

Menu 36€*
Starter-Main-Dessert
(POLPO : +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 | **10***

BURRATARTUFO | Creamy Burrata, Italian Black Truffle, Mesclun | **15**

POMODORO | Ancient Tomatoes Carpaccio, Watermelon, Lemon Oil, Basil (**VEGAN**) | **10**

MANZO | Handmade Beef Tartar the Italian way, Parmesan tile | **12**

GAMBERO | Prawn Carpaccio, Leche de Tigre, Mostarda condiment | **15**

CESARE | Sucrine, crispy Chicken, Quail Egg, sundried Tomatoes, Parmesan, homemade sauce | **11**

PASTA

VONGOLE | Linguine alle Vongole | **24**

MELANZANE | Eggplant Parmigiana, Mesclun | **16**

TARTUFATA | Tartufata Mezzi Rigatoni, Black Truffle slices | **25**

LASAGNA | Lasagne della Nonna | **18**

CARNE E PESCE

PIATTO DEL GIORNO | Dish of the Day | **16***

MERLUZZO | Yellow Pollock, **Org.** Peas Mousseline, new Onions, Green Beans | **24**

TAGLIATA | Beef Tagliata, **Org.** new Potatoes sauteed, Meat Juice | **25**

CAPONATA | Marinated Rack of Duroc Pork, Caponata, Peroni Meat Juice | **24**

POLPO | Grilled Octopus, smoked Beans Mousseline, **Org.** Schallot confit | **29** ***+5€**

PIZZA

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, Mushroom, 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**

ARRICIA | Eggplant Caviar, Mozzarella Fior di Latte, Porchetta, Olive, sundried Tomato, Basil | **19**

LUCIANA | Tomato Sauce, Mozzarella Fior di Latte, Octopus, sundried Tomato, Olive, Basil | **24**

DOLCE

MERINGA | Italian Meringue, Apricot-Rosemary ice cream, Vanilla cream, Nectarine | **12**

TIRAMISÙ | Authentic Tiramisu | **10**

FRAGOLA | Deconstructed Strawberry pie, Vanilla cream, old Balsamic reduction | **12**

GRANITA | Melon-Fennel Sicilian Granita | **10**

AFFOGATO | Maison Pedone Vanilla ice cream scoop, Espresso, Biscuit splinters | **8**

GELATI | 2 scoops of Maison Pedone craft ice cream | **8**

vanilla, chocolate, pistachio, walnut, 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 ORGANIC			5.9	-
LEMONADE ORGANIC			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 BIO			5	
HERBAL KUSMI TEA BIO			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 BIO 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 BIO 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 BIO 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 BIO DOC <i>Azienda Speri - Verona</i>			7.9	37

VINI ROSATI

CERASUOLO D'ABRUZZO DOP BIO <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
HEINEKEN - 0.0 (Virgin)				8
GRIMBERGHEN - White				6
GRIMBERGHEN - Amber				8
LAGUNITAS - I.P.A.				8
				10