

PIAZZA ROMANA

Ihr guter Italiener!

BENVENUTO

Do you remember your last trip to Italy? The festive atmosphere on the lively town squares? That is exactly the atmosphere you will find on the buzzy boulevard right here in the centre of our Grand Elysée Hamburg. Classic “Cucina Italiana” recipes and Mediterranean specialities guarantee enjoyment and great taste – always following our principle of perfect quality and freshness. Our restaurant Manager, José Luis Santos, and Head Chef, Erik Borman, look forward to spoiling you!!

PRIMI PIATTI

Insalata	6,50
<i>rocket salad / raspberry-shallots / pine nuts / shaved Parmesan cheese</i>	
Avocado marinato	8,50
<i>Hass-avocado / horseradish-watercress salad</i>	
Panzanella	9,00
<i>Tuscan salad of bread / mozzarella</i>	
Antipasti alla Piazza Romana	12,00
<i>small plate of mixed starters</i>	
Calamaretti grilled	13,00
<i>with lime / red chili / garlic</i>	
Carpaccio of beef	13,00
<i>Ligurian olive oil / Pecorino al Pepe / pine nuts</i>	
Carpaccio of tuna	14,00
<i>lime-soy-marinade / wasabi cream</i>	

MINESTRE

Minestrone classico	7,00
<i>vegetable soup / Parmesan cheese / basil pesto</i>	
Zuppa di pesce	8,50
<i>fish-soup / venus clams / hot peppers / tomatoes</i>	

PASTA

Taglierini	12,00
<i>pesto sauce / cherry tomatoes / basil / garlic</i>	
Spaghetti con gamberoni	17,00
<i>Arrabbiata / fried prawns / garlic</i>	
Fusilloni	18,00
<i>fillet of veal / Gorgonzola sauce / spinach</i>	

SECONDI PIATTI

Merluzzo fillet of cod	19,50
<i>pan-fried / truffle-mustard pesto</i>	
Gamberoni seawater shrimps 250g	23,00
<i>grilled / herbal oil / garlic / red chili</i>	
Gamberoni seawater shrimps 250g	23,00
<i>mango / coriander / lime oil / red chili</i>	
Orata dorado from the grill	24,00
<i>young garlic / chili / semi dried cherry tomatoes</i>	
Fegato di vitellina veal liver	19,50
<i>sage butter / fried onions / braised apple</i>	
Spezzatino fillet of veal	23,50
<i>mushrooms / creamy pepper sauce</i>	
Saltimbocca di vitello alla romana	25,00
<i>fillet of veal escalope / sage / Parma ham / lime sauce</i>	



FRESH-CAUGHT FISH

please ask for today's special



*Along with the fish we serve one pesto out of our pesto selection:
truffle-mustard pesto, basil-olive pesto or lime-parsley pesto.*

With all main courses we serve Rosemary potatoes. Please select another side dish:
daily fresh vegetables, balsamic lentils or creamed spinach

All prices quoted in euros inclusive of VAT and service charge

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NON ALCOLICA

Acqua Panna / San Pellegrino	0,25l	3,50
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Steinmeier Apple Juice <i>unfiltered</i>	0,20l	3,00
Schweppes Tonic Water / Bitter Lemon / Soda / Ginger Ale	0,20l	4,00
Coca Cola / Fanta / Sprite	0,33l	4,00
Orange Juice <i>freshly squeezed</i>	0,25l	6,00
Apple Juice Spritzer	0,45l	6,50



BIRRA

König Pilsener <i>draught</i>	0,30l	4,00
König Pilsener Non-Alcoholic	0,33l	4,00
Erdinger Weißbier <i>draught</i>	0,50l	5,50
Erdinger Weißbier Non-Alcoholic	0,50l	5,50



Feel free to ask for our wine menu.

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VINO BIANCO

		0,10l
2015 Gavi del Comune di Gavi D.O.C.G.		4,00
<i>dry / Cantina Produttori del Gavi / Piedmont</i>		
2015 Vernaccia di San Gimignano D.O.C.G.		4,00
<i>dry / Teruzzi e Puthod / Tuscany</i>		
2014 Pinot Grigio Simboli D.O.C.		4,00
<i>dry / LaVis / Trentino</i>		
2014 Chardonnay A.O.C.		4,50
<i>dry / Mâcon-Lugny / Louis Latour / Burgundy</i>		
2015 Riesling Kabinett Q.B.A.		4,80
<i>dry / Schloss Vollrads / Rheingau</i>		
2015 Sauvignon Blanc I.G.T. Venezia Giulia		4,80
<i>dry / Eugenio Collavini / Friuli</i>		

VINO ROSATO

		0,10l
2015 Chiaretto Classico Miti D.O.C Rosé		4,20
<i>dry / Tentula Girault / Lombardy</i>		

VINO ROSSO

		0,10l
2015 Merlot-Corvina I.G.T.		4,20
<i>dry / Allegrini / Venetia</i>		
2014 Barbera D'Alba D.O.C		4,20
<i>dry / Enrico Serafino / Piemont</i>		
2012 Chianti Rufina Riserva D.O.C.G.		6,50
<i>dry / Castello di Nipozzano, Frescobaldi / Tuscany</i>		
2011 Morellino di Scansano Riserva D.O.C.G.		7,50
<i>dry / Il Grillesino / Tuscany</i>		