

## BENVENUTO

Do you remember your last trip to Italy? The cheerful mood in the vibrant piazzas? You will experience the same atmosphere in our lively Boulevard in the heart of our Grand Elysée Hamburg. Classic “Cucina Italiana” recipes and Mediterranean fish specialties from the Hamburg fish market, guarantee pleasure and flavour – lead by our guiding principles: Quality and freshness. Our restaurant team and kitchen chef Michael Proske look forward to spoiling you!

### ANTIPASTI SPECIALE

*Let our chefs spoil you!*

*We serve you various traditional Italian starters from our antipasti buffet, accompanied by homemade ciabatta and olive verdi. For two people.*

**per person 13.00**

### PRIMI PIATTI

<b>Primavera</b> 	<b>10.00</b>
<i>Lettuce salad / cherry tomatoes / olives / parmesan</i>	
<b>Caesar Salad all' italiana</b> 	<b>11.00</b>
<i>Arugula tips / mustard dressing / pesto croutons / Pecorino al Pepe</i>	
<b>Avocado al limone</b> 	<b>18.00</b>
<i>tomatoes / basil / red onions</i>	
<b>Beetroot carpaccio</b> 	<b>18.00</b>
<i>Plucked buffalo mozzarella / gremolata / herb salad</i>	
<b>Carpaccio del padrone</b> <i>Beef carpaccio</i>	<b>18.00</b>
<i>roasted pinenuts / celery / parmesan</i>	
<b>Crudo di mare</b>	<b>20.00</b>
<i>Loup de mer / lime / pickled vegetables</i>	
<b>Calamaretti Christina aglio e olio</b>	<b>20.00</b>
<i>Arugula salad / roasted chilli / garlic</i>	

### MINESTRE

<b>Minestrone classico</b> 	<b>9.00</b>
<i>Vegetable soup with basil pesto / parmesan</i>	
<b>Zuppa di crostacei</b> <i>Shellfish soup</i>	<b>12.00</b>
<i>Shellfish / peperoncini</i>	

### PASTA VEGETARIAN

<b>Taglierini aglio e olio con portobello</b>	<b>19.00</b>
<i>Fried portobello / pine nuts</i>	
<b>Taglierini alla camogliese</b>	<b>19.00</b>
<i>Pesto / green beans / potatoes</i>	

### PASTA

<b>Taglierini gamberoni all'arrabbiata</b>	<b>23.00</b>
<i>Saltwater shrimps / chilli / tomato sauce / garlic</i>	
<b>Fusilloni filetto di vitello</b>	<b>26.50</b>
<i>Veal fillet / chilli / gorgonzola sauce / garlic</i>	
<b>Taglierini all' aragosta</b>	<b>38.00</b>
<i>Lobster / shellfish sauce / garlic</i>	

### SECONDI PIATTI

<b>Fegato con salvia</b> <i>Sucking calf's liver</i>	<b>28.00</b>
<i>Sage butter / baked onions / stewed apples</i>	
<b>Spezzatino di vitello</b> <i>Roasted veal fillet</i>	<b>30.00</b>
<i>Fried green pepper / mushrooms</i>	
<b>Branzino</b> <i>Grilled sea bass fillet</i>	<b>33.50</b>
<i>Melted tomatoes / olives / lime caper sauce</i>	
<b>Saltimbocca alla Romana</b> <i>Veal fillet medallions / Lemon verbena sauce / parma ham</i>	<b>35.00</b>
<b>Orata alla griglia</b> <i>Grilled royal gilthead</i>	<b>35.00</b>
<i>Boneless / Garlic / thyme / green pumpkin</i>	
<b>Polpo alla griglia</b> <i>Grilled Octopus</i>	<b>35.00</b>
<i>Fried spinach / peperonata / chili</i>	

### FRESHLY-CAUGHT FISH

<b>Sogliola alla Piazza Romana</b>	<b>pp 39.50</b>
<i>North Sea Sole</i>	
<i>for two people, 1000 g</i>	





## NON ALCOLICA

Acqua Panna / San Pellegrino	0.25l	4.50
Acqua Panna / San Pellegrino	0.75l	9.00
Granini fruit juices	0.25l	4.50
Orange juice freshly squeezed	0.25l	6.50
Granini fruit spritzer	0.50l	8.00
Schweppes Dry Tonic / Bitter Lemon / Ginger Ale	0.20l	5.70
Coca-Cola / Fanta / Sprite	0.33l	5.00

## BIRRA & APERITIVO

König Pilsener on draught	0.30l	5.00
Prosecco San Simone Il Concerto	0.10l	7.00
Champagne <i>Perrier-Jouët, Grand Brut</i>	0.10l	18.00
Champagne <i>Perrier-Jouët, Blason Rosé</i>	0.10l	21.00
Aperol Spritz		14.00
Hugo		14.00
Tanqueray Gin Tonic		14.70
Negroni		16.00

## VINO BIANCO

	0.15l	0.25l	0.75l
<b>2021 Sauvignon Blanc I.G.T. Venezia Giulia</b> <i>dry / Eugenio Collavini / Friuli</i>	8.50	13.50	39.00
<b>2020 Vernaccia di San Gimignano D.O.C.G.</b> <i>Teruzzi</i>	8.50	13.50	39.00
<b>2022 Riesling Winkel Q.b.A.</b> <i>dry / Weingut Schloss Vollrads / Rheingau</i>	9.50	15.50	46.00
<b>2021 Pinot Grigio D.O.C.</b> <i>dry / Cantina Terlan / Alto Adige</i>	11.00	17.50	52.00
<b>2021 Lugana Cà dei Frati Brolettino D.O.C.</b> <i>dry / Cà dei Frati / Lombardy / Italy</i>	12.50	21.00	62.00

## VINO ROSATO

<b>2023 Bardolino Chiaretto D.O.C.</b> <i>Gorgo / Veneto</i>	8.50	13.50	39.00
<b>2020 Rosé Clos Mireille A.O.C.</b> <i>Domaines Ott / Côte de Provence / France</i>			107.00

## VINO ROSSO

<b>2019 Chianti Rufina Riserva, Nipozzano D.O.C.G.</b> <i>Castello di Nipozzano / Marchesi Frescobaldi / Tuscany</i>	10.50	17.00	49.00
<b>2019 Primitivo Puglia "SINCE 1913" I.G.T.</b> <i>Torrevento / Apulia</i>	12.50	20.50	61.00
<b>2020 Le Volte D.O.C.</b> <i>Conte de Campiano / Argento Salento / Apulia</i>	15.50	25.50	75.00