

PICASSO

ITALIAN STEAK RESTAURANT

ESTD 2013

Italian Tradition • Grilled Meat • Fine Wines

MENU



APERITIFS (1,2,5,10,14)

SHERRY MEDIUM	6,00
SHERRY DRY	6,00
MARTINI BIANCO	6,50
MARTINI ROSSO	6,50
CRODINO ALCOHOL-FREE	6,50
CAMPARI SODA	7,50
CAMPARI ORANGE	8,50
TOCCO ROSSO (Campari, elderflower syrup, Prosecco, mint)	9,50
AMERICANO COCKTAIL (Campari, Martini Rosso, soda)	9,50
APEROL / LIMONCELLO SPRITZ	8,50
HUGO	8,50

	Gl. 0.1l	Btl. 0.75l
PROSECCO DOC	6,50	35,00
FERRARI DOC Maximum Blanc de Blancs	8,00	54,50

BEER ON TAP

	0,3l - 0,5l
PILS	3,50 - 5,00
RADLER	3,50 - 5,00
HEFE-WEIZEN	3,50 - 5,00
HEFE-ALCOHOL-FREE	3,50 - 5,00
PILS ALCOHOL-FREE	0,33l Btls. 4,00

SOFTDRINKS (1,2,9,10,14)

	0,4l
COCA COLA	4,50
COLA ZERO	4,50
FANTA	4,50
MEZZO MIX	4,50
SPRITE	4,50
FUZE TEA (Lemon or Peach)	0,25l Btls. 3,80

	0,3l
ORANGE JUICE	4,00
APPLE JUICE	4,00
RED CURRANT NECTAR	4,50

	0,3l - 0,5l
JUICE-SODA	3,80 - 5,80

	0,2l
BITTER LEMON	4,00
TONIC WATER	4,00
GINGER ALE	4,00

MINERAL WATER

	0,25l - 0,75l
SAN PELLEGRINO Medium	3,00 - 6,50
ACQUA PANNA Still	3,00 - 6,50





STARTERS

RAVIOLINI IN BRODO 7,50
Fresh raviolini (with meat) in beef broth with Parmesan cheese (a,c,e,m)

OLIVE ALL´ASCOLANA 7,50
Jumbo olives, stuffed with a savoury meat mixture and crisply breaded (a,c)

BRUSCHETTA CLASSICA 7,00
Toasted bread with tomato cubes, basil and a splash of extra virgin olive oil (a)

TRIPLE BRUSCHETTE 11,50
Toasted bread with three delicious toppings (1,a,e)

PECORINO ARROSTO 13,50
Grilled Sardinian pecorino cheese on Pane Carasau (Sardinian crispbread), honey (a,e)

BURRATA E CRUDO DI PARMA 13,50
Burrata from Apulia, served with 24-month aged Parma ham, fresh rocket and a touch of extra virgin olive oil (1,3,7,e)

TARTARE DI MANZO 16,50
Hearty, freshly hand-cut beef tartare with capers, olives, mustard and organic egg yolk, delicately seasoned and full of flavour (6,a,c,g)

TARTARE DI SALMONE 18,50
Hand-cut fresh salmon tartare, refined with olive oil-lemon dressing, crispy pistachios and crushed pink pepper (d,f)

CARPACCIO ALL'ITALIANA 16,50
Finely sliced Angus beef fillet, served with vinaigrette, fresh rocket and shaved Parmesan cheese (e)

ANTIPASTO MISTO 19,50
A fine selection of our starters (1,2,3,7,a,d,e)

SPIEDINO DI GAMBERONI 18,50
Grilled black tiger prawn skewer (4 pieces), with garlic, fresh herbs and an olive oil-lemon sauce, with roasted garlic bread (a,b)

SALADS

INSALATA MISTA 6,00
Small mixed salad with iceberg lettuce, cherry tomatoes, peppers, carrots, courgettes

INSALATA DEL BOSCO 19,50
Mixed salad with sautéed porcini mushrooms, champignons and pecorino cheese (e)

INSALATA PRIMAVERA 19,50
Mixed salad with grilled turkey breast fillet, shaved Parmesan and Parma ham (1,3,7,e)

INSALATA DELLA CASA 20,50
Mixed salad with sautéed prawns and beef steak strips (6,b)

All salads are served with our homemade special dressing (g)





PASTA E RISOTTI

Our fresh pasta dishes reflect the culinary diversity of Italy – from the flavours of the North to the aromas of the South. Let yourself be taken on a delightful journey through authentic Italian cuisine!

