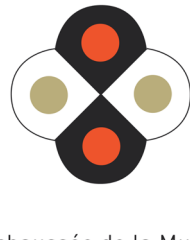


Ristorante
DINO



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

APERITIFS

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

GLASS OF WINE

		14cl	19cl
rouge	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
blanc	Chardonnay de Bourgogne	6	8
	Friuli Aquileia DOC	6.5	8.5

BEVANDE

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

CAFFÈ

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

TÈ - INFUSIONE

Tea	5
Green Sencha - Green Mint Great Earl Grey - Ceylon	
Infusion	5
Chamomile - Linden - Linden/mint Verbena - Verbena/mint	

APERITIVO

		14cl	19cl	75cl
Prosecco Spumante brut DOC - Rocca dei Forti	8			35

VINI ROSSI

		14cl	19cl	75cl
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

		14cl	19cl	75cl
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

		14cl	19cl	75cl
BOURGOGNE Chardonnay AOP	6	8		29
FRIULI Friuli Aquileia DOC - Pinot Grigio Tenuta Ca' Bolani	6.5	8.5		30
BOURGOGNE Chablis AOP				44

ANTIPASTI & INSALATE

Mozzarella "di Bufala" e Pomodori	13.5
Tomatoes & mozzarella "di Bufala" with basil	
Parmigiana con Scamorza	14.5
Eggplants gratin with smoked mozzarella	
Caponata e Burrata	18.5
Caponata & pine nuts	
Insalata di Fagiolini e Tonno	17.0
Green bean & tuna salad, olives, capers	
Insalata di Rucola e Carciofi	16.0
Arugula salad, artichokes & Parmigiano	
Burrata, Pomodori "Roma" e Avocado	18.0
Burrata, tomatoes "Roma" & avocado	
Prosciutto di Parma, Mozzarella e Pomodoro "Grappa"	17.5
Plate of Parma ham, mozzarella, tomatoes "Grappa" & hot bread	
Assortimento di Antipasti	17.5
Marinated vegetables, mozzarella, mushrooms, capers, basil	

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	15.5
Beef carpaccio with pesto	
Carpaccio di Manzo con Verdurine	17.0
Beef carpaccio with marinated vegetables	
Carpaccio di Manzo al Pomodoro "Grappa" e Mozza "di Bufala"	18.5
Beef carpaccio, tomatoes "Grappa" & mozzarella "di Bufala"	

PASTA

Spaghetti Pomodoro "Grappa"	13.5
Spaghetti pasta with tomatoes "Grappa" & basil	
Penne all' Arrabbiata	14.5
Penne pasta tomato sauce very spicy	
Spaghetti Carbonara	15.5
Penne pasta tomato sauce very spicy	
Il Grande Ravioli di Vitello	16.5
Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, black olives & smoked mozzarella	
Spaghetti Bolognese	15.5
Classic bolognese spaghetti pasta with beef sirloin	
Ravioli di Ricotta e Spinaci	14.5
Ravioli pasta with ricotta, spinach, button mushrooms & sage butter	
Linguine Pesto e Burrata	18.5
Linguine pasta with pesto & burrata	
Gnocchi Norma	17.5
Gnocchi pasta with tomatoes, eggplants & smoked mozzarella	
Fusilli Gorgonzola	17.5
Fusilli pasta with creamy gorgonzola, arugula salad & nuts	
Linguine con Funghi Porcini	21.0
Linguine pasta with porcini mushrooms & porcini mushrooms cream	

PIZZE

Margherita al Basilico	12.0
Mozzarella, cherry tomatoes, basil	
Giar'Dino	14.5
Mozzarella, tomatoes, eggplants, mint, pine nuts	
Quattro Formaggi	14.5
Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	
Piccante	16.0
Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	
Regina Classica	16.0
Mozzarella, tomatoes, ham with herbs, white button mushrooms	
Napolitana	16.5
Mozzarella, tomatoes, anchovies in oil, capers, Taggiasche olives, oregano	
Parma	16.5
Mozzarella, tomatoes, basil, Parma ham	
Burrata	16.5
Burrata, tomatoes, arugula salad, basil, basilic cream	

PESCE & CARNE

Fritto Misto	19.0
Fried squids, prawns & zucchinis	
Tonno alla Griglia	25.0
Grilled tuna steak a la plancha, small Italian ratatouille	
Scaloppina di Vitello al Limone	19.0
Veal cutlet with lemon, gratinated macaroni pasta	
Piccola Milanese	19.0
Veal cutlet Milanese-style, gratinated macaroni pasta	
Scaloppina di Vitello alla Valdostana	19.0
Veal cutlet, gratinated with Parma ham & smoked mozza, macaroni pasta	

DOLCE

Tiramisù	10.0
The BEST Tiramisù of the Galaxy	
Panna Cotta con Fragole	8.0
Panna Cotta with strawberries	
Formaggio Bianco 0%	11.0
0% Fromage blanc & chestnut honey	
Carpaccio di Ananas	9.0
Pineapple carpaccio & mint with no added sugar	
Cuppa Cipriani	11.0
Pistachio & chocolate ice-cream in a bowl, caramel sauce, Amaretti biscuits	
Piccola Meringa al Limone	12.0
Small lemon meringue pie	
Pizza alla Nutella	9.0
Pizza Nutella	
Gelati, Sorbetti - Ice-Cream, Sorbet - 2 scoops from la Maison Pedone - Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	7.0

Net prices in Euro

AUTUNNO 2021

FALL 2021