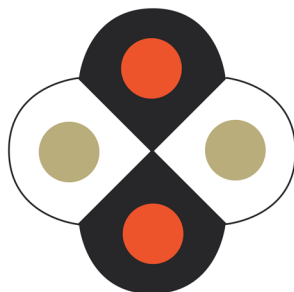


Ristorante
DINO



8, chaussée de la Muette
75016 . Paris
Tél . 01 42 88 50 05

GLASS OF WINE

		14cl.	19cl.
red	Valpolicella doc	6	8
	Nero d'Avola doc	7	9
	Héritage de Chasse Spleen aop	12	16
rosé	Venezia Giulia igt	6.5	8.5
	Minuty Coté Presqu'île aop	7.5	10
white	Chardonnay de Bourgogne	6	8
	Friuli Aquileia doc	6.5	8.5

DRINKS

Aperol Spritz aperol, prosecco, sparkling water	10
Cocktail DINO prosecco, peach liquor, vodka	10
Glass of Prosecco 14cl	8
Kir with white wine 14cl	7
Ricard 4cl	7
Americano 5cl	10
Limoncello 5cl	9
Martini rosso / bianco 5cl	7
Porto red 5cl	7.5
Campari 5cl	7.5
Campari soda	8.5
J&B 4cl	9
Bailey's 4cl	9
Grappa, Cognac 4cl	9

ANTIPASTI & INSALATE

Mozzarella “di Bufala” e Pomodori Tomatoes & mozzarella “di Bufala” with basil	13.5
Parmigiana con Scamorza Eggplants gratin with smoked mozzarella	14.0
Insalata di Rucola e Carciofi Arugula salad, artichokes & Parmigiano	16.0
Burrata, Pomodori “Roma” e Avocado Burrata, tomatoes “Roma” & avocado	18.0
Prosciutto di Parma, Mozzarella e Pomodoro “Grappa” Plate of Parma ham, mozzarella, tomatoes “Grappa” & hot bread	17.5
Assortimento di Antipasti Marinated vegetables, mozzarella, mushrooms, capers, basil	17.5

DA CONDIVIDERE- TO SHARE

Calamari Fritti 13.5
Fried squids

6 Mini Pizzetta Margherita 15.0
6 mini-pizza mozzarella, tomatoes, basil

CARPACCIO

Carpaccio di Manzo al Pesto Beef carpaccio with pesto	15.5
Carpaccio di Manzo con Funghi a Bottone Beef carpaccio with button mushrooms and arugula salad	16.5
Carpaccio di Manzo con Verdurine Beef carpaccio with marinated vegetables	17.0
Carpaccio di Manzo al Pomodoro “Grappa” e Mozza “di Bufala” Beef carpaccio, tomatoes “Grappa” & mozzarella “di Bufala”	18.5

PASTA

Spaghetti Pomodoro “Grappa” Spaghetti pasta with tomatoes “Grappa” & basil	13.5
Penne all’ Arrabbiata Penne pasta tomato sauce very spicy	14.5
Spaghetti Bolognese Classic bolognese spaghetti pasta with beef sirloin	15.5
Spaghetti Carbonara Spaghetti pasta with Pancetta diced bacon, egg & cream	15.5
Il Grande Ravioli di Vitello Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, black olives & smoked mozzarella	16.5
Linguine Pesto e Burrata Linguine pasta with pesto & burrata	18.5
Casareccia Norma Casareccia pasta with tomatoes, eggplants & smoked mozzarella	17.5
Fusilli Gorgonzola Fusilli pasta with creamy gorgonzola, arugula salad & nuts	17.5
Linguine Primavera Linguine pasta with green asparagus, tomatoes, small peas, green beans & basil	18.5
Bucati ai Gamberi e Limone Bucati with gambas & lemon cream	18.5

