

# 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.



## HALF-BOARD FORMULA

The half-board formula includes a choice of three courses and a drink from the main menu; for children (3-12 years), the selection is made from the kids' menu.

How to choose the dishes:

- first course: a dish of choice between appetisers or a side dish
- main course: a choice from starters, main courses, salads or pizza options
- dessert: a dessert of your choice
- one drink per person, of your own choice: water, soft drinks on tap (Coca-Cola, Sprite, peach tea, lemon tea, Fanta and Coca-Cola zero), a glass of house wine or a draught beer.

€ 42.00 adult € 28.00 children (3-12 years)

## HORS D'OEUVRES

- °Cooked ham, cow's ricotta cheese and rustic toast bread € 15.50
- Langhiranese dry cured ham with buffalo milk mozzarella and cherry tomatoes confit € 16.50
- Large platter of cured meats €19.50  
*mortadella from Bologna, prosciutto crudo (dry cured ham) from Langhirano, speck, Venetian brawn, air-cured pork and artisan pickled vegetables.*
- Selection of Italian cheeses: € 18.50  
*robiola, Monte Veronese D.O.P., Grana Padano D.O.P., Gorgonzola D.O.P., chocolate and rum-ripened blue cheese with jam and mostarda.*

- °Quinoa with vegetables, olives, goji berries and slow-cooked dried cherry tomatoes € 15.50
- Aubergine parmigiana millefeuille € 16.00
- °Flavours of the sea: €20.50  
*mussels, squid, octopus and prawns on a pureed Cannellini bean soup, sea asparagus and lumpfish caviar.*
- °Creamed salmon and codfish duet, crispy frisella bread, fennel crème fraîche € 19.50
- °Chickpea falafel on mixed salad leaves, soy mayonnaise flavoured with turmeric and sweet paprika € 16.00
- Veal in tuna sauce, roast meat jus, and sweet and sour roasted onion € 18.00

## MAXI-SALADS

- Scribe: €11.00  
*Green salad, lettuce, carrots, tomatoes, corn and cucumber.*
- °Nile: €17.50  
*Green salad, lettuce, carrots, tomatoes, gherkins, tuna, mozzarella cheese, prawn tempura (in batter), American sauce and ponzu sauce.*
- Sphinx: €16.00  
*Green salad, lettuce, grilled chicken breast, olives, shavings of Grana Padano D.O.P. cheese, carrots and cherry tomatoes, Greek yoghurt dressing with chives.*

## STARTERS

- Durum wheat semolina large spaghetti with San Marzano D.O.P. tomato, cream of basil and Pugliese stracciatella cheese € 16.50
- Pennette pasta with tomato € 12.00
- Fusilli with beef and veal ragu sauce € 14.00
- °Lasagna alla Bolognese € 16.00
- °Ravioli with red radicchio, Monte Veronese D.O.P. fondue and walnuts € 18.00
- °Genoese pesto risotto with potatoes, green beans, pink shrimp and lemon zest € 22.00
- °Calamarata pasta with shellfish sauce, seafood and aubergine cream € 20.50

- Durum wheat semolina pappardella pasta in white veal ragu with pumpkin and rosemary € 18.00
- °Potato dumplings au gratin with porcini mushrooms and black truffle € 19.00
- Creamy potato and carrot soup with thyme-scented bread croutons € 15.00
- °Rice timbale with courgettes, potatoes, vegan crumble and Cheddar-flavoured spun curd, cooked with vegetable stock € 18.00
- °Cream of vegetable soup with small pasta shapes € 10.00

## MAIN COURSES

- °Oven-baked chicken cutlet with chips € 17.00
- °Mini Beefburger with chips € 16.50
- °Beef meatballs with tomato and mashed potatoes € 15.00
- °Maxi Beefburger with tomato, crispy bacon, Cheddar cheese, salad, sweet and sour gherkin and fries, accompanied by burger sauce € 19.00
- Venetian-style veal liver with caramelised onions and crispy Storo polenta € 19.00
- °Filet of croaker fish with grilled aubergine, Piquillo pepper, mint and lime mayonnaise € 24.00
- °Fried squid and fresh lime € 22.50
- Herb-flavoured buttered beef entrecôte with jacket potato and sour cream € 24.00
- Slow-cooked pork ribs in our BBQ sauce, with chips € 18.50
- °Vegan fillet and its sauce, accompanied by our Mediterranean-style vegetable stir-fry € 20.00
- °Vegan cutlet with baked potatoes and rosemary € 18.00

