



MENU



eating is
a need
enjoy is
an art.

We wish you a good
appetite.

aperitivi

Aperol Spritz

£9.50

Aperol on ice with prosecco
& orange slice

Limoncello Spritz

£9.50

Limoncello on ice with prosecco,
soda water & lemon slice



Amaretto Sour

£9.00

Amaretto Disaronno on ice
with lemon juice, orange juice
& orange slice

Campari Spritz

£9.50

Campari on ice with prosecco
& orange slice

Crodino Spritz

£9.50

Crodino on ice with prosecco
& orange slice

Appetizers

Pizza Pane Rosmarino

€7.50

Pizza bread with rosemary

Bruschetta Pesto Bufala

€9.50

Toasted wheat bread
with buffalo milk mozzarella,
sun-dried tomatoes & basil pesto

Caprese di Burrata

€11.00

Mozzarella with a creamy core
on marinated, mixed salad
with cherry tomatoes & onions

Gamberoni e Zucchini

€15.50

Gambas with zucchini, cherry tomatoes
& garlic tossed in olive oil

Carpaccio di Manzo

€16.00

Wafer-thin Argentinian fillet of beef
with rocket, parmesan & lemon

Vitello Tonnato

€16.00

Tender veal with tuna cream, rocket,
olives & capers

Parma e Burrata

€16.50

Parma ham with mozzarella with creamy core
on marinated, mixed salad with cherry tomatoes

Antipasto Misto per Due

€32.00

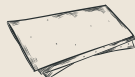
Mixed Italian appetizer for 2 persons

We serve homemade pizza balls with all appetizers.

pasta e basta!



Orecchiette



Lasagne



Tortiglioni



Gnocchi



Taglioline

Pasta

Taglioline Salmone e Gorgonzola **€19.50**

Taglioline with salmon & spinach
in gorgonzola cream sauce

Taglioline Orata **€23.50**

Taglioline with gilthead fillet, zucchini,
crabs, chili & garlic in olive oil

Carbonara di Mare **€23.50**

Orecchiette with salmon, gambas & zucchini
in egg yolk cream sauce

Orecchiette Salmone Pesto **€23.50**

Orecchiette with salmon,
zucchini & crabs in basil-pesto

Gnocchi Pancetta Tartufo

€18.50

Gnocchi filled with rocket-ricotta cheese, champignons, parmesan & Italian bacon in black truffle pesto butter

Gnocchi Burrata

€20.50

Gnocchi filled with rocket-ricotta cheese, with Sicilian braised vegetables (Aubergine & zucchini) in tomato sauce & mozzarella with a creamy core

Tortiglioni Verdure

€17.00

Tortiglioni with various vegetables & parmesan in tomato cream sauce

Tortiglioni Filetto Tartufo

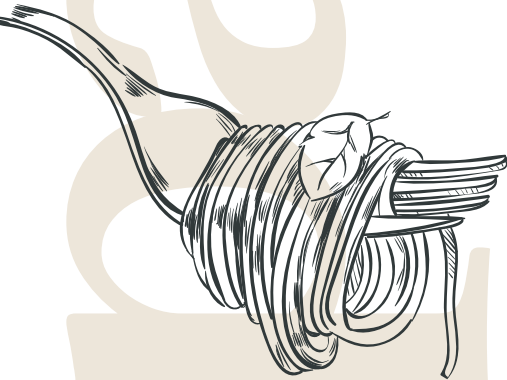
€24.50

Tortiglioni with Argentinian beef fillet, black truffle pesto & parmesan in cream sauce

Lasagna

€17.00

Lasagna with ham, ragout, bechamel & mozzarella baked



Salads

Insalata Cremosa **€15.00**
Mixed salad with mozzarella with creamy core,
cherry tomatoes, cucumbers, onions, olives
& balsamic-vinaigrette

Insalata Mediterranea **€18.50**
Mixed salad with Mediterranean vegetables
(Zucchini, cherry tomatoes & capers),
gambas, parmesan & balsamic-vinaigrette

Insalata Trancio di Bistecca **€20.00**
Rocket salad with parmesan, cherry tomatoes,
rosemary-champignons,
medium carved Argentinian beef rump steak
& balsamic-vinaigrette

insalate

carne

Meat dishes

Scaloppine Gorgonzola **€28.50**

Roasted veal escalope in gorgonzola cream sauce
with fresh leaf spinach & rosemary potatoes

Saltimbocca Romana **€29.50**

Roasted veal escalope with Parma ham
& sage in white wine sauce
with mixed salad & rosemary potatoes

Filetto Griglia **€37.50**

Grilled Argentinian beef fillet
with herb butter on Mediterranean vegetables
(Zucchini, capers & cherry tomatoes)
& rosemary potatoes

Filetto Tartufo **€40.50**

Grilled Argentinian beef fillet
with grated parmesan in black truffle pesto butter
with mixed salad & rosemary potatoes

Bistecca Diavola **€33.50**

Grilled Argentinian rump steak with crabs,
mushrooms & green pepper
in tomato cream sauce and rosemary potatoes

Bistecca Rucola e Parmigiano **€33.50**

Grilled Argentinian rump steak with herb butter,
on rocket salad with cherry tomatoes, parmesan
& balsamic cream with rosemary potatoes

pesce

Fish dishes

Salmon Zucchini Gamberetti **€32.50**

Grilled salmon fillets with zucchini & crabs
in basil pesto cream sauce
& rosemary potatoes

Orata Griglia **€32.50**

Grilled gilthead sea bream fillet on mixed salad
with parmesan, cherry tomatoes, cucumbers
and balsamic vinaigrette with rosemary potatoes



pizze napol etane

Long dough rest, original
Italian tomato sauce,
Fior di latte mozzarella,
wheat flour from Campania
and 480°C oven temperature,
make our pizza unique.

