



OSPITALITÀ ITALIANA
QUALITY APPROVED



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	109,-
FEGATO D'ANATRA AL VINO ROSSO Roasted duck liver with red wine, toasted bruschetta	179,-
BRUSCHETTA CON MELANZANE, POMODORO E GRANA Bruschetta with eggplant caviar, tomatoes and parmesan	219,-
MOZZARELLA DI BUFALA CON POMODORI, MELONE, OLIVE E PROSCIUTTO CRUDO Buffalo mozzarella with tomatoes, cantaloupe melon, olives and Parma ham, Grissini	249,-
BRUSCHETTA CON MANZO, CONFIT AGLIO, RUCOLA E GRANA Bruschetta with beef steak, confit garlic, arugula, cherry tomatoes and parmesan	259,-
TARTARE DI TONNO CON MANGO, PEPERONCINO E SESAMO Tuna tartare in a sweet and sour sauce with mango, chili and sesame, toasted bruschetta	299,-
CARPACCIO DI MANZO CON CAPPERI, GRANA E OLIO AL TARTUFO Thin slices of beef tenderloin with capers, rocket, parmesan and truffle oil	309,-
CARPACCIO DI PIOVRA CON MELOGRANO E ARANCIA ROSSA Thin slices of octopus with passion fruit dressing, pomegranate and red orange	339,-
ANTIPASTO ITALIANO Selection of salami and cheese with marinated olives, sun-dried tomatoes and Grissini	349,-

MINESTRE - Soups

BRODO DI MANZO Strong beef broth with root vegetables and parsley crumbs	95,-
ZUPPA DI POMODORO Creamy tomato soup with lemon ricotta foam	95,-

INSALATA - Salads

INSALATA MISTA CON RUCOLA, MELE VERDE, GORGONZOLA E NOCI PECAN Rucola salad with green apple, gorgonzola and roasted pecans	229,-
INSALATA CON CARFIOFI, CECI E PECORINO Romaine leaves and baby spinach with marinated artichokes, chickpeas, pickled onions and Pecorino	259,-
CARPACCIO DI RAPA ROSSA CON MOUSSE DI FORMAGGIO DI CAPRA E NOCI Beetroot slices with elderberry dressing, lettuce leaves, goat cheese mousse and roasted walnuts	269,-
INSALATA CON PROSCIUTTO CRUDO Salad with Parma ham, cherry tomatoes, Cantaloupe melon and Parmesan cheese, Italian Grissini sticks	289,-
INSALATA CON GAMBERI, MAIONESE AL WASABI, CAPPERI E GRANA Salad with shrimp, wasabi mayonnaise, capers and parmesan shavings	329,-

PANE DI CASA - bread

PANE DI CASA Fresh homemade Italian bread	63,-
BRUSCHETTA ALLE ERBE / AGLIO Toasted homemade bread with herbs or garlic	63,-
PIZZA PANE AGLIO / ROSMARINO / MOZZARELLA / CALABRESE Pizza bread with garlic / rosemary / cheese / spicy Calabrian mixture	99,- / 99,- / 119,- / 119,-

PASTA FRESCA - Fresh egg pasta, risotto and gnocchi

SPAGHETTI POMODORO Spaghetti with tomato sauce and Parmesan	239,-
TAGLIATELLE BOLOGNESE Tagliatelle with beef ragout in tomato sauce, sprinkled with Parmesan	249,-
LASAGNE BOLOGNESE Lasagne with beef ragout, creamy bechamel and parmesan fondue	279,-
RISOTTO AI FUNGHI PORCINI Mushroom risotto with porcini mushrooms, truffle oil and Parmesan	289,-
GNOCCHI CON MELANZANE FRITTE, PANCETTA E SCAMORZA Homemade potato gnocchi with fried eggplant, tomatoes, pancetta and smoked Scamorza cheese	329,-
TAGLIOLINI AL TARTUFFO CON FUNGHI PORCINI Truffle tagliolini with porcini mushrooms and truffle oil, sprinkled with Parmesan	349,-
SPAGHETTI CACIO E PEPE CON PIOVRA, GAMBERI E TARTARE DI TONNO "Cacio e pepe" spaghetti with octopus, prawns and tuna tartare	379,-
FREGOLA SARDA CON FRUTTI DI MARE E POMODORO Fregola sarda with seafood and tomatoes	399,-

