



PICASSO

ITALIAN STEAK RESTAURANT

ESTD 2013

ITALIAN TRADITION • GRILLED MEATS • FINE WINES

MENU



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

SHERRY MEDIUM	6,00
SHERRY DRY	6,00
WHITE MARTINI	6,00
MARTINI ROSSO	6,00
CRODINO ALCOHOL-FREE	6,50
CAMPARI SODA	7,00
CAMPARI ORANGE	8,00
RED TOUCH	8,50
(Campari, elderflower syrup, Prosecco, mint)	
AMERICANO COCKTAIL	8,50
(Campari, Martini Rosso, Soda)	
APEROL SPRITZ	8,00
HUGO	8,00
PROSECCO DOC	<u>Flute 0,1l - Btl. 0,75l</u>
	6,00 32,50
FERRARI DOC	<u>Flute 0,1l - Btl. 0,75l</u>
White of White Trento	8,00 54,50

BEER FROM THE BARREL



	<u>0.3l 0.5l</u>
PILS	3,50 - 5,00
RADLER Pils-Sprite	3,50 - 5,00
HEFE-WEIZEN	3,50 - 5,00
HEFE-ALKOHOL-FREE	3,50 - 5,00
PILS ALKOHOL-FREE	<u>0,33l Btl.</u> 4,00

SOFT DRINKS (1,2,9,10,14)

	<u>0.4l</u>
COCA COLA	4,50
COLA ZERO	4,50
FANTA	4,50
MEZZO MIX	4,50
SPRITE	4,50
	<u>0.3l</u>
ORANGE JUICE	4,00
APPLE JUICE	4,00
CURRANT NECTAR	4,50
SAFTSCHORLE	<u>0.3l 0.5l</u> 3,80 5,80
	<u>0.2l</u>
BITTER LEMON	4,00
TONIC WATER	4,00
GINGER ALE	4,00
	<u>0.25l 0.75l</u>
SAN PELLEGRINO	3,00 6,00
Medium	
ACQUA PANNA	3,00 6,00
Still	



STARTERS

RAVIOLINI'S SOUP 7,50
Fresh ravioli (with meat) in beef broth with
Parmesan cheese (a,c,e)

OLIVE ALL'ASCOLANA 7,50
Giant olives, filled with a tasty meat mixture and
crisply breaded (a,c)

✓ **CLASSIC BRUSCHETTA** 7,00
Toasted bread with diced tomatoes, basil and a
drizzle of extra virgin olive oil (a)

✓ **TRIPLE BRUSCHETTE** 11,00
Toasted bread with three delicious toppings
(1,a,e)

✓ **ROASTED PECORINO** 12,50
Grilled Sardinian pecorino cheese on pane carasau
(Sardinian crusty bread), honey (a,e)

✓ **EGGPLANT MILLEFOGLIE** 12,00
Layered eggplant with tomato slices and
mozzarella, served with toasted garlic bread (a,e)

BURRATA AND PARMA HAM 12,50
Burrata from Apulia, served with 24-month aged
Parma ham, fresh rucola and a drizzle of extra virgin
olive oil (1,3,7,e)

CLASSIC CARPACCIO 16,00
Finest slices of Angus beef fillet with vinaigrette,
shaved Parmesan and rucola (6,c,g)

**PRAWNS WITH
PORCINI MUSHROOMS** 19,50
Four king prawns, briefly sautéed and served with
aromatic porcini mushrooms, on a bed of fresh
rucola and a delicate herb jus (a,b)

MIXED FRIED FINGER FOODS 15,50
Various fried finger foods from Italy
(a,b,c,e)

BEEF TARTARE 16,00
Savory, hand-cut beef tartare with capers,
olives, mustard, egg yolk (6,a,c,g)

MIXED APPETIZER 18,50
Mixed starter, house style
(1,2,3,7,d,e)

SALAD

✓ **MIXED SALAD** 6,00
Small mixed salad with iceberg lettuce, cherry
tomatoes, bell peppers, carrots, zucchini

✓ **FOREST SALAD** 19,50
Mixed salad with fried porcini mushrooms,
button mushrooms and pecorino cheese (e)

SPRING SALAD 19,50
Mixed salad with grilled turkey breast fillet, Parma
ham and mozzarella (1,3,7,e)

HOUSE SALAD 20,50
Mixed salad with fried shrimp and strips of beef
steak (6,b)

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



FRESH PASTA

PAPPARDELLE

AL RAGÙ DI CINGHIALE 16,50

A classic game dish from Tuscany. Wide ribbon pasta with wild boar ragout, refined with Parmesan cheese (a,e)

