



Since 2013, we have been holding the marks of the quality of Italian hospitality from the Italian-Czech Chamber of Commerce and Industry, as the only one in Pilsen.



We are, as the only restaurant outside Prague in the Czech Republic, a member of the Association of Italian Restaurants ARIT.

ANTIPASTI - Appetizers

OLIVE MARINATE Pickled olives	75,-
BRUSCHETTA POMODORO CON PROSCIUTTO DI PARMA Bruschetta with tomatoes, basil, pickled red onions, garlic and Parma ham	139,-
FEGATO D'ANATRA AL VINO ROSSO Roasted duck liver with red wine, toasted bruschetta	149,-
TARTARE DI MANZO CON BRUSCHETTA Beef tartare with sweet and sour sauce with chili, fried onion and Cornichon cucumbers	249,-
CARPACCIO DI MANZO CON PARMIGIANO E MAIONESE AL CAPPERI Beef tenderloin carpaccio with capers mayonnaise, parmesan chips, truffle oil and bread croutons	259,-
MOZZARELLA DI BUFALA GRIGLIATA AL PROSCIUTTO CRUDO Grilled buffalo mozzarella in Parma ham, Grissini	269,-
FRITTO MISTO CON AIOLI Fried fish and seafood pieces in batter with aioli sauce	279,-
ANTIPASTO ITALIANO Selection of salami and cheese with marinated olives, sun-dried tomatoes and Grissini	279,-

MINESTRE - Soups

BRODO DI MANZO Strong beef broth with root vegetables, marrow dumpling and truffle oil	79,-
ZUPPA DI POMODORO Creamy tomato soup with burrata pieces	79,-

INSALATA - Salads

INSALATA MISTA Mixed salad with lemon dressing	109,-
INSALATA DI RUCOLA CON PERE AL VINO ROSSO, GORGONZOLA E NOCI PECAN Rucola salad with pear cooked in red wine, gorgonzola and pecans	199,-
RAPPA ROSSA CON FORMAGGIO DI CAPRA ALLA GRIGLIA E PINOLI Beetroot slices with pine nuts and grilled goat cheese	249,-
INSALATA CON PROSCIUTTO CRUDO E PARMIGIANO Salad with Parma ham, dried cherry tomatoes, mango and Parmesan, Italian Grissini sticks	249,-
INSALATA CON CALAMARI E AVOCADO GRIGLIATO Mixed leaf salad with grilled calamari, avocado and Wasabi mayonnaise	289,-

PANE DI CASA - bread

GRISSINI Italian sticks	39,-
PANE DI CASA Fresh homemade Italian bread	49,-
BRUSCHETTA ALLE ERBE / AGLIO Toasted homemade bread with herbs or garlic	49,-
PIZZA PANE AGLIO / ROSMARINO / MOZZARELLA / CALABRESE Pizza bread with garlic / rosemary / cheese / spicy Calabrian mixture	69,- / 69,- / 99,- / 99,-

PASTA FRESCA - Fresh egg pasta, risotto and gnocchi

TAGLIATELLE BOLOGNESE Tagliatelle with beef ragout and parmesan	199,-
SPAGHETTI POMODORO CON BURRATA Spaghetti with tomato sauce and cream cheese Burrata	239,-
GNOCCHI CON GUANCIALE E GORGONZOLA Homemade potato gnocchi with guanciale, gorgonzola, cream and slices of Lardo di Colonnata	239,-
RISOTTO AI FUNGHI Mushroom risotto with truffle oil and Parmesan chips	249,-
LASAGNE BOLOGNESE Lasagne Bolognese with beef ragout, creamy bechamel and parmesan fondue	249,-
RAVIOLI RIPIENI CON SALSICCIA E RICOTTA Homemade ravioli stuffed with salsiccia sausage, roasted peppers puree and ricotta, sprinkled with Parmesan	279,-
SPAGHETTI CACIO E PEPE CON PIOVRA, GAMBERI E CALAMARI Spaghetti "cacio e pepe" with octopus, shrimp and calamari	349,-
RISOTTO ALLA FREGOLA SARDA CON GAMBERI E CALAMARI Risotto from pasta fregola sarda with shrimp, calamari and cacciucco sauce from lobster shell	369,-

SECONDI PIATTI - Meat / Fish / Seafood

COZZE AL VINO BIANCO Mussels in white wine with garlic, cherry tomatoes, chilli, parsley and celery, roasted bruschetta	339,-
SALTIMBOCCA DI MAIALE CON PURE DI SEDANO Pork tenderloin with sage and prosciutto with roasted celeriac puree	349,-
PETTO D'ANATRA CON PURE DI RADICE NERA Duck breast with red wine sauce, black root puree and chestnuts	389,-
FILETTO DI MERLUZZO CON CACCIUCCO Cod fillet with Wakame seaweed salad, cacciucco sauce from lobster shell and salmon caviar	499,-
BISTECCA DI MANZO CON SALSA DI FINFERLI E GRENAILLE Beef tenderloin steak with chanterelle sauce, grenaille potatoes with Lardo di Colonnata	579,-
PIOVRA ALLA GRIGLIA CON RISOTTO DI SEPIA Grilled octopus with sepia risotto, wasabi mayonnaise and semi-dried cherry tomatoes	599,-

