



Cold Dishes



Vitello Tonnato	139,-
Beefcarpaccio	139,-
Served with rucola, Parmesan and lemon	
Burrata	99,-
Mozzarella di Bufala	89,-
Italian Love mix	139,-
Mix Antipasti with italian cured meat, cheese and vegetables	
Mix Salad	69,-
Green salad, rucola, tomatoes, red onion og mozzarella	
Caprese	89,-
Mix Formaggio	99,-
4 italian 's cheese	

Oven cooked Specialities

Lasagna	129,-
Cannelloni	129,-
Cannelloni filled with meat and spinach, with tomatoes sauce, bechamel and parmesan	
Vegetar Cannelloni	129,-
Cannelloni filled with Ricotta cheese and Spinach, with bechamel and parmesan	
Parmigiana	129,-
Eggplants, tomato sauce, mozzarella, parmesan	

Pasta Dishes

Pomodoro	109,-
Tomato sauce og basil	
Pesto Genovese	139,-
Truffle and Mushrooms	149,-
Salsiccia and Pecorino	149,-
Tomato sauce, Fresh sausage and pecorino cheese	
Brasato	139,-
Pulled beef meat, tomato sauce, mushrooms, rosmarin, parmesan	
Bolognese	109,-
Gorgonzola and Walnut	149,-
Spaghetti Aglio, Olio e Peperoncino	149,-
Garlic, olive oil and hot chili pepper	
Amatriciana	149,-
Tomato sauce, guanciale, cherry tomatoes and pecorino cheese	
Ravioli Burro e Salvia	159,-
Ravioli filled with Ricotta and Lemon, served in Butter and Sage	

Spaghetti alla Carbonara.....149,-
traditional italian recipe
Guanciale, Eggs, black peber, and pecorino cheese

Capesante e Pomodorini.....159,-
Scallop and Cherry tomatoes

Soup

Minestrone.....129,-
Soup with vegetables: carrots, onions, potatoes, celery, tomatoes, beans. Served with Crostini bread

Dessert

Panna Cotta with Vanilla.....79,-

Tiramisú.....79,-

Soft ice cream with Chocolate.....79,-

Lemon sorbet with Limoncello.....79,-

Raspberries sorbet.....79,-

Zilleri 's Specialties

PORCHETTA

Porchetta (Pork roast), served with seasonal contours.....179,-

SCALOPPINA con salsa Gorgonzola e Noci//o

Salsa ai Funghi Misti

Veal with Gorgonzola and Walnut sauce// or mixed Mushrooms sauce, served with seasonal contours.....199,-

AGNELLO con Aglio e Rosmarino

Crown of Lamb with garlic and rosmarin, served with seasonal contours.....259,-

MERLUZZO con salsa di Spinaci

Cod with Spinach sauce, served with seasonal contours.....199,-

STUFATO di CINGHIALE

Wild Boar stew, served with seasonal contours....179,-

RISOTTO ai Funghi

Risotto with mixed Mushrooms.....149,-

CRESPILLE con Gorgonzola e Radicchio

2 pcs. savory pancakes with Gorgonzola, Radicchio and Parmesan.....89,-