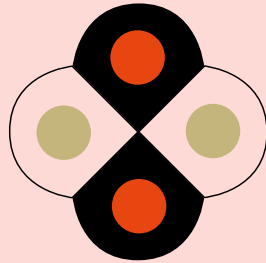


*Ristorante*  
**DINO**



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

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## 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

|   |      |
|---|------|
| <b>Mozzarella "di Bufala" e Pomodori</b><br>Tomates & mozzarella "di Bufala" au basilic                                     | 14.5 |
| <b>Parmigiana con Scamorza</b><br>Gratin d'aubergines à la mozzarella fumée   | 16.5 |
| <b>Insalata di Rucola e Carciofi</b><br>Salade de roquette, artichauts & Parmesan   | 17.0 |
| <b>Burrata, Pomodori "Datterino" e Avocado</b><br>Burrata, tomates "Datterino" & avocat                                     | 18.0 |
| <b>Prosciutto di Parma, Mozzarella e Pomodoro</b><br>Assiette de jambon de Parme, mozzarella, tomates "Grappa" & pain chaud | 18.5 |
| <b>Assortimento di Antipasti</b><br>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

|   |      |
|---|------|
| <b>Carpaccio di Manzo al Pesto</b><br>Carpaccio de bœuf au pistou                                 | 17.5 |
| <b>Carpaccio di Manzo con Verdurine</b><br>Carpaccio de bœuf aux légumes marinés                  | 18.5 |
| <b>Carpaccio di Manzo al Pomodoro e Mozza</b><br>Carpaccio de bœuf, tomates "Grappa" & mozzarella | 19.5 |

## PASTA

|  |      |
|--|------|
| <b>Spaghetti al Pomodoro "Grappa"</b><br>Spaghetti aux tomates "Grappa" & basilic  | 15.0 |
| <b>Penne all' Arrabbiata</b><br>Penne sauce tomate très épicée   | 16.0 |
| <b>Spaghetti alla Bolognese</b><br>Spaghetti bolognaise classique de faux-filet de bœuf  | 19.0 |
| <b>Penne Alfredo</b><br>Penne, crème de Parmesan, poulet doré & champignons bruns  | 22.0 |
| <b>Ravioli Ricotta e Spinaci</b><br>Raviolis ricotta, épinards, champignons & beurre de sauge  | 18.0 |
| <b>Spaghetti alla Carbonara</b><br>Spaghetti, guanciale & pecorino   | 19.0 |
| <b>Il Grande Ravioli di Vitello</b><br>Ravioli géant garni de carrés de veau tendre, tomates, courgettes, olives noires & mozzarella fumée | 20.0 |
| <b>Fusilli al Gorgonzola</b><br>Fusilli au gorgonzola crémeux, roquette & noix   | 21.0 |
| <b>Gnocchi alla Norma</b><br>Gnocchi à la tomate, aubergines & mozzarella fumée  | 23.0 |
| <b>Linguine al Pesto e Burrata</b><br>Linguine au pesto & burrata  | 25.0 |
| <b>Calamarata al Branzino</b><br>Pâtes au bar, ail, vin blanc, câpres & cébette, piment d'Espelette  | 27.0 |

## PIZZE

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

## PESCE & CARNE

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

## DOLCI

|   |      |
|---|------|
| <b>Tiramisù</b><br>Le MEILLEUR Tiramisù de la Galaxie ...   | 10.0 |
| <b>Panna Cotta al Caramello e Burro Salato</b><br>Panna Cotta au caramel beurre salé & noisettes  | 9.0  |
| <b>Profiterole con Gelato alla Stracciatella</b><br>Profiterole, glace Stracciatella & sauce chocolat chaud                               | 11.0 |
| <b>Carpaccio di Ananas</b><br>Carpaccio d'ananas & menthe sans sucre ajouté   | 9.0  |
| <b>Pera Arrostita con Miele</b><br>Poire rôtie au miel, crumble au romarin & glace vanille  | 12.0 |
| <b>Coppa Amarena</b><br>Glace vanille, cerises Amarena  | 12.0 |
| <b>Pizza alla Nutella</b><br>Pizza Nutella  | 9.0  |
| <b>Gelati, Sorbetti "Maison Pedone"</b><br>Glaces, Sorbets - 2 boules -<br>Chocolat, vanille, noisette, café, pistache, framboise, citron | 7.0  |



