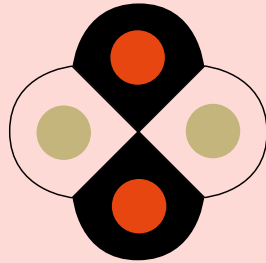


Ristorante
DINO



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

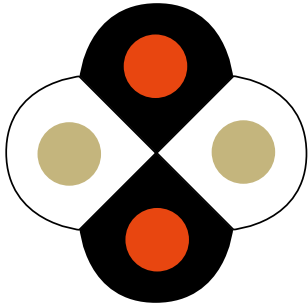
LA CARTE



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	15.5
Insalata di Rucola e Carciofi Salade de roquette, artichauts & Parmesan	16.0
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

CARPACCIO DI MANZO

Carpaccio di Manzo al Pesto Carpaccio de bœuf au pistou	17.0
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 Pomodoro "Grappa" Spaghetti aux tomates "Grappa" & basilic	15.0
Penne all' Arrabbiata Penne sauce tomate très épicée	16.0
Spaghetti Bolognese Spaghetti bolognaise classique de faux-filet de bœuf	17.5
Ravioli Ricotta e Spinaci Raviolis ricotta, épinards, champignons & beurre de sauge	18.0
Spaghetti Carbonara Spaghetti aux lardons de Pancetta, œufs & crème	18.0
Il Grande Ravioli di Vitello Ravioli géant garni de carrés de veau tendre, tomates, courgettes, olives noires & mozzarella fumée	18.5
Rigatoni Norma Rigatoni à la tomate, aubergines & mozzarella fumée	19.0
Radiatori Pesto e Burrata Radiatori au pesto & burrata	20.0
Fusilli Gorgonzola Fusilli au gorgonzola crémeux, roquette & noix	21.0
Linguine Carciofi Viola Linguine aux artichauts violets, cuisinés aux aromates & sauge	23.0
Rigatoni Tartufo Rigatoni à la crème de truffe & truffe noire Melano	29.0

PIZZE

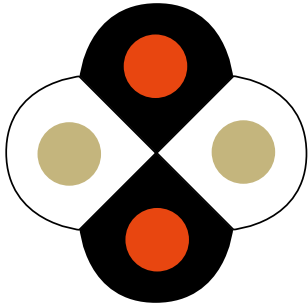
Margherita al Basilico Mozzarella, tomates cerises, basilic	13.0
Giar'Dino Mozzarella, aubergines, menthe, pignons de pin	15.5
Piccante Mozzarella, tomates, saucisse piquante de cochon, scamorza, roquette	16.0
Quattro Formaggi Mozzarella, tomates, gorgonzola, chèvre, Parmesan	17.0
Regina Classica Mozzarella, tomates, jambon aux herbes, champignons	17.0
Napolitana Mozzarella, tomates, anchois, câpres, olives Taggiasche, origan	17.0
Camilla Mozzarella, tomates, olives, artichauts, champignons	17.0
Parma Mozzarella, tomates, basilic, jambon de Parme	17.5
Burrata Burrata, tomates, roquette, basilic, crème de balsamique	18.0
Tartufo Crème de truffe, truffe noire Melano, roquette, parmesan	26.0

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
Scaloppina di Vitello al Limone Escalope de veau au citron, gratin de macaroni	22.0
Piccola Milanese La Milanaise, gratin de macaroni	22.0
Scaloppina di Vitello alla Valdostana Escalope de veau, jambon de Parme & mozza gratinés, gratin de macaroni	24.0

DOLCI

Tiramisù Le MEILLEUR Tiramisù de la Galaxie	10.0
Panna Cotta ai Frutti Rossi Panna Cotta au caramel beurre salé & noisettes	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
Crème Brûlée alla Vaniglia Crème brûlée à la vanille	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 de la Maison Pedone 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 Eggplants gratin with smoked mozzarella	15.5
Insalata di Rucola e Carciofi Arugula salad, artichokes & Parmigiano	16.0
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

CARPACCIO DI MANZO

Carpaccio di Manzo al Pesto Beef carpaccio with pesto	17.0
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 "Grappa" Spaghetti pasta with tomatoes "Grappa" & basil	15.0
Penne all' Arrabbiata Penne pasta tomato sauce very spicy	16.0
Spaghetti Bolognese Classic bolognese spaghetti pasta with beef sirloin	17.5
Ravioli Ricotta e Spinaci Ravioli pasta with ricotta, spinach, button mushrooms & sage butter	18.0
Spaghetti Carbonara Spaghetti pasta with Pancetta diced bacon, egg & cream	18.0
Il Grande Ravioli di Vitello Giant ravioli pasta topped with tender veal squares, tomatoes, zucchini, black olives & smoked mozzarella	18.5
Rigatoni Norma Rigatoni pasta with tomato, eggplant & smoked mozzarella	19.0
Radiatori Pesto e Burrata Radiatori pasta with pesto & burrata	20.0
Fusilli Gorgonzola Fusilli pasta with creamy gorgonzola, arugula salad & nuts	21.0
Linguine Carciofi Viola Linguine pasta with purple artichokes, cooked with herbs & sage	23.0
Rigatoni Tartufo Rigatoni pasta with truffle cream & Melano black truffle	29.0

