

# 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

- Great convivial platter:** € 44.50  
Mortadella I.G.P., pancetta coppata, thigh of sound with black truffle, speck, sopressa Veneta, Piave D.O.P. cheese, Montasio D.O.P., Gorgonzola D.O.P., Toma D.O.P. and jams and mustards.
- Geb dish** € 17.50  
vegetarian pie, dehydrated cherry tomatoes, Apulian I.G.P. burrata and porcini mushroom.
- The Giza Presentation** € 18.00  
Panciotto and Silano Apulian cheese grilled with a sheet of bread and artisanal giardiniera.
- Chéope Platter** € 18.50  
Two-dish °Fish salad with vegetables, Guttiau bread and traditional Veneto-style creamed salt cod.

## MAXI-SALADS

- Nile** € 17.50  
Green salad, lettuce, carrots, tomatoes, cucumber, tuna, mozzarella cheese, prawn tempura (in batter), American sauce and ponzu sauce.
- Sphinx** € 15.00  
Green salad with lettuce, grilled chicken breast, olives, shavings of Grana Padano D.O.P. cheese, carrots and cherry tomatoes, Greek yoghurt dressing with chives.

## FIRST COURSES

- Our own square spaghettoni** (thicker spaghetti) cooked in the jus of °crustaceans, °pink shrimps and morsels of °monkfish € 21.50
- °Spaetzle (Tyrolese Gnocchetti with Spinach) confit tomatoes, aubergine cream, black truffle and Pecorino D.O.P. cheese € 20.50
- Organic wheat 'fregola'** (pasta shapes) with mussels, clams, °shrimps, °squid, °cuttlefish, °scampi € 20.50
- Fresh reginette** (ribbon-shape) egg pasta cooked 'boscaiola'-style, with pork belly, button mushrooms and °porcini mushroom in veal jus € 19.50
- Torchietti** of fresh bronze-drawn pasta with basil pesto, Mediterranean mussels, potatoes and mullet bottarga € 19.50

## SECOND COURSES

- Maxi beef burger**, fresh tomato, crispy bacon, Apulian I.G.P. buffalo straciatella and salad, all accompanied by fried potatoes and its sauces € 18.50
- Venetian-style veal liver** with melted onions, toasted bread crust € 17.50
- °Sea bream fillet stuffed with crushed potatoes, Leccino olives, oregano and lemon € 23.00
- Maat's fish fry-up** of °pink shrimps, °tiger prawns, °monkfish, °squid, °cuttlefish, °baby octopus and red mullet, °crispy green beans € 25.00
- °The Isis fish grill: °crayfish, ½ lobster °cuttlefish, °salmon, °swordfish, °tuna, °sea bass (not included in the half-board package) € 29.50
- The 500g grilled rib eye steak** and french fries (not included in the half-board package) € 32.50

## THE PIZZAS

- A special dough of stone-milled hard and soft organic flours, mixed with natural yeasts  
72 hours rising time  
Ideal for those who want to enjoy the quality of a classic pizza from Naples  
On request, our pizzas can also be made in classic Roman style with a thin, light and crispy dough
- Margherita fiordilatte** € 9.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil and basil.
- Prosciutto e funghi** € 11.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, cooked ham and fresh mushrooms.
- Salame dolce** € 11.00  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, sweet Apulian salami.
- Wurstel e patate** € 11.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, frankfurter and chips.
- Capricciosa** € 14.00  
Rustic tomato, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, black olives, artichokes, cooked ham, button mushrooms.
- Gourmet** € 25.50 (not included in the half-board package)  
Apulian fiordilatte mozzarella cheese, salted beef tartare, caper berries, olives, egg yolk blended with Dijon mustard, raspberry vinegar and black truffle shavings.