SECONDI PIATTI - Meat / Fish / Seafood

POLLO SUPREME CON PURE DI PISELLI Chicken supreme with pea puree, strong chicken juice	349,-
COZZE AL VINO BIANCO Mussels with garlic, hot pepper, parsley, celery stalks and cherry tomatoes, toasted bruschetta	369,-
FILETTO DI MAIALE CON PURE DI RADICE DI PREZZEMOLO E SALSA DI VINO ROSSO Pork tenderloin in Tyrolean bacon with parsley root puree, red wine sauce and broccoli	389,-
FILETTO DI MAHI MAHI GUAZZETTO Mahi Mahi fillet in lobster and shrimp sauce with mussels, olives and potatoes	449,-
BISTECCA DI MANZO CON SALSA AL COGNAC, PATATE AL FORNO, INSALATA MISTA Beef diamond with cognac sauce, baked grenaille potatoes, mixed leaf salad	579,-
PIOVRA ALLA GRIGLIA, FAGIOLI CON POMODORI, AGLIO E PREZZEMOLO Grilled octopus, butter beans with tomatoes, garlic and parsley, bread	699,-

DOLCI - Homemade desserts

TIRAMISU PULCINELLA Traditional italian tiramisu	139,-
PANNA COTTA CON MANGO Panna cotta with mango tartare	149,-
CHEESECAKE CON LAMPONI Unbaked cheesecake with raspberries and cookie crumble	159,-
TORTA AL CIOCCOLATO CON CREMA DI MORE E CARMELLO SALATO Gluten-free chocolate slice with blackberry cream and salted caramel	165,-

PIZZA Ø 32cm

Tomato base

MARGHERITA	tomatoes, mozzarella, basil	190,-
FUNGHI	tomatoes, mozzarella, champignons, cream	200,-
SALAME	tomatoes, mozzarella, salami	210,-
BOLOGNESE	tomatoes, mozzarella, beef ragout, parmesan	210,-
PROSCIUTTO	tomatoes, mozzarella, ham	210,-
HAWAI	tomatoes, mozzarella, ham, pineapple	215,-
VENTRICINA (without mozz.)	tomatoes, italian spicy salami, goat horns, egg, garlic, jalapenos peppers	215,-
CAPRICCIOSA	tomatoes, mozzarella, ham, champignons, artichokes	220,-
CALZONE (pocket)	tomatoes, mozzarella, ham, champignons, bacon	220,-
VEGETARIANA	tomatoes, mozzarella, onion, zucchini, red pepper, tomatoes, basil pesto	220,-
VEGETARIANA SPECIALE	tomatoes, mozzarella, onion, mushrooms, roasted peppers, corn, olives	225,-
TALEGGIO	tomatoes, mozzarella, Taleggio cheese, Ventricina, olives	225,-
4 FORMAGGI	tomatoes, mozzarella, smoked cheese, ermine, parmesan	230,-
NAPOLI	tomatoes, mozzarella, ham, bacon, jalapenos peppers, garlic, onion	230,-
BOLZANO	tomatoes, mozzarella, spinach, chicken, cream, garlic	230,-
TONNO	tomatoes, mozzarella, tuna, olives, onion	230,-
SICILIANA PICCANTE	tomatoes, mozzarella, spicy salami, roasted peppers, corn, olives, jalapenos	235,-
4 STAGIONI	tomatoes, mozzarella, ham, champignons, artichokes, olives, anchovies, onion	235,-
AMATRICIANA	tomatoes, mozzarella, pancetta, pepperoni, Pecorino cheese, arugula	240,-
EXPLOSIVA	tomatoes, mozzarella, salami, spicy Calabrian mix	245,-
VALPOLICELLA PICCANTE	tomatoes, mozzarella, spicy italian salami, olives, fresh pepper, garlic	245,-
FRUTTI DI MARE	tomatoes, mozzarella, mix of seafood	250,-
GORGONZOLA PICCANTE	tomatoes, mozzarella, true italian gorgonzola, spicy italian salami	250,-
TIROLESE	tomatoes, mozzarella, mozzarella di buffala, Tyrolean bacon, arugula	255,-
HAWAI SPECIALE	tomatoes, mozzarella, prosciutto, pineapple	255,-
5 FORMAGGI SPECIALE	tomatoes, mozzarella, gorgonzola, taleggio, scamorza, parmesan	260,-
CANADESE	tomatoes, mozzarella, prosciutto, bacon	260,-
MIA	tomatoes, mozzarella, rucola, prosciutto	260,-
SALSICCIA	tomatoes, mozzarella, salsiccia, roasted peppers, zucchini, onion	260,-
PULCINELLA	tomatoes, mozzarella, spinach, chicken, bacon, egg, ricotta	265,-
GORGONZOLA	tomatoes, mozzarella, true italian gorgonzola, prosciutto	270,-
BASILICATA	tomatoes, mozzarella, prosciutto, cherry tomatoes, parmesan shavings, basil	275,-
CREMOSE	tomatoes, cream, mascarpone, mozzarella, ham, basil	235,-