PAPPARDELLE AL RAGÙ DI CINGHIALE 17,00

A classic Tuscan game dish. Wide ribbon pasta with wild boar ragout, refined with Parmesan (a,e,m)

RAVIOLI AL PARMIGIANO 17,50

Pasta shells with Sardinian pecorino filling, prepared with Parmesan cream and chopped walnuts (a,c,e,f)

SPAGHETTI CON LE CAPESANTE 18,50

With scallops, aromatic saffron, cherry tomatoes and basil – a touch of Mediterranean pleasure (a,d,h)

SPAGHETTI CON GAMBERI E PESTO DI PISTACCHI 17,50

In creamy pistachio pesto, with juicy prawns. A harmonious blend of nutty and sea flavours (a,b,f)

SPAGHETTI CON LE VONGOLE E BOTTARGA 17,50

A kind of caviar from Sardinia (bottarga), grated over spaghetti with clams (a,b,f)

MALLOREDDUS ALLA CAMPIDANESE 17,50

Hearty Sardinian gnocchetti with salsiccia ragout, saffron and pecorino cheese (1,3,7,a,e)

RISOTTO CON SALSICCIA E GORGONZOLA 18,50

Creamy Carnaroli risotto with spicy Italian salsiccia, fine Gorgonzola DOP and chopped walnuts (e,f)

PAPPARDELLE ALLA BOSCAIOLA 18,00

Wide ribbon pasta with spicy Italian salsiccia salami, cherry tomatoes, porcini, champignons, saffron and Parmesan (1,3,7,a,c,e)

TAGLIATELLE AL SALMONE 17,50

Ribbon pasta with tender salmon strips in a creamy cream sauce (a,d,e)

TAGLIATELLE AI FUNGHI PORCINI 17,50

Ribbon pasta, served with a mix of porcini and champignons, wrapped in a silky cream sauce and Parmesan (a,e)

PACCHERI AL PISTACCHIO E BURRATA 17,50

Large tube pasta in creamy pistachio pesto, refined with crispy guanciale (pork jowl) and tender burrata (a,c,e,f)

PACCHERI CON STRACCETTI DI MANZO 17,50

Large tube pasta with tender beef fillet strips, cherry tomatoes, rocket and Parmesan (a,e)

PACCHERI AI FRUTTI DI MARE 17,50

Large tube pasta with prawns, squid, mussels and clams in a light tomato sauce with white wine and parsley (b,e,h)

RISOTTO ALLA MILANESE 17,50

Carnaroli rice, refined with butter, Parmesan and saffron, in the traditional Milanese style. Golden yellow and aromatic (e)



FRESH ITALIAN TRUFFLE

Enjoy our exclusive truffle dishes, prepared with fresh ingredients and the intense aroma of truffle. Let our creations take you on an unforgettable culinary journey

STARTERS

GOURMET BEEF TARTARE 19,50
Hand-cut Angus beef tartare, refined with capers, olives and Dijon mustard, topped with shaved Parmesan and freshly shaved truffle (a,e,g)

SPECIAL BEEF CARPACCIO 19,50
Thinly sliced premium Angus beef fillet, drizzled with extra virgin olive oil, topped with toasted pine nuts, delicate shavings of Parmesan and freshly shaved truffle (e,i)

PASTA E RISOTTO

RAVIOLACCI 20,50
Pasta shells filled with creamy ricotta and aromatic porcini, refined with melted butter, freshly grated Parmesan and grated truffle (a,c,e)

PAPPARDELLE 19,50
Wide ribbon pasta, wrapped in a Parmesan cream, refined with shaved truffle and freshly grated Parmesan – an elegant dish that delights the senses (a,c,e)

