Ca'D'oro
CULTURA ITALIANA
Genuine Italian cuisine.
pierodesign

APERITIVI & COCKTAILS

NEGRONI 2.0 m|1 *„Signature Drink“* — 13
Tanqueray Ten Gin | Campari | Carpano Antica Formula 1786 | Shaped ice cube | Orange zest

ROSATO TONIC — 9.50
Ramazzotti Rosato | Fever Tree Indian Tonic Water | Lime | Mint

AMARETTO SOUR m|1 — 13
Disaronno Amaretto | Fresh lemon juice | Sugar syrup | Maraschino cherry | Foam crown (vegan)

DIRTY MARTINI 2|8 — 13
Noilly Prat | London Dry Gin | Olive brine | Cerignola olive

ITALIAN GIN TONIC — 13
Malfy Arancia Gin | Campari | Tonic Water | Orange | Olive | Basil

Spritz

APEROL m|1|8 — 9.50
Aperol | Prosecco | Soda | Orange

LIMONCELLO m|1 — 11.50
Limoncello | Prosecco | Soda | Lemon | Mint

ITALICUS m — 10.50
Italicus Bergamot Liqueur | Prosecco | Soda | Cerignola Olive | Lemon zest

HUGO m — 9.50
Prosecco | Elderflower syrup | Lime | Mint | Soda

CAMPARI m|1 — 9.50
Campari | Prosecco | Soda | Orange

MOCKTAIL

FLORIAN — 9.50
Martini Floreale | Fever Tree Indian Tonic Water | Orange

MOSCOW MULE — 13 / Virgin 10
Vodka | Fresh lime juice | Spicy Ginger

MOJITO — 13 / Virgin 10
Rum | Lime | Mint | White cane sugar | Club soda

GIN BASIL SMASH — 13 / Virgin 10
Tanqueray 10 | Basil | Fresh lemon juice | Sugar syrup

OLD FASHIONED — 13
Bulleit Bourbon | Sugar | Angostura bitters | Orange zest | Luxardo maraschino cherry | Shaped ice cube

ESPRESSO MARTINI 9 — 13
Vodka | Espresso | Sugar syrup | Kahlua

COSMOPOLITAN — 13
Vodka | Cointreau | Fresh lime juice | Cranberry juice

APEROL SOUR m|1|8 *„recommendation!“* — 13
Aperol | Fresh lemon juice | Sugar syrup | Freshly squeezed orange juice | Foam crown (vegan) | Shaped ice cube

IN ANTICIPO

AUGUSTA k | m — 11
Mixed Salad | Lemon olive oil honey vinaigrette | Crostino bread

BRUSCHETTE *Speciale*

Home-made crispy white bread from the the Neapolitan dome oven.

BURRA & POMO a1 | g — 15
Creamy mozzarella burrata cheese | Tomato confit | Basil | Essence

RICO & MASCA a1 | g — 12
Ricotta & Mascarpone cream | Grilled vegetables | Lemon olive oil

Lusso
Refine bruchette with

+ **Parma ham** ... 6 + **Truffle oil** ... 3.50

ANTIPASTI

BURRATA CAPRESE g | a1 — 18
Creamy buffalo mozarella from Campana | Tomatoes | Arugula (Rucola) | Herbs | Pesto | Extra virgin olive oil
+ **Parma ham** 6

VITELLO TONATO c | d — 22
Piedmontese dish | Thinly-sliced tender veal with a creamy tuna & anchovis flavoured sauce | Caper apples

CALAMARI FRITTI a1 | d | o | b — 21
Fried calamari | Aioli home-made | Lemon

PARMIGIANA a1 | g — 22
Warm, Sicilian eggplant gratin | San Marzano tomato sauce | Parmesan | Mozzarella | Basil

SAUTE DI COZZE E VONGOLE a1 | o | m *(Only while stocks last!)* — 23
Sautéed mussels and clams | Garlic | Chardonnay | Tomato sauce | Parsley

CARPACCIO CIPRIANI - The Original Recipe c | g | k — 22
Beef carpaccio | Home-made „Cipriani Sauce“ | Caper apples | Parmesan | Arugula (Rucola) | Black pepper

AMICI

Nice accompaniment to antipasti

PANE ALL`AGLIO a1, g } Garlic bread 8.50

PANE AL ROSMARINO a1 } Home-made white bread toasted with olive oil & rosemary 6

FOCACCIA a1 } Pizza bread | Garlic | Rosemary 10.50

PASTA FRESCA

„ Pasta fatta in casa“ - Home-made bronze-cut pasta

Pasta Naturale

„Pasta fatta in casa“ with natural products

POMODORINI & STRACCIATELLA a1 | c | g | h — 18.50
Gnocchi home-made | Cocktail tomatoes | Arugula | Stracciatella di Burrata (creamy mozzarella) | Pesto | Basil
+ **Parma ham** 6

CAPPELLETTI TARTUFO a1 | c | g — 26
Cappelletti home-made | Truffle, ricotta, taleggio, parmesan filling | Truffle butter sauce | Grilled porcini
+ **Freshly grated ricotta salata** 4.50

Pasta con Pesce

Delicious pasta with seafood and fish

SCAMPI E RUCOLA a1 | c | o | m — 23
Tagliatelle home-made | Prawns | Garlic | Cherry tomatoes | White wine | Arugula (Rucola)

LUCA a1 | c | b | d | o | m — 24
Spaghetti Chittara home-made | Seafood | Garlic | Cherry tomatoes | White wine | Parsley | Chilli