Cream base

SPINACI	cream, mozzarella, spinach, champignons, garlic	210,-
CARBONARA	cream, mozzarella, pancetta, garlic, egg	230,-
TARTUFFO	cream, mozzarella, true italian gorgonzola, champignons, truffle oil	260,-
PORCINI E SALSICCIA	cream, mozzarella, italian salami salsiccia, porcini mushrooms	275,-

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	420,-	225,-	120,-	58,-
Merlot IGT - Colferai	red dry	420,-	225,-	120,-	58,-
„Glera“ Frizzante IGT - Borga	white sparkling	460,-	240,-	130,-	65,-
Garganega + Pinot Grigio IGT - Ca´del Sette	white semi-dry				58,-
Cabernet Sauvignon + Merlot IGT - Ca´del Sette	rosé semi-dry				58,-

ITALIAN BOTTLED WINES

SPUMANTE (SPARKLING WINE)

<i>Veneto</i>		<i>0,1 l</i>
Lambrusco Dell Emilia IGT - Colferai	red sweet sparkling	58,-
Prosecco Treviso Brut DOC - Tenuta Berni	white sparkling	85,-
Valsé Moscato - Contarini	white sweet sparkling	85,-
Valsé Rosé Extra Dry - Contarini	rosé semi-dry sparkling	85,-

VINO BIANCO (WHITE WINE)

<i>Veneto</i>		
Pinot Grigio DOC - Cavazza	white dry	65,-
Sauvignon IGT - Borga	white dry	70,-

VINO ROSSO (RED WINE)

<i>Veneto</i>		
Fornetto (Merlot - Syrah) IGT - Cavazza	red dry	85,-
<i>Abruzzo</i>		
Montepulciano d´Abruzzo DOC - Conte di Lucca	red dry	85,-
<i>Puglia</i>		
Primitivo di Manduria DOC – Capo Zafferano	red dry	115,-

Ask the staff for information on the actual alcohol content and a verbal expression of the residual sugar content in the wine

APERITIVES

0,10 l	CRODINO	(non alcoholic)	herbal classic celebrated by Sophia Loren	68,-
0,04 l	RAMAZZOTTI		traditional Italian herbal liqueur	68,-
0,10 l	CINZANO		white / rosso / extra dry	75,-
0,04 l	CAMPARI		bitter	75,-
0,10 l	CAMPARI SODA		campari with soda	85,-
0,20 l	CRODINO SPRITZ	(non alcoholic)	crodino with soda and slice of orange	105,-
0,15 l	LIMONCELLO SPRITZ		Italian lemon liqueur with soda, prosecco and lemon	135,-
0,14 l	HUGO SPRITZ		elder liqueur with prosecco, soda and mint	135,-
0,17 l	CAMPARI SPRITZ		campari with soda, prosecco and slice of orange	135,-
0,15 l	APEROL SPRITZ		aperol with soda, prosecco and slice of orange	135,-

NON ALCOHOLIC DRINKS

0,20 l	COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA	orange		59,-
0,25 l	KINLEY		tonic water / bitter rose / ginger ale	61,-
0,5 l / 1 l	CARAFE OF WATER WITH CITRUS		sparkling / still	38,- / 72,-
0,33 l	AQUILA		still water	49,-
0,33 l	MATTONI GRAND		gently sparkling mineral water	49,-
0,20 l	PAGO JUICE	(orange, multivitamin, apple, pear, strawberry, black currant, apricot)		61,-
0,33 l	PERRIER		natural mineral water	79,-
0,75 l	ACQUA MINERALE		San Benedetto, sparkling/ still	105,-
0,33 l	ICE TEA	San Benedetto - lemon / peach	Nativa - green flavor	59,-
0,33 l	LEMON SODA		italian lemon limonade	59,-
0,50 l	HOMEMADE LEMONADE		according to the current offer	78,-
0,25 l	RED BULL		energy drink	75,-

HOT DRINKS

7 g	RISTRETTO / ESPRESSO		Hardy caffe	58,-
7 g	ESPRESSO AMERICANO		espresso served with a jug of hot water	58,-
7 g	ESPRESSO MACHIATTO		espresso with foamed milk	62,-
14 g	ESPRESSO DOPPIO		double espresso	90,-
6,25 g	ESPRESSO DECAFFEINATO		without coffein	63,-
7 g	CAPPUCCINO		espresso with milk and foamed milk	78,-
7 g	CAFFE LATTE MACHIATTO		espresso with milk and foamed milk	85,-
14 g	FLAT WHITE		double espresso with milk and foamed milk	95,-
7 g	CAFFE CORRETTO		espresso, 2cl grappa/sambuca/fernet branca	95,-
7 g	CAFFE PANNA		espresso with whipped team	78,-
7 g	AFFOGATO		espresso with vanilla ice cream	89,-
	ICE CAFFE		with vanilla ice cream and whipped cream	99,-
25 g	HOT CHOCOLATE		dark / white	75,-
0,04 l	BOMBARDINO		hot egg liquer with whipped cream	89,-
	CALIMERO		2 cl bombardino, 7 g espresso, whipped cream	89,-
0,40 l	FRESH TEA		served with honey and lemon, mint / ginger	69,-
0,40 l	TEA LEAVES		served in a jug with honey and lemon, according to the offer	69,-
0,20 l	MULLED WINE			78,-

