

# OSTERIO MARIO

ITALIAN RESTAURANT



## CICCHETTI

SICILIAN OLIVES	32 € • 130 ₺
PICKLED ARTICHOKE	30 € • 130 ₺
DRIED TOMATOES WITH PARMESAN	25 € • 130 ₺
GORGONZOLA CREAM With orange mostarda	20 € • 140 ₺
GOAT CHEESE AND PEAR WITH HONEY	45 € • 140 ₺
PARMESAN WITH HONEY	23 € • 140 ₺
MOZZARELLA AND DRIED TOMATO	50 € • 140 ₺
OCTOPUS, DRIED TOMATO, OLIVES	30 € • 160 ₺
TUNA MOUSSE WITH ROMAINE	35 € • 160 ₺
SALAMI WITH FENNEL	20 € • 160 ₺
ROAST BEEF, PEPPERONI JAM, CAPERS	42 € • 160 ₺

## PIZZA

MARGHERITA	280 € • 460 ₺
ASSORTED ITALY Spicy sausage, bacon, olives, artichokes, capers and tomatoes	370 € • 680 ₺
WITH TUNA, TOMATO SALSA AND ARUGULA	340 € • 590 ₺
PIZZA WITH SEAFOOD Shrimp, squid, mussels, salmon	375 € • 790 ₺
PIZZA THREE SALAMI Truffle, picante, salami with fennel	290 € • 590 ₺
MEAT PIZZA "MARIO" Beef, chicken breast, bacon, tomatoes, rosemary	385 € • 720 ₺
PEPPERONI	275 € • 590 ₺
4 CHEESES WITH PEAR Blue cheese, parmesan, mozzarella, cheddar, honey, walnut, pear	365 € • 740 ₺
FOREST MUSHROOMS WITH TRUFFLE OIL	310 € • 490 ₺
GRILLATA PIZZA WITH VEGETABLES Grilled vegetables, pesto sauce and basil	365 € • 490 ₺

This menu is promotional material. You can find the full menu in the customer's corner

## FOCACCIA

ROMAN FOCACCIA Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	175 € • 330 ₺
THIN FOCACCIA Pesto / Rosemary and sea salt / Garlic and parmesan / Mozzarella	130 € • 280 ₺

## ROMAN PIZZA

TRUFFLE SALAMI Mozzarella, creamy tomato sauce	315 € • 660 ₺
TOMATOES AND STRACCIATELLA	330 € • 650 ₺
SHRIMP AND ZUCCHINI Spinach, creamy tomato sauce	330 € • 690 ₺

## STARTERS

ANTIPASTI Assorted Italian starters	150 € • 780 ₺
SALMON TARTARE Citrus dressing, sesame oil, cucumber	150 € • 740 ₺
VITELLO TONNATO Sous vide veal, tuna sauce and capers	130 € • 630 ₺
SEARED FRESH TUNA WITH OLIVES AND CAPERS Anchovy and chili cream, citronet sauce, basil	115 € • 590 ₺
STRACCIATELLA WITH OLIVES Anchovies, capers, millstone bread	150 € • 590 ₺
OCTOPUS CEVICHE AND ARGENTINE SHRIMP Tomatoes, citrus dressing	100 € • 860 ₺
BEEF TARTARE Artichokes, capers, pickled onions, mustard, balsamic dressing, olive oil, parmesan	165 € • 730 ₺
BAKED PEPPERS WITH STRACCIATELLA CHEESE	180 € • 530 ₺
BAKED CAMEMBERT With spicy berry sauce	170 € • 760 ₺
CRISPY SHRIMP Artichoke and anchovy aioli	150 € • 650 ₺
BAKED EGGPLANT Feta cream, pesto, tomato salsa	270 € • 580 ₺

## SOUP

PUMPKIN CREAM SOUP WITH SHRIMP Pumpkin seeds, ginger	270 € • 660 ₺
CACCIUCCO Tomato soup with seafood	385 € • 690 ₺
TOMATO SOUP WITH STRACCIATELLA CHEESE	285 € • 590 ₺
CREAMY WILD MUSHROOM SOUP	280 € • 580 ₺
CHICKEN SOUP	320 € • 490 ₺

