

Breakfast

Classic Eggs Benedict 11 €
Homemade focaccia, poached eggs, prosciutto cotto, chives, hollandaise sauce 1, 3, 7, 10, 12

Homemade granola with yogurt 8 €
Granola, Greek yogurt, chia seeds, fruits 7, 8

Crudo Benedict 13 €
Potato gratin, poached eggs, prosciutto crudo, crudo chips, crispy chilli oil, hollandaise sauce 1, 2, 3, 5, 6, 7, 10, 11, 12

Breakfast pizza 12 €
Signature tomato sauce, salame piccante, fried egg, Sicilian tomatoes, bell pepper, parsley, 24 months aged Parmigiano Reggiano 1, 3, 7

Eggs Royal 14 €
Potato gratin, poached eggs, fresh straciatella from locally sourced milk, garlic sauteed spinach, limoncello-marinated salmon, chives, hollandaise sauce 3, 4, 7, 10, 12

Pancakes 11 €
Pancakes, maple syrup, fruits, powdered sugar, whipped cream 1, 3, 7

Italian Shakshuka 11 €
Eggs, signature tomato sauce, salame piccante, bell pepper, parsley, chives, chilli oil, homemade focaccia 1, 3, 7

Syrniki 12 €
Cottage cheese pancakes, sour cream, fruit jam, fruits, powdered sugar 1, 3, 7, 12

Frittata (Italian Omelette) 11 €
Eggs, bell pepper, spinach, feta cheese, homemade focaccia 1, 3, 7

Allergens: 1 — Cereals containing gluten, 2 — Crustaceans, 3 — Eggs, 4 — Fish, 5 — Peanuts, 6 — Soybeans, 7 — Milk, 8 — Nuts, 9 — Celery, 10 — Mustard, 11 — Sesame seeds, 12 — Sulphur dioxide and sulphites, 13 — Lupin, 14 — Molluscs.

A cup of tea or coffee of your choice is included with any breakfast order

Coffee

Espresso 3 €
Double Espresso 4 €
Black coffee 3 €
Cappuccino 4 €
Latte 4,50 €
Flat white 4,50 €
Iced Latte 4,50 €
Irish Coffee 7 €

Tea

Black 4 €
Green 4 €
Fruit 4 €

Soft drinks

S. Pellegrino Tonica 200 ml 3,50 €
Coca-Cola 250 ml 3,50 €
Coca-Cola Zero 250 ml 3,50 €
Juice (Apple, orange, tomato) 250 ml 3 €
Homemade lemonade 1000 ml 8 €

Water

Acqua Panna Non-carbonated 250 ml / 750 ml 3 / 5 €
S. Pellegrino Carbonated 3 / 5 €



Serenello Prosecco Di Valdobbiadene D.O.C.G. Extra Dry 32 / 7 €

DILETANTE

RESTORANS • BRUSCHETTERIA

Starters

- Carpaccio** 7, 10, 12 16 €
Grain-fed beef fillet with honey-mustard dressing, Extra Virgin olive oil, rucola, 24 months aged Parmigiano Reggiano, capers
- Prosciutto e melone** 7, 8 14 €
Prosciutto crudo, melon, fresh mint, soft cheese blend, pine nuts, mint oil
- Argentinian red prawns** 1, 2, 7 15 €
Argentinian red prawns, signature tomato sauce, Sicilian tomatoes, garlic, chilli, parsley, Extra Virgin olive oil, grilled lemon, chives, focaccia

Salads

- Caprese con Stracciatella** 1, 7, 8, 10, 12 14 €
Fresh Stracciatella from locally sourced milk, rucola, Sicilian tomatoes, capers, mustard vinaigrette, Sicilian pesto, balsamico creme, chilli crumbs
- Marinara** 3, 4, 6, 7, 10, 11, 12 15 €
Limoncello-marinated salmon, yellowfin tuna tataki, avocado, Sicilian tomatoes, mango-chilli aioli, anchovy sauce, cucumber, rucola, spinach, quail egg, sesame
- Fresca** 10, 12 11 €
Fresh seasonal mix of rucola, spinach, cucumber, Sicilian tomatoes, carrot, radish, mustard vinaigrette

Pizzas

48h dough

- Margherita** 1, 7 12 €
San Marzano tomato sauce, mozzarella, basil, oregano
- Diavola** 1, 7 15 €
San Marzano tomato sauce, mozzarella, salame piccante, sriracha, oregano
- Quattro Formaggi** 1, 7 15 €
Mozzarella, 24 months aged Parmigiano Reggiano, gorgonzola, gouda, oregano
- Capricciosa** 1, 7, 12 16 €
San Marzano tomato sauce, mozzarella, prosciutto cotto, artichokes, mushrooms, kalamata olives, oregano
- Funghi** 1, 7, 12 15 €
San Marzano tomato sauce, mozzarella, Shimeji, Eryngii, Champignon and Oyster mushrooms, oregano
- Prosciutto Crudo** 1, 7, 8 16 €
San Marzano tomato sauce, mozzarella, prosciutto crudo, rucola, Sicilian pesto, 24 months aged Parmigiano Reggiano, oregano