RISOTTO 19,50
Creamy Carnaroli risotto with freshly shaved truffle, Parmigiano Reggiano and a gently melting organic egg yolk at the heart of the risotto – a harmonious blend of fine aromas and full-bodied creaminess (a,c,e)

MAIN COURSES

SCALOPPINE AL TARTUFO 34,50
Tender veal fillet, thinly pounded, wrapped in an aromatic truffle sauce and refined with shaved truffle. Served with herb potatoes and a small salad (180g - a)

CHEF'S BEEF FILLET 37,50
Juicy Arg. Black Angus beef fillet, accompanied by a delicious blend of porcini mushrooms and button mushrooms, topped with freshly shaved truffle. Served with grilled vegetables and a small side salad (200g)



PREMIUM ARGENTINE STEAKS

For all our beef dishes we use exclusively high-quality Argentine beef, known for its particular tenderness and full-bodied flavour. Our steaks are grilled medium by default. If you prefer a different level of doneness, please let our staff know.

RODEO STEAK

ARG. BEEF FILLET 32,50
The finest and most tender cut of beef with a hearty flavour (200g)

each additional 50g + 7.50 Euro
With a small salad and side dish

ARG. RUMP STEAK 30,50
Cut from the roast beef, without fat edge, juicy and tender (250g)

each additional 50g + 6.50 Euro
With a small salad and side dish

ARG. ENTRECÔTE 34,50
Juicy rib-eye with the typical fat eye. A treat for every steak lover (300g)

each additional 50g + 6.50 Euro
With a small salad and side dish

KINGS OF ANGUS-BEEF STEAKS 37,50
A noble Angus duo: Arg. beef fillet and entrecôte in perfect harmony (350g)
With a small salad and side dish

PICASSO SPECIALTIES

PICASSO PLATTER 30,00
Arg. Angus beef fillet and pork fillet medallions in a hearty Gorgonzola sauce, with French fries (250g - a,e)

SURF AND TURF 33,50
Argentine Angus beef fillet from the grill with a black tiger prawn skewer (4 pieces), served with grilled vegetables (150g - b)

VEAL FILLET MEDALLIONS 30,50
With aromatic porcini and champignons. Served with crispy croquettes and a small salad (180g)

TURKEY FILLET STEAK 22,50
Tenderly grilled turkey breast, served with grilled vegetables and a small salad (200 g)

LADY CUT BEEF FILLET 29,50
Tender Arg. Angus beef fillet, perfectly cooked and wonderfully juicy, served with aromatic herb potatoes and a small salad (160g - a)

TAGLIATA OF BEEF STEAK 28,50
Tender grilled Argentinian Angus beef steak, sliced and served on a bed of fresh rocket with cherry tomatoes, shaved Parmesan and extra virgin olive oil (200g – e)

MEN'S PLATTER 28,50
A creation for every man: Arg. Angus beef steak, pork fillet, French fries and pepper sauce (300g - a,e)

PORK FILLET 22,50
Tender pork loin, served with a rich champignon sauce and crispy French fries (200g - a,e)

All weight indications refer to raw weight, including bones where applicable.



LAMB

RACK OF LAMB 33,50
Rosa-grilled lamb crown from New Zealand lamb, accompanied by golden-brown herb potatoes and herb butter (300g - a,e)

LAMB CHOPS 28,50
Juicy lamb chops with intense aroma, perfectly grilled and accompanied by fresh, seasonal grilled vegetables (230 g)

BEEF & LAMB 33,00
Fine lamb fillet and hearty Argentine rump steak from the grill, with colourful seasonal grilled vegetables (300 g)

LAMB FILLET 30,50
Tenderly grilled lamb fillet, served with crispy herb potatoes and a touch of fresh herbs (180g - a)

SIDE DISHES (a,c,e)

FRENCH FRIES	4,50
CROQUETTES	4,50
GARLIC BREAD	4,50
HERB POTATOES	4,50
WILD POTATOES Spicily seasoned	4,50
GRILLED VEGETABLES	6,00
SPINACH LEAVES	6,00
CHAMPIGNON SAUCE	3,50
PEPPER SAUCE	3,50
GORGONZOLA SAUCE	4,00
HERB BUTTER	2,00



