



Welcome to the heart of Italy

Each dish on this menu is a journey: authentic aromas, flavors that tell stories, and gestures passed down from generation to generation.

Our cuisine is born from a love of the land, the simplicity of genuine ingredients, and a passion for the art of sharing the table.

Relax, savor the moment, and let the flavors of Italy accompany you through sunny hills, villages smelling of freshly baked bread, and lavishly laid tables where every meal is a celebration.

"The discovery of a new dish is more valuable to humanity than the discovery of a new star."

— Anthelme Brill-Savarin

Welcome to our Italy, here in Sofia.

If you have any serious allergies, please notify us before ordering.

Allergens: 1. gluten, 2. shellfish, 3. eggs, 4. fish, 5. peanuts, 6. soy, 7. milk, 8. nuts (walnuts, hazelnuts, almonds, etc.), 9. celery, 10. mustard, 11. sesame seeds, 12. sulfur dioxide and sulphites, 13. lupins, 14. mussels and other molluscs.

Salads

~ “Caesar” with shrimp	27,90 lv. € 14.20	320 Gr. (1,2,3,4,10)
Grilled shelled prawns, Caesar sauce , green salad , croutons , parmesan cheese		
~ “Caesar” with chicken	21,90 lv. € 11.20	320 Gr. (1,2,3,4,10)
Grilled chicken cubes, Caesar sauce , green salad , croutons , parmesan cheese, crispy bacon		
~ Caprese with burrata and Genoese pesto DOP	21,90 lv. € 11.20	300 Gr. (7,8)
~ Nicoise	21,90 lv. € 6.00	330 Gr.
Mixed salad , cucumbers, boiled potatoes, hard-boiled eggs, tuna, anchovies, black olives, red onions.		
~ Squid	21,90 lv. € 11.20	310 Gr. (4,5,6,8,10,11)
Grilled calamari , cherry tomatoes , green salad , red onion, Taggiasca olives , cucumbers And quinoa		
~ Shepherd	20,50 lv. € 10.50	330 G r . (7,8,9)
Grilled goat cheese , green salad , walnuts , balsamic vinegar cream , corn , cucumbers And radishes		
~ Spinach	17,90 lv. € 11.20	300 Gr. (7)
Spinach, diced avocado, sun-dried tomatoes, shaved parmesan cheese, and walnuts.		
~ Mediterranean	15,90 lv. € 8.10	300 Gr. (7)
Feta cheese, cucumbers, Taggiasca olives, tomatoes and red onion		

Raw

Fish

~ “ Plateau Royal”	180,50 lv. € 92.00	1.2 Kg. (2,4,14)
Depending on the season: 4 oysters - Mazara del Vallo red prawns - Santa Margherita Ligure purple prawns - Scampi - Salmon, tuna, amberjack and/or sea bass tartare - Seafood tagliatelle - Sea urchins		
~ Red shrimp of Mazara of the Wall on a bed of citrus fruits	39,50 lv. 20,20 €	150 Gr. (2)
~ Tartare of red tuna with Mediterranean citrus fruits	28,50 lv. € 14.50	150 Gr. (4)
~ Tartare salmon with avocado and toasted sesame	28,50 lv. € 14.50	150 Gr. (4)
~ Tartare of lime amberjack	28,50 lv. € 14.50	150 Gr. (4)
~ Natural seafood tagliatelle	28,50 lv. € 14.50	150 Gr. (4)
Very fresh cuttlefish shells, extra virgin olive oil, lemon juice, lemon zest, salt, pepper, chives.		
~ Oysters (3 pcs)	27.90 lv. € 14.20	150 Gr . (4)

Meat

~ Beef carpaccio, parmesan shavings, arugula, and cherry tomatoes	35,90 lv. € 17.80	230 Gr. (7)
~ Italian-style meat tartare Extra virgin olive oil, lemon, parmesan shavings, rocket, truffle	32,90 lv. € 16.30	160 Gr. (3,7)
~ French-style meat tartare Extra virgin olive oil, salt, pepper, Dijon mustard, Tabasco sauce, capers, chopped onion and raw egg yolk	32,90 lv. € 16.30	160 Gr. (3,5,7,11)

Appetizers

~ Typical Piedmontese veal with tuna sauce

25,90 lv.

