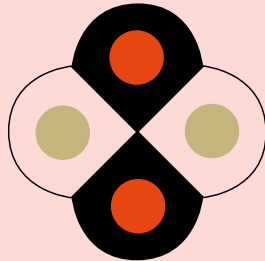


Ristorante
DINO



8, chaussée de la Muette
75016 . Paris
Tél . 01 42 88 50 05

LA CARTE



LES BOISSONS

INSTAGRAM | **@dinoristorante**

**PRIX NETS EN EUROS, SERVICE INCLUS.
CB À PARTIR DE 10 EUROS. LES CHÈQUES NE SONT PAS ACCEPTÉS.**

ANTIPASTI & INSALATE

Mozzarella “di Bufala” e Pomodori Tomates & mozzarella “di Bufala” au basilic	14.5
Parmigiana con Scamorza Gratin d’aubergines à la mozzarella fumée	16.5
Insalata di Rucola e Carciofi Salade de roquette, artichauts & Parmesan	17.0
Burrata, Pomodori “Datterino” e Avocado Burrata, tomates “Datterino” & avocat	18.0
Prosciutto di Parma, Mozzarella e Pomodoro Assiette de jambon de Parme, mozzarella, tomates “Grappa” & pain chaud	18.5
Assortimento di Antipasti Légumes marinés, mozzarella, champignons, câpres, basilic	18.5

DA CONDIVIDERE - À PARTAGER

Calamari Fritti 15.5 Calamars frits		6 Mini Pizzetta Margherita 16.0 mozzarella, tomates, basilic
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CARPACCIO DI MANZO

Carpaccio di Manzo al Pesto Carpaccio de bœuf au pistou	17.5
Carpaccio di Manzo con Verdurine Carpaccio de bœuf aux légumes marinés	18.5
Carpaccio di Manzo al Pomodoro e Mozza Carpaccio de bœuf, tomates “Grappa” & mozzarella	19.5

PASTA

Spaghetti al Pomodoro “Grappa” Spaghetti aux tomates “Grappa” & basilic	15.0
Penne all’ Arrabbiata Penne sauce tomate très épicée	16.0
Spaghetti alla Bolognese Spaghetti bolognaise classique de faux-filet de bœuf	19.0
Penne Alfredo Penne, crème de Parmesan, poulet doré & champignons bruns	22.0
Spaghetti alla Carbonara Spaghetti, guanciale & crème pecorino	19.0
Il Grande Ravioli di Vitello Ravioli géant garni de carrés de veau tendre, tomates, courgettes, olives Leccino & mozzarella fumée	20.0
Fusilli al Gorgonzola Fusilli au gorgonzola crémeux, roquette & noix	21.0
Gnocchi alla Norma Gnocchi à la tomate, aubergines & mozzarella fumée	23.0
Linguine al Pesto e Burrata Linguine au pesto & burrata	25.0
Linguine Primavera Linguine, tomates, haricots verts, artichauts, petits pois & basilic	24.0

PIZZE

Margherita al Basilico Mozzarella, tomates cerises, basilic	13.0
Giar’Dino Mozzarella, tomates, aubergines, menthe, pignons de pin	15.5
Piccante Mozzarella, tomates, saucisse piquante de cochon, scamorza, roquette	16.0
Quattro Formaggi Mozzarella, tomates, gorgonzola, chèvre, Parmesan	17.0
Regina Classica Mozzarella, tomates, jambon aux herbes, champignons	17.0
Napoletana Mozzarella, tomates, anchois, câpres, olives Leccino, origan	18.0
Camilla Mozzarella, tomates, olives, artichauts, champignons	18.0
Parma Mozzarella, tomates, basilic, jambon de Parme	17.5
Burrata Burrata, tomates, roquette, basilic, crème de balsamique	18.0
Ricchissima Mozzarella, crème truffe, champignons, œuf, Parmesan, huile saveur truffe	19.5

PESCE & CARNE

Fritto Misto Friture de calamars, gambas & courgettes	22.0
Filetto di Branzino Filet de bar rôti au thym, pommes de terre rattes, tomates, olives	26.0
Scaloppine di Vitello al Limone Escalope de veau au citron, gratin de macaroni	24.0
Piccola Milanese La Milanaise, gratin de macaroni	24.0
Scaloppine di Vitello alla Valdostana Escalope de veau, jambon de Parme & mozza gratinés, gratin de macaroni	25.0