FISH

SEA BREAM FILLETS 30,50
Sea bream fillet with seafood and cherry tomatoes in white wine sauce, with a small salad and side dish (b,d,h)

FILLET OF PIKE-PERCH 27,50
Pan-fried on the skin, accompanied by an aromatic thyme-lemon sauce, with a small salad and side dish (d,e,g)

GRILLED SALMON 27,00
Grilled fresh salmon fillet served with small mixed salad and side dish (d,g)

VEGAN

STARTER
VEGAN **CARPACCIO DI ZUCCHINE** 14,50
Carpaccio of grilled courgettes, finely sliced, with rocket, roasted pine nuts and lemon vinaigrette, refined with a touch of maple syrup (f)

STARTER
VEGAN **TARTARE DI MELANZANE** 13,50
Aubergine tartare with tomatoes, olives and capers, refined with fresh basil and extra virgin olive oil (a)

VEGAN **GIRASOLI ALLE VERDURE** 18,50
Round ravioli, filled with a mix of chickpeas and onions, served with sautéed vegetables and an aromatic tomato sauce (a)

VEGAN **RISOTTO AI PORCINI** 18,50
Creamy risotto with porcini mushrooms and champignons, refined with extra virgin olive oil – 100% vegan and full of flavour





DESSERT

TIRAMISÙ 8,50
Delicate ladyfingers, gently soaked in espresso, layered with a creamy mascarpone filling and refined with a pinch of cocoa (9,a,c,e)

PANNA COTTA 8,50
Melt-in-the-mouth with a delicate vanilla flavour. Panna cotta is one of Italy's most popular desserts (e)

SOUFFLÉ AL CIOCCOLATO 8,50
Chocolate soufflé with a delicate, molten chocolate centre, served with a silky vanilla sauce (a,c,e)

TORTINO AL PISTACCHIO 9,00
A delicate, airy soufflé of fine pistachios with a heart of molten pistachio cream that melts on the tongue (a,c,e,f)

SORBETTO AL LIMONE 8,50
Refreshing lemon sorbet from sun-ripened Sicilian lemons, served directly in the real lemon shell (e)

NOCCIOLA BOMB 8,50
Creamy gianduia ice cream with Italian hazelnuts, filled with molten gianduia and covered with cocoa shavings and hazelnuts (a,c,e,f)

SEMIFREDDO AL TORRONCINO 8,50
White nougat parfait, covered with a layer of small caramelised hazelnut pieces (a,c,e,f)



ZUCCOTTO 9,00
Half-frozen dessert of sponge cake, filled with vanilla-flavoured cream, chocolate pieces, candied orange peel and cocoa cream (a,c,e)

TARTUFO AL LIMONCELLO 8,50
Half-frozen ice cream dessert of lemon cream with a core of limoncello, wrapped in crispy lemon meringue pieces (a,c,e)

TARTUFO AL PISTACCHIO 9,00
Irresistible pistachio-almond ice cream with a melt-in-the-mouth heart of pistachio jelly, refined with crunchy chopped pistachios (a,c,e)

CRÈME BRÛLÉE 8,50
A silky-creamy dessert of egg yolk, sugar, cream and fine vanilla, refined with a crispy caramel crust (c,e)

FORMAGGIO MISTO 15,00
Italian cheese selection served with a matching fruit-mustard sauce (e,g)

OUR RECOMMENDATION WITH DESSERT AND CHEESE

11 FILARI PRIMITIVO DOLCE 6,00
Apulia - 11 Filari Primitivo di Manduria Dolce Naturale is a delicate sweet wine (5cl.)

DULCIS VINSANTO DOC 6,00
Umbria - Golden dessert wine from Trebbiano grapes (5cl.)