220 Gr.

€ 13,20

(3,4,7)

Veal with tuna sauce

~ Selection of cured meats and cheeses

29,90 lv.

250 Gr.

€ 15,30

(1,7,8,12)

All products are selected and imported by us and vary according to the season.

~ Potato, mushroom and mozzarella gateau

18,60 lv.

250 Gr.

€ 9,50

(1,7)

Served on parmesan cream and garnished with crispy parmesan

~ Parmigiana “ Original ”

18,60 lv.

400 Gr.

€ 9,50

(1,7)

Eggplant, tomato, mozzarella, parmesan cheese, basil

~ Zucchini Parmigiana

18,60 lv.

400 Gr.

€ 9,50

(1,7)

Zucchini, tomato, mozzarella fiordilatte

~ Original or mixed bruschetta (3 pcs.)

14,60 lv.

400 Gr.

€ 7,50

Original version with tomato, garlic and basil or mixed according to the chef's imagination

Soups

~ Meat broth with cappelletti

24,90 lv.

€ 7.50

380 Gr.
(1,3,7,9)

Meat broth with capelletti, a typical meat-filled pasta from Emilia-Romagna

~ Cream of pumpkin soup with prawns and toasted seeds

12,90 lv.

€ 7.50

380 Gr.
(11)

~ Chicken, corn, carrot and parmesan soup

12,90 lv.

€ 7.50

380 Gr.
(7,11)

~ Seasonal vegetable soup "minestrone"

12,90 lv.

€ 7.50

380 Gr.
(11)

Risottos

~ Truffle risotto

24,90 lv.

€ 12.80

380 Gr.
(3,7,9)

~ Porcini mushroom risotto

24,90 lv.

€ 12.80

380 Gr.
(3,7,9)

~ Saffron risotto

23,90 lv.

€ 12.80

380 Gr.
(3,7,9)

~ Salmon and thyme risotto

22,90 lv.

€ 11.20

380 Gr.
(3,7,9)

Pasta

Our seasonal stuffed pasta:

~ Ravioli stuffed with porcini mushrooms and parmesan cream	24,90 lv. € 7.50	280 Gr. (1,3,7,9)
~ Cod ravioli with seafood ragù	24.90 lv. € 7.50	290 Gr. (1,2,4,7,14)

*From **Lazio** with love we offer:*

~ Carbonara “The original”, Egg yolk, Ariccia DOP bacon, Pecorino Romano DOP, toasted pepper	24,80 lv. € 11.70	280 Gr. (1,3,7,8)
~ Gricia Ariccia DOP bacon, Pecorino Romano DOP, toasted pepper	23,80 lv. € 12.70	280 Gr. (1,3,7,8)
~ Cheese and black pepper Pecorino Romano DOP, toasted pepper	23,80 lv. € 12.70	280 Gr. (1,3,7,8)

*Two exclusive products from **Liguria** :*

~ Sori Trofie with Real Genoese Pesto DOP Short pasta typical of eastern Liguria, also available in a chestnut flour version	22,80 lv. € 11.70	280 Gr. (1,3,7,8)
~ Portofino Pansoti with Walnut Sauce Typical ravioli filled with local herbs and cheese seasoned with a delicate walnut sauce	24,80 lv. € 12.70	280 Gr. (1,3,7,8)

*Unmissable **Sardinian** delicacies:*

~ Tagliolini with mullet bottarga (Spanu Premium Selection) Typical pasta with bottarga: a high-quality and tasty product obtained from salted and dried fish eggs.	34,90 lv. € 17.90	280 Gr. (1,3,7,9)
~ Spaghetti with sea urchins (serves 2) A simple yet refined dish of coastal cuisine	89,90 lv. € 46.00	290 Gr. (1,2,4,14)

*The great classics of **Emilia-Romagna** :*

~ Tortellini in broth Meat broth, a typical meat-filled pasta from Emilia-Romagna	22,80 lv. € 11.70	300 Gr. (1,3,7,9)
~ Tagliatelle Bolognese Handmade egg pasta with 100% beef sauce	21,80 lv. € 11.20	300 Gr. (1,3,7,9)

