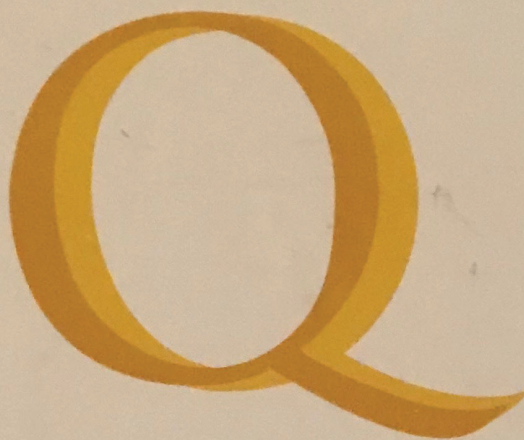




OSPITALITÀ ITALIANA

QUALITY APPROVED



**Trattoria Campania
di Belgrado**

ha ottenuto il
marchio Ospitalità Italiana 2015-2016
Ristoranti Italiani nel Mondo



con la partecipazione del

Ministro
degli
Affari Esteri

Ministro
per i Beni
e le Attività Culturali

Ministro
dello Sviluppo
Economico

Ministro
del Turismo

Ministro
delle Politiche Agricole
Alimentari e Forestali

Unioncamere

Il Presidente
Ivan Lo Bello

Komora Italijansko-Srpskih
Privrednika

Il Presidente
Giorgio Ambrogio Marchegiani

www.10q.it

Antipasti

predjela
starters

Caponata

patlidžan, masline, tikvice, kapari u maslinovom ulju
eggplant, olives, zucchini & caper in olive oil

900

Parmigiana di Melanzane

patlidžan, mocarela, pelat, bosiljak, grana padano
eggplant, mozzarella, tomato sauce, basil, grana padano

1200

Burrata Fresca

burata sir, grilovano povrće, čeri, rukola
burrata cheese, grilled vegetables, cherry tomato, rocket sallad

1700

Burrata al Forno

u peći zapečen burrata sir, dinstani patlidžan, tikvica, pelat od paradajza
oven baked buratta cheese, eggplant, zucchini, pelat tomato

1700

Burrata Tartufata

burata sir sa sosom od tartufa
burrata cheese with truffle sauce

1700

Involtini con Prosciutto Crudo

mocarela, pršuta, bresaola, tikvice
mozzarella, prosciutto crudo, bresaola, zucchini

900

Carpaccio di Salmone Aromatico

karpačo od lososa, mediteranski začini, čeri paradajz, rukolom, kapar
salmon carpaccio, mediterranean spices, cherry tomato, rocket sallad, caper

1600

Carpaccio di Vitello

juneći karpačo, grana padano, rukola, čeri paradajz, kapar
beef carpaccio, grana padano, rocket sallad, cherry tomato, caper

1900

Tartare di Manzo

juneći tatar biftek, žumance, začini
beef (steak) tartare, egg yolk, spices

2000

Piatto Formaggi

tanjir italijanskih sireva: grana padano, gorgonzola, pecorino romano, dimljena scamorza, ubriaco rosso
plate of italian cheese: grana padano, gorgonzola, pecorino romano, scamorza affumicata, ubriaco rosso

1500

Piatto Campania

tanjir italijanskih delikatesa za dvoje (grana padano, gorgonzola, percorino romano, mocarela bufala, pikanthna svinjska salama, svinjska pršuta, govedja pršuta)
plate of italian delicacies for two (grana padano, gorgonzola, pecorino romano, mozzarella di bufala, spicy pork sausage, pork prosciutto, bresaola)

2800



Crostini

parčići domaćeg grilovanog hleba sa raznim nadevima
small slices of grilled homemade bread with different toppings

Crostini Pomodoro Mozzarella

750

4 parčeta domaćeg hleba zapečenog u peći sa paradajzom i mocarelom
4 pieces of oven-baked homemade bread with tomato and mozzarella