LE GRAPPE 2 cl

GRAPPA DELLA CASA 4,00
A pleasant, mild, smooth grappa with fruity aroma

GRAPPA NONINO PROSECCO 7,00
Made from the finest Prosecco grapes.
A pleasure for connoisseurs

GRAPPA DI PRIMITIVO "SESSANTANNI" 7,00
This grappa impresses with its broad and generous bouquet and strong personality

NONINO CHARDONNAY 7,00
Grappa from Chardonnay pomace, aged in barriques, with a light amber colour. Fine and elegant, scented with vanilla and pastry

GRAPPA BIANCA POLI 6,50
Pale, crystal-clear colour, with floral notes. Elegant and with fruity aromas

GRAPPA DI BAROLO 6,50
A grappa of exceptional elegance, particularly recommended for wine lovers

GRAPPA RISERVA NEBBIOLO 6,50
Amber coloured, complex and finely fruity with an elegant port note. Spicy taste with aromas of oak. Aged two years in Portuguese oak barrels

GRAPPA SASSICAIA POLI 11,00
Our finest Grappa, made from Cabernet Franc and Cabernet Sauvignon grapes, aged for six months in former Sassicaia wine barrels – exclusive and exceptional in aroma



DIGESTIFS & LIQUEUR 2 cl

RAMAZZOTTI	4,00
AVERNA	4,00
AMARO MONTENEGRO	4,00
FERNET BRANCA	4,00
SAMBUCA	4,00
LIMONCELLO	4,00
PISTACHIO LIQUEUR	4,00
FRANGELICO Hazelnut liqueur	4,00
AMARETTO DI SARONNO	4,00
VECCHIA ROMAGNA	4,50
WILLIAMS PEAR	4,50
CALVADOS DAUPHIN	4,50
SCOTCH WHISKY	5,50
COGNAC HENNESSY	6,50

HOT DRINKS

AFFOGATO AL CAFFÈ 6,50
Vanilla ice cream topped with freshly brewed espresso

ESPRESSO	2,70
DECAFFEINATED ESPRESSO	2,90
DOUBLE ESPRESSO	5,00
CAFÉ CRÈME	2,70
CAPPUCCINO	5,00
VARIOUS TEAS	3,30

Plant-based milk available upon request



Stintino - Sardinien

WELCOME!
BENVENUTI!

Welcome to Picasso Italian Steak-Restaurant!

In the heart of the old town, our restaurant awaits you with a unique historical atmosphere and an exquisite combination of first-class steaks and finest Italian cuisine.

Our speciality is tender, perfectly grilled steaks – a treat for discerning palates. Our offer ranges from delicious starters and fresh salads to homemade pasta and the best Black Angus beef from Argentina, including tender beef fillet, juicy rump steak and aromatic entrecôte.

For our guests with special preferences we also offer some vegetarian dishes and a small, fine vegan menu. In addition, we delight you with selected specialities such as premium veal, New Zealand lamb, tender turkey and pork fillet, and exclusively fresh fish.

And for the perfect finish to your meal, we offer an irresistible selection of desserts, many of them homemade.

To match our dishes, we keep a fine selection of Italian and regional wines and a wide variety of other refreshing drinks ready for you.
Our dedicated team is always available for questions and requests.

Enjoy unforgettable culinary moments and let us pamper you.

Buon Appetito!

Your Zecca Family & Team



ALLERGEN INFORMATION:

If you suffer from food allergies, lactose or gluten intolerance, please let us know when ordering. We will then prepare your meals separately and not come into contact with allergenic foods.

Our dishes are prepared exclusively with extra virgin olive oil. This may contain residual protein. If you wish, we will gladly use sunflower oil in case of intolerance.
Our bread has the following ingredients: wheat flour, and it may contain traces of soy, milk, mustard and sesame.

In this menu you will find the labelling of the small, superscript numbers for additives and letters for allergens, behind each dish.

Explanation of the numbers for additives:

1) with colourants, 2) with preservatives, 3) with antioxidants, 4) with flavour enhancers,
5) with sulphur dioxide, 6) with colouring agents, 7) with phosphates, 8) with milk protein, 9) caffeine- or tea-containing, 10) quinine-containing, 11) waxed, 12) with taurine,
13) contains a source of phenylalanine, 14) with sweeteners.

List of allergens (subject to changes and errors):
a) wheat, b) crustaceans & crustacean products, c) eggs & egg products, d) fish & fish products,
e) milk and milk products (lactose), f) nuts & sesame seeds, g) mustard & mustard products,
h) molluscs, i) pine nuts, l) barley, m) celery and products, n) sulphur dioxide and sulphites,

All prices include statutory VAT and service.

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