Main course

Meat

~ Chianina steak

Served with rocket and parmesan shavings

49,90 lv. 250 Gr.
€ 25.50

~ Lamb ribs cooked at low temperature

On flavored mashed potatoes

49,90 lv. 230 Gr.
€ 25.50

~ Beef fillet with green pepper

Accompanied by sautéed mushrooms

49,90 lv. 250 Gr.
€ 25.50

~ Roast duck breast

Served with caramelized radicchio

39,90 lv. 340 Gr.
€ 20.40

~ Chicken breast baked in foil with citrus fruits and thyme

With Italian-style caponata

28,90 lv. 290 Gr.
€ 14.80

~ Milanese pork cutlet

Served with roasted new potatoes

24,90 lv. 250 Gr.
€ 12.80 (1,3,5,6,11)

Fish

~ Roasted Octopus “Dolce Vita”

With mashed potatoes and parsley

39,60 lv. 300 Gr.
€ 20.30

~ Sea bream or sea bass fillet with cherry tomatoes, olives and thyme

Served with natural courgette rose

34,80 lv. 250 Gr.
€ 17.80

~ Grilled tuna steak

Served with baked new potatoes

34,80 lv. 300 Gr.
€ 17.80 (4)

~ Salmon fillet flavored with "Spritz"

On flavored mashed potatoes

32,80 lv. 250 Gr.
€ 16.80 (4)

~ Fried calamari with lime mayonnaise

With rustic French fries

25,20 lv. 270 Gr.
€ 12.90 (1,2,4,6,9,14)

Vegetarian

~ “Dolce Vita” cauliflower on sautéed onion

24,50 lv. 400 Gr.
€ 12.60 (7,8)

~ Beetroot tartare

22,50 lv. 380 Gr.
€ 11.50 (3,7,9)

Side dishes

~ Grilled asparagus	12,90 lv. € 6.60	300 Gr. (5,9)
~ Italian Caponata	9,90 lv. € 5.00	250 Gr. (9)
Fried vegetables, seasoned with tomato sauce, celery, onion, olives, capers, sugar and vinegar.		
~ Natural rice	7,90 lv. € 4.00	290 Gr. (7)
~ Rustic French fries +2.5 Lv . Add 50 gr. of cheese.	7,90 lv. € 4.00	290 Gr. (7)
~ Sautéed mushrooms	8,90 lv. € 4.60	200 Gr.
~ Grilled vegetables: aubergines, courgettes and peppers	8,90 lv. € 4.60	200 Gr.

“Dolce Vita” Gourmet Pizzas

~ Rome	24,90 lv. € 12.80	450 Gr. (1,3,7)
Roman bacon, caramelized onions , truffle , tomato sauce, mozzarella.		
~ Tuscany	24,90 lv. € 12.20	450 Gr. (1,3,7)
Raw ham , parmesan flakes, mushrooms, tomato sauce, mozzarella.		
~ Greedy	24,90 lv. € 12.20	450 Gr. (1,3,7)
Mortadella , burrata, pistachio cream, tomato sauce, mozzarella.		
~ 4 cured meats	24,90 lv. € 12.20	450 Gr. (1,3,7)
Salami Milano, cooked ham, raw ham, loin with truffle, tomato sauce, mozzarella.		
Basket From Bread - Crispy focaccia and rustic artisanal bread. Baked in the oven, medium waiting time . 10 minutes	12,50 lv. € 6.40	280 Gr. (1,3,5,8)

Dessert

~ Cream brûlé And vanilla ice cream on crumble	12,50 lv. € 6.40	180 Gr. (1,3,7,8)
~ Tiramisu	12,50 lv. € 6.40	150 Gr. (1,3,7)
~ Neapolitan Pastiera Soft shortcrust pastry filled with ricotta, cooked wheat, and candied orange.	12,50 lv. € 6.40	150 Gr. (1,3,7)
~ “ Birramisu ”, homemade tiramisu with craft beer	12,50 lv. € 6.40	180 Gr. (1,3,7,)
~ Pistachio soufflé with vanilla ice cream	12,50 lv. € 6.40	180 Gr. (3,7,8)
~ Sicilian Cassatina Sponge cake with ricotta cream, decorated with candied fruit	12,50 lv. € 6.40	120 Gr. (3,7,8)
~ Sicilian cannolo	12,50 lv. € 6.40	180 Gr. (1,3,7,8)
~ Panna cotta served with crumble and topping of your choice: Chocolate Berries Caramel	11,90 lb. € 6.00	180 Gr. (7)