DOLCI - Homemade desserts

TIRAMISU PULCINELLA Traditional italian tiramisu	115,-
PANNA COTTA AL LIME Lime panna cotta	129,-
CREMA AL MASCARPONE CON PISTACCHI Pistachio mascarpone cream with passion fruit	139,-
CHEESECAKE CON FRUTTA Cheesecake with fruit	149,-
FONDENTE AL CIOCCOLATO CON LAMPONI Chocolate fondant with raspberry sorbet	159,-

PIZZA Ø 32cm

Tomato base

MARGHERITA	tomatoes, mozzarella, basil	165,-
FUNGHI	tomatoes, mozzarella, champignons, cream	170,-
CAPRESE	tomatoes, mozzarella, fresh basil tomatoes	175,-
SALAME	tomatoes, mozzarella, salami	190,-
BOLOGNESE	tomatoes, mozzarella, beef ragout, parmesan	190,-
PROSCIUTTO	tomatoes, mozzarella, ham	190,-
VEGETARIANA	tomatoes, mozzarella, onion, zucchini, red pepper, tomatoes, basil pesto	190,-
HAWAI	tomatoes, mozzarella, ham, pineapple	195,-
VENTRICINA (without mozz.)	tomatoes, italian spicy salami, goat horns, egg, garlic, pepper	195,-
CAPRICCIOSA	tomatoes, mozzarella, ham, champignons, artichokes	195,-
CALZONE (pocket)	tomatoes, mozzarella, ham, champignons, bacon	195,-
TALEGGIO	tomatoes, mozzarella, Taleggio cheese, Ventricina, olives	200,-
4 FORMAGGI	tomatoes, mozzarella, smoked cheese, ermine, parmesan	205,-
NAPOLI	tomatoes, mozzarella, ham, bacon, goat horns, garlic, onion	205,-
BOLZANO	tomatoes, mozzarella, spinach, chicken, cream, garlic	205,-
TONNO	tomatoes, mozzarella, tuna, olives, onion	210,-
SICILIANA PICCANTE	tomatoes, mozzarella, spicy salami, roasted peppers, corn, olives, chilli	210,-
4 STAGIONI	tomatoes, mozzarella, ham, champignons, artichokes, olives, anchovies, onion	210,-
FRUTTI DI MARE	tomatoes, mozzarella, mix of seafood	215,-
EXPLOSIVA	tomatoes, mozzarella, salami, spicy Calabrian mix	220,-
VALPOLICELLA PICCANTE	tomatoes, mozzarella, spicy italian salami, olives, fresh pepper, garlic	220,-
HAWAI SPECIAL	tomatoes, mozzarella, prosciutto, pineapple	230,-
GORGONZOLA PICCANTE	tomatoes, mozzarella, true italian gorgonzola, spicy italian salami	230,-
5 FORMAGGI SPECIAL	tomatoes, mozzarella, gorgonzola, taleggio, scamorza, parmesan	235,-
CANADESE	tomatoes, mozzarella, prosciutto, bacon	235,-
MIA	tomatoes, mozzarella, rucola, prosciutto	235,-
PULCINELLA	tomatoes, mozzarella, spinach, chicken, bacon, egg, ricotta	240,-
SALSICCIA	tomatoes, mozzarella, salsiccia, roasted peppers, zucchini, onion	240,-
GORGONZOLA	tomatoes, mozzarella, true italian gorgonzola, prosciutto	250,-
BASILICATA	tomatoes, mozzarella, prosciutto, cherry tomatoes, parmesan shavings, basil	250,-
TOSCANA	tomatoes, mozzarella, mozzarella di bufala, italian salami Toscana, rucola	250,-
CREMOSE	tomatoes, cream, mascarpone, mozzarella, ham, basil	210,-

Cream base

SPINACI	cream, mozzarella, spinach, champignons, garlic	190,-
CARBONARA	cream, mozzarella, pancetta, garlic, egg	205,-
TARTUFFO	cream, mozzarella, true italian gorgonzola, champignons, truffle oil	235,-
PORCINI E SALSICCIA	cream, mozzarella, italian salami salsiccia, porcini mushrooms	250,-