- Anubi** € 30.00 (not included in the half-board package)  
Focaccia with new oil, smoked tuna, braided buffalo D.O.P. mozzarella cheese from Campania after cooking, with marinated cherry tomatoes, basil chlorophyll, Siberian sturgeon caviar.
- Anubi variation** € 25.50  
Rustic tomato, Apulian fiordilatte mozzarella cheese, porcini mushrooms, shrimp flambéed in brandy, delicate lemon sauce (not included in the half board package).
- Ortolana** € 13.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, radicchio, bell peppers.
- Bufala** € 14.50  
Marinated Cirio cherry tomatoes, artisan buffalo D.O.P. mozzarella cheese from Campania (shredded and uncooked), extra virgin olive oil, basil.
- Gustosa** € 14.50  
Tomato sauce, Apulian straciatella D.O.P. cheese, extra virgin olive oil, capers, anchovy fillets.
- Porcini Patate Speck** € 14.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, °porcini mushrooms, roast potatoes, speck.
- Nefertiti** € 14.50  
Apulian fiordilatte mozzarella cheese, °friarielli (broccoli), marinated cherry tomatoes and roast potatoes, with addition of herb-flavoured lard, Pecorino D.O.P. cheese.
- Quattro formaggi** € 14.00  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, fontina cheese, Grana Padano D.O.P., Asiago D.O.P. and sweet gorgonzola.
- Salsiccia, patate e pecorino** € 14.00  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, fresh sausage, roast potatoes and Pecorino D.O.P. shavings.
- Arabian** € 15.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, fresh button mushrooms, bacon and Grana Padano D.O.P. cheese. Closed calzone with tuna, capers and onion.
- Jungle** € 13.50  
Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, aubergine, with Tomato sauce and Grana Padano D.O.P. added during cooking.
- Arctic** € 16.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, °squid, °tiger prawns, monkfish, °scampi, °cuttlefish, mussels and clams.
- Wild West** € 14.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, chilli, spicy salami, bell peppers and olives.
- Tutankhamon** € 15.50  
Artisan buffalo D.O.P. mozzarella cheese from Campania, (shredded and uncooked), extra virgin olive oil, basil, Parma ham, Grana Padano D.O.P. flakes, and rocket.

- Mummy** € 15.50  
Flatbread with fresh olive oil, leg of pork cooked with truffles, Apulian straciatella D.O.P. cheese, toasted pistachio nuts.
- Imhotep** € 15.50  
Flatbread with Genoa pesto, marinated tomatoes, Apulian Straciatella D.O.P. cheese, smoked salmon and toasted almonds.
- Maxi-pizza to share**, in the centre of the table € 55.00  
Four toppings to choose from:  
Margherita • Ham and mushroom • Sweet salami • Frankfurter and chips • Capricciosa • Sausage, potatoes and Pecorino D.O.P. cheese • Four cheeses • Spicy salami • buffalo mozzarella from Campania D.O.P. • Speck, rocket and Grana Padano D.O.P. cheese • Broccoli, lard and Pecorino D.O.P. cheese • Apulian straciatella D.O.P. cheese, capers and anchovies • Tuna and onion • Ortolana

## SIDE DISHS

- \*Chips € 7.50  
Roasted potatoes € 8.00  
Vegetable-flavoured Caponatina (aubergine and caper-based dish) € 9.50

## THE DESSERTS

- Lemon sorbet € 6.00  
Strawberry sorbet € 6.00  
Coffee cream € 6.00  
Soft yoghurt ice cream with berries and pistachios € 8.50  
Flan with a warm molten chocolate centre with our own home made vanilla ice cream € 9.50  
Crunchy almond raspberry delight and passion fruit caramel sauce € 9.50  
Our own classic tiramisù with Savoy biscuits € 9.50  
Rum baba filled with custard cream and black cherries € 8.50  
Selection of local and national cheeses € 18.50 (not included in the half board package)

- Cover charge per person € 2.50  
Additional charge per ingredient € 2.50

For dishes ordered and modified at the request of customers (with the exception of those ingredients selected simply to suit their taste), the price remains that stated on the menu.

### Allergies and Intolerances:

Dear Guest, As provided for in Regulation (EU) No 1169/2011, here is the list of the 14 substances identified as the major sources of serious food allergies or intolerances according to the EFSA opinion (European Food Safety Authority). You can check for allergens in each dish on our menu by consulting the symbols below in the corresponding infographic chart. Please also note that every precaution is taken to prevent any risk of cross-contamination. However, foods containing allergens, including nuts and gluten, are also used as ingredients in our kitchens. Please ask a member of staff for guidance on ingredients before ordering. Our staff can only offer advice on the 14 common allergens listed. In the case of coeliac disease, express meals cannot be prepared: in accordance with ISO 22000 certification and for food safety reasons, only sealed and freshly reheated meals from certified external suppliers can be served.



## APPETIZERS

°Osiride's Quinoa € 15.50  
Quinoa with seasonal vegetables, black olives, goji and candied tomatoes.

Vegan Millefeuille € 15.50  
Vegan shelled chunks, toasted almonds and Guttiau bread with vegan cheddar-flavoured string, with rustic tomato soup.

## MAXI-SALADS

Scrib € 10.50  
Green lettuce, lollo, carrot, tomatoes, corn and cucumber.

Papyrus € 14.00  
°Rice and cold noble legumes presented to our vegan guests with seasonal vegetables, toasted sunflower seeds and pine nuts, mango and dehydrated papaya.