DOLCI

Tiramisù Le MEILLEUR Tiramisù de la Galaxie	10.0
Panna Cotta con Fragole Panna Cotta au coulis de fraises	9.0
Profiterole con Gelato alla Stracciatella Profiterole, glace Stracciatella & sauce chocolat chaud	11.0
Carpaccio di Ananas Carpaccio d’ananas & menthe sans sucre ajouté	9.0
Creme Brulee con Pistacchio Crème brûlée à la pistache	10.0
Coppa Amarena Glace vanille, cerises Amarena	12.0
Pizza alla Nutella Pizza Nutella	9.0
Gelati, Sorbetti “Maison Pedone” Glaces, Sorbets - 2 boules - Chocolat, vanille, noisette, café, pistache, framboise, citron	7.0



ANTIPASTI & INSALATE

Mozzarella “di Bufala” e Pomodori Tomatoes & mozzarella “di Bufala” with basil	14.5
Parmigiana con Scamorza Eggplant gratin with smoked mozzarella	16.5
Insalata di Rucola e Carciofi Arugula, artichoke & Parmigiano salad	17.0
Burrata, Pomodori “Datterino” e Avocado Burrata, tomatoes Datterino & avocado	18.0
Prosciutto di Parma, Mozzarella e Pomodoro Plate of Parma ham, mozzarella, tomatoes & hot bread	18.5
Assortimento di Antipasti Marinated vegetables, mozzarella, mushrooms, capers, basil	18.5

DA CONDIVIDERE - TO SHARE

Calamari Fritti 15.5 Fried squids		6 Mini Pizzetta Margherita 16.0 mozzarella, tomatoes, basil
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CARPACCIO DI MANZO

Carpaccio di Manzo al Pesto Beef carpaccio with pesto	17.5
Carpaccio di Manzo con Verdurine Beef carpaccio with marinated vegetables	18.5
Carpaccio di Manzo al Pomodoro e Mozza Beef carpaccio, tomatoes “Grappa” & mozzarella “di Bufala”	19.5

PASTA

Spaghetti Pomodoro al “Grappa” Spaghetti pasta with tomatoes “Grappa” & basil	15.0
Penne all’ Arrabbiata Penne pasta tomato sauce very spicy	16.0
Spaghetti alla Bolognese Classic bolognese spaghetti pasta with beef sirloin	19.0
Penne Alfredo Penne pasta, Parmigiano cream, golden brown chicken & brown mushrooms	22.0
Spaghetti alla Carbonara Spaghetti pasta with guanciale & pecorino cheese cream	19.0
Il Grande Ravioli di Vitello Giant ravioli pasta topped with tender veal squares, tomatoes, zucchinis, olives Leccino & smoked mozzarella	20.0
Fusilli al Gorgonzola Fusilli pasta with creamy gorgonzola, arugula salad & nuts	21.0
Gnocchi alla Norma Gnocchi pasta with tomatoes, aubergines & smoked mozzarella	23.0
Linguine al Pesto e Burrata Linguine with pesto & burrata cheese	25.0
Linguine Primavera Linguine pasta with tomatoes, green beans, artichokes, small peas & basil	24.0

PIZZE

Margherita al Basilico Mozzarella, cherry tomatoes, basil	13.0
Giar’Dino Mozzarella, tomatoes, eggplant, mint, pine nuts	15.5
Piccante Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	16.0
Quattro Formaggi Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	17.0
Regina Classica Mozzarella, tomatoes, ham with herbs, white button mushrooms	17.0
Napoletana Mozzarella, tomatoes, anchovies in oil, capers, Leccino olives, oregano	17.0
Camilla Mozzarella, tomatoes, olives, artichokes, mushrooms	18.0
Parma Mozzarella, tomatoes, basil, Parma ham	17.5
Burrata Burrata, tomatoes, arugula salad, basil, balsamic cream	18.0
Ricchissima Mozzarella, truffle cream, mushrooms, egg, parmigiano, truffle-flavoured oil	19.5

PESCE & CARNE

Fritto Misto Fried squids, prawns & zucchinis	22.0
Filetto di Branzino Roasted sea bass fillet with thyme, ratte potatoes, tomatoes, olives	26.0
Scaloppine di Vitello al Limone Veal cutlet with lemon, gratinated macaroni pasta	24.0
Piccola Milanese Veal cutlet Milanese-style, gratinated macaroni pasta	24.0
Scaloppine di Vitello alla Valdostana Veal cutlet, gratinated with Parma ham & smoked mozza, gratinated macaroni pasta	25.0

DOLCE

Tiramisù The BEST Tiramisù of the Galaxy	10.0
Panna Cotta con Fragole Panna cotta with strawberry coulis	9.0
Profiterole con Gelato alla Stracciatella Profiterole, Stracciatella ice-cream & hot chocolate sauce	11.0
Carpaccio di Ananas Pineapple carpaccio & mint with no added sugar	9.0
Creme Brulee con Pistacchio Creme brulee with pistachio	10.0
Coppa Amarena Vanilla ice-cream with Amarena cherries	12.0
Pizza alla Nutella Pizza Nutella	9.0
Gelati, Sorbetti “Maison Pedone” Ice-creams, Sorbets - 2 scoops - Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	7.0