ITALIEN DRAUGHT WINE

<i>Veneto</i>		<i>1 l</i>	<i>0,5 l</i>	<i>0,25 l</i>	<i>0,1 l</i>
Chardonnay IGT - Colferai	white dry	280,-	150,-	80,-	40,-
Merlot IGT - Colferai	red dry	280,-	150,-	80,-	40,-
„Glera“ Frizzante IGT - Borga	white sparkling	370,-	195,-	100,-	50,-
Garganega + Pinot Grigio IGT - Ca´del Sette	white semi-dry				40,-
Cabernet Sauvignon + Merlot IGT - Ca´del Sette	rosé semi-dry				40,-

ITALIAN BOTTLED WINES

SPUMANTE (SPARKLING WINE)

<i>Veneto</i>		<i>0,1 l</i>
Lambrusco Dell Emilia IGT - Colferai	red sweet sparkling	45,-
Perlsecco Frizzante (Garganega) - Ca´del Sette	white sparkling	45,-
Prosecco Treviso Brut DOC - Tenuta Berni	white sparkling	65,-
Valsé Moscato - Contarini	white sweet sparkling	65,-
Valsé Rosé Extra Dry - Contarini	rosé semi-dry sparkling	65,-

VINO BIANCO (WHITE WINE)

<i>Veneto</i>		
Pinot Grigio DOC - Cavazza	white dry	45,-
Garganega IGT - Cavazza	white dry	50,-
Sauvignon IGT - Borga	white dry	55,-

VINO ROSATO (ROSÉ WINE)

<i>Veneto</i>		
Rosato (Corvina) IGT - Cavazza	rosé dry	55,-

VINO ROSSO (RED WINE)

<i>Abruzzo</i>		
Montepulciano d´Abruzzo DOC - Conte di Lucca	red dry	65,-
<i>Puglia</i>		
Malvasia Nera IGT - Velarino	red dry	55,-
Primitivo Puglia IGP - Massimo Leone	red dry	75,-

Drink menu

APERITIVES

0,10 l	BENS	(non alcoholic)	San Benedetto, flavor ginger / rosso	55,-
0,10 l	CRODINO	(non alcoholic)	herbal classic celebrated by Sophia Loren	60,-
0,10 l	PROSECCO		traditional Italian sparkling wine	65,-
0,10 l	CINZANO		white / rosso / extra dry	65,-
0,04 l	RAMAZZOTTI		traditional Italian herbal liqueur	60,-
0,04 l	CAMPARI		bitter	70,-
0,10 l	CAMPARI SODA		campari with soda	85,-
0,16 l	CAMPARI SPRITZ		campari with soda, prosecco and slice of orange	119,-
0,14 l	APEROL SPRITZ		aperol with soda, prosecco and slice of orange	119,-
0,14 l	HUGO SPRITZ		elder liqueur with prosecco, soda and mint	99,-
0,08 l	LIMONCELLO & PROSECCO		Italian lemon liqueur with prosecco	89,-

NON ALCOHOLIC DRINKS

0,20 l	COCA-COLA / COCA-COLA ZERO/ SPRITE / FANTA	orange		46,-
0,25 l	KINLEY		tonic water / bitter rose / ginger ale / bitter lemon	48,-
0,33 l	AQUILA		still water	42,-
0,33 l	MATTONI GRAND		gently sparkling mineral water	42,-
0,33 l	PERRIER		natural mineral water	68,-
0,75 l	ACQUA MINERALE		San Benedetto, sparkling/ still	89,-
0,33 l	ICE TEA		San Benedetto - lemon / peach Nativa - green flavor	46,-
0,33 l	LEMON SODA		italian lemon limonade	47,-
0,50 l	HOMEMADE LEMONADE		according to the current offer	68,-
0,20 l	PAGO JUICE	(orange, multivitamin, apple, pear, strawberry, black currant, apricot, pineapple)		49,-
0,25 l	RED BULL		energy drink	69,-

HOT DRINKS

7 g	RISTRETTO		Hardy caffè	49,-
7 g	ESPRESSO		Hardy caffè	49,-
7 g	ESPRESSO AMERICANO		espresso served with a jug of hot water	49,-
7 g	ESPRESSO MACHIATTO		espresso with foamed milk	52,-
14 g	ESPRESSO DOPPIO		double espresso	79,-
6,25 g	ESPRESSO DECAFFEINATO		without coffee	55,-
7 g	CAPPUCCINO		espresso with milk and foamed milk	65,-
7 g	CAFFE LATTE MACHIATTO		espresso with milk and foamed milk	69,-
14 g	FLAT WHITE		double espresso with milk and foamed milk	85,-
7 g	CAFFE CORRETTO		espresso, 2cl grappa/sambuca/fernet branca	75,-
7 g	CAFFE PANNA		espresso with whipped cream	62,-
7 g	AFFOGATO		espresso with vanilla ice cream	75,-
	ICE CAFFE		with vanilla ice cream and whipped cream	79,-
25 g	HOT CHOCOLATE		Hardy, dark/white	60,-
0,04 l	BOMBARDINO		hot egg liqueur with whipped cream	70,-
	CALIMERO		2 cl bombardino, 7 g espresso, whipped cream	70,-
0,40 l	FRESH TEA		served with honey and lemon, mint / ginger	65,-
0,40 l	TEA LEAVES		served in a jug with honey and lemon, according to the offer	65,-
0,20 l	GROG		4 cl rum	65,-
0,20 l	MULLED WINE			69,-