BEER

0,33 l	STELLA ARTOIS		draught	54,-
0,50 l	STELLA ARTOIS		draught	67,-
0,33 l	PILSNER URQUELL		bottled	59,-
0,33 l	STELLA ARTOIS NEALKO		bottled, non - alcoholic	54,-
0,50 l	COOL NEALKO GREP		canned, non - alcoholic grapefruit	59,-

GRAPPA DI MARZADRO

2 cl	DI MOSCATO		90,-
2 cl	DI CHARDONNAY		90,-
2 cl	DI TEROLDEGO		90,-
2 cl	LE DICHIOTTO LUNE	stravecchia	100,-
2 cl	LE DICHIOTTO LUNE BOTTE PORTO	stravecchia	135,-
2 cl	DI MARZADRO		110,-
2 cl	CHARDONNAY	affinata, le giare / 5 years /	130,-
2 cl	GEWURTZTRAMINER	affinata, le giare / 5 years /	130,-
2 cl	AFFINA RISERVA	ciliegio - cherry / 10 years /	240,-

GRAPPA

2 cl	DI TURRIGA	Argiolas	140,-
2 cl	SAN LEONARDO	stravecchia / 5 years /	145,-
2 cl	MOSCATO RISERVA	Marolo / 5 years /	110,-
2 cl	AMARONE RISERVA	Marolo / 4 years /	110,-

GRAPPA DI BERTA

2 cl	VILLA PRATO / VILLA PRATO ROSSO		80,-
2 cl	PIASI	grappa di Brachetto	110,-
2 cl	ELISI IN LEGNO		110,-
2 cl	CASALOTTO	wine spirit	210,-
2 cl	PAOLA BERTA RISERVA	/ 20 years /	295,-

LIQUERS AND DISTILATES

2 cl	CAMILLA	chamomile liqueur	85,-
2 cl	OLIA DI GARDA	liquor from olives	85,-
2 cl	PEAR WILLIAMS / RASPBERRY	pear / raspberry brandy	70,-
4 cl	CYNAR	artichokes liquer	65,-
4 cl	LIMONCELLO	lemon liquer	70,-
4 cl	SAMBUCCA	anise liquer	70,-
4 cl	PASTIS PERNOD	anise liquer	70,-
4 cl	MYRtilO	blueberry liquer	75,-
4 cl	PRUGNA	plum liquer	75,-
4 cl	AMARO MONTENEGRO	speciality from Bologna	75,-
4 cl	BECHER		65,-
4 cl	FERNET	stock / citrus	65,-
4 cl	FERNET BRANCA / MENTHA	original italian fernet / menthol fernet	70,-
4 cl	JÄGERMEISTER		75,-
4 cl	BEEFEATER GIN / BOMBAY SAPPHIRE		75,-
4 cl	SKYY VODKA		75,-
4 cl	TEQUILA SAUZA	silver / gold	80,-
4 cl	METAXA 5*	Greek brandy	70,-
4 cl	JIM BEAM	bourbon whisky	70,-
4 cl	BAILEYS		75,-
4 cl	JAMESON	Irish whisky	75,-
4 cl	TULLAMORE DEW	Irish whisky	75,-
4 cl	JOHNIE WOLKER RED LABEL	Scotch whisky	75,-
4 cl	JACK DANIEL'S	Tennessee whisky	95,-
4 cl	JACK DANIEL'S HONEY	Tennessee whisky honey	95,-
4 cl	CHIVAS REGAL 12 yo	Scotch whisky	130,-
4 cl	GLENFIDDICH 12 yo	Scotch whisky	135,-
4 cl	CAPTAIN MORGAN SPICED		70,-
4 cl	HAVANA CLUB AÑEJO BLANCO	Cuban white rum	70,-
4 cl	HAVANA ESPECIAL	Cuban rum	75,-
4 cl	LEGENDARIO ELIXIR DE CUBA 7 yo	Cuban rum	110,-
4 cl	THE DEMON'S SHARE RUM	Panamanian rum	130,-
4 cl	RON ZACAPA CENTENARIO 23 yo	Guatemalan rum	170,-
4 cl	PLANTATION XO	Barbadian rum	170,-
4 cl	DICTADOR 20 yo	Colombian rum	170,-