## SALADS

SHRIMPS WITH ARUGULA AND PARMESAN Balsamic dressing, sun-dried tomatoes, pistachios	135 € • 860 ₺
PEAR AND GORGONZOLA Lettuce leaves, raspberry balsamic, nuts	180 € • 550 ₺
SALAD WITH TUNA	210 € • 720 ₺
SALAD WITH WARM EGGPLANT AND GOAT CHEESE	160 € • 610 ₺
WARM SALAD WITH OCTOPUS	185 € • 720 ₺
CAPRESE Fior de latte / With Burrata	235/255 € • 620/740 ₺
CAESAR Chicken / Shrimp	190/180 € • 610/680 ₺
SALAD WITH ROAST BEEF Lettuce, sun-dried tomatoes, parmesan	170 € • 630 ₺
GREEK SALAD	350 € • 690 ₺

## VEGETABLES

POTATO GRATIN Parmesan and mozzarella	160 € • 320 ₺
MASHED POTATOES With parmesan	150 € • 260 ₺
GREEN VEGETABLES AND PESTO	150 € • 260 ₺
CAULIFLOWER WITH GORGONZOLA SAUCE	240 € • 310 ₺
GRIGLIATTA	145 € • 400 ₺

## BRUSCHETTAS MARIO

TOMATO SALSA AND FETA	160 € • 420 ₺
GOAT CHEESE	130 € • 430 ₺
SMOKED SALMON	150 € • 520 ₺

## PASTA

BLACK RAVIOLI WITH SEAFOOD Creamy sauce with white wine and fennel, citronet sauce, dill oil	160 € • 760 ₺
FETTUCINE BOLOGNESE	325 € • 590 ₺
RIGATONI WITH LAMB Eggplant and tomato sauce	330 € • 590 ₺
CARBONARA Classic recipe / With cream	270 € • 630 ₺
FETTUCINE WITH CHICKEN And creamy pesto	315 € • 680 ₺
LASAGNA Mushroom sauce	340 € • 640 ₺
FREGOLA WITH SMOKED SALMON And stracciatella cheese	285 € • 690 ₺
CONCHIGLIONI NERI WITH SHRIMP And creamy pesto	240 € • 790 ₺
BLACK PASTA WITH SEAFOOD	325 € • 810 ₺
RISOTTO	
RISOTTO WITH SEAFOOD	320 € • 740 ₺
RISOTTO WITH WILD MUSHROOMS Truffle sauce	300 € • 680 ₺

## DESSERTS

"PAVLOVA" WITH BERRIES	150 € • 540 ₺
TIRAMISU	120 € • 460 ₺
CHEESECAKE WITH CARAMEL	190 € • 530 ₺
GORGONZOLA AND CHIANTI – A PERFECT PAIRING Caramelized pine nuts, mint	100 € • 360 ₺
COWBERRY TART Shortcrust pastry, coconut cream, white chocolate	115 € • 460 ₺

## MEAT AND POULTRY

BEEF CHEEKS Celery risotto	300 € • 790 ₺
DUCK LEG With sweet potato puree	250 € • 790 ₺
BEEF STEAK Mashed potatoes, spinach, pepper sauce with parmesan	320 € • 730 ₺
RIBEYE STEAK Raw weight	350/40 € • 1900 ₺
CHICKEN BREAST Green vegetables, pesto sauce, citronette sauce	110/110 € • 640 ₺

## FISH AND SEAFOOD

HALIBUT WITH SAUCE "AQUA PAZZA" AND POTATOES Tomato sauce, olives, capers, tomatoes, basil, anchovies, citronet sauce	220 € • 780 ₺
PERCH WITH BULGUR RISOTTO, ZUCCHINI AND CELERY	200 € • 610 ₺
PIKE PERCH WITH POTATO CREAM With mushroom demi-glace and champignons	200 € • 620 ₺
MUSSELS IN CREAMY SAUCE WITH WHITE WINE AND ANCHOVIES Millstone bread, parsley, citronet sauce	500/40 € • 980 ₺
MUSSELS IN GORGONZOLA SAUCE Millstone bread, onion	520/40 € • 980 ₺
SCALLOPS WITH CAULIFLOWER And truffle oil	200 € • 760 ₺
SALMON White wine sauce with fennel and mashed potatoes	105/145 € • 960 ₺

APPLE TART Caramelized apples, puff pastry, sour cream	120/50 € • 410 ₺
MILLEFEUILLE White chocolate ganache, mango, raspberry	150 € • 440 ₺
BASIL PANNA COTTA Strawberry sauce and basil	110/55 € • 390 ₺
ICE CREAM AND SORBET	50 € • 170 ₺