## FIRST COURSES

Chefren durum wheat penne with tomato and basil € 12.00

Vegan rice, courgette, potato and cheddar-flavoured flan au gratin, cooked with vegetable broth € 17.50

Vegan durum wheat fusilli, pigmented with basil chlorophyll, dried cherry tomatoes, potatoes and toasted almonds € 18.50

°Vegetable and legume soup € 16.00

## SECOND COURSES

Vegan barbecue-flavoured pulled plant burger and cheddar-flavoured string cheese with chips € 18.50

The vegan maxi burger, with fresh tomatoes, vegan cheddar-flavoured string cheese, and lettuce, accompanied by \*chips and sauces € 18.50

Vegan breaded cutlet with mixed savory vegetables seasoned with Mediterranean herbs € 18.50

## THE PIZZAS

A special dough of stone-milled hard and soft organic flours, mixed with natural yeasts

72 hours rising time

Ideal for those who want to enjoy the quality of a classic pizza from Naples. On request, our pizzas can also be made in classic Roman style with a thin, light and crispy dough

Big Green € 13.50  
Vegan cheese, rustic tomato, courgettes, aubergines, bell peppers, radicchio, button mushrooms and basil.

Margherita € 9.50  
Vegan cheese, rustic tomato, extra virgin olive oil and basil.

Ortolana € 13.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, radicchio, bell peppers.

Pizza Plant Barbeque € 15.50  
Vegan cheese, rustic tomato, extra virgin olive oil, basil and vegan barbecue bites.

Jungle Vegan € 13.50  
Vegan cheese, extra virgin olive oil, basil, aubergines with added rustic tomato.

## SIDE DISHES

\*Chips € 7.50  
Roasted potatoes € 8.00

## THE DESSERTS

Seasonal fruit salad € 8.50

Vegan panna cotta (curdled cream) with berry or caramel sauce € 7.50

Additional charge per ingredient € 2.50

## APPETIZERS

Cooked ham with Apulian fiordilatte mozzarella knots € 15.00

Prodotto raw from Parma with buffalo mozzarella from Campania D.O.P. € 16.50

Egg flan with spinach and Grana Padano D.O.P with crunchy chicken nuggets € 15.50

## STARTERS

'Stars' pasta for our little guests with vegetable purée € 9.00

Chefren penne with tomato € 12.00

Fusilli with beef and veal ragout sauce € 14.00

°Bolognese lasagne € 15.50

°Ravioli filled with Ricotta cheese and spinach, creamed with melted butter and sage € 15.50

°Legume and seasonal vegetable soup € 16.00

## MAIN COURSES

Frankfurter with \*chips € 15.00

\*Oven-baked breaded chicken cutlet (not fried!) with chips € 16.50

\*Beef meatballs with tomato and basil € 15.00

\*Mini beef burgers with fries € 15.00

## MAXI-SALADS

Scribe € 10.50  
Green salad, lettuce, carrots, tomatoes, corn and cucumber

Sphinx € 15.00  
Green salad, lettuce, grilled chicken breast, olives, shavings of Grana Padano D.O.P. cheese, carrots and cherry tomatoes, Greek yoghurt dressing with chives.

Papyrus € 14.00  
°Rice and cold noble legumes for our vegan guests, served with seasonal vegetables, toasted sunflower seeds and pine nuts, dried mango and papaya.

## PIZZAS

Margherita fiordilatte € 9.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese extra virgin olive oil and basil.

Ham and mushrooms € 11.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, cooked ham and fresh mushrooms.

Sweet salami € 11.00  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, sweet Apulian salami.

Frankfurters and chips € 11.50  
Tomato sauce, Apulian artisan fiordilatte mozzarella cheese, extra virgin olive oil, basil, frankfurters and chips.

Ortolana € 13.50  
Tomato sauce, Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, radicchio, bell peppers.

Jungle € 13.50  
Apulian fiordilatte mozzarella cheese, extra virgin olive oil, basil, aubergine, Tomato sauce and Grana Padano D.O.P. added during cooking.

Big Green € 13.50  
Tomato sauce, courgettes, aubergine, bell peppers, radicchio, button mushrooms, tofu flakes and basil.