PIZZE

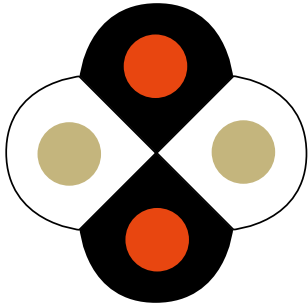
Margherita al Basilico Mozzarella, cherry tomatoes, basil	13.0
Giar'Dino Mozzarella, tomatoes, eggplant, mint, pine nuts	15.5
Piccante Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	16.0
Quattro Formaggi Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	17.0
Regina Classica Mozzarella, tomatoes, ham with herbs, white button mushrooms	17.0
Napolitana Mozzarella, tomatoes, anchovies in oil, capers, Taggiasche olives, oregano	17.0
Camilla Mozzarella, tomatoes, olives, artichokes, mushrooms	17.0
Parma Mozzarella, tomatoes, basil, Parma ham	17.5
Burrata Burrata, tomatoes, arugula salad, basil, balsamic cream	18.0
Tartufo Truffle cream, Melano black truffle, arugula salad, Parmigiano	26.0

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
Scaloppina di Vitello al Limone Veal cutlet with lemon, gratinated macaroni pasta	22.0
Piccola Milanese Veal cutlet Milanese-style, gratinated macaroni pasta	22.0
Scaloppina di Vitello alla Valdostana Veal cutlet, gratinated with Parma ham & smoked mozza, gratinated macaroni pasta	24.0

DOLCE

Tiramisù The BEST Tiramisù of the Galaxy	10.0
Panna Cotta al Caramello al Burro Salato Salted butter caramel Panna Cotta & hazelnuts	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
Crème Brûlée alla Vaniglia Vanilla crème brûlée	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 from la Maison Pedone Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	7.0



LES BOISSONS



LES SPRITZ

- Apérol Spritz 10**
apérol, prosecco, eau gazeuse,
tranche d'orange
- Hugo Spritz 12**
liqueur de fleur de sureau, prosecco,
eau gazeuse, tranche de citron jaune
- Limoncello Spritz 11**
limoncello, prosecco, eau gazeuse,
tranche de citron jaune
- Pesca Spritz 11**
martini bianco, prosecco,
liqueur de pêche, eau gazeuse



APERITIVO

- Cocktail DINO 10**
prosecco, liqueur de pêche, vodka
- Kir au vin blanc ou au prosecco 7,5 / 8,5**
cassis • pêche • mure ou framboise
- Americano maison 10**
martini rosso & bianco, campari, eau gazeuse
- Gin Tonic 11**
Gordon's, fever tree tonic water, citron jaune
- Negroni 11**
gin, martini rosso, campari, tranche orange
- Campari soda 8,5**

BEVANDE

- Coca Cola • Coca Zéro** 33cl 5.0
Seven Up 33cl 5.0
Perrier 33cl 4.5
Ice Tea Pêche • 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 5.0**
orange • pomme • ananas •
tomate • abricot •

BIRRE

- Peroni Nastro Azzuro** 33cl 6.0
La Corona 33cl 7.0
Heineken 33cl 6.0

APERITIVO

- Campari** 7.5
Martini rosso / bianco 7
Ricard 7
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 9.0

ALCOLICI

- whisky **J&B** 9.0
vodka **Absolut** 9.0
gin **Gordon's** 9.0

VINI ROSSI

	14cl	19cl	50cl	75cl
MARCHE Montepulciano d'Abruzzo doc - Casal Farneto	7	9	23	31
SICILIA Nero d'Avola doc - Marchese Montefusco	7	9	23.5	32
VENETO Valpolicella doc - Bertani	7	10	25	34
PUGLIA Salento Primitivo igt - Terrame				34
TOSCANA Chianti Classico docg - Castello d'Albola				41
PAYS D'OC Pinot Noir igt - Le Versant Foncalieu				30
BORDEAUX Héritage de Chasse Spleen aop - Haut-Médoc	12	16.5	43	58

VINI ROSATI

	14cl	19cl	50cl	75cl
VENETO Bardolino Chiaretto doc - Corte Giara (Allegrini)	6.5	8.5	22	30
PROVENCE Minuty Coté Presqu'île aop - Côtes de Provence	8	11	29	39

VINI BIANCHI

	14cl	19cl	50cl	75cl
VENETO - Soave doc - Corte Giara	7	9.5	24.5	33
SARDAIGNE - Isola Dei Nuraghi igt - Saragat Vermentino				36
BOURGOGNE - Chardonnay aop	7.5	10	26	35

VINI SPUMANTE

	14cl	75cl
Prosecco Spumante brut doc - Rocca dei Forti	8	36