Pasta con Carne

„Pasta fatta in Casa“ with meat

BRASATO a1 | g | m | c — 23
Paccheri home-made | Argentinian beef steak braised | Red wine | Cherry tomatoes | Parsley | Ricotta salata

LA FIGLIA DEL GENERALE a1 | c — 23
Spaghetto Quadrato home-made | Garlic | Chilli | Tomatoes | Parsley | Grilled beef steak strips | Fried arugula

CARBONARA ROMANA a1 | c | g — 22
Spaghetto Quadrato home-made | Pecorino Romano | Parmesan | Guanciale (pork cheek) | Egg | Black pepper

SECONDI

Carne
Meat

TAGLIATA POMME DE TERRE m|g|k|d — ~ 300g · 42
Argentinian roast beef steak | Salsa verde sauce | Home-made truffled parmesan fries

RIB-EYE NATURALE — ~ 300g · 36
Grilled rib eye steak | Fleur de sel | Rosemary

STEAK AU POIVRE m|g|k — ~ 300g · 45
French style pepper steak | Entrecôte | Peppercorn sauce | Home-made fries

Pesce
Fish

LAXASTEIK * d|g — ~ 300g · 33
Fresh salmon steak from the pan | Lime sauce | Garlic | Rosemary

FILETTO DI BRANZINO ALLA MUGNAIA b|d|o — 32
Sea bass fillet in lemon sauce | Boiled potatoes with butter & parsley | Sauteed spinach

CALAMARUS d|o|g — 35
Grilled calamari | Boiled potatoes with butter and parsley | Sauteed spinach

SIDES

PATATE AL ROSMARINO } ROSEMARY POTATOES 7.70

VERDURE GRILL } MEDITERRANEAN GRILLED VEGETABLES 7.70

PATATINE FATTI IN CASA } HOME-MADE FRENCH FRIES 9.90

**only in connection with a main course*

PIZZA NAPOLETANA

Neapolitan Pizza Dough - San Marzano Tomatoes & Fior di Latte from Naples

Baked in the neapolitan dome oven - approx. 30 cm centimeters full of flavor

MARINARA a1 — 11
San Marzano tomatoes | Fresh garlic | Basil | Oregano | Extra virgin olive oil

MARGHERITA a1 | g — 12.50
Fior di Latte Mozzarella | San Marzano tomatoes | Basil | Extra virgin olive oil
+ **Bufala** g ~ *Buffalo Mozzarella ~ Topped before baking* 5

SALAME NAPOLI a1 | g | 3 — 16
San Marzano tomatoes | Fior di Latte Mozzarella | Noble salami from Naples

COTTO E FUNGHI a1 | g — 17
San Marzano tomatoes | Fior di Latte Mozzarella | Prosciutto cotto (ham) | Fresh mushrooms | Olive oil

L' OPÈRA a1 | g — 17
San Marzano tomatoes | Provola Affumicata (spun paste cheese) | Pancetta arrotolata (bacon) | Ricotta salata

BURRATONE a1 | g — 19
San Marzano tomatoes | Burrata di Stracciatella (cheese) | Roasted tomatoes | Basil pesto | Extra virgin olive oil
+ **Parma ham** 6

ZIA LUISA a1 | g — 18
San Marzano tomatoes | Fior di Latte Mozzarella | Spicy pepperoni | Nduja from Spilinga
(spreadable sausage from the region of Calabria in Southern Italy)

GIANNA a1 | g | d — 15
San Marzano tomatoes | Fior di Latte Mozzarella | Anchovy fillets | Capers | Garlic | Oregano

CAPRICCIOSA a1 | g | 3 — 17
San Marzano tomatoes | Fior di Latte Mozzarella | Ham | Mushrooms | Olives | Artichokes | Salamino (spicy pepperoni)

COCCODRILLO a1 | g | 3 — 17
San Marzano tomatoes | Fior di Latte Mozzarella | Tuna fillets | Onions | Oregano

NUMBER ONE a1 | g — 18
San Marzano tomatoes | Mozzarella Fior di Latte | Arugula (Rucola) | Parma ham | Parmesan | Cherry tomatoes

MAREMARE a1 | g | 3 | o — 19.90
San Marzano tomatoes | Fior di Latte Mozzarella | Fresh seafood with garlic & parsley | Lemon olive oil

BOMBA RAGAZZI a1 | g — 18
San Marzano tomatoes | Fior di Latte Mozzarella | Fresh Italian sausage | Porcini mushrooms | Truffle oil

BURRATA E RUCOLA a1 | g — 18
San Marzano tomatoes | Fior di Latte Mozzarella | Arugula | Burrata | Cherry tomatoes | Lemon olive oil

TRE PUGNI a1 | g — 18
San Marzano | Fior di Latte Mozzarella | Grilled mediterranean vegetables | Ricotta salata (grated ricotta cheese)

Artigianale

Refine your Pizza

+ **Bufala** g / *Buffalo Mozzarella ~ Topped before baking* ..... 5 | + **Stracciatella di Burrata** g / *Burrata heart (buffalo)* ... 5
+ **Burrata Ball** g / *Mozzarella ball with a creamy core from the buffalo ~ Topped after baking* ... 6
+ **Provola Affumicata** / *Smoked Provola cheese from southern Italy* ... 5 | + **Fior di Latte Mozzarella** (Pizza cheese) 3.50

+ **Salsiccia Fresca** / Fresh Italian sausage ... 5 | + **Truffle oil** 3.50

TIME IS THE TEACHER. **LIFE** IS THE LESSON. **LEARNING** IS THE JOURNEY.

Ca'Doro

l'italiano

1979

FONDATO