

## ANTIPASTI

### VITELLO TONNATO

Sliced Veal with Creamy Tuna Mayonnaise  
*İnce Dilimlenmiş Söğüş dana Nuar,  
Ton Balıklı Mayonez ile*

300 TL

### BURRATA POMODORINI

Burrata, Cherry Tomato  
*Burrata, Çeri Domates, Roka*

290 TL

### CARPACCIO DI POLIPO

Octopus Carpaccio, Avocado, Lemon Juice, Olive Oil  
*Ahtapot Carpaccio, Avokado, Zeytinyağ, Limon Sos*

320 TL

### ASPARAGI BURRO E PARMIGIANO

Fresh Asparagus with Butter and Parmesan  
*Taze kuşkonmaz, Tereyağ ve Parmesan Peyniri*

300 TL

### BRESAOLA RUCOLA E PARMIGIANO

Bresaola with shaved Parmesan, Rocket  
*Bresaola, Roka, Parmesan*

320 TL

### CARPACCIO DI MANZO

Rucola e Scaglie di Parmigiano, Beef Carpaccio,  
Arugula, Shaved Parmesan  
*Dana Carpaccio, Roka, Parmesan*

320 TL

### TARTAR FILETTO

Steak Tartare with Spicy oil, egg yolk, Mustard  
*Et Tartar, Kapari, Acı yağ, Yumurta sarısı, Hardal*

380 TL

### TARTAR SALMONE

Salmon Tartare, Cucumber, Tomato, Capers  
*Marine Edilmiş Somon Tartar, Salatalık, Kapari*

380 TL

### PARMIGIANA DI MELANZANE

Eggplant baked with Mozzarella and Tomato sauce  
*Fırında Patlıcan, Mozzarella, Toz Parmesan,  
Domates sos*

280 TL

### FRITTO DI CALAMARI E GAMBERI

Fried squids and Shrimps  
*Kalamar ve Karides kızartması*

450 TL

### FUNGHI PORCINI

#### ALLA GENOVESE

Pan-fried porcini mushrooms, olive oil, garlic  
*Tavada Porçini Mantarı, Sarımsak ve Fesleğen*

300 TL

## INSALATONE

### GAMBERI E AVOCADO

#### IN SALSA COCKTAIL

Avocado, Shrimp, Cocktail Sauce  
*Avokado içinde Karides Kokteyl,  
Akdeniz Yeşillikleri ile*

300 TL

### INSALATA DI CAVOLI

Kale, Broccoli, Quinoa, Apple, Almond,  
Dried Sultana Grape  
*Kale Yeşillik, Brokoli, Kinoa, Elma,  
Badem, Kuru Üzüm*

280 TL

### SAPORITA

Smoked Salmon, Avocado, Mixed Greens,  
Baby Corn and Parmesan  
*Füme Somonlu Karışık Salata, Avokado,  
Körpe Mısır, Parmesan*

340 TL

### INSALATA DI CARCIOFI

Fresh Artichoke, Arugula, Parmesan  
*Taze Enginar, Roka, Parmesan, Limon Sos*

320 TL

### POLIPO E PATATE

Octopus Salad and Potatoes with olive oil,  
Lemon sauce  
*Ahtapot Salatası, Akdeniz Yeşillik,, Küp Patates  
ve Zeytinyağ-Limon Sos*

350 TL

### CESARE SALAD

Romaine Lettuce, Caesar Dressing,  
Croutons and Parmesan  
*Marul, Sezar Sos, Kroton Ekmek, Toz Parmesan*

300 TL

### INSALATA DI PAPER MOON

Arugula, Cherry Tomato and Parmesan  
*Roka Salatası üzerine ince dilimlenmiş Parmesan  
ve Çeri Domates*

280 TL

## ZUPPE

### MINISTRONE PRIMAVERA

Vegetable soup  
*Sebze çorbası*

120 TL

### ZUPPA DEL GIORNO

Soup of the day

## PRIMI PIATTI

### TAGLIOLINI AL TARTUFO NERO

Truffle Tagliolini with Butter  
*Tereyağ Soslu Trüflü Tagliolini*

550 TL

### TAGLIOLINI NERI AL SALMONE

Homemade Black Tagliolini with  
Salmon and Pink Sauce  
*Siyah Tagliolini, Somon, Pembe Sos*

