

**Menu 39€\***  
**Starter-Main-Dessert**  
(AGNELLO : +5€)

**Menu 19.5€**  
**Starter-Main or Main-Dessert**  
(only for lunch, from Monday to Friday, public holidays excluded)

\*Ask the waiter for the  
Starter or Meal of the  
Day

## ANTIPASTO

**ANTIPASTO DEL GIORNO** | Starter of the Day | **8\***

**BURRATA** | Smoked Burrata, Guanciale, Butternut Cream, Salsify Chips | **12**

**TONNATO** | Traditional Vitello Tonnato | **14**

**RAVIOLO** | Natural **Org.** Beetroot Ravioli stuffed with Ricotta & Gorgonzola, Lovage Juice | **9**

**CAROTA** | Carrot declension, Ginger Cream (**VEGAN**) | **8**

**GRAVLAX** | Gravlax Trout with Herbs, Horseradish Cream, Squid Ink Chips, Bergamot Condiment | **13**

## PASTA E RISOTTO

**SORRENTINA** | Gnocchi alla Sorrentina | **15**

**TASTASAL** | **Org.** Risotto with Italian Sausage, Grana Padano, Rosemary | **20**

**TAGLIOLINI** | Prawns Tagliolini, Bisque, Lime | **24**

**LASAGNA** | Lasagne della Mamma | **18**

## CARNE E PESCE

**PIATTO DEL GIORNO** | Meal of the Day | **16\***

**CAPELANTE** | Snacked Scallops, **Org.** Leeks confits, Hazelnut Sauce | **26**

**ORATA** | Redfish, Lemoned Potato Puree, Seasonal Vegetables | **24**

**VITELLO** | Rump of Veal, Parsnip Mousseline, Ancient Vegetables, Meat Juice | **24**

**AGNELLO** | Lamb Shank cooked at low-temperature, creamy Polenta, Cooking Juice | **29\*+5€**

## PIZZA

**MARGHERITA** | Tomato sauce, Mozzarella Fior di Latte, Basil | **12.5**

**REGINA** | Tomato sauce, Mozzarella Fior di Latte, Mushrooms, Ham, Basil | **15.5**

**VEGETARIANA** | Eggplant Caviar, Seasonal Vegetables, Mozzarella Fior di Latte | **15.5**

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

**VALDOSTANA** | Fior di Latte, Speck, Spinach, Fontina | **17.5**

**HIVERNALE** | Butternut Cream Base, Fior di Latte, Gorgonzola, Guanciale, Walnut | **17.5**

## DOLCE

**CIOCCO** | Light Chocolate mousse, Vanilla Ice Cream, roasted Hazelnut | **9**

**TIRAMISÙ** | Tiramisu traditionnel | **8**

**BRIOCHE** | French Toast, Yogurt Ice Cream, Slated Butter Caramel | **10**

**CANNOLI** | Ricotta Cannoli Mix | **9**

**GELATI** | 2 scoops of Maison Pedone's handmade Ice cream | **8**  
vanilla, chocolate, pistaccio, hazelnut, strawberry, lemon, mango

Follow 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.

# DRINKS MENU

## 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 AGRUM			4.5	-
FANTA			4.5	-
THÈ PESCA-MELONE <b>ORGANIC</b>			5.9	-
LEMONADE <b>ORGANIC</b>			5.9	-
GRANINI FRUIT JUICE <small>(org. orange, apple, pineapple, apricot, tomato)</small>			4.5	-

## CALDO

ESPRESSO			2.9	
RISTRETTO			2.9	
DOUBLE / CAPPUCINO			4.5	
LUNGO			3.5	
DECAFFEINATED			2.9	
KUSMI TEA <b>BIO</b>			5	
HERBAL KUSMI TEA <b>BIO</b>			4.5	

## SPIRITS

J&B - Whisky	4cl		10	
ABSOLUT - Vodka			10	
GORDON - Gin			10	
ST. JAMES - Rhum			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) - ananas, orange, grenadine			10	

## VINI BIANCHI

PACCAMORA INZOLIA <i>Curatolo Arini - Sicilia</i>	15cl	75cl	5.5	26
PECORINO <b>BIO</b> 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
PINOT GRIGIO <b>BIO</b> 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
ROSSO DI MONTALCINO <b>BIO</b> 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
VALPOLICELLA CLASSICO <b>BIO</b> DOC <i>Azienda Speri - Verona</i>			7.9	37

## VINI ROSATI

CERASUOLO D'ABRUZZO DOP <b>BIO</b> <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
GRIMBERGHEN - White				8
GRIMBERGHEN - Amber				8
LAGUNITAS - I.P.A.				10