

## 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.  
We look forward to pampering you.

### ANTIPASTO SPECIALE

*Let our chefs spoil you!  
We serve you various traditional  
Italian starters*

**From two or more people to share**

**pp 23.00**

### PRIMI PIATTI

|                                                                                                                            |              |
|----------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Primavera</b>                        | <b>10.00</b> |
| <i>Lettuce salad / wild herbs / pomegranate</i>                                                                            |              |
| <b>Insalata di rucola</b>               | <b>11.00</b> |
| <i>Rocket tops / balsamic vinegar<br/>cherry tomatoes / pecorino</i>                                                       |              |
| <b>Avocado al limone</b>                | <b>18.00</b> |
| <i>Tomato-carpaccio / basil / red onions</i>                                                                               |              |
| <b>Carpaccio di barbabietola rossa</b>  | <b>18.00</b> |
| <i>Beetroot-carpaccio / buffalo mozzarella<br/>gremolata / herb salad</i>                                                  |              |
| <b>Carpaccio del padrone</b> <i>Beef carpaccio</i>                                                                         | <b>18.00</b> |
| <i>roasted pinenuts / celery / parmesan</i>                                                                                |              |
| <b>Calamaretti aglio e olio</b>                                                                                            | <b>20.00</b> |
| <i>Rocket / olive oil / chilli / garlic</i>                                                                                |              |
| <b>Polpo alla griglia</b> <i>Grilled octopus</i>                                                                           | <b>23.00</b> |
| <i>fried spinach / peperonata</i>                                                                                          |              |

### ZUPPE

|                                                                                                                |              |
|----------------------------------------------------------------------------------------------------------------|--------------|
| <b>Minestrone classico</b>  | <b>9.00</b>  |
| <i>Vegetable soup<br/>root vegetable / basil pesto / parmesan</i>                                              |              |
| <b>Caciucco</b> <i>Tuscan fish soup</i>                                                                        | <b>14.00</b> |
| <i>prawns / cod</i>                                                                                            |              |

### PESCE & CARNE

|                                                          |              |
|----------------------------------------------------------|--------------|
| <b>Fegato con salvia</b> <i>Sucking calf's liver</i>     | <b>28.00</b> |
| <i>Sage butter / baked onions / stewed apple</i>         |              |
| <b>Spezzatino di vitello</b> <i>Roasted veal fillet</i>  | <b>30.00</b> |
| <i>framed green pepper / portobello / young leek</i>     |              |
| <b>Ossobuco in gremolata</b> <i>Braised veal shank</i>   | <b>34.00</b> |
| <i>root vegetables / shallots</i>                        |              |
| <b>Branzino</b> <i>Grilled sea bass fillet</i>           | <b>34.00</b> |
| <i>Tomatoes / olives / white wine / spinach leavest</i>  |              |
| <b>Orata alla griglia</b> <i>Grilled sea bream royal</i> | <b>35.00</b> |
| <i>boneless / lime olive oil / spinach leaves</i>        |              |
| <b>Saltimbocca alla Romana</b> <i>Veal fillet</i>        | <b>35.00</b> |
| <i>Parma ham / jus / honey carrots</i>                   |              |

### FRESHLY-CAUGHT FISH

**Sogliola alla Piazza Romana** **pp 39.50**  
*North Sea Sole for two people, 1000 g  
Choice of spinach or garden salad*



### PASTA

|                                                           |              |
|-----------------------------------------------------------|--------------|
| <b>Pappardelle con gorgonzola e spinaci</b>               | <b>19.00</b> |
| <i>Gorgonzola / spinach leaves / pear / walnut</i>        |              |
| <b>Pappardelle con burratina</b>                          | <b>22.00</b> |
| <i>Tomato sauce / salsiccia / basil / burratina</i>       |              |
| <b>Taglierini con gamberoni all'arrabbiata</b>            | <b>25.00</b> |
| <i>Saltwater shrimps / chilli / tomato sauce / garlic</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                       | 0.10l | 18.00 |
| Perrier-Jouët, Grand Brut       |       |       |
| Champagne                       | 0.10l | 21.00 |
| Perrier-Jouët, Blason Rosé      |       |       |
| Aperol Spritz                   |       | 14.00 |
| Hugo                            |       | 14.00 |
| Tanqueray Gin Tonic             |       | 14.70 |
| Negroni                         |       | 16.00 |

## VINO BIANCO

|                                                                                         | 0.2l  | 0.75l |
|-----------------------------------------------------------------------------------------|-------|-------|
| 2023 Gavi di Gavi<br><i>Ca del Bric / Piemonte</i>                                      | 13.50 | 45.00 |
| 2022 Riesling Winkel Q.b.A.<br><i>Weingut Schloss Vollrads / Rheingau</i>               | 13.50 | 46.00 |
| 2023 Pinot Grigio D.O.C.<br><i>Cantina Terlan / Alto Adige</i>                          | 15.00 | 52.00 |
| 2023 Grillo Cavallo delle Fate D.O.C.<br><i>Tenuta Regaleali</i>                        | 16.00 | 55.00 |
| 2023 Elbling VDP:GUTSWEIN<br><i>Weingut Schloss Proschwitz / Prinz zur Lippe</i>        | 18.00 | 65.00 |
| 2023 Lugana Cà dei Frati Brolettino D.O.C.<br><i>Cà dei Frati / Lombardia / Italien</i> | 19.50 | 68.00 |

## VINO ROSATO

|                                                                        |       |       |
|------------------------------------------------------------------------|-------|-------|
| 2024 Negroamaro Rosato Salento IGP<br><i>Cantina Cantele / Apulien</i> | 14.50 | 49.00 |
|------------------------------------------------------------------------|-------|-------|

## VINO ROSSO

|                                                                           |       |       |
|---------------------------------------------------------------------------|-------|-------|
| 2021 Borgonero<br><i>Borgoscopeto / Toscana</i>                           | 14.50 | 49.00 |
| 2022 Montepulciano D'Abruzzo D.O.C.<br><i>Gianni Masciarelli</i>          | 15.50 | 53.00 |
| 2020 Petrikore Nero d'Avola D.O.C.<br><i>Cantina Sibiliana / Sizilien</i> | 16.00 | 55.00 |
| 2019 Primitivo Puglia "SINCE 1913" I.G.T.<br><i>Torrevento / Apulien</i>  | 17.50 | 61.00 |