Crostini Verdura Parmigiano

750

4 parčeta domaćeg hleba zapečenog u peći sa mediteranskim povrćem i grana padano sirom
4 pieces of oven-baked homemade bread with mediterranean vegetables and grana padano cheese

Crostini Prosciutto Mozzarella

800

4 parčeta domaćeg hleba zapečenog u peći sa pršutom i mocarelom
4 pieces of oven-baked homemade bread with prosciutto crudo and mozzarella

Crostini 'Nduja – ljuto / spicy

800

4 parčeta domaćeg hleba zapečenog u peći sa 'nduja – Kalabrijskom kobasicom, mocarelom i rikotom
4 pieces of oven-baked homemade bread with 'nduja – Calabrian sausage, mozzarella and ricotta

Crostini Mix

850

miks od sva 4 ukusa
mix of all 4 tastes

Frittelle Napoli Classico

pohovano napuljska predjela
breaded napolitan starters

Arancini Fritti

850

pohovane loptice od prinča, povrća i mocarele
breaded rice balls of vegetables and mozzarella

Bocconcini Fritti di Ricotta, Zucchine e Pistacchi

800

pohovane loptice od rikote i tikvica sa kremom od pistača (bez 3 sosa)
breaded ricotta & zucchini balls, with pistachi cream (without 3 sauces)

Mozzarella Fritta

850

pohovana mocarela
breaded mozzarella

Scamorza Afumicata Fritta

900

pohovani scamorza dimljeni sir
breaded scamorza smoked cheese

Mozzarella Fritta con Alici

1200

pohovana mocarela sa inćunima
breaded mozzarella with anchovies

Calamari Fritti

1400

pohovane lignje
breaded squids

Fritto Misto – za 2 osobe / for 2 person

2400

Pohovano u kukuruznoj palenti povrće, lignje i mocarela
breaded in corn flower vegetables, squids and mozzarella

Pane

hleb
bread

Pane Fatto in Casa

domaći hleb
homemade bread

Bastoncini / Focaccia al Forno

450

štapčići / fokaća od pica testa sa maslinovim uljem
pizza dough sticks / focaccia with olive oil

Insalata

salate / salads

Insalata Mista

miks zelenih salata – mala / velika
mix of green sallads – small / large

250 / 400

Insalata di Rucola

rukola, čeri paradajz, grana padano
rocket sallad, cherry tomato, grana padano

700

Insalata Caprese

paradajz, mocarela, bosiljak
tomato, mozzarella, basil

750

Insalata di Tonno

miks salata, tunjevina, crveni luk, kukuruz šećerac, masline, čeri paradajz
sallad mix, tuna, red onion, sweet corn, olives, cherry tomato

1300

Insalata Scamorzella

grilovani skamorca sir, vrganj, grilovano povrće, miks salata
grilled scamorza cheese, porcini mushrooms, grilled vegetables, sallad mix

1400

Insalata di Pollo

miks salata, pileтина, grana padano, gorgonzola sos, čeri paradajz
sallad mix, chicken, grana padano, gorgonzola souce, cherry tomato

1200

Insalata di Manzo

miks salata, goveđi biftek, lukčići, čeri paradajz, sos od meda i senfa
sallad mix, beef steak, cipollini onions, cherry tomato, honey mustard dressing

1800

Zuppe

suppe / soups

Minestrone

supa sa povrćem
vegetable soup

400

Zuppa di Giorno

potraž od sezonskog povrća
pottage of seasonal vegetables

400

Zuppa di Pomodori “San Marzano”

potraž od “San Marzano” paradajza
“San Marzano” tomato pottage

500

Risotto

rižoto “Arborio” / risotto “Arborio”

Risotto alle Verdure

rižoto sa tikvicama, čeri paradajzom, patlidžanom, pečurkama i crvenom paprikom
rižoto with zucchini, chery tomato, eggplant, mushrooms and red pepper

900

Risotto al Funghi Porcini

rižoto sa vrganjima, crvenim lukom i grana padano sirom
risotto with porcini mushrooms, red onion and grana padano

1100

Risotto Prosciutto Gorgonzola

rižoto u sosu od gorgonzole sa hrskavom pršutom
risotto in gorgonzola sauce with crispy prosciutto

1200

Risotto alle Zucchine e Gamberetti

rižoto sa tikvicama i gamborima
risotto with zucchini and prawns

1300

Risotto al Nero di Seppia

rižoto u mastilu sipe sa lignjama, gamborima, grana padano sirom i peršunom
risotto with cuttlefish ink, squids, prawns, grana padano and parsley

1900

SANMARZANO POMODORO D.O.P.