400 TL

### PENNE GAMBERETTI E ZUCCHINE

Penne with Shrimps, Zucchini in a pink sauce  
*Siyah Tagliolini, Somon, Pembe Sos*

400 TL

### FUSILLI MONTECARLO

Fusilli with warm Mozzarella, Cherry Tomato  
*Fusilli, Ilık Mozzarella, çeri domates*

300 TL

### PENNE ALL'ARRABBIATA

Penne with spicy tomato  
*Penne, acı domates soslu*

300 TL

### RAVIOLI DI MAGRO

#### POMODORO E BASILICO

Homemade Ravioli with Spinach  
and Ricotta, Tomato  
*El Yapımı Ravioli, Ispanak ve Ricotta*

*Dolgulu, Domates Sos*

300 TL

### FETTUCCINE AI FUNGHI PORCINI

Fettuccini with Porcini mushroom and cream  
*Fettuccini, Porçini Mantarı, Krema sos*

330 TL

### RISOTTO AI PORCINI

Risotto, Porcini Mushroom

350 TL

### RISOTTO AI FRUTTI DI MARE

Risotto with selection of seafood  
*Risotto, Deniz Mahsülleri ile*

480 TL

### LINGUINI AI FRUTTI DI MARE

Linguini with selection of seafood  
*Linguini, Deniz Mahsülleri ile*

550 TL

### LINGUINE ASTICE

Linguine with lobster and spicy tomato sauce  
*Linguini, Istakoz, Acı Domates Sos*

1,600 TL

## PIZZE

### PIZZA MARGHERITA

Mozzarella, Tomato Sauce  
*Mozzarella, Domates Sos, Fesleğen*

250 TL

### PIZZA ORTOLANA

Mixed Vegetables, Tomato Sauce, Mozzarella  
*Karşık Sebzeler, Domates Sos, Mozzarella*

300 TL

### PIZZA QUATTRO FORMAGGI

Four Cheese  
*Dört Peynirli Pizza*

350 TL

### VALTELLINA

Fusilli with warm Mozzarella, Cherry Tomato  
*Fusilli, Ilık Mozzarella, çeri domates*

300 TL

### PIZZA ALISON

Mozzarella, sun-dried tomato, Green pepper,  
Black Olives, Onion, Capers, Tomato Sauce  
*Mozzarella, Kurutulmuş Domates, Domates Sos,  
Yeşil Biber, Siyah Zeytin, Soğan, Kapari*

300 TL

### PIZZA FUNGHI PORCINI

Tomato Sauce, Mozzarella, Porcini  
*mates Sos, Mozzarella, Porcini Mantarı, Fesleğen*

320 TL

### PIZZA PROSCIUTTO E FUNGHI

Tomato Sauce, Mozzarella, Porcini, Prosciutto Crudo  
*Domates Sos, Mozzarella, Porcini, Prosciutto Crudo*

400 TL

### CALZONE

Calzone filled with Ricotta, Mozzarella and Ham  
*Cotto Jambon, Ricotta, Mozzarella*

350 TL

### FOCACCIA FARCITA

Closed Focaccia filled with Mozzarella,  
cured beef, spinach and truffle oil  
*Kapalı foccacia içerisinde Bresaola, Ispanak,  
Mozzarella, trüf yağı*

450 TL

### GIULIA CALZONE

filled with Mozzarella and Bresaola, Arugula,  
Cherry Tomato  
*Kapalı Foccacio içerisinde Mozzarella, Bresaola,  
Roka, Çeri Domates*

350 TL

## SECONDI PIATTI

### ROBESPIERRE CON RUCOLA

Thinly sliced Grilled Beef Tenderloin  
*Izgara ince dilimlenmiş Dana Bonfile, Biberiye,  
Tane Beyaz biber ve Roka ile*

450 TL

### SCALOPPINE LIMONE

Thin slice of Veal, Lemon, White Wine,  
Butter, Capers  
*İnce dilim Dana Bonfile, Beyaz Şarap,  
Limon, Tereyağ, Kapari sos*