- ✓ **RAVIOLI PARMIGIANO E NOCI 17,00**
Pasta pockets with goat cheese and spinach filling, prepared with Parmesan cream and walnuts (a,c,e,f)

SPAGHETTI

CON LE CAPESANTE 18,00

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

SPAGHETTI CON GAMBERI

E PESTO DI PISTACCHI 17,50

In a creamy pistachio pesto, with succulent shrimp. A harmonious interplay of nutty and marine flavors (a,b,h,f)

SPAGHETTI CON

LE VONGOLE E BOTTARGA 17,00

A type of caviar from Sardinia (mullet roe), grated on spaghetti with clams (a,b,f)

MALLOREDDUS

ALLA CAMPIDANESE 17,50

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

RISOTTO AI

- ✓ **FUNGHI PORCINI 16,50**

Carnaroli rice with aromatic porcini and button mushrooms, finished with Parmesan cheese (e)

PAPPARDELLE

ALLA BOSCAIOLA 17,50

Wide ribbon pasta with spicy salsiccia (Italian sausage specialty), cherry tomatoes, porcini mushrooms, saffron and Parmesan cheese (1,3,7,a,c,e)

TAGLIATELLE AL SALMONE 17,00

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

TAGLIATELLE

- ✓ **AI FUNGHI PORCINI 16,50**

Ribbon pasta served with a mixture of porcini and button mushrooms, coated in a velvety cream sauce and Parmesan cheese (a,e)

PACCHERI

AL PISTACCHIO E BURRATA 17,50

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

PACCHERI

CON STRACCETTI DI MANZO 17,00

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

PACCHERI

AI FRUTTI MARE 17,50

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

RISOTTO

- ✓ **ALLA MILANESE 16,50**

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

Our fresh pasta dishes reflect the culinary diversity of Italy – from the flavors of the north to the aromas of the south. Let yourself be seduced by a culinary journey through the real Italy!



FRESH ITALIAN TRUFFLE

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

STARTERS

TRUFFLE TARTARE

19,50

Hand-cut savory beef tartare with capers, olives, mustard and shaved truffle (a,g)

BEEF CARPACCIO

19,50

Tender slices of the finest Angus beef fillet, refined with extra virgin olive oil, roasted pine nuts, wafer-thin Parmesan cheese and freshly shaved truffle.

PASTA AND RISOTTO

✓ RAVIOLACCI

19,50

Pasta pockets filled with creamy ricotta and aromatic porcini mushrooms, refined with melted butter, freshly grated Parmesan and grated truffle (a,c,e)

✓ PAPPARDELLE

19,50

Wide ribbon pasta enveloped in a Parmesan cream, refined with shaved truffle and freshly grated Parmesan – an elegant dish that delights the senses.

RISOTTO

19,50

A wonderfully creamy risotto, prepared with coarsely crumbled, spicy salsiccia and refined with delicate burrata. Fine truffle shavings and freshly grated Parmesan add the final aromatic touch.

MAIN COURSES

VEAL SCALOPPINE

33,50

Tender veal medallions, enveloped in an aromatic truffle sauce and refined with shaved truffle. Served with herbed potatoes and a small salad (200g - a,e).

BEEF FILLET

37,50

Succulent Black Angus beef fillet, accompanied by a delicious mixture of porcini and button mushrooms, finished with shaved truffle. Served with grilled vegetables and a small salad (200g).



PREMIUM ARGENTINE STEAKS

We serve only the highest quality beef – exceptionally tender and juicy. Our steaks are grilled medium by default. Should you prefer a different level of doneness, please let our staff know. All weights refer to the raw weight, including the bone, if applicable.



ARG. BEEF FILLET 32,00

The finest and most tender cut of beef with a savory flavor (200g)

Each additional 50g + 7.00 Euro. Includes a small salad and side dish.

ARGENTINE STEAK 33,50

Juicy rib-eye with the typical fat cap. A treat for every steak lover (300g)

Each additional 50g + 6.00 Euro. Includes a small salad and side dish.

ARG. RUMPSTEAK 29,50

Cut from roast beef, without fat rim, firm and tender (250g)

Each additional 50g + 6.00 Euro. Includes a small salad and side dish.

KINGS OF ANGUS-BEEF STEAKS 37,50

A noble Angus duo: beef fillet and entrecôte in perfect harmony (350g). Served with a small salad and side dish.

