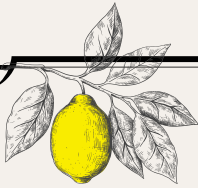




RISTORANTE



“WELCOME LA PERLA”

Indulge in the taste of Italy with our authentic dishes, crafted with care and attention to detail. From our kitchen to your table, we bring you the finest Italian flavors to savor and enjoy.

ITALIAN ANTIPASTI PLATTER AT THE TABLE

With olive tapenade, sun-dried tomato tapenade, balsamic olives, grissini, focaccia bread



SOUPS & APPETIZERS

Minestrone Soup (Vg)

Vegetable soup with black-eyed beans, mustard, and pasta.

While enjoying the taste of a healthy and nutritious meal, you are also actively contributing to your well-being. A diet rich in vegetables is one of the best ways to reduce the risk of heart disease and strokes.



Beef Carpaccio

With balsamic glaze, extra virgin olive oil, arugula, and Parmesan.



Burrata

With pine nuts, creamy toasted bread, heirloom tomatoes, wild herbs, and extra virgin olive oil. It is believed that Burrata originated in the early 20th century in the Apulia region of southern Italy as a way to use leftover mozzarella. The name "Burrata" comes from the Italian word "Burro," which means butter.



Artichokes with Fresh Asparagus (V)

With roasted tomatoes, Parmesan, and a grainy honey-mustard dressing.



Seafood Carpaccio

Prepared with octopus, salmon, and calamari, served on medallion bread with sour cream, black caviar, and samphire.



HOT APPETIZERS

PASTA & RISOTTO

Duck Confit Fazzoletti

With creamy sauce, mountain mushrooms, and Parmesan.



Linguine Alla Chitarra

With aioli sauce, calamari, and shrimp.



Ricotta and Spinach Ravioli (V)

Ravioli filled with whey and Ricotta cheese, served with spinach cream sauce, almonds, and butter.

Bringing together the flavors of Spain and Italy, ricotta and spinach ravioli.



Lasagne Alla Norma

A traditional Sicilian lasagna with eggplant, tomato sauce, ricotta, and Parmesan.



Risotto with Wild Mushrooms (V)

With spring vegetables, cream, grated Parmesan, and truffle oil.

The first risotto recipe dates back to 1809. It includes rice sautéed in butter, bone marrow, and slowly added beef broth infused with saffron.



Seafood Risotto

Risotto sautéed with seafood, served with Parmesan and basil oil.



◆ Santa Cristina Orvieto Campogrande ◆

Balanced and refreshing; with citrus notes, it offers an elegant pairing.

Parmesan Wheel Tagliatelle 30€

With Truffles



SALADS

Caesar Salad with Steak

Crispy romaine lettuce, garlic croutons, Parmesan, and homemade Caesar dressing.

Caesar Cardini used all his skills to create a unique dish from the last supplies in his pantry, which has now become one of the most popular salads in the world. The legendary taste of Caesar salad is so well known that there is hardly anyone who hasn't either tried it or at least heard of it.



Gluten



Egg



Dairy
Lactose



Fish



Peanut



Mollusk



Tree
Nuts



Mustard



Celery



Vegetarian



Vegan



Carrot



Sesame



Hot Pepper



Soya



Sulphite

Arugula Salad with Balsamic (V)

With plum tomatoes, Parmesan, and extra virgin olive oil.



Avocado Grapefruit Salad (Vg)

Avocado, colorful tomatoes, grapefruit, and citrus dressing.



MAIN COURSES / PIZZA

Lombardian Lamb Chops

With roasted eggplant, Keşkek Arancini, and tapenade sauce.



◆ Nipozzano Chianti Rufina Riserva / Sangiovese ◆

With lamb chops; its firm tannins and fruit notes create a balanced pairing.

Chicken Saltimbocca

With porcini ragout and gravy sauce.



Steak Di Manzo

Couscous with peas, served with wine sauce.

Steak Di Manzo is one of the classic steak dishes of Italian cuisine and is particularly popular in the Tuscany region.



◆ Pasquier Desvignes Châteauneuf-du-Pape ◆

Chef's recommendation; a perfect pairing.



Scallops
200 € / Kg

Garlic Salmon Piccata

With capers and mustard-lemon sauce, served with fresh spinach leaves.



Lobster
255 € / Kg

Sicilian Sea Bass

Grilled green beans with tomato tartare and butter-lemon sauce.



◆ Attems Frescobaldi Pinot Grigio ◆
Elegant and balanced; its fresh profile highlights fish.

Pizza Margherita (V)

With buffalo mozzarella, tomato sauce, and fresh oregano.

According to official records, this flavor sensation was first introduced in 1889 and has since become a worldwide favorite.



Pizza with Pepperoni and Bacon

With mozzarella, tomato sauce, mushrooms, and jalapeno peppers.



Pizza with Smoked Salmon and Shrimp

With mozzarella, smoked salmon, shrimp, tomato sauce, red onions, and capers.



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Calzone Pizza

With mozzarella, spinach, Gorgonzola cheese, and porcini mushrooms.



Focaccia Pizza

With mozzarella, tomato sauce, smoked chicken breast, and green peppers.



DESSERTS

Semifreddo

With brittle and dried figs.

Semifreddo is one of the most popular desserts in Italian cuisine. The name means "half-frozen" in Italian, and this dessert has a texture that lies between ice cream and cake



Tiramisu (vj)

With Sicilian espresso.

Tiramisu, which became known in the 17th century after a competition in the Italian city of Siena, was brought to Florence by nobles, contributing to the spread of this dessert throughout Italy.



Sicilian Cannoli (V)

With fresh cream and pistachios.



VEGAN MENU

Artichoke Hearts in Olive Oil

with beetroot and microgreens



HOT STARTERS

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



MAIN COURSES

Cauliflower Steak

With crumble crust, potato celeriac purée, and plum chutney



DESSERT

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream



KIDS' MENU

Grilled Meatballs



Spaghetti Bolognese



French Fries

Grilled Chicken



Spaghetti Napoli



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Egg



Dairy
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