Soup

- Bisque** 1, 2, 7, 9, 12 14 €
Argentinian red prawns, King shrimps, lobster bisque, Sicilian tomatoes, chives, homemade focaccia

Risotto

- Funghi** 7, 9, 12 16 €
Shimeji, Eryngii, Champignon and Oyster mushrooms, mascarpone, garlic, parsley, white truffle oil

Ravioli

Homemade

- Mushroom ravioli** 1, 7, 12 15 €
Mushroom duxelle, light parmesan cream sauce, oyster mushrooms, 24 months aged Parmigiano Reggiano, parsley oil
- Shrimp ravioli** 1, 2, 7, 12 17 €
King shrimps, Argentinian Red prawn, gorgonzola cream sauce, garlic, parsley
- Ricotta and spinach ravioli** 1, 7, 8, 12 14 €
Fresh Ricotta from locally sourced milk, spinach, garlic, parsley, butter sauce, pistachios
- Creamy truffle Raviolo** 1, 7, 12 14 €
Fresh Ricotta from locally sourced milk, 24 months aged Pecorino Romano and Parmigiano Reggiano, truffle mushroom coulis, egg yolk, Guanciale, cream sauce, white truffle oil

Sides

- Grill veggies** 6 €
- Potato gratin** 7 6 €
- Fresh vegetables salad** 10, 12 6 €

Bruschetta

- Siciliana** 1, 7, 8 6 €
Sicilian tomatoes, basil, pesto
- Stracciatella di Bufala** 1, 7, 8 7 €
Sicilian tomatoes, fresh stracciatella from locally sourced milk, basil, pesto
- Prosciutto con Fichi** 1, 7 7 €
Sicilian tomatoes, prosciutto crudo, fig jam, goat cream cheese, berries, arugula
- Salmone al Limoncello** 1, 3, 4, 7, 10 7 €
Avocado, limoncello-marinated salmon, mango-chili aioli, arugula
- Tonno Dilettante** 1, 3, 4, 6, 11, 12 8 €
Avocado, yellowfin tuna tataki, fresh cucumber, quail egg, anchovy sauce, arugula
- Acciuga** 1, 4, 7, 8, 12 7 €
Sicilian tomatoes, fresh stracciatella from locally sourced milk, anchovies, basil, pesto
- Gamberi** 1, 2, 3, 10 7 €
Avocado, prawns, arugula, mango-chilli aioli

Main courses

- Osso Buco** 7, 9, 12 28 €
Braised beef shank, polenta, red wine sauce, chimichurri, grilled vegetables
- Whole Roasted Dorade** 4, 7, 12 25 €
Whole Roasted Dorade, grilled vegetables, potato gratin, hollandaise, chives
- Duck Leg Confit** 7, 9, 12 25 €
Duck leg Confit, blueberry red wine sauce, grilled vegetables, potato gratin

Pasta

Homemade

- Meatball Spaghetti alla chitarra** 1, 3, 6, 7, 9, 10, 11 15 €
Meatballs, signature tomato sauce, 24 months aged Parmigiano Reggiano
- Tagliatelle alla Bolognese** 1, 3, 6, 7, 9, 10, 11 14 €
Ground meat, San Marzano tomatoes, celery, carrot, shallot, garlic, parsley, 24 months aged Pecorino Romano and Parmigiano Reggiano
- Gnocchetti Arabiata** 1, 7 12 €
San Marzano tomatoes, Sicilian tomatoes, garlic, parsley, chilli, 24 months aged Pecorino Romano and Parmigiano Reggiano
- Casarecce Carbonara** 1, 3, 7 14 €
Guanciale, egg yolk, toasted pepper, 24 months aged Pecorino Romano and Parmigiano Reggiano
- Tagliatelle with prawn sauce** 1, 2, 7, 9, 12 18 €
Argentinian red prawn, King shrimps, Bisque sauce, Sicilian tomatoes, chives
- Truffle Spaghetti** 1, 7, 12 16 €
Shimeji, Eryngii, Champignon and Oyster mushrooms, truffle sauce, 24 months aged Pecorino Romano and Parmigiano Reggiano, white truffle oil
- Creamy Trecece with tuna** 1, 3, 4, 6, 7, 11 15 €
Yellowfin Tuna tataki, anchovy sauce, 24 months aged Pecorino Romano and Parmigiano Reggiano, egg yolk
- Tagliatelle shrimp and gorgonzola** 1, 2, 7, 12 16 €
King shrimps, cream sauce, gorgonzola, Sicilian tomatoes, thyme, lemon zest

