

COLAZIONE

(Monday to Friday, lunch only ; public holidays excluded)

Choice among the yellow dot dishes: ●

antipasto + piatto

or

piatto + dolce

19.5 €

DEGUSTAZIONE

(Lunch and dinner, weekends included)

Choice among all the dishes on the menu

antipasto + piatto + dolce

(POLPO : +5€)

36 €

ANTIPASTI

ANTIPASTO DEL GIORNO | Starter of the day | 10 ●

BURRATA | Burrata, Parsley water, button Mushrooms, Calabria Pepper tile | 12

VELLUTO | Fall creamy Soup, Bruschetta (VEGAN) | 9

UOVO | Perfect egg, creamy **Org.** Leeks, Marjoram sauce | 11

NOCCIOLA DI PARMA | Butternut confit, Parma Ham, puffed Buckwheat | 10

CARPACCIO | Beef Carpaccio, Salsa Verde, Parmigiano Reggiano | 11

PRIMI PIATTI

RAVIOLI | Langoustine Ravioli with Lobster bisque | 24

CACIO E PEPE | Traditional Cacio e Pepe Spaghetti | 18

RISOTTO | **Org.** Sweet Potato Risotto with Citrus cream | 19

LASAGNA | Lasagne della Nonna | 18

SECONDI PIATTI

PIATTO DEL GIORNO | Dish of the Day | 16 ●

BRANZINO | Sea Bass, **Org.** Fennel declension, Orange | 24

TAGLIATA | Beef Tagliata, **Org.** New Potatoes the old-fashion-way, Meat Juice | 25

LOMBO DI MAIALE | Pork Shoulder from Western-South of France, Corn mousseline, Scallion | 24

FARAONA | Guinea Fowl Ballotine stuffed with Ricotta & hot Salami, Potato yarrow with Parmesan | 25

POLPO | Octopus, Chickpeas cream, Olive oil sauce, Squid Ink tile | 29

PIZZE

MARINARA | Tomato Sauce, Anchovy, Oregano, Garlic, Basil | 9 ●

MARGHERITA | Tomato Sauce, Mozzarella Fior di Latte, Basil | 12.5 ●

REGINA | Tomato Sauce, Mozzarella Fior di Latte, Mushrooms, Ham, Basil | 15.5 ●

VEGETARIANA | Mozzarella Fior di Latte, Eggplant caviar, seasonal Vegetables | 15.5 ●

5 FORMAGGI | Mozzarella Fior di Latte, Gorgonzola, smoked Scamorza, Ricotta, Grana Padano AOP | 17.5

QUINDICI | Mozzarella Fior di Latte, Parma Ham, Arugula, Parmesan | 17.5

BOLOGNA | Mozzarella Fior di Latte, Mortadella, Taleggio, Pistachio | 19

DOLCE

MERINGA | Italian Meringue, Vanilla cream, seasonal Fruits | 12

TIRAMISÙ | Traditional Tiramisu | 10 ●

TORTA | **Org.** Apple Pie deconstructed, Bergamot gel | 12

PARIS-PIEMONT | New Profiterole with Vanilla cream & Piedmont Hazelnut ice cream, Hazelnut-Choco sauce | 10

AFFOGATO | Boule de Glace Vanille Maison Pedone, Espresso, éclats de Biscuit | 8 ●

GELATI | 2 scoops of crafted ice cream by Maison Pedone | 8 ●
vanilla, chocolate, pistachio, hazelnut, strawberry, lemon, mango

Find us on Instagram @quindici_trattoria

Some of the products in our recipes are frozen in order to preserve their flavors throughout the year.
Alcohol abuse is dangerous for your health, consume with moderation. Net prices. All our prices are in Euros and include VAT.

DA BERE

ACQUA

VITTEL	50cl	1L	4.5	6.5
SAN PELLEGRINO			4.5	6.5

SOFTS

COCA-COLA / ZÉRO	25cl	33cl	-	4.5
SCHWEPES INDIAN TONIC			4.5	-
SCHWEPES AGRUMES			4.5	-
FANTA			4.5	-
ORG. THÈ PESCA-MELONE			5.9	-
ORG. LEMONADE			5.9	-
GRANINI FRUIT JUICE (org. orange, apple, pineapple, apricot, tomato)			4.5	-

CALDO

ESPRESSO			2.9	
RISTRETTO			2.9	
DOUBLE / CAPPUCINO			4.5	
LUNGO			3.5	
DECAFFEINATED			2.9	
ORG. KUSMI TEA			5	
ORG. HERBAL TEA KUSMI			4.5	

LIQUORS

J&B - Whisky	4cl		10	
ABSOLUT - Vodka			10	
GORDON - Gin			10	
ST. JAMES - Rum			10	
LIMONCELLO			8	
AMARO POLI			8	
GRAPPA BIANCA			8	
AMARETTO			8	
CYNAR			8	
RAMAZZOTTI			8	
GET27			8	

COCKTAILS

APEROL SPRITZ			12	
CAMPARI SPRITZ			12	
LIMONCELLO SPRITZ			12	
ST. GERMAIN SPRITZ			12	
NEGRONI			12	
AMERICANO			12	
COOL FRUIT (virgin) - pineapple, orange, grenadine			10	

VINI BIANCHI

PACCAMORA INZOLIA <i>Curatolo Arini - Sicilia</i>	15cl	75cl	5.5	26
ORG. PECORINO IGT <i>Fattoria La Valentina - Abruzzo</i>			7.5	36
VERMENTINO 'VILLA SOLAIS' <i>Cantina Santadi - Sardegna</i>				32
SOAVE DOC 'SEREOLE' <i>Azienda Bertani - Veneto</i>				45
ORG. PINOT GRIGIO DOC <i>Tenuta Col d'Orcia - Toscana</i>			8.5	39

VINI ROSSI

PACCAMORA NERO D'AVOLA <i>Curatolo Arini - Sicilia</i>	15cl	75cl	5.5	26
MONTEPULCIANO D'ABRUZZO DOC <i>Fattoria La Valentina - Abruzzo</i>			7.5	36
ORG. ROSSO DI MONTALCINO DOC <i>Tenuta Col d'Orcia - Toscana</i>			11.9	55
TERRA DEGLI OSCI IGT SANGIOVESE <i>Azienda di Majo Norante - Molise</i>			6.9	33
SALENTO IGT 'BELNOCE' PRIMITIVO <i>Azienda Rosa del Golfo - Puglia</i>				36
TOSCANA IGT 'PACTIO' FERTUNA <i>Tenuta Fertuna - Toscana</i>				37
BARBERA D'ASTI DOCG 'VIGNA VECCHIA' <i>Azienda Cossetti - Piemonte</i>				39
ORG. VALPOLICELLA CLASSICO DOC <i>Azienda Speri - Verona</i>	7.9			37

VINI ROSATI

ORG. CERASUOLO D'ABRUZZO DOP <i>Tenuta Pietramore - Abruzzo</i>	15cl	75cl	7.5	36
CARIGNANO DEL SULCIS DOC 'TRE TORRI' <i>Cantina Santadi - Sardegna</i>			6.5	32

BUBBLES

CHAMPAGNE LAURENT PERRIER <i>La Cuvée Brut - Reims</i>	15cl	75cl	12	60
PROSECCO DESEO <i>Prosecco Ponte DOC - Veneto</i>			9	40

BEERS

PERONI - Blond		33cl		8
HEINEKEN - 0.0				6
GRIMBERGHEN - White				8
GRIMBERGHEN - Amber				8
LAGUNITAS - I.P.A.				10