## SIDE DISHES

\*Chips € 7.50

Roasted potatoes € 8.00

Vegetable-flavoured Caponatina (aubergine and caper-based dish) € 9.50

## DESSERT

Lemon sorbet € 6.00

Strawberry sorbet € 6.00

Panna cotta (curdled cream) with a chocolate or red berry or caramel sauce € 7.50

Creamy vanilla, choc chip and chocolate ice cream € 7.50

Soft yoghurt ice cream with berries and pistachio granules € 8.50

Cover charge per person € 2.50

Additional charge per ingredient € 2.50

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## MINERAL WATER AND NON-ALCOHOLIC DRINKS

Natural or sparkling mineral water in 0.75lt bottle	€ 4.00
Draught drinks 0.30 lt <i>(Coca-cola, Coca zero, Fanta, Peach Tea and Lemon Tea, Sprite)</i>	€ 4.00

## APERITIFS

The classics: <i>Crodino, Sanbittèr, Gingerino</i>	€ 5.50
Campari spritz	€ 7.00
Aperol spritz	€ 7.00
Hugo Spritz: <i>(lime, mint and elderflower syrup)</i>	€ 7.00
Gin Tonic	€ 10.00
Gin Lemon	€ 10.00

## DRAUGHT BEER

Heineken draught beer 50cl	€ 6.00
Raw and unfiltered Ichnusa beer 40cl	€ 7.50
Moretti red draught beer 40cl	€ 7.50

## COFFEE AND HOT DRINKS

Espresso Coffee	€ 2.00
Liquor-laced coffee	€ 3.00
Americano coffee (diluted espresso)	€ 2.50
Marocchino coffee (espresso, cocoa powder, milk froth) 	€ 2.50
Decaf coffee	€ 2.00
Barley coffee 	€ 2.00
Ginseng coffee	€ 3.00
Cappuccino 	€ 3.00
Barley cappuccino  	€ 3.00
Decaf cappuccino 	€ 3.00
Cappuccino made with soy milk  	€ 3.00
Glass of milk 	€ 3.00
Latte macchiato (hot milk with espresso coffee) 	€ 3.50
Bottle of fresh milk 1 lt 	€ 5.00
Tea, infusions and chamomile tea	€ 4.50

## BITTERS - 4CL

Our selection of bitters and liqueurs <i>Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet Branca, Brancamenta, Limoncino, Anima Nera and Mirto.</i>	€ 7.00
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Baileys, Grand Marnier	€ 7.50
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## GRAPPA (4CL)

Sarpa Poli	€ 7.50
Grappe 18 Lune	€ 8.50
Grappe 18 Lune Riserva Porto	€ 10.50
Herbal Grappa: <i>Selvana, Mugo, Gentian, Juniper, Liquorice, Asperula</i>	€ 7.50
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

## Sparkling wines

		€ 6.00	€ 24.00
Bellebolle Brut Garda D.O.C. Cantine Monteci	Veneto	€ 6.00	€ 24.00
Bellebolle Brut Garda D.O.C. Rosè Cantine Monteci	Veneto	€ 6.00	€ 24.00
Prosecco D.O.C. Trimati	Veneto	€ 6.50	€ 29.00
Prosecco D.O.C.G. Valdobbiadene	Veneto	€ 7.00	€ 39.00
Cuvée Prestige Ca' del Bosco Franciacorta	Lombardia	€ 9.50	€ 65.00
Champagne Pierre Gobillard	Francia/Champagne	€ 13.00	€ 78.00

## Still White Wines

Custoza D.O.C. Cavalchina	Veneto	€ 6.00	€ 24.00
Chardonnay Allegrini Corte Giara I.G.T.	Veneto	€ 6.00	€ 24.00
Le Quaiare Lugana D.O.C. Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage Bertani D.O.C.	Veneto	€ 5.00	€ 23.00
Solosole Vermentino Bolgheri D.O.C.	Bolgheri Toscana	€ 7.00	€ 33.00
Ribolla Gialla Livio Felluga D.O.C.	Friuli Venezia Giulia	€ 7.50	€ 38.00

## Rosé wines

Bardolino Chiaretto Bio D.O.C. Cantina Monteci	Veneto	€ 6.00	€ 24.00
Bertarosè Cantine Bertani I.G.T.	Veneto	€ 6.00	€ 24.00

## Red wines

Merlot Corvina I.G.T. Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Ripasso della Valpolicella D.O.C. Cantine Bertani	Veneto	€ 7.00	€ 35.00
Valpolicella Classico Bio D.O.C. Cantina Monteci	Veneto	€ 6.50	€ 28.00
Valpolicella Superiore D.O.C. Cantine Allegrini	Veneto	€ 7.00	€ 35.00
Palazzo della Torre I.G.T. Veronese Cantine Allegrini	Veneto	€ 7.50	€ 38.00
Amarone Valpantena D.O.C.G. Cantine Bertani	Veneto	€ 13.00	€ 78.00

## Recioto I0

Recioto della Valpolicella D.O.C.G. Cantine Bertani cl 375	Veneto	€ 14.50	€ 45.00
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The menu may be subject to change, in accordance with the seasonality of the products and in correlation with market availability.

\* In the absence of fresh produce, we would like to advise customers that the product may be frozen or from blast chilling.

\*Frozen or blast chilled ingredient.

 **VEGAN**

Room service € 10.00