## 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 € 9.50  
*Tomato, cow's milk mozzarella cheese, extra-virgin olive oil and basil.*
- Marinara € 8.50  
*Country tomato, oregano and garlic oil.*
- Ham and mushrooms € 12.00  
*Tomato, cow's milk mozzarella cheese, extra-virgin olive oil, basil, cooked ham and button mushrooms.*
- Sweet salami € 12.50  
*Tomato, cow's milk mozzarella cheese, extra virgin olive oil, basil and sweet salami.*
- °Frankfurter and chips € 11.50  
*Tomato, cow's milk mozzarella cheese, extra-virgin olive oil, basil, frankfurters and chips.*

- Capricciosa € 14.00  
*Tomato, cow's milk mozzarella cheese, extra-virgin olive oil, basil, Leccino olives, artichokes, cooked ham and button mushrooms.*
- Ortolana € 13.50  
*Tomato, cow's milk mozzarella cheese, extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, bell peppers and roast potatoes.*
- Buffalo mozzarella € 15.00  
*Marinated Cirio cherry tomatoes, hand-pulled buffalo mozzarella, extra virgin olive oil, basil.*
- Napoletana € 14.50  
*Stracciatella tomato, extra virgin olive oil, caper and anchovy fillets.*
- Porcini, Patate, Speck € 15.00  
*Cow's milk mozzarella, porcini mushroom, baked potatoes, speck and rosemary.*
- Tastasal & friarielli € 14.50  
*Cow's milk mozzarella, friarielli (broccoli rabe), tastasal (mixed pork meat) and shavings of Grana Padano D.O.P.*
- Quattro formaggi € 14.50  
*Cow's milk mozzarella, extra virgin olive oil, basil, Fontina D.O.P., Grana Padano D.O.P., Asiago D.O.P. and Gorgonzola D.O.P.*
- The Imperial € 15.00  
*Caciocavallo cheese, Grana Padano D.O.P., slivers of lard, black pepper and truffle honey.*
- La Norma € 13.50  
*Tomato, cow's milk mozzarella cheese, extra virgin olive oil, basil, fried aubergines and smoked ricotta.*
- Tuna and onion € 15.00  
*Tomato, cow's milk mozzarella, basil, tuna and red onion.*
- °Seafood € 17.00  
*Tomato, cow's milk mozzarella, extra virgin olive oil, basil, squid, pink prawns, monkfish, cuttlefish and mussels.*
- Zefiro € 15.00  
*Focaccia with pesto alla genovese, fresh ricotta cheese with lemon, smoked salmon and yellow tomatoes.*

- La calabra € 14.00  
*Country tomato, cow's milk mozzarella, extra virgin olive oil, oregano, N'duja (spicy pork sausage spread), peppers and shavings of Pecorino D.O.P.*
- Tutankhamon Pizza € 15.50  
*Tomato, hand-pulled buffalo mozzarella, extra virgin olive oil, basil, dry cured ham, yellow tomato, shavings of Grana Padano D.O.P. and rocket.*

- Bianca Nobile € 15.50  
*Focaccia with extra virgin olive oil, oven-cooked pork leg with stracciatella herbs and pistachio crumble.*

## VEGAN PIZZAS

- Big Green € 13.50  
*Tomatoes, vegan mozzarella, courgettes, aubergines, bell peppers, mushrooms, roast potatoes and basil.*
- Vegetarian Margherita € 9.50  
*Tomato, vegan mozzarella, extra virgin olive oil and basil.*
- °Vegan Pizza Plant BBQ € 15.50  
*Tomato, vegan mozzarella, extra virgin olive oil, basil and vegan BBQ bites.*
- Jungle € 13.50  
*Country 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

