

# TUTANKHAMON RESTAURANT

You can prepare your kid's meal quickly and safely here! WARNING! If you use your pre-prepared foods, please make sure they are packaged properly and well preserved. Always check the expiry dates. If you need anything, do not hesitate to contact the catering staff on duty.



## APPETIZERS

Vine tomato Caprese Salad, fior di latte mozzarella and basil € 15.50

°Cooked ham, mozzarella balls and crusty farmhouse bread € 17.50

Raw ham, buffalo mozzarella, candied cherry tomatoes € 18.50

Large platter of mixed cured meats with pickled vegetables € 21.50

Selection of Italian cheeses served with mostarde (mustard fruit relishes) and chutneys € 20.50

°Semolina couscous with mixed vegetables, sun-dried tomatoes and toasted sunflower seeds € 16.50

Aubergine flan, tomato reduction and stracciatella mousse € 17.00

°Creamed salt cod mille-feuille with pane carasau (Sardinian flatbread) and Mediterranean herbs € 20.50

°Salt-cured beef carpaccio with rocket, smoked ricotta and balsamic vinegar cream € 18.50

°Traditional veal with tuna sauce, roast gravy and sweet and sour spring onions € 19.00

## MAXI-SALADS

Nile: € 19.00  
Green salad, lettuce, tomatoes, cucumber, tuna, smoked salmon, baby mozzarella, yoghurt dressing and crunchy seeds.

Sphinx: € 16.00  
Green salad with lettuce, grilled chicken breast, olives, shavings of Grana Padano PDO cheese, cherry tomatoes and tartare sauce.

## STARTERS

Durum wheat semolina spaghetti served with our homemade tomato sauce, basil cream and stracciatella cheese € 17.50

Pennette pasta with butter/small pasta shapes € 11.00

Pennette pasta with tomato € 15.00

°Pennette pasta with beef Bolognese ragu € 15.00

°Lasagna alla Bolognese € 17.50

°Raviolo filled with artichokes and ricotta on a delicate Pecorino D.O.P. and mint sauce € 18.50

°Potato gnocchi with shredded beef red wine stew and crunchy vegetables € 19.00

°Hand-pressed maccheronico pasta, mushrooms, tastasal (mixed pork meat) and Grana Padano D.O.P. crumble with rosemary € 19.50

°Creamed Camaroli risotto, roasted cuttlefish, pea cream and lemon (minimum 2 persons) € 22.00 (per person)

°Traditional-flavoured soup € 16.00

°Cream of vegetable soup with small pasta shapes € 12.00

## MAIN COURSES

°Chicken cutlet with chips € 18.50

°Grilled frankfurter with chips € 18.50

°Beef meatballs with tomato and mashed potato € 16.50

°Maxi beefburger with tomato, crispy bacon, Cheddar cheese, salad, sweet and sour gherkin and fries, served with burger sauce € 22.50

°Slow-cooked pork ribs in our BBQ sauce, with chip € 18.50

500g grilled rib-eye steak € 30.00

°Beef cheek braised in Valpolicella red wine served with creamy mashed potato and crispy leek chiffonade € 25.00

Grilled Luganega sausage with a side of seasonal vegetables € 21.00

°Tempura-fried chicken drumsticks flavoured with sweet paprika and lime, served with chips € 20.00

°Mediterranean-style baked salmon steak € 24.50

°Mediterranean breaded bites and chips € 20.00

°Vegan medallion, served with our sautéed vegetables € 20.00

## THE PIZZAS

Dough made from a careful blend of stone-milled organic durum and soft wheat flours, which undergo a slow leavening process of 72 hours; Ideal for those who wish to enjoy the texture of classic Neapolitan pizza.

Margherita € 10.50  
Tomato, fior di latte mozzarella, extra-virgin olive oil and basil.

Marinara € 9.00  
Tomato, oregano and garlic oil.

Ham and mushrooms € 13.00  
Tomato, fior di latte mozzarella, extra-virgin olive oil, basil, cooked ham and button mushrooms.

Sweet salami € 13.50  
Tomato, fior di latte mozzarella, extra-virgin olive oil, basil and sweet salami.

°Frankfurter and chips € 12.00  
Tomato, fior di latte mozzarella, extra-virgin olive oil, basil, frankfurters and chips.

Capricciosa € 14.50  
Tomato, fior di latte mozzarella, extra-virgin olive oil, basil, Leccino olives, artichokes, cooked ham and button mushrooms.

Ortolana € 13.50  
Tomato, fior di latte mozzarella, extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, bell peppers and roast potatoes.