PICASSO SPECIALITIES

PICASSO PLATE 30,00

Angus beef fillet and pork fillet medallions in a rich Gorgonzola sauce, served with crispy fries (250g - a)

LADY CUT BEEF FILLET 29,50

Tender Angus beef fillet, perfectly cooked and wonderfully juicy, served with aromatic herb potatoes and a small salad (160g - a)

SURF AND TURF 33,00

Try this exquisite combination of three king prawns and Angus beef fillet, served with grilled vegetables (150g - b)

PAILLARD OF BEEF FILLET 28,50

Tender Angus beef fillet, pounded thin and topped with porcini mushrooms, fresh arugula, cherry tomatoes and shaved Parmesan cheese (180g - e)

KALBSMEDAILLONS 28,50

With aromatic porcini and button mushrooms. Served with crispy croquettes and a small salad (200 g).

MEN'S PLATES 27,50

A creation for every man: Angus beef steak, pork tenderloin, pepper sauce and crispy fries (300g - a,e)

TURKEY FILLET 20,50

Tenderly grilled turkey breast, served with grilled vegetables and a small salad (200 g)

PORK TENDER 22,50

Tender pork tenderloin, served with a rich mushroom sauce and crispy fries (200g - a,e)



LAMB

LAMMKRONE 32,50
Pink grilled rack of lamb from New Zealand, accompanied by golden brown herb potatoes and herb butter (300g - a,e)

LAMMKOTELETTS 28,00
Succulent lamb chops with an intense aroma, perfectly grilled and accompanied by fresh, seasonal grilled vegetables (230 g)

LAMB FILLET 29,50
Tenderly grilled lamb fillet, served with crispy herb potatoes and a hint of fresh herbs (180g - a)

RIND & LAMM 32,00
Fine lamb fillet and hearty Argentinian rump steak from the grill, accompanied by colorful seasonal grilled vegetables (300 g).

SIDE DISHES (a,c,e)

FRENCH FRIES 4,00

CROQUETTES 4,00

GARLIC BREAD 4,00

HERB POTATOES 4,00

WILD POTATOES 4,00
spicy

GRILLED VEGETABLES 6,00

LEAF SPINACH 5,50

MUSHROOM SAUCE 3,50

PEPPERCORN SAUCE 3,50

GORGONZOLASOßE 4,00

HERB BUTTER 1,50



FISH

SEA BREAM FILLETS 28,50
Sea bream fillets with seafood and cherry tomatoes in white wine sauce, served with a small salad and side dish (b,d,h)

PIKEPERCH FILLETS 27,50
Pan-fried skin-side down, accompanied by an aromatic thyme and lemon sauce, with a small salad and side dish (d,e,g)

GRILLED SALMON 26,00
Grilled Norwegian salmon fillet, with a small salad and side dish (d,g)

VEGAN

APPETIZER

VEGAN BEETROOT CARPACCIO 13,50
With rucola, roasted pine nuts, lemon vinaigrette and a touch of maple syrup (f)

APPETIZER

VEGAN MELANZANE ALLA SARDA 12,00
Grilled aubergines on pane carasau (Sardinian bread) with diced tomatoes and capers (a)

VEGAN GIRASOLI ALLE VERDURE 18,00
Round ravioli filled with a mixture of chickpeas and onions, served with sautéed vegetables and an aromatic tomato sauce (a)

VEGAN RISOTTO CON ZUCCHINI 17,50
Creamy saffron risotto with zucchini strips, mushrooms and extra virgin olive oil – 100% vegan and full of flavor



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

Melts delicately on the tongue with a subtle vanilla flavor. Panna cotta is one of Italy's most popular desserts.

CHOCOLATE SOUFFLÉE 8,50

Chocolate soufflé with a delicate, liquid chocolate center, served with a velvety vanilla sauce (a,c,e)

PISTACHIO CAKE 9,00

A delicate, airy soufflé made with fine pistachios, with a heart of liquid pistachio cream that melts on the tongue (a,c,e,f)

LEMON CHEESECAKE 8,50

Light and airy mousse made from fine milk cream, refined with a Mediterranean lemon sauce, served on a crispy biscuit base (a,c,e)

GIANDUIOTTO 8,50

Gianduia ice cream with chopped and whole hazelnuts, with a heart of melted chocolate (a,c,e)

SEMIFREDDO NOUGAT 8,50

White nougat parfait, covered with a layer of small caramelized hazelnut pieces (a,c,e)

ZUCCOTTO 9,00

Semi-frozen dessert made of sponge cake, filled with vanilla-flavored cream, chocolate pieces, candied orange peel and cocoa cream (a,c,e)

LIMONCELLO TRUFFLE 8,50

Semi-frozen ice cream dessert made with lemon cream and a core of limonencello, coated with crispy lemon meringue pieces (a,c,e)

CRÈME BRÛLÉE 8,50

A velvety-creamy dessert made from egg yolks, sugar, cream and fine vanilla, refined with a crispy caramel crust (c,e)

MIXED CHEESE 14,50

Various cheeses from Italy with Amarena mustard sauce (e,g)

OUR RECOMMENDATION FOR DESSERT AND CHEESE

SWEET PRIMITIVO 6,00

Puglia - The 11 Filari Primitivo di Manduria Dolce Naturale is a delicate sweet wine (5cl.)

