca Cola / Fanta / Sprite	0,33l	4,30
Orange juice	0,25l	6,00
Apple fizz	0,45l	7,00

BIRRA & APERITIVO

König Pilsener <i>on draught</i>	0,30l	4,30
Prosecco San Simone Il Concerto	0,10l	5,00
Aperol Spritz	0,15l	9,00
Hugo		9,00
Tanqueray Gin Tonic		13,00



VINO BIANCO

	0,15l	0,25l	0,75l
2017 Vernaccia di San Gimignano D.O.C.G. <i>dry / Teruzzi e Puthod / Tuscany</i>	6,00	9,50	28,00
2017 Riesling Kabinett <i>dry / Weingut Schloss Vollrads / Rheingau</i>	6,70	10,70	31,00
2017 Gavi del Comune di Gavi D.O.C.G. <i>dry / Cantina Produttori del Gavi / Piemonte</i>	7,00	11,50	33,00
2018 Sauvignon Blanc I.G.T. Venezia Giulia <i>dry / Eugenio Collavini / Friuli</i>	7,50	12,00	35,00
2017 Chardonnay les Genièvres, A.O.C. <i>dry / Mâcon-Lugny / Louis Latour / Burgundy</i>	7,80	12,50	36,00
2018 Pinot Grigio D.O.C. <i>dry / Cantina Terlan / Alto Adige</i>	8,50	14,00	39,00

VINO ROSATO

2018 CHIARETTO GARDA CLASSICO MITI D.O.C. <i>dry / Tentula Rovaglia / Lombardy</i>	6,50	10,50	29,00
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VINO ROSSO

2016 Belpasso Rosso Allegrini <i>dry / Allegrini / Venice</i>	5,70	9,20	26,00
2017 Merlot-Corvina D.O.C <i>dry / Allegrini / Venice</i>	6,50	10,50	29,00
2015 Chianti Rufina Riserva D.O.C.G. <i>dry / Castello di Nipozzano, Frescobaldi / Tuscany</i>	9,50	16,00	45,00
2015 Morellino di Scansano Riserva D.O.C.G. <i>dry / Il Grillesino / Tuscany</i>	12,00	19,00	55,00

We shall be happy to show you our complete wine list.

All prices are in Euro inclusive of VAT and service charge