Buffala € 15.00  
Marinated Cirio cherry tomatoes, hand-torn fresh buffalo mozzarella, extra-virgin olive oil, basil.

Napoletana € 14.50  
Tomato, stracciatella cheese, extra-virgin olive oil, capers and anchovy fillets.

°Porcini, Potato, Speck € 15.00  
Fior di latte mozzarella, porcini mushroom, baked potatoes, speck and rosemary.

°Tastasal (seasoned pork meat) & friarielli (broccoli rabe) € 14.50  
Fior di latte mozzarella, friarielli (broccoli rabe), tastasal (seasoned pork meat) and shavings of Grana Padano D.O.P.

Quattro formaggi € 14.50  
Fior di latte mozzarella cheese, extra virgin olive oil, basil, Fontina D.O.P., Grana Padano D.O.P., Asiago D.O.P. and Gorgonzola D.O.P.

La Norma € 13.50  
Tomato, fior di latte mozzarella, extra virgin olive oil, basil, fried eggplant and smoked ricotta.

Tuna and onion € 15.00  
Tomato, fior di latte mozzarella, basil, tuna and red onion.

La calabra € 14.00  
Tomato, fior di latte mozzarella, extra virgin olive oil, oregano, N'duja, bell peppers and shavings of Pecorino D.O.P.

Tutankhamon Pizza € 15.50  
Tomato, hand-pulled buffalo mozzarella, extra virgin olive oil, basil, raw ham, red cherry tomatoes, shavings of Grana Padano D.O.P. and rocket.

Terra e fuoco € 14.00  
Olive pâté, sun-dried tomato, fior di latte mozzarella, speck and Grana Padano D.O.P. shavings.

## VEGAN PIZZAS

Big Green € 13.50  
Tomato, vegan mozzarella, courgettes, aubergines, bell peppers, button mushrooms, roast potatoes and basil.

Veg margherita € 11.50  
Tomato, vegan mozzarella, extra-virgin olive oil and basil.

Jungle € 13.50  
Tomato, vegan mozzarella, fried aubergines and vegan stracciatella, added after cooking.

## SIDE DISHES

°Chips € 8.00

Roast potatoes € 8.50

Oven-roasted vegetables € 9.50

Green salad € 8.50

## THE DESSERTS

°Vanilla, choc chip and chocolate ice cream € 8.00

Panna cotta (curdled cream) with a chocolate, red berry, or caramel sauce € 8.00

Lemon sorbet € 6.50

Strawberry sorbet € 6.50

Soft yoghurt ice cream with berries and chopped pistachio € 8.50

°Warm chocolate fondant with vanilla ice cream € 10.00

The classic Italian tiramisù € 9.50

Custard slice with light vanilla cream € 9.50

Fresh fruit salad € 8.50

Vegan mixed berry cheesecake € 8.50

Cover charge per person € 3.00  
Additional charge per ingredient € 3.00

Please note that if you choose to exclude some ingredients from a dish, the price of the dish remains unchanged.

**ATTENTION!** Any allergenic ingredients in the dishes on our menu are signalled using the classification symbols in the infographic, along with the relative explanation on the ingredients list and the food allergen matrix menu, available in our restaurants..

### FOOD ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.






°We inform our customers that if fresh produce is unavailable, then the ingredients used may have been frozen or preserved using a blast chiller. ° Frozen and blast-chilled products at origin. ATTENTION! Any allergenic ingredients in the dishes on our menu are signalled using the classification symbols in the infographic, along with the relative explanation on the ingredients list and the food allergen matrix menu, available in our restaurants.






## APPETIZERS




°Semolina couscous with mixed vegetables, sun-dried tomatoes and toasted sunflower seeds    € 16.50

Caprese salad with vine-ripened tomatoes, vegan mozzarella and basil   € 15.50

Iside salad:   € 14.00  
Green salad, rocket, cherry tomatoes, vegan mozzarella and oregano.

## STARTERS



Durum wheat semolina spaghetti served with our homemade tomato sauce, vegan stracciatella and basil cream    € 17.50



°Creamy risotto with pea purée, vegan ricotta and lemon zest    € 18.00

°Traditional-flavoured soup    € 16.00

°Seasonal vegetable soup    € 12.00

## MAIN COURSES




°Roasted vegan medallion, served with our Mediterranean-style sautéed vegetables   € 20.00

°Mediterranean breaded bites and chips   € 20.00

## THE PIZZAS

Marinara   € 9.00  
Tomato, oregano and garlic oil.

Vegetarian Margherita    € 11.50  
Tomato, vegan mozzarella and extra virgin olive oil and basil.