- °Home-made vanilla, choc chip and chocolate gelato € 7.50
- Panna cotta with a chocolate, red berry, or caramel sauce € 7.50
- Lemon sorbet € 6.00
- Strawberry sorbet € 6.00
- Caffè crema € 6.00
- Soft yoghurt ice cream with berries and chopped pistachio € 8.50
- Soft Yoghurt Ice Cream Golden Delight 50 Years (Golden Caramel) € 8.50
- °Flan with a warm molten chocolate centre, with our own home-made vanilla gelato € 9.50
- °Crunchy almond Sablé, raspberry delight and passion fruit caramel sauce € 8.50
- Tiramisu € 9.50
- Mille-feuille dessert with vanilla and lemon-flavoured custard and white chocolate € 9.00
- Fresh fruit salad € 8.50
- Vegan panna cotta with berry or caramel sauce € 7.50

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

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

### 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  
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

°Quinoa with vegetables, olives, goji berries and slow-roasted dried cherry tomatoes € 15.50

Vegan Caprese (tomato, vegan mozzarella and basil) € 14.00

## MAXI-SALADS

Scriba: € 11.00  
Green salad, lettuce, carrots, tomatoes, corn and cucumber.

Iside: € 13.00  
Green salad, rocket, cherry tomatoes, vegan mozzarella and oregano.

## STARTERS

Durum wheat semolina large spaghetti with San Marzano D.P.O. tomato, cream of basil and vegan stracciatella cheese € 16.50

Creamy potato and carrot soup with thyme-scented toasted bread € 15.00

°Genoese pesto risotto with potatoes, green beans and lemon zest € 18.00

°Rice timbale with courgettes, potatoes, vegan crumble and Cheddar-flavoured spun curd, cooked with vegetable stock € 18.00

°Vegetable puree with small pasta shapes € 10.00

## MAIN COURSES

°Vegan fillet and its juice, accompanied by our Mediterranean-style sauteed vegetables € 20.00

°Vegan cutlet with roast potatoes and rosemary € 18.00

## THE PIZZAS

Marinara € 8.50  
Tomato, oregano and garlic oil.

Vegetarian Margherita € 9.50  
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.

°Vegan Pizza Plant BBQ € 15.50  
Tomato, vegan mozzarella, extra-virgin olive oil, basil and BBQ-flavoured vegan nuggets.

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

## SIDE DISHES

°Chips € 8.00

Roast potatoes € 8.50

Oven-roasted vegetables € 9.50

Green salad € 8.50

## DESSERT

Seasonal fruit salad € 8.50

Vegan panna cotta with berry or caramel sauce € 7.50

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



## HORS D'OEUVRES

°Cooked ham, cow's milk ricotta cheese and rustic toasted bread wedge € 15.50

Langhiranese dry cured ham with buffalo milk mozzarella and cherry tomato confit € 16.50

Caprese with fresh tomato, mozzarella knots and basil € 15.50

## STARTERS

°Pureed vegetable soup with small pasta shapes € 10.00

Creamy potato and carrot soup with thyme-scented toasted bread wedges € 15.00

Pennette pasta with tomato € 12.00

Fusilli pasta with beef ragout sauce € 14.00

Genoese pesto fusilli € 14.00

°Lasagna Bolognese € 16.00

## MAIN COURSES

°Oven-baked chicken cutlet with chips € 17.00

°Mini beefburger with chips € 16.50

°Beef meatballs with tomato and mashed potatoes € 15.00

## SIDE DISHES

°Chips € 8.00

Roast potatoes € 8.50

Oven-roasted vegetables € 9.50

## I DESSERT

°Creamy vanilla, choc chip and chocolate ice cream € 7.50

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

Lemon sorbet € 6.00

Strawberry sorbet € 6.00

Soft yoghurt ice cream with berries and chopped pistachio € 8.50

Golden Delight 50 Years soft yoghurt ice cream (Golden caramel) € 8.50

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

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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 DOC and soda water) € 7.00

