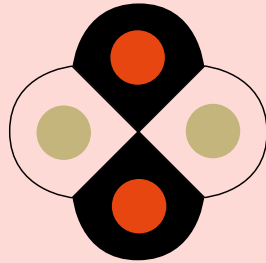


Ristorante
DINO



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

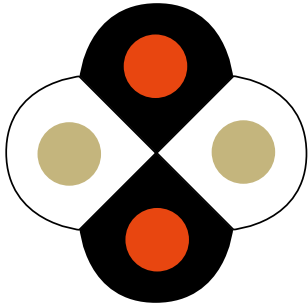
LA CARTE



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
Melanzana Laccata e Cuore di Burrata Aubergines caramélisées, cœur de burrata, tomates confites & menthe	15.5
Insalata di Asparagi Verdi e Ricotta Asperges vertes, ricotta, grenade, pignons de pin & pousses d'épinards	16.5
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 alla Carbonara ou Carbona al Tartufo Spaghetti aux lardons de Pancetta, œufs & crème (supplément truffe fraîche d'été + 12€)	18.0
Il Grande Ravioli di Vitello Ravioli géant garni de carrés de veau tendre, tomates, courgettes, olives noires & mozzarella fumée	18.5
Gnocchi alla Sorrentina Gnocchi, tomates, mozzarella & basilic	19.5
Radiatori Pesto e Burrata Radiatori au pesto & burrata	20.0
Penne Alfredo Penne, crème de Parmesan, poulet doré & champignons bruns	22.0
Linguine Primavera Linguine aux tomates, asperges, artichauts, petits pois & basilic	24.0
Linguine al Tartufo Linguine, crème de truffe, Parmesan & truffe fraîche d'été	31.0

PIZZE

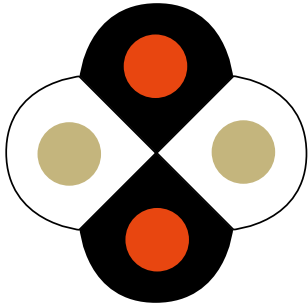
Margherita al Basilico Mozzarella, tomates cerises, basilic	13.0
Giar'Dino Mozzarella, tomates, aubergines, menthe, pignons de pin	15.5
Piccante Mozzarella, tomates, saucisse piquante de cochon, scamorza, roquette	16.0
Quattro Formaggi Mozzarella, tomates, gorgonzola, chèvre, Parmesan	17.0
Regina Classica Mozzarella, tomates, jambon aux herbes, champignons	17.0
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
Ricchissima Mozzarella, ricotta, champignons, œuf, parmesan, huile saveur de 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
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 al Caramello al Burro Salato 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 - Chocolat, vanille, noisette, café, pistache, framboise, citron	7.0



THE MENU



ANTIPASTI & INSALATE

Mozzarella "di Bufala" e Pomodori Tomatoes & mozzarella "di Bufala" with basil	14.5
Melanzana Laccata e Cuore di Burrata Caramelised aubergine, burrata heart, tomato confit, mint	15.5
Insalata di Asparagi Verdi e Ricotta Green asparagus, ricotta, pomegranate, pine nuts & spinach shoots	16.5
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 alla Carbonara or Carbonara al Tartufo Spaghetti pasta with Pancetta diced bacon, egg & cream (fresh summer truffle supplement +12€)	18.0
Il Grande Ravioli di Vitello Giant ravioli pasta topped with tender veal squares, tomatoes, zucchinis, black olives & smoked mozzarella	18.5
Gnocchi alla Sorrentina Gnocchi, tomatoes, mozzarella & basil	19.5
Radiatori Pesto e Burrata Radiatori pasta with pesto & burrata	20.0
Penne Alfredo Penne pasta, Parmigiano cream, golden brown chicken & brown mushrooms	22.0
Linguine Primavera Linguine pasta with tomatoes, asparagus, artichokes, peas & basil	24.0
Linguine al Tartufo Linguine pasta, truffle cream, Parmigiano, fresh summer truffle	31.0

PIZZE

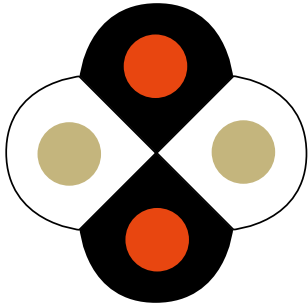
Margherita al Basilico Mozzarella, cherry tomatoes, basil	13.0
Giar'Dino Mozzarella, tomatoes, eggplant, mint, pine nuts	15.5
Piccante Mozzarella, tomatoes, spicy pig sausage, scamorza, arugula salad	16.0
Quattro Formaggi Mozzarella, tomatoes, gorgonzola, goat cheese, Parmigiano	17.0
Regina Classica 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
Ricchissima Mozzarella, ricotta, 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
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 - Chocolate, vanilla, hazelnut, coffee, pistachio, raspberry, lemon	7.0



LES BOISSONS



COCKTAILS

- Apérol Spritz 11**
apérol, prosecco, eau gazeuse
- Hugo Spritz 13**
liqueur fleur sureau, prosecco, eau gazeuse
- Limoncello Spritz 12**
limoncello, prosecco, eau gazeuse
- Pornstar Spritz 13**
liqueur fruits passion, prosecco, eau gazeuse
- Pesca Spritz 12**
martini bianco, prosecco, liqueur pêche, eau gazeuse
- Cocktail DINO 10**
prosecco, liqueur pêche, vodka



APERITIVO

- Kir au vin blanc ou au prosecco 7,5 / 8,5**
cassis • pêche • mûre 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**
- Virgin Spritz 10**
bitter sans alcool, limonade
- Virgin Bellini 10**
purée pêche, jus pêche, limonade

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

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	9	23	33
SICILIA Nero d'Avola DOC - Brigantello	7	9	23,5	33,5
VENETO Valpolicella DOC - Bertani	7.5	10.5	25	37
PUGLIA Salento Primitivo IGT - Terrame				39
TOSCANA Chianti Classico DOCG - Castello d'Albola AB	9.5	12.5	32	48
PIEMONTE Barolo DOCG - Bricco Stella				75

VINI ROSATI

	14cl	19cl	50cl	75cl
VENETO Bardolino Chiaretto DOC - Corte Giara (Allegrini)	6.5	8.5	22	31
PROVENCE Minuty Coté Presqu'île AOP - Côtes de Provence	8.5	11.5	29	42

VINI BIANCHI

	14cl	19cl	50cl	75cl
SICILIA - Pinot Grigio Terre Siciliane IGT - Vinistella AB	7	9	23.5	33
FRIULI - Chardonnay - Friuli Aquileia DOC - Ca' Bolani	7.5	10.5	26	37
SARDEGNA - Vermentino IGT - Isola dei Nuraghi	9	12	30	45
SICILIA - Etna Bianca DOC - Tomatore				59

VINI SPUMANTE

	14cl	75cl
Prosecco Spumante brut DOC - Rocca dei Forti	8	39

