

east side

MARIO X GAMBINO

pizza & cucina italiana

SMALL WONDERS

CARCIOFI ALLA GIUDIA ^(F) <i>Fried Artichoke</i>	13.00
TAGLIERE MISTO ^(H) <i>Mixed Antipasti Plate with Mortadella, Culatta, Pecorino, Olives & Vegetables</i>	17.00
ARANCINI <i>Sicilian Riceballs with different Fillings</i>	9.00
BRUSCHETTA ^(A) <i>Homemade Bread with Tomato, Onion, Garlic Olive Oil & Basil</i>	9.00
BURRATA ^(F) <i>Creamy Italian Cheese with Tomato-Variation, Basil-Caviarm Cold-pressed Olive Oil & Grilled Watermelon</i>	13.00
WITH PROSCIUTTO CRUDO - 17.00	
PROSCIUTTO ^(F) <i>Italian Ham with Honeydew Melon, Figs & Stracciatella Cheese</i>	15.00
CARPACCIO <i>Beef Filet with Herbs, Parmesan, Rocket Salad, Lemon & Olive Oil</i>	16.00
FOCACCIA ^(A) <i>with Rosmary & Olive Oil</i>	6.00

FROM THE FARM & THE SEA

ENTRECÔTE ^(F) - 35.00 <i>Entrecôte 200g Café de Paris Butter & Jus</i>
OCTOPUSSY ^(C/H) - 33.00 <i>Octopus with Chorizo, Potato & Romesco Sauce</i>
GILTHEAD ^(B) - 21.00 <i>Baked Gilthead with Chimichurri & Lemon</i>
CAESAR SALAD ^(B/I/A) - 11.00 <i>Romaine Lettuce with Parmesan, Anchovies Capers & Croûtons</i>
WITH CORN-FED CHICKEN - 16.00 WITH 2 TIGER PRAWNS - 18.00

PASTA, BABY!

OSSOBUCO ^(A) <i>Rigatoni with Ragú from Ossobuco Bone with Parmesan</i>	17.00
ARRABBIATA DELLA CASA ^(A/F) <i>Penne with Tomato Sauce, Chilli, Garlic Basil & Stracciatella Cheese</i>	15.00
CACIO E PEPE GAMBINO ^(A/F) <i>Linguine with Garlic, Nut Butter, White Wine Mature Cheese, Parmesan & Pepper</i>	16.00
WITH PORK BELLY - 22.00	
AGLIO & OLIO ^(A/C) <i>Spaghetti with Olive Oil, Cherry Tomato Parsley, Garlic & Chili</i>	11.00
WITH 2 TIGER PRAWNS - 18.00	
CARBONARA ^(A/I) <i>Spaghetti with Guanciale Romano, Egg Pecorino Cheese & Pepper</i>	17.00
WITH TRUFFLE - 24.00	
RISOTTO AL FUNGHI ^(F) <i>Risotto with Seasonal Mushrooms, Parmesan Vegan Gravy, Salty Lemon & Vermentino</i>	17.00

PUCCIA (Italian Sandwich)

FAVOLA ^(A/F/H) - 13.00 <i>with Mortadella, Smoked Scamorza & Pistachio Cream</i>	BUFALA E CRUDO ^(A/F) - 13.00 <i>with Buffalo Mozzarella, Crudo Ham & Rocket Salad</i>	FRIED CHICKEN ^(A/F/I) - 12.00 <i>Fried Chicken, Coleslaw & Chilli-Mayonnaise</i>
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Contorni (Beilagen)

Mixed Salad - 5.50 Spinach - 5.00 Roasted Potatoes - 5.00 Seasonal Vegetables - 5.00

SWEET & SEXY

CRÈME BRÛLÉE ^(F/I)	9.00	TIRAMISU GAMBINO STYLE ^(A/F/I/2) <i>served at the table</i>	10.00
AFFOGATO ^(F)	9.00	A PIZZA LOVESTORY ^(A/F) <i>Sweet Pizza with White Chocolate & Figs</i>	9.00

PIZZA CLASSICA

MARGHERITA ^(A/F) <i>with Tomato Sauce, Fior di Latte, Basil & EVO Olive Oil</i>	10.00
WITH BUFFALO MOZZARELLA - 14.00 WITH SALSICCIA - 14.00	
DIAVOLA ^(A/F) <i>with Tomato Sauce, Fior di Latte, Spicy Salami EVO Olive Oil & Basil</i>	13.00
WITH GORGONZOLA - 16.00 WITH STRACCIATELLA CHEESE - 17.00	
COTTO E FUNGHI <i>with „Ombra“ Tomato Sauce, Cotto Ham, Seasonal Mushrooms, Basil & EVO Olive Oil</i>	14.00
VEGANA ^(A) <i>with Tomato Sauce, Aubergine, Zucchini, Peppers, Basil & EVO Olive Oil</i>	11.00
WITH FIOR DI LATTE - 14.00	
SALAME ^(A/F) <i>with Tomato Sauce, Fior di Latte, Salami Dolce Basil & EVO Olive Oil</i>	13.00
QUATTRO FORMAGGI ^(A/F) <i>with Fior di Latte, Gorgonzola, Pecorino, Parmesan Basil & EVO Olive Oil</i>	14.00

PIZZA OF THE WEEK - Pls ask our service team

PIZZA, BUT MAKE IT SPEZIALE

ROCCO ^(A/F) <i>with Mozzarella, Chorizo, Habanero, Smoked Peppers, Onion & EVO Olive Oil</i>	14.00
PARMA WHITE ^(A/F) <i>with Fior di Latte, Parma Ham (13 Months), Rocket Salad, Parmesan & EVO Olive Oil</i>	15.00
SALSICCIA E FRIARIELLI ^(A/F) <i>with Fior di Latte, Salsiccia, Friarielli Cream, Smoked Scarmorza & EVO Olive Oil</i>	16.00
TUNA ^(A) <i>with Fior di Latte, Tuna Bresaola, Onion Cream & Olive Paté</i>	16.00
TRIPLE MARINARA ^(A) <i>with San Marzano Tomato Sauce, Yellow Dates, Tomato, Cherry Tomato, Oregano & Garlic</i>	14.00
MORTY ^(A/F/H) <i>with Fior di Latte, Mortadella, Burrata & Pistachio</i>	15.00
TARTUFO GAMBINO ^(A/F/H) <i>with Fior di Latte, Cotto Ham, Truffle & Lemon Zest</i>	21.00



ARE WE FRIENDS YET?
@pizzamario.gambino

All prices in Euro incl. VAT.