SWEET WINSANT 6,00

Umbria - Golden-yellow dessert wine made from Trebbiano grapes (5cl.)

Please ask our staff about gluten-free dessert options!



LE GRAPPE 0,2 cl

HOUSE GRAPPA 4,00
A pleasant, mild, smooth grappa with a fruity aroma.

NONINO PROSECCO GRAPPA 7,00
Made from the finest Prosecco grapes. It is a delight for connoisseurs.

**GRAPPA DI PRIMITIVO
"SESSANTANNI"** 7,00
The grappa impresses with its broad and generous aroma and strong personality.

NONINO CHARDONNAY 7,00
Grappa made from Chardonnay pomace, aged in barriques, with a light amber color. Refined and elegant, it has aromas of vanilla and pastries.

POLI WHITE GRAPPA 6,50
Bright, crystal-clear color with floral notes. Elegant and with fruity aromas.

BAROLO GRAPPA 6,50
A grappa of exceptional elegance, highly recommended especially for wine lovers.

**NEBBIOLO
RESERVE GRAPPA** 6,50
Amber in color, complex and delicately fruity with an elegant port note. Spicy flavor with aromas of oak. Aged for two years in Portuguese oak barrels.

SASSICAIA POLI GRAPPA 11,00
The grappa is made from Cabernet Franc and Cabernet Sauvignon grapes and aged for 6 months in former Sassicaia wine barrels.



DIGSTS & LIQUEURS 0,2 cl

RAMAZZOTTI 4,00
AVERNA 4,00
AMARO MONTENEGRO 4,00
FERNET BRANCA 4,00
SAMBUCA 4,00
LIMONCELLO 4,00
PISTAZIENLIKÖR 4,00
AMARETTO DI SARONNO 4,00
VECCHIA ROMAGNA 4,50
WILLIAMS BIRNE 4,50
CALVADOS DAUPHIN 4,50
SCOTCH WHISKY 5,50
COGNAC HENNESSY 6,50

HOT DRINKS

ESPRESSO 2,70
DECAFFEINATED ESPRESSO 2,90
DOUBLE ESPRESSO 5,00
COFFEE CREAM 2,70
CAPPUCCINO 5,00
VARIOUS TYPES OF TEA 3,30





Stintino - Sardinia

BENVENUTI! WELCOME!

Welcome to Picasso Italian Steak Restaurant!

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

Our specialty is tender, perfectly grilled steaks – a delight for discerning palates. Our menu ranges from delicious appetizers and fresh salads to homemade pasta and the finest Black Angus beef from Argentina, including tender sirloin, juicy rump steak, and aromatic ribeye.

For our guests with special dietary needs, we also offer several vegetarian dishes and a small, select vegan menu. In addition, we will spoil you with choice specialties such as premium veal, New Zealand lamb, tender turkey and pork fillet, and exclusively fresh fish.

And for the perfect end to your meal, we offer a tempting selection of desserts, many of which are homemade.

To complement our dishes, we offer a fine selection of Italian and regional wines as well as a variety of other refreshing drinks. Our dedicated team is always available to answer your questions and fulfill your requests.

Enjoy unforgettable culinary moments and let us pamper you.

Enjoy your meal!

Your family Zecca & team



INFORMATION FOR ALLERGY SUFFERERS:

If you suffer from food allergies, lactose intolerance, or gluten intolerance, please inform us when placing your order. We will then prepare your meals separately and avoid contact with allergenic foods.

We prepare our dishes exclusively with extra virgin olive oil. This may contain residual protein. If you prefer, we will gladly use sunflower oil in case of an intolerance.

Our bread contains the following ingredients: wheat flour, and may contain traces of soy, milk, mustard and sesame.

In this menu, you can identify the labeling by the small, superscript numbers for additives and letters for allergens, located behind each dish.

Explanation of the key figures for additives:

1) with colorants, 2) with preservative(s), 3) with antioxidants, 4) with flavor enhancers, 5) with sulfur dioxide, 6) with blackening agent, 7) with phosphate, 8) with milk protein, 9) containing caffeine or tea, 10) containing quinine, 11) waxed, 12) with taurine, 13) contains a source of phenylalanine, 14) with sweeteners.

List of allergens (subject to change 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) Sulphur dioxide and sulphites, 🌱 Vegetarian dish.

All prices include VAT and service.



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