## ANTIPASTI & INSALATE

|   |      |
|---|------|
| <b>Mozzarella "di Bufala" e Pomodori</b><br>Tomatoes & mozzarella "di Bufala" with basil                  | 14.5 |
| <b>Parmigiana con Scamorza</b><br>Eggplant gratin with smoked mozzarella                                  | 16.5 |
| <b>Insalata di Rucola e Carciofi</b><br>Arugula, artichoke & Parmigiano salad                             | 17.0 |
| <b>Burrata, Pomodori "Datterino" e Avocado</b><br>Burrata, tomatoes Datterino & avocado                   | 18.0 |
| <b>Prosciutto di Parma, Mozzarella e Pomodoro</b><br>Plate of Parma ham, mozzarella, tomatoes & hot bread | 18.5 |
| <b>Assortimento di Antipasti</b><br>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

|   |      |
|---|------|
| <b>Carpaccio di Manzo al Pesto</b><br>Beef carpaccio with pesto   | 17.5 |
| <b>Carpaccio di Manzo con Verdurine</b><br>Beef carpaccio with marinated vegetables                         | 18.5 |
| <b>Carpaccio di Manzo al Pomodoro e Mozza</b><br>Beef carpaccio, tomatoes "Grappa" & mozzarella "di Bufala" | 19.5 |

## PASTA

|   |      |
|---|------|
| <b>Spaghetti Pomodoro al "Grappa"</b><br>Spaghetti pasta with tomatoes "Grappa" & basil   | 15.0 |
| <b>Penne all' Arrabbiata</b><br>Penne pasta tomato sauce very spicy   | 16.0 |
| <b>Spaghetti alla Bolognese</b><br>Classic bolognese spaghetti pasta with beef sirloin  | 19.0 |
| <b>Penne Alfredo</b><br>Penne pasta, Parmigiano cream, golden brown chicken & brown mushrooms   | 22.0 |
| <b>Ravioli Ricotta e Spinaci</b><br>Ravioli pasta with ricotta, spinach, button mushrooms & sage butter   | 18.0 |
| <b>Spaghetti alla Carbonara</b><br>Spaghetti pasta with guanciale & pecorino cheese   | 19.0 |
| <b>Il Grande Ravioli di Vitello</b><br>Giant ravioli pasta topped with tender veal squares, tomatoes, zucchinis, black olives & smoked mozzarella | 20.0 |
| <b>Fusilli al Gorgonzola</b><br>Fusilli pasta with creamy gorgonzola, arugula salad & nuts  | 21.0 |
| <b>Gnocchi alla Norma</b><br>Gnocchi pasta with tomatoes, aubergines & smoked mozzarella  | 23.0 |
| <b>Linguine al Pesto e Burrata</b><br>Linguine with pesto & burrata cheese  | 25.0 |
| <b>Calamarata al Branzino</b><br>Pasta with sea bass, garlic, white wine, capers & spring onions, Espelette pepper                                | 27.0 |

## PIZZE

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

## PESCE & CARNE

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

## DOLCE

|  |      |
|--|------|
| <b>Tiramisù</b><br>The BEST Tiramisù of the Galaxy ....  | 10.0 |
| <b>Panna Cotta al Caramello e Burro Salato</b><br>Panna cotta with salted butter caramel & hazelnuts   | 9.0  |
| <b>Profiterole con Gelato alla Stracciatella</b><br>Profiterole, Stracciatella ice-cream & hot chocolate sauce                                   | 11.0 |
| <b>Carpaccio di Ananas</b><br>Pineapple carpaccio & mint with no added sugar   | 9.0  |
| <b>Pera Arrostita con Miele</b><br>Roasted pear with honey, rosemary crumble & vanilla ice-cream   | 12.0 |
| <b>Coppa Amarena</b><br>Vanilla ice-cream with Amarena cherries  | 12.0 |
| <b>Pizza alla Nutella</b><br>Pizza Nutella   | 9.0  |
| <b>Gelati, Sorbetti "Maison Pedone"</b><br>Ice-creams, Sorbets - 2 scoops -<br>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**  
**Americano maison 10**
- Gin Tonic 11**  
**Negroni 11**
- Campari soda 8,5**  
**Virgin Spritz 10**  
**Virgin Bellini 10**