450 TL

### FILETTO DI MANZO

#### ALLA GRIGLIA CON PORCINI

Grilled Beef Fillet with Porcini  
*Izgara Dana Bonfile, Sote Porçini Mantarı*

500 TL

### PAILLARD DI POLLO

#### CON ZUCCHINE TRIFOLATE

Grilled Chicken Breast with zucchini trifolate  
*Izgara Tavuk Fileto, Buharda pişmiş  
Sote Kabak ile*

380 TL

### GALLETTO AL FORNO

Baked boneless Chicken with Potatoes  
and sautéed vegetables  
*Fırında kemiksiz Piliç, Patates, Sote Sebze,  
Demiglace Sos*

380 TL

### COTOLETTA MILANESE

Veal Milanese with Arugula salad and Tomato  
*Galetta unu ile kızartılmış Dana Kontrfile,  
Roka, Çeri Domates*

450 TL

### BRANZINO LIMONE AL VAPORE

#### CON VEGETALI

Steamed Sea Bass with Lemon  
and steamed vegetables  
*Buharda Pişmiş Limon Soslu Deniz Levreği,  
Haşlanmış Sebzeler ile*

550 TL

### BRANZINO BRODETTO

Sea bass, Prawn, Squid in a Spicy garlic Tomato  
Sauce with Grilled Bread  
*Acılı Domates Soslu Deniz Levreği, Karides,  
Kalamar, Kızarmış Ekmek ile*

600 TL

### BRANZINO ALLA GRIGLIA

#### CON PURE DI MELANZANE

Grilled Sea Bass with Eggplant Puree  
*Izgara Deniz Levreği, Patlıcan Püresi*

550 TL

### SOGLIOLA MUGNAIA

#### CAPPERI E LIMONE

Dover Sole Fish with butter,  
Capers and Lemon Sauce  
*Balıği, Tereyağ, Kapari ve Limon soslu*

700 TL

### TRANCIO DI SALMONE ALLA

#### GRIGLIA CON BROCCOLI

Grilled Salmon Fillet with Sauted Broccoli  
*Izgara Somon, Sote Brokoli ile*

450 TL

### CALAMARI ALLA GRIGLIA

#### CON INSALATINA MISTA

Grilled Squid with Basil-Garlic, Mixed Salad  
*Izgara Kalamar, Sarımsak,  
Fesleğen ve Yeşil Salata*

550 TL

### ROBESPIERRE CON RUCOLA

Thinly sliced Grilled Beef Tenderloin  
*Izgara ince dilimlenmiş Dana Bonfile, Biberiye,  
Tane Beyaz biber ve Roka ile*

450 TL

### SCALOPPINE LIMONE

Thin slice of Veal, Lemon, White Wine,  
Butter, Capers  
*İnce dilim Dana Bonfile, Beyaz Şarap,  
Limon, Tereyağ, Kapari sos*

450 TL

### FILETTO DI MANZO

#### ALLA GRIGLIA CON PORCINI

Grilled Beef Fillet with Porcini  
*Izgara Dana Bonfile, Sote Porçini Mantarı*

500 TL

### PAILLARD DI POLLO

#### CON ZUCCHINE TRIFOLATE

Grilled Chicken Breast with zucchini trifolate  
*Izgara Tavuk Fileto, Buharda pişmiş  
Sote Kabak ile*

380 TL

### GALLETTO AL FORNO

Baked boneless Chicken with Potatoes  
and sautéed vegetables  
*Fırında kemiksiz Piliç, Patates, Sote Sebze,  
Demiglace Sos*

380 TL

### COTOLETTA MILANESE

Veal Milanese with Arugula salad and Tomato  
*Galetta unu ile kızartılmış Dana Kontrfile,  
Roka, Çeri Domates*

450 TL

### BRANZINO LIMONE AL VAPORE

#### CON VEGETALI

Steamed Sea Bass with Lemon  
and steamed vegetables  
*Buharda Pişmiş Limon Soslu Deniz Levreği,  
Haşlanmış Sebzeler ile*

550 TL

### BRANZINO BRODETTO

Sea bass, Prawn, Squid in a Spicy garlic Tomato  
Sauce with Grilled Bread  
*Acılı Domates Soslu Deniz Levreği, Karides,  
Kalamar, Kızarmış Ekmek ile*

600 TL

\*\*Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Reg. CE 853/2004.

\*\*Fish intended to be consumed raw or almost raw has undergone pre-cleaning treatments in compliance with the requirements of Reg. EC 853/2004.