

Menu 42€
Starter-Dish-Dessert

Menu 25€
Starter-Dish or Dish-Dessert
(only for lunch, from Monday to Friday, public holidays excluded)

Pimp your dish with
some fresh Truffle
+5€

ANTIPASTI

- BURRATA** | Creamy Burrata, Mushrooms, Parsley Coulis, Croutons | 12
- TATAKI** | Beef Tataki, Garlic-Balsamic Mayonnaise, Sundried Tomatoes, Taggiasche Olives | 13
- SGOMBRO** | Poached Mackerel, Lemon Cream, **Organic** Fennel Chips, Dill, Orange | 12
- MAIS** | Corn-Curcuma Cream & its Corn declension | 10
- POLPO** | Octopus salad Livorna way, **Organic** New Potatoes, Piquillos Coulis | 14

PASTA E RISOTTO

- PASTARTUFO** | Truffled Rigatoni | 25
- RISOTTO** | **Organic** Risotto Milanese way, Veal Confit | 22
- RAVIOLI** | Boletus-Mushrooms Ravioli, Parmesan Cream | 22
- LASAGNA** | Lasagna della Mamma | 18

CARNE E PESCE

- PIATTO DEL GIORNO** | Dish of the Day | 22
- MERLUZZO** | Cod fish Fillet, Bisque mousse, glazed Pointed Head Cabbage | 26
- BRANZINO** | Grilled Bass Fillet, Butternut cream, Roots Vegetables, Olive Oil sauce | 24
- VITELLO PERONI** | Veal Breast confit in Blond Peroni Beer, Potato puree with Taggiasche Olives, Mirror Icing | 28
- SUPREMA** | Sage Ricotta stuffed Yellow Poultry Supreme, Artichoke, Poultry Juice | 25

PIZZA

- MARGHERITA** | Tomato sauce, Mozzarella Fior di Latte, Basil | 14.5
 - REGINA** | Tomato sauce, Mozzarella Fior di Latte, Mushrooms, Ham, Basil | 16.5
 - VEGETARIANA** | Eggplant Caviar, Seasonal Vegetables, Mozzarella Fior di Latte | 16.5
 - 5 FORMAGGI** | Fior di Latte, Gorgonzola, smoked Scamorza, Ricotta, Grana Padano AOP | 19.5
 - RUSTICA** | Tomato sauce, smoked Ham, Fig, Walnut, Stracciatella | 19.5
 - CARBONARA** | Pecorino & Grana Padano AOP, Fior di Latte, Guanciale, Yolk, Panko | 19.5
- *Denny Imbroisi's Signature meal the Pizza way...*

DOLCE

- AGRUMONCELLO** | Revisited Limoncello-Citrus Cheesecake | 10
- TIRAMISÙ** | Traditional Tiramisu | 8
- MERINGA** | Plum, Vanilla cream, grated frozen Peach, Vine Peach Ice cream | 12
- ANANAS** | Deconstructed Pie **Organic** roasted Pineapple with Rum, Pink Pepper cream | 12
- AFFOGATO** | Espresso, Vanilla Ice cream, Crumble | 8
- GELATI** | 2 scoops of Maison Pedone's handmade Ice cream | 8
vanilla, chocolate, pistaccio, hazelnut, strawberry, lemon, mango

Follow us on Instagram @quindici_trattoria_caffe

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.