LES BOISSONS



NOS SPRITZ

- Apérol Spritz 11.0

apérol, prosecco, eau gazeuse
- Campari Spritz 11.0

campari, prosecco, eau gazeuse
- Hugo Spritz 13.0

liqueur fleur sureau, prosecco, eau gazeuse
- Limoncello Spritz 12.0

limoncello, prosecco, eau gazeuse
- Pornstar Spritz 13.0

liqueur fruits passion, prosecco, eau gazeuse
- Pesca Spritz 12.0

martini bianco, prosecco, liqueur pêche, eau gazeuse
- Virgin Spritz 10.0

bitter sans alcool, limonade



APERITIVO & COCKTAILS

- Kir au vin blanc ou au prosecco 7,5 | 8,5

cassis • pêche • mûre ou framboise
- Garibaldi 10.0

campari, jus d'orange
- Américano maison 10.0

martini rosso & bianco, campari, eau gazeuse
- Negroni 11.0

gin, martini rosso, campari
- Campari Tonic ou Soda 10.0

campari, fever tree tonic water ou Perrier
- Gin Tonic 11.0

gin, fever tree tonic, citron jaune
- Cocktail DINO 10.0

prosecco, liqueur pêche, vodka
- Virgin Bellini 10

purée de pêche, jus de pêche, limonade

BEVANDE

- Coca Cola • Coca Zéro

33cl 5.0
- Seven Up

33cl 5.0
- Perrier

33cl 4.5
- Fuze Tea • Orangina

25cl 5.0
- Fever Tree Tonic Water • Ginger Ale

20cl 5.5

ACQUE

- Vittel

25cl 4.5 50cl 5.0 100cl 6.5
- San Pellegrino

50cl 5.0 100cl 6.5

CAFFETERIA

- Café • Déca

2.5
- Café crème • Déca crème

6.0
- Cappuccino

6.0
- Chocolat chaud

6.0
- Thé

5.0
- Vert Sencha • Ceylan •
- Vert menthe • Grand Earl Grey •
- Infusion

5.0
- Camomille • Tilleul • Verveine • Verveine menthe

SUCCO DI FRUTTA PAGO

- orange • pomme • ananas •
- tomate • abricot

5.0

BIRRE

- pression Stella

33cl 6.0
- bouteille Peroni Nastro Azzuro

33cl 6.0
- bouteille Corona

33cl 7.0

APERITIVO

- Campari

7.5
- Martini rosso / bianco

7.0
- Ricard

7.0
- Kir au vin blanc

7.5
- Kir au prosecco

8.5
- Porto rouge

7.5

DIGESTIVO

- Amaretto

9.0
- Limoncello

9.0
- Grappa

9.0
- Bailey's

9.0
- Cognac VSOP

10.0

ALCOLICI

- whisky J&B

9.0
- vodka Nuage premium

9.0
- gin Bombay Sapphire

9.0

VINI ROSSI

	14cl	19cl	50cl	75cl
ABRUZZO Montepulciano d'Abruzzo DOC - Casal Farneto	7.0	9.0	23.0	33.0
SICILIA Nero d'Avola DOC - Brigantello	7.0	9.0	23.5	33.5
VENETO Valpolicella DOC - Bertani	7.5	10.5	25.0	37.0
PUGLIA Salento Primitivo IGT - Terrame				39.0
TOSCANA Chianti Classico DOCG - Castello d'Albola AB	9.5	12.5	32.0	48.0
PIEMONTE Barolo DOCG - Bracco Stella				75.0

VINI ROSATI

	14cl	19cl	50cl	75cl
VENETO Bardolino Chiaretto DOC - Corte Giara (Allegrini)	6.5	8.5	22.0	31.0
PROVENCE Minuty Coté Presqu'île AOP - Côtes de Provence	8.5	11.5	29.0	42.0

VINI BIANCHI

	14cl	19cl	50cl	75cl
SICILIA - Pinot Grigio Terre Siciliane IGT - Vinistella AB	7.0	9.0	23.5	33.0
FRIULI - Chardonnay - Friuli Aquileia DOC - Ca' Bolani	7.5	10.5	26.0	37.0
SARDEGNA - Vermentino IGT - Isola dei Nuraghi	9.0	12.0	30.0	45.0

VINI SPUMANTE

	14cl	75cl
Prosecco Spumante DOC - Bella Retta	8.0	39.0