BEER

0,33 l	STELLA ARTOIS		draught	38,-
0,50 l	STELLA ARTOIS		draught	55,-
0,33 l	STELLA ARTOIS NEALKO		bottled, non - alcoholic	38,-
0,33 l	COOL NEALKO GREP		canned, non - alcoholic grapefruit	45,-
0,33 l	PILSNER URQUELL		bottled	48,-
0,33 l	CARLING CIDER		bottled, apple	49,-

GRAPPA

2 cl	SOLLE ROSSO		60,-
2 cl	TRAMINER	Villa de Varda	60,-
2 cl	MOSCATO	MAROLO	100,-
2 cl	NONINO	Riserva di Annata	110,-
2 cl	DI TURRIGA		115,-
2 cl	AMARONE	Villa de Varda	130,-
2 cl	SAN LEONARDO	(5 years)	130,-

GRAPPA DI MARZADRO

2 cl	DI MOSCATO		85,-
2 cl	DI CHARDONNAY		85,-
2 cl	DI TEROLDEGO		85,-
2 cl	LE DICIOTTO LUNE	Stravecchia	85,-
2 cl	DI MARZADRO		105,-
2 cl	CHARDONNAY	Affinata, le giare (5 years)	110,-
2 cl	GEWURTZTRAMINER	Affinata, le giare (5 years)	110,-
2 cl	AFFINA RISERVA	ciliegio - cherry (10 years)	210,-

GRAPPA DI BERTA

2 cl	VILLA PRATO	Giovane - young white	65,-
2 cl	VILLA PRATO ROSSO		65,-
2 cl	ELISI IN LEGNO		100,-
2 cl	CASALOTTO	Wine spirit	185,-
2 cl	PAOLA BERTA RISERVA	(20 years)	255,-

LIQUERS AND DISTILATES

4 cl	LIMONCELLO	lemon liquer	65,-
4 cl	SAMBUCCA	anise liquer	65,-
4 cl	PASTIS PERNOD	anise liquer	65,-
4 cl	CYNAR	artichokes liquer	60,-
4 cl	AMARO MONTENEGRO	speciality from Bologna	65,-
4 cl	FERNET BRANCA	original italian fernet	65,-
4 cl	FERNET BRANCA MENTHA	menthol fernet	65,-
4 cl	BECHER		50,-
4 cl	FERNET	stock / citrus	50,-
4 cl	JÄGERMEISTER		65,-
4 cl	BEEFEATER GIN / BOMBAY SAPPHIRE		65,-
4 cl	SKYY VODKA		65,-
4 cl	TEQUILA SAUZA	silver / gold	75,-
4 cl	BAILEYS		70,-
4 cl	METAXA 5*	greek brandy	60,-
4 cl	METAXA 7*	greek brandy	75,-
4 cl	MYRTILO	blueberry liquer	70,-
4 cl	PRUGNA	plum liquer	70,-
2 cl	CAMILLA	chamomile liqueur	70,-
2 cl	OLIA DI GARDA	liquor from olives	70,-
2 cl	RASPBERRY		70,-
2 cl	PEAR WILLIAMS		70,-
4 cl	CAPTAIN MORGAN SPICED		60,-
4 cl	HAVANA CLUB AÑEJO BLANCO	cuban white rum	60,-
4 cl	HAVANA ESPECIAL	cuban rum	75,-
4 cl	LEGENDARIO ELIXIR DE CUBA 7 yo	cuban rum	85,-
4 cl	RON ZACAPA CENTENARIO 23 yo	caribbean rum (Guatemala)	140,-
4 cl	JAMESON	irish whisky	65,-
4 cl	TULLAMORE DEW	irish whisky	65,-
4 cl	JOHNIE WOLKER RED LABEL	scotch whisky	65,-
4 cl	CHIVAS REGAL 12 yo	scotch whisky	120,-
4 cl	GLENFIDDICH 12 yo	scotch whisky	120,-
4 cl	JACK DANIEL'S	Tennessee whisky	75,-
4 cl	JACK DANIEL'S HONEY	Tennessee whisky honey	75,-
4 cl	JIM BEAM	bourbon whisky	65,-