Aperol Spritz   
(Aperol, Prosecco DOC and soda water) € 7.00

Hugo Spritz   
(Prosecco DOC, fresh mint, elderflower syrup and lime) € 7.00

Gin Tonic € 10.00  
(Gin Tanqueray and tonic water)

Gin Tonic € 14.00  
(Gin Monkey /Roby Marton and tonic water)

Gin Lemon € 10.00  
(Gin Tanqueray and Lemon Soda)

Gin Lemon € 14.00  
(Gin Monkey /Roby Marton and Lemon soda)


## DRAUGHT BEER


Beck's - 0.4cl (5% vol) € 6.50  
Lefte 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  
Hoegaarden - 33cl. (4.8% 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  
Lefte Blonde - 33cl. (6.6% vol) € 6.50  
Lowenbrau - 33cl. (6.1% vol) € 6.50  
Gluten-free beer - 33cl. (4.7% vol) € 6.50



## COFFEE AND HOT DRINKS

Espresso coffee € 2.00  
Liquor-laced coffee  € 3.00  
Americano coffee € 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 with soy beverage  € 3.00  
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 € 7.00  
*Montenegro, Amaro del capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet bianca, 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  
Herbal Grappa: € 7.50  
*Selvana, Mugo, Gentian, Juniper, Liquorice, Asperula*  
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 anos € 9.00  
Ron Legendario Añejo 9 anos € 12.00  
Ron Zacapa 23 anos € 12.00

## Italian sparkling wines

Prosecco DOC "Trimati"	Veneto	€ 6.50	€ 28.00
Prosecco Millesimato DOC "Valdo"	Treviso/Veneto	€ 7.50	€ 35.00
Prosecco Millesimato DOC 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
Brut 'La Cuvée' Laurent-Perrier	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 DOC Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay DOC Corte Giara Allegrini	Veneto	€ 6.00	€ 24.00
Lugana DOC Le Quiare Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage DOC Cantine Bertani	Veneto	€ 7.00	€ 33.00
Ribolla gialla DOC Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
Vermentino DOC 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 DOC Cantina Monteci	Veneto	€ 6.50	€ 24.00
Trento DOC Millesimato 2021 "Rosé" "Revi"	Trentino Alto Adige		€ 40.00

## Italian red wines

Merlot Corvina Igt Allegrini Corte Giara Veneto	Veneto	€ 7.00	€ 24.00
Valpolicella Classico DOC organic Cà La Bionda	Veneto	€ 8.00	€ 32.00
Valpolicella ripasso DOC Cantine Bertani	Veneto	€ 8.50	€ 35.00
Valpolicella Ripasso 'Malavoglia' 2021 DOC bio Cà La Bionda	Veneto		€ 45.00
Amarone della Valpolicella Classico DOCG 2018 organic Cà La Bionda	Veneto		€ 72.00
Amarone Valpantena DOCG Cantine Bertani	Veneto	€ 14.00	€ 80.00
Amarone Classico 2015 DOCG (Best Wine 2015) Cantine Bertani	Veneto		€ 250.00
Palazzo della Torre Igt Veronese Cantine Allegrini	Veneto	€ 8.00	€ 38.00
Pinot Noir 2023 Blauburgunder DOC Colterenzio	Sudtirolo Alto Adige	€ 9.00	€ 40.00
Bolgheri DOC Guida al Tasso "Il Bruciato" Marchesi Antinori	Tuscany		€ 75.00
Barolo DOCG 2020 Aschieri	Barolo/Piedmont		€ 85.00

## French Red Wines

Pinot Noire 2022 Louis Latour	Bourgogne/France		€ 65.00
Bourgogne AOC "Couvent Des Jacobins" 2021 Louis Jadot	Bourgogne/France		€ 85.00

## Sweet Wines (Recioto and Passiti)

Recioto della valpolicella DOCG cl375 Cantine Bertani	Veneto	€ 14.00	€ 45.00
I Capitelli IGT 2022 375cl Anselmi	Soave/Veneto		€ 55.00

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Room service € 10.00