Desserts

- Tiramisu with hazelnuts** 7 €
- Duo of Cannoli** 1, 7, 8, 12 7 €
- Italian ice cream** 1, 3, 7, 8 6 €

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Groups of 6 or more gratuity charge +10%

DILEFANTE

RESTORĀNS • BRUSCHETTERIA

Wine



Sparkling wine

Serenello Prosecco
Di Valdobbiadene
DOCG Extra Dry 32 / 7 €
Veneto, Italy

Tissot-Maire Cremant
du Jura Blanc de Blancs Brut 34 / - €
Jura, France

Tissot-Maire Cremant
du Jura Brut Rose 34 / - €
Jura, France

Taittinger Brut Reserve 85 / - €
Champagne, France

White wine

Corte Giara
by Allegrini Pinot Grigio 34 / 7 €
Veneto, Italy

Simonnet Febvre Chablis 46 / - €
Bourgogne, France

Domane Gobelsburg Riesling 34 / - €
Kamptal, Austria

Esk Valley Sauvignon Blanc 34 / 7 €
Marlborough, New Zealand

Planeta La Segreta Bianco 32 / - €
Sicilia, Italy

Terlan Chardonnay 38 / 8 €
Trentino Alto Adige, Italy

Rose wine

Zenato Bardolino Chiaretto 34 / 7 €
Veneto, Italy

Red wine

Bertani Valpolicella 34 / 7 €
Veneto, Italy

Vigneti del Salento Zolla
Primitivo di Manduria 34 / 7 €
Puglia, Italy

San Felice Chianti Classico 38 / 8 €
Toscana, Italy

Planeta Plumbago Nero d'Avola 38 / - €
Sicilia, Italy

Bertani Amarone della Valpolicella
Classico DOCG 65 / - €
Veneto, Italy

Tenuta di San Guido Le Difese 59 / - €
Toscana, Italy

Vietti Barolo Castiglione 90 / - €
Piemonte, Italy

Cocktails

Paloma 10 €
Rooster Rojo Blanco tequila, grapefruit juice,
lemon juice, agave syrup, soda water

Tom Collins 9 €
Edgar Sopper gin, lemon juice,
simple syrup, soda water

Negroni 9 €
Edgar Sopper gin, Campari, Martini Rosso

Whisky sour 10 €
Kilbeggan Traditional Irish whisky,
lemon juice, simple syrup, foamee

Clover Club 10 €
Edgar Sopper gin, lemon juice,
raspberry syrup, foamee

Espresso Martini 10 €
Stoli vodka, coffee liqueur, freshly brewed
espresso, simple syrup

Spritz Variations 9 €
Aperol / Amaro / Limoncello / Pilla Select

Cognac

Monnet VS 6 €
Cognac, France

Hardy VSOP 8 €
Cognac, France

Hardy XO 14 €
Cognac, France

Vodka

Stoli 5 €
Latvia

Whisky

Glenfiddich Single Malt 12 YO 9 €
Scotland

Kilbeggan Traditional Irish 5 €
Ireland

Kentucky Owl Wiseman 9 €
USA

Gin

Hendrick's Gin 7 €
UK

Edgar Sopper London Dry 5 €
UK

Rum

Barcelo Dorado Dominicana 5 €
Dominican Republic

Demon's Share Spiced 6 YO 6 €
Panama

Malecon 10 YO 7 €
Panama

Tequila

Rooster Rojo Blanco 5 €
Mexico

Rooster Rojo Reposado 6 €
Mexico

Beer/Cider

Birra Moretti Draught Lager 5,50 €
Italy

Lielvārdes Apple Cider 5 €

Lielvārdes Dark Beer 5 €

Staburags Alcohol-Free Beer 5 €

Digestifs

Rīga Black balsam 5 €
Latvia

Rīga Blackcurrant balsam 5 €
Latvia

Argiolas Limoncello Benalonga 5 €
Italy

Amaro Montenegro 5 €
Bologna, Italy

Berta Grappa Villa Prato Elevata 7 €
Italy

Water

Acqua Panna Non-carbonated 3 / 5 €

S.Pellegrino Carbonated 3 / 5 €

Coffee

Espresso 3 €

Double Espresso 4 €

Black coffee 3 €

Cappuccino 4 €

Latte 4,50 €

Flat white 4,50 €

Iced Latte 4,50 €

Irish Coffee 7 €

Tea

Black 4 €

Green 4 €

Fruit 4 €

Soft drinks

S.Pellegrino Tonica 200 ml 3,50 €

Coca-Cola 250 ml 3,50 €

Coca-Cola Zero 250 ml 3,50 €

Juice 250 ml 3 €
Apple, orange, tomato

Homemade lemonade 1000 ml 8 €