Big Green    € 13.50  
Tomato, vegan mozzarella, courgettes, aubergines, bell peppers, button mushrooms, roast potatoes and basil.

Jungle    € 13.50  
Tomato, vegan mozzarella, fried aubergines and vegan stracciatella cheese added after cooking.

## SIDE DISHES

°Chips  € 8.50

Roast potatoes  € 8.50

Oven-roasted vegetables  € 9.50

Green salad  € 8.50

## DESSERTS




Seasonal fruit salad  € 8.50

Vegan mixed berry cheesecake    € 8.50


**Cover charge per person € 3.00**  
**Additional charge per ingredient € 3.00**






## APPETIZERS

°Cooked ham, mozzarella balls and crusty farmhouse bread    € 17.50

Raw Ham, buffalo mozzarella, candied cherry tomatoes and   € 18.50




Vine tomato Caprese Salad, fior di latte mozzarella and basil  € 15.50

## STARTERS




°Cream of vegetable soup with small pasta shapes    € 12.00

Pennette pasta with butter/ small pasta shapes  € 11.00

Pennette pasta with tomato   € 15.00


°Pennette pasta with beef ragu    € 15.00




°Lasagna alla Bolognese    € 17.50



°Potato gnocchi with shredded beef red wine stew and crunchy vegetables    € 19.00

## MAIN COURSES

°Chicken cutlet with chips   € 18.50

°Grilled frankfurter with chips  € 18.50

°Beef meatballs with tomato and mashed potato    € 16.50

Grilled Luganega sausage with a side of seasonal vegetables   € 21.00

## SIDE DISHES




°Chips  € 8.00

Roast potatoes  € 8.50


Oven-roasted vegetables  € 9.50

Green salad  € 8.50

## DESSERTS

°Vanilla, choc chip and chocolate ice cream    € 8.00

Panna cotta (curdled cream) with a chocolate, red berry, or caramel sauce  € 8.00

Lemon sorbet  € 6.50

Strawberry sorbet  € 6.50

Soft yoghurt ice cream with berries and chopped pistachio   € 8.50

**Cover charge per person € 3.00**  
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## MINERAL WATER AND SOFT DRINKS

Natural or sparkling mineral water in 0.75lt bottle € 4.00

Draught drinks 0.30 lt  
(Coca-Cola, Coca Zero, Fanta, Peach Tea and Lemon Tea, Sprite) € 4.00

## APERITIFS

Crodino and Gingerino € 5.50

Campari Spritz   
(Campari Bitter, Prosecco D.O.C. and soda water) € 7.50

Aperol Spritz   
(Aperol, Prosecco D.O.C. and soda water) € 7.50

Spritz Bianco   
(Prosecco D.O.C., soda water and lemon) € 6.50

Hugo Spritz   
(Prosecco D.O.C., fresh mint, elderflower syrup and lime) € 7.50

Gin Tonic € 10.00  
(Tanqueray Gin and tonic water)

Gin Tonic € 14.00  
(Monkey Gin and tonic water)

Gin Lemon € 10.00  
(Tanqueray Gin and Lemon Soda)

Gin Lemon € 14.00  
(Monkey Gin and Lemon soda)

## DRAUGHT BEER

Beck's - 0.4cl (5% vol) € 6.50  
Leffe Rouge - 0.5cl (6.6% vol) € 7.50  
Franziskaner Hell - 0.5cl (5% vol) € 7.50

## BOTTLED BEERS

Beck's - 33cl. (5% vol) € 6.00  
Corona - 33cl. (4.5% vol) € 6.00  
Corona "0,0" - 33cl. (0.0% vol) € 6.50  
Super Tenent's - 33cl. (9% vol) € 7.50  
Gluten-free beer - 33cl. (4.7% vol) € 6.50

## COFFEE AND HOT DRINKS

Espresso coffee € 2.20

Liquor-laced coffee  € 3.00

Americano coffee € 2.50

Decaf coffee € 2.20

Barley coffee  € 2.50

Ginseng coffee  € 3.00

Cappuccino  € 3.00

Barley cappuccino   € 3.20

Decaf cappuccino  € 3.20

Cappuccino with soy beverage  € 3.20

Glass of milk  € 3.00

Latte macchiato (hot milk with espresso coffee)  € 3.50

Tea, infusions and chamomile tea € 4.50

Hot chocolate  € 5.00

## BITTERS - 4CL

Our selection of bitters and liqueurs € 7.50  
*Montenegro, Amaro del capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet branca, Branca menta, Limoncino, Anima Nera and Mirto.*

