

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

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

ZUPPE

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

PESCE & CARNE

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

Pappardelle con gorgonzola e spinaci	19.00
<i>Gorgonzola / spinach leaves / pear / walnut</i>	
Pappardelle con burratina	22.00
<i>Tomato sauce / salsiccia / basil / burratina</i>	
Taglierini con gamberoni all'arrabbiata	25.00
<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 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

	0.15l	0.25l	0.75l
2022 Sauvignon Blanc I.G.T. Venezia Giulia <i>dry / Eugenio Collavini / Friuli</i>	8.50	13.50	39.00
2020 Vernaccia di San Gimignano D.O.C.G. <i>Teruzzi</i>	8.50	13.50	39.00
2022 Riesling Winkel Q.b.A. <i>dry / Weingut Schloss Vollrads / Rheingau</i>	9.50	15.50	46.00
2023 Pinot Grigio D.O.C. <i>dry / Cantina Terlan / Alto Adige</i>	11.00	17.50	52.00
2023 Lugana Cà dei Frati Brolettino D.O.C. <i>dry / Cà dei Frati / Lombardy / Italy</i>	14.00	23.00	68.00

VINO ROSATO

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

VINO ROSSO

2019 Chianti Rufina Riserva, Nipozzano D.O.C.G. <i>Castello di Nipozzano / Marchesi Frescobaldi / Toscana</i>	10,50	17,00	49,00
2022 Montepulciano D'Abruzzo D.O.C. <i>Gianni Masciarelli</i>	11,00	18,00	53,00
2019 Primitivo Puglia "SINCE 1913" I.G.T. <i>Torrevento / Apulien</i>	12,50	20,50	61,00
2022 Le Volte D.O.C. <i>Tenuta dell'Ornellaia, Bolgheri</i>	15,50	25,50	75,00