Pizzas

Bufalina **€14.00**

Tomato sauce, basil, cherry tomatoes
& buffalo milk mozzarella

Tonno e Cipolla **€14.50**

Tomato sauce, fior di latte mozzarella,
tuna & onions

Rossa Siciliana **€15.00**

Tomato sauce, sardines, capers, olives,
basil & garlic

Spinaci **€15.50**

Tomato sauce, spinach,
buffalo milk mozzarella & cherry tomatoes

Autunnale **€16.00**

Tomato sauce, fior di latte mozzarella, ham,
mushrooms & artichokes

Genovese **€16.00**

Basil pesto, buffalo milk mozzarella
& sun dried tomatoes

Diavola **€18.00**

Tomato sauce, basil,
Neapolitan salami, olives & chili
After baking:
Mozzarella with creamy core

Salmonе Burrata **€19.00**

Salmon, basil pesto & cherry tomatoes
After baking:
Mozzarella with a creamy core

Tartufo e Pancetta **€18.00**

Black truffle pesto, fior di latte mozzarella,
Italian bacon & rosemary
After baking:
Parmesan

Parma e Bocconcini **€19.00**

Tomato sauce & fior di latte mozzarella
After baking:
Parma ham, buffalo milk mozzarella & rocket

We can also prepare classic pizzas according to your wishes.

bevande

Coffee

Caffe Americano	€3.00
Espresso	€2.50
Espresso Macchiato	€3.00
Cappuccino	€3.50
Doppio Espresso	€5.00

Grappa

Grappa della Casa	2cl	€6.50
Primitivo	2cl	€9.50
Moscato	2cl	€8.50
Amarone	2cl	€11.50

Drinks

San Pellegrino	0.25l	€3.00
San Pellegrino	0.75l	€7.00
Acqua Panna	0.25l	€3.00
Acqua Panna	0.75l	€7.00
Orange juice	0.20l	€3.50
Coca-Cola	0.30l	€3.50
Coca-Cola Light	0.30l	€3.50
Coca-Cola Zero	0.30l	€3.50
Sprite	0.30l	€3.50
Fanta	0.30l	€3.50
Apple juice	0.20l	€3.50
Appel spritzer	0.30l	€3.50
Schweppes (Tonic, Bitterlemon, Ginger Ale)	0.20l	€3.50

Beers

Königs-Pilsener	<i>0.33l</i>	<i>€3.80</i>
Königs-Pilsener non-alcoholic	<i>0.33l</i>	<i>€3.80</i>
Köstritzer dark beer	<i>0.33l</i>	<i>€3.80</i>
Benedikter wheat beer	<i>0.50l</i>	<i>€5.50</i>
Benedikter wheat beer non-alcoholic	<i>0.50l</i>	<i>€5.50</i>
Malt beer	<i>0.33l</i>	<i>€3.80</i>

Aperitifs

Martini Bianco	<i>4cl</i>	<i>€5.00</i>
Campari Soda	<i>0.20l</i>	<i>€7.50</i>
Prosecco	<i>0.10l</i>	<i>€5.50</i>
Campari Orange	<i>0.20l</i>	<i>€8.50</i>

Spirits

Ramazotti	<i>2cl</i>	<i>€4.00</i>
Sambuca	<i>2cl</i>	<i>€4.00</i>
Amaro Averna	<i>2cl</i>	<i>€4.00</i>
Amaro del Capo	<i>2cl</i>	<i>€4.50</i>

vini rossi

0,25L CARAFE

Red wine

Lambrusco *€7.00*

Sparkling, sweet and fruity red wine

Nero d'Avola *€7.50*

Finely aromatic, semi-dry red wine

Montepulciano d'Abruzzo *€8.00*

full-bodied, dry red wine

Primitivo *€9.00*

deep dark, dry red wine

vini bianchi

0,25L CARAFE

For other wine
please ask for our
wine list.

White wine

Frizzantino *€7.00*

Sparkling, sweet and fruity white wine

Rosé *€7.50*

Fruity, dry rosé wine

Grillo *€7.50*

Full-bodied, dry white wine

Pinot Grigio *€8.50*

Fruity, dry white wine

desserts

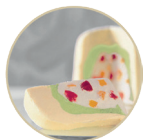
Desserts



Cannolo Siciliano

€5.00

Sweet, crunchy tubes
with ricotta cheese filling & chocolate chips



Cassata Siciliana

€8.50

Ricotta cheese & pistachios ice cream
with candy fruits & chocolate chips



Panna Cotta

€7.50

Cooked cream with vanilla flavor
& strawberry sauce



Tiramisù

€8.00

Ladyfingers dipped in coffee,
layered with a whipped mixture of eggs,
sugar & mascarpone cheese

buon appetito

We wish you
an unforgettable taste
experience.



DA SEBASTIANO
RESTAURANT · PIZZERIA

— EST. 1988 —