PIZZE

Margherita al Basilico Mozzarella, cherry tomatoes, basil	12.0
Quattro Formaggi Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	14.5
Bufalina Mozzarella "di Bufala", tomatoes, oregano, basil	15.5
Piccante Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	16.0
Regina Classica Mozzarella, tomatoes, ham with herbs, white button mushrooms	16.0
Napolitana Mozzarella, tomatoes, anchovies in oil, capers, Taggiasche olives, oregano	16.5
Parma Mozzarella, tomatoes, basil, Parma ham	16.5
Burrata Burrata, tomatoes, arugula salad, basil, basilic cream	16.5

PESCE & CARNE

Fritto Misto Fried squids, prawns & zucchinis	19.0
Filetto di Branzino alla Plancha Sea bass fillet "à la plancha", ratte potatoes & seasoning tomatoes	21.0
Scaloppina di Vitello al Limone Veal cutlet with lemon, gratinated macaroni pasta	19.0
Piccola Milanese Veal cutlet Milanese-style, gratinated macaroni pasta	19.0
Scaloppina di Vitello alla Valdostana Veal cutlet, gratinated with Parma ham & smoked mozza, macaroni pasta	19.0

DOLCE

Tiramisù The BEST Tiramisù of the Galaxy	10.0
Panna Cotta con Fragole Panna Cotta with strawberries	8.0
Carpaccio di Ananas Pineapple carpaccio & mint with no added sugar	9.0
Gelato alla Vaniglia e Amarena Vanilla ice-cream & Amarena candied cherries	9.0
Dolce al Cioccolato e Nutella Soft chocolate cake & Nutella on top	9.0
Pizza alla Nutella Pizza Nutella	9.0
Gelati, Sorbetti - Ice-Creams, Sorbets - 2 Scoops from La Maison Pedone - Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	7.0

APERITIVO

14cl. 19cl. 75cl.

Prosecco Spumante brut doc - Rocca dei Forti	8		35
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VINI ROSSI

MARCHE Montepulciano d'Abruzzo doc - Umani Ronchi			26
VENETO Valpolicella doc - Bertani	6	8	29
SICILIA Nero d'Avola doc - Principi di Butera	7	9	32
TOSCANA Chianti Classico docg - Castello d'Albola			40
PAYS D'OC Pinot Noir igp - Le Versant (Foncalieu)			28
BORDEAUX Héritage de Chasse Spleen aop - Haut-Médoc	12	16	58

VINI ROSATI

VENETO Venezia Giulia igt - Pinot Grigio Ramato	6.5	8.5	30
PROVENCE Minuty Coté Presqu'île aop - Côtes de Provence	7.5	10	35

VINI BIANCHI

BOURGOGNE Chardonnay aop	6	8	29
FRIULI Friuli Aquileia doc - Pinot Grigio Tenuta Ca' Bolani	6.5	8.5	30
BOURGOGNE Chablis aop			44

CAFFÈ

Coffee	2.5	Coffee cream / Decaf cream	6
Decaf	2.5	Cappuccino / Hot chocolate	6

TÈ - INFUSIONE

Tea	5	Infusion	5
Green Sencha - Green mint - Grand Earl Grey - Ceylan		Chamomile - Lime tree - Lime tree mint Verbena - Verbena mint	

BEVANDE

Vittel 50cl	5	Pineapple juice 25cl	5
San Pellegrino 50cl	5	Apricot juice 25cl	5
Vittel 100cl	6.5	Orange juice 25cl	5
San Pellegrino 100cl	6.5	Apple juice 25cl	5
		Tomato juice 25cl	5
Heineken 25cl	6		
Nastro Azzuro 33cl	6	Ice Tea Peach 25cl	5
La Corona 35.5cl	7	Orangina 25cl	5
		Perrier 33cl	4.5
Coca Cola 33cl	5	Lemonade Premium Fever Tree 20cl	5.5
Coca Light 33cl	5	Indian Tonic Water Fever Tree 20cl	5.5
Coca Zero 33cl	5	Ginger Ale Fever Tree 20cl	5.5

Net prices in Euro