## BEVANDE

- |  |      |            |
|--|------|------------|
| <b>Coca Cola • Coca Zéro</b>               | 33cl | <b>5.0</b> |
| <b>Seven Up</b>                            | 33cl | <b>5.0</b> |
| <b>Perrier</b>                             | 33cl | <b>4.5</b> |
| <b>Fuze Tea • Orangina</b>                 | 25cl | <b>5.0</b> |
| <b>Fever Tree Tonic Water • Ginger Ale</b> | 20cl | <b>5.5</b> |

## ACQUE

- |                       |      |            |      |            |       |            |
|-----------------------|------|------------|------|------------|-------|------------|
| <b>Vittel</b>         | 25cl | <b>4.5</b> | 50cl | <b>5.0</b> | 100cl | <b>6.5</b> |
| <b>San Pellegrino</b> |      |            | 50cl | <b>5.0</b> | 100cl | <b>6.5</b> |

## CAFFETERIA

- |   |            |
|---|------------|
| <b>Café • Déca</b>  | <b>2.5</b> |
| <b>Café crème • Déca crème</b>                            | <b>6.0</b> |
| <b>Cappuccino</b>   | <b>6.0</b> |
| <b>Chocolat chaud</b>                                     | <b>6.0</b> |
| <b>Thé</b>  | <b>5.0</b> |
| Vert Sencha • Ceylan •<br>Vert menthe • Grand Earl Grey • |            |
| <b>Infusion</b>   | <b>5.0</b> |
| Camomille • Tilleul • Verveine • Verveine menthe          |            |

- SUCCO DI FRUTTA PAGO 5.0**  
orange • pomme • ananas •  
tomate • abricot •

## BIRRE

- |                                       |      |            |
|---------------------------------------|------|------------|
| pression <b>Stella</b>                | 30cl | <b>6.0</b> |
| bouteille <b>Peroni Nastro Azzuro</b> | 33cl | <b>6.0</b> |
| bouteille <b>Corona</b>               | 33cl | <b>7.0</b> |

## APERITIVO

- |                               |            |
|-------------------------------|------------|
| <b>Campari</b>                | <b>7.5</b> |
| <b>Martini rosso / bianco</b> | <b>7.0</b> |
| <b>Ricard</b>                 | <b>7.0</b> |
| <b>Kir au vin blanc</b>       | <b>7.5</b> |
| <b>Kir au prosecco</b>        | <b>8.5</b> |
| <b>Porto rouge</b>            | <b>7.5</b> |

## DIGESTIVO

- |                    |             |
|--------------------|-------------|
| <b>Amaretto</b>    | <b>9.0</b>  |
| <b>Limoncello</b>  | <b>9.0</b>  |
| <b>Grappa</b>      | <b>9.0</b>  |
| <b>Bailey's</b>    | <b>9.0</b>  |
| <b>Cognac VSOP</b> | <b>10.0</b> |

## ALCOLICI

- |                            |            |
|----------------------------|------------|
| whisky <b>J&amp;B</b>      | <b>9.0</b> |
| vodka <b>Nuage premium</b> | <b>9.0</b> |
| gin <b>Bombay Sapphire</b> | <b>9.0</b> |

## VINI ROSSI

|   | 14cl | 19cl | 50cl | 75cl |
|---|------|------|------|------|
| ABRUZZO <b>Montepulciano d'Abruzzo</b> DOC - Casal Farneto  | 7    | 9    | 23   | 33   |
| SICILIA <b>Nero d'Avola</b> DOC - Brigantello               | 7    | 9    | 23.5 | 33.5 |
| VENETO <b>Valpolicella</b> DOC - Bertani                    | 7.5  | 10.5 | 25   | 37   |
| PUGLIA <b>Salento Primitivo</b> IGT - Terrame               |      |      |      | 39   |
| TOSCANA <b>Chianti Classico</b> DOCG - Castello d'Albola AB | 9.5  | 12.5 | 32   | 48   |
| PIEMONTE <b>Barolo</b> DOCG - Bracco Stella                 |      |      |      | 75   |

## VINI ROSATI

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

## VINI BIANCHI

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

## VINI SPUMANTE

|   | 14cl | 75cl |
|---|------|------|
| <b>Prosecco Spumante</b> brut DOC - Rocca dei Forti | 8    | 39   |