

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

ZUPPE

Cacciucco Toscano	12.00
tuscan fish soup prawns cod vegetables	
Minestrone Classico 	9.00
root vegetables tomato basil	
Porcini Consommé 	9.00
king oyster mushrooms chives	

PRIMI PIATTI

Beef Carpaccio	18.00
rocket salad pine nuts parmesan aged balsamic lemon	
Calamaretti con peperoni	18.00
sautéed baby squid bell pepper chilli garlic pesto	
Beetroot Carpaccio 	16.00
buffalo mozzarella chicory orange almond	
Pomodori colorati 	14.00
colorful tomato slices avocado tartare with lemon basil	
Insalata Mista 	10.00
mixed leaf salads argula tips cold-pressed olive oil tomato confit	

PESCE & CARNE

Saltimbocca alla Romana	34.00
veal fillet parma ham jus honey-glazed carrots rosemary potatoes	
Ossobuco	32.00
braised veal shank root vegetables shallots boiled potatoes	
Spezzatino di vitello	30.00
seared veal fillet tips creamed green pepper portobello mushrooms peas sugar snap peas rosemary potatoes	
Fegato di Vitello	26.00
milk-fed veal liver brown butter & sage fried apple onion spinach mashed potatoes	
Branzino	34.00
grilled sea bass fillet tomato olives white wine sauce spinach rosemary potatoes	
Orata	35.00
whole grilled sea bream boneless lime olive oil spinach rosemary potatoes	

FRESHLY-CAUGHT FISH

Sogliola alla Piazza Romana	
North Sea sole, about 700 g with rosmery potatoes. Choice of spinach or garden salad	
for two people to share	pp 39.00



PASTA

Pasta Gamberoni	24.00
tagliarini prawns chili tomato garlic	
Pasta Salsiccia	22.00
pappardelle spicy italian sausage burratina tomato sauce basil	
Pasta Gorgonzola	19.00
pappardelle gorgonzola spinach pear walnut	



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 Perrier-Jouët, Grand Brut	0.10l	18.00
Champagne Perrier-Jouët, Blason Rosé	0.10l	21.00
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 Ca del Bric Piemont	13.50	45.00
2024 Sauvignon Blanc Perpaolo Pecorari Friaul	13.50	45.00
2022 Riesling Winkel Q.b.A. Weingut Schloss Vollrads Rheingau	14.00	46.00
2023 Pinot Grigio D.O.C. Cantina Terlan Alto Adige	15.00	52.00
2023 Grillo Cavallo delle Fate D.O.C. Tenuta Regaleali Sizilien	16.00	55.00
2023 Lugana Cà dei Frati Brolettino D.O.C. Cà dei Frati Lombardei	19.50	68.00

VINO ROSATO

2024 Negroamaro Rosato Salento IGP Cantina Cantele Apulien	14.50	49.00
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VINO ROSSO

2021 Borgonero Borgoscopeto Toscana	14.50	49.00
2022 Montepulciano D' Abruzzo D.O.C. Gianni Masciarelli Amruzzi	17.50	59.00
2020 Petrikore Nero d'Avola D.O.C. Cantina Sibiliana Sizilien	16.00	55.00
2019 Primitivo Puglia "SINCE 1913" I.G.T. Torrevento Apulien	18.50	65.00