Baileys, Gran Marnier € 7.50

## GRAPPA (4CL)

Sarpa Poli € 7.50

Grappa 18 Lune € 8.50

Grappa 18 Lune Riserva Porto € 10.50

Grappa Amarone Giare € 11.50

## WHISKY, BRANDY, RUM (4CL)

Vecchia Romagna € 7.50

Jack Daniel's € 8.50

Laphroaig 10 years old € 12.00

Macallan 15 years old € 20.00

Lagavulin 16 years old € 14.00

Ron Legendario Elixir de Cuba 7 years old € 9.00

Ron Legendario Añejo 9 years old € 12.00

Ron Zacapa 23 years old € 12.00

## ITALIAN SPARKLING WINES

Prosecco D.O.C. "Perlage" Veneto € 6.50 € 26.00

Trento D.O.C. Millesimato 2021 Brut "Revi" Trentino Alto Adige € 9.00 € 40.00

Cuvée Prestige "Ca' del Bosco" Franciacorta € 10.00 € 65.00

## FRENCH SPARKLING WINES

Brut Authentique Pierre Gobillard Champagne/France € 15.00 € 75.00

Grand Brut Perrier-Jouët Champagne/France € 95.00

Réserve Exclusive Brut Nicolas Feuillatte Champagne/France € 100.00

Brut 'Belle Epoque' 2015 Perrier Jouet Champagne/France € 280.00

## ITALIAN WHITE WINES

Custoza D.O.C. Cavallchina Veneto € 6.00 € 24.00

Chardonnay D.O.C. Corte Giara Allegrini Veneto € 6.00 € 24.00

Lugana D.O.C. Le Quaiare Cantine Bertani Veneto € 6.00 € 26.00

Soave Vintage D.O.C. Cantine Bertani Veneto € 33.00

Ribolla gialla D.O.C. Livio Felluga Friuli Venezia Giulia € 38.00

Vermentino D.O.C. 2023 Tenuta Guado al Tasso Marchese Antinori Bolgheri/Tuscany € 45.00

## FRENCH WHITE WINES

Bourgogne Chardonnay 2023 Louis Latour Bourgogne/France € 60.00

Chablis AOC 2023 Louis Jadot Bourgogne/France € 75.00

## ROSÉ WINES

Bardolino Chiaretto Bio D.O.C. Cantina Monteci Veneto € 6.50 € 24.00

## ITALIAN RED WINES

Merlot Corvina Igt Allegrini Corte Giara Veneto Veneto € 7.00 € 24.00

Valpolicella Classico D.O.C. bio Cà La Bionda Veneto € 8.00 € 32.00

Valpolicella Ripasso 'Malavoglia' 2021 D.O.C. bio Cà La Bionda Veneto € 9.50 € 45.00

Amarone della Valpolicella Classico D.O.C.G. 2018 bio Cà La Bionda Veneto € 14.00 € 72.00

Amarone Classico 2015 D.O.C.G. (Best Wine 2015) Cantine Bertani Veneto € 250.00

Palazzo della Torre I.G.T. Veronese Cantine Allegrini Veneto € 38.00

Bolgheri D.O.C. Guida al Tasso "Il Bruciato" Marchesi Antinori Tuscany € 75.00

Barolo D.O.C.G. 2020 Aschieri Barolo/Piedmont € 85.00

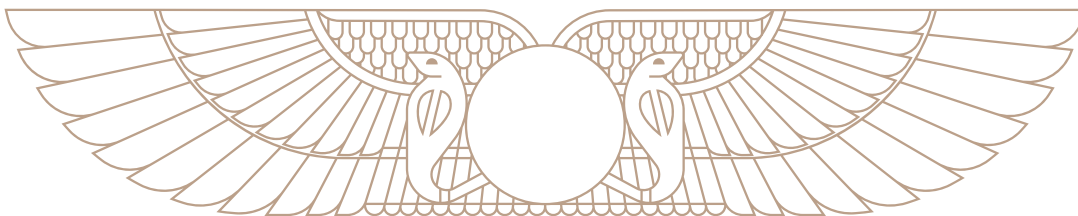
## FRENCH RED WINES

Pinot Noir 2022 Louis Latour Bourgogne/France € 65.00

Bourgogne AOC "Couvent Des Jacobins" 2021 Louis Jadot Bourgogne/France € 85.00

## Dessert wines

I Capitelli IGT 2022 375cl Anselmi Soave/Veneto € 55.00



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<sup>o</sup>Frozen and blast-chilled products at origin.  
The menu may be subject to change, in accordance with the seasonality and availability of the products.



You can consult the menu Here too!



Room service € 15.00