THE TYPE OF TOMATO DISTINGUISHED BY ITS BRIGHT RED COLOR AND NATURALLY ENHANCED SWEET TASTE. GROWN ON VOLCANIC SOIL ALONG THE RIVER "SARNO". ALSO, THIS TYPE OF TOMATO HAS VERY FEW SEEDS. IT IS USED ALL OVER THE WORLD, BUT ONLY IN THE BEST NAPOLITAN PIZZERIAS, BECAUSE OF ITS HIGH PRICE.

FRIARIELLI BROCCOLI NAPOLETANI

A SPECIAL TYPE OF BROCCOLI FROM THE REGION CAMPANIA AND AN INDISPENSABLE INGREDIENT OF OUR PRODUCTS LIKE MAIN DISH: SALSICCIE E FRIARIELLI OR PASTA: MEZZI PACCHERI CON FRIARIELLI E SALSICCIA AND PACCHERI CON FRIARIELLI AL FORNO...



NOTE: ALL OUR PIZZAS ARE WITH “SAN MARZANO” TOMATO

PASTA DI GRAGNANO I.G.P. “Gragnano” – the city of pasta

UNIQUE PASTA FROM THE REGION OF CAMPANIA, CITY "GRAGNANO". THE ONLY PASTA IN THE WORLD THAT HAS A REGISTERED GEOGRAPHICAL ORIGIN. I.G.P. LABEL GUARANTEES THE ORIGIN AND QUALITY OF THE PRODUCT AS WELL AS THE TRADITIONAL RECIPE THAT HAS NOT CHANGED FOR CENTURIES. THE INGREDIENTS OF THIS PASTA ARE THE BEST "DURUM" WHEAT AS WELL AS WATER FROM LOCAL SPRINGS. DRYING TAKES PLACE EXCLUSIVELY ON BRONZE MOLDS AT A CERTAIN TEMPERATURE. THE PASTA HAS A DISTINCTIVE TEXTURE WHICH ALLOWS IT TO ABSORB MORE SAUCE IN PREPARATION.

MINIMUM COOKING TIME IS 15 MINUTES.

TYPES OF PASTA FROM “GRAGNANO”:



PACCHERI LISCI
REPLACEMENT FOR
CANNELLONI



MEZZI PACCHERI
REPLACEMENT FOR PENNE



LUMAÇONI
FORM OF A SHELLS
BAKED IN OVEN



LINGUINE
TAGLIATELLE



SPAGHETTI



CASARECCE
FUSILLI

Pasta di Gragnano

Spaghetti Aglio Olio e Peperoncino pasta, maslinovo ulje, beli luk, pikantne papričice pasta, olive oil, garlic, peperoncino	700
Mezzi Paccheri Pizzaiolo pasta, plavi patlidžan, tikvice, čeri paradajz, kapar, pekorino romano sir pasta, eggplant, zucchini, cherry tomato, caper, pecorino romano cheese	1200
Pappardelle con Funghi Misti pasta sa miksom šumskih pečuraka i grana padano sirom pasta with forest mushroom mix and grana padano cheese	1300
Gnocchi con Salsa Tartufata njoke u sosu od tartufa gnocchi in truffle sauce	1400
Mezzi Paccheri Zucchine e Scamorza pasta, tikvice, skamorca sir, žalfija pasta, zucchini, scamorza smoked cheese, sage	1200
Mezzi Paccheri d'Oro pasta, bufalo mocarela, žuti čeri paradajz sa Vezuva, grana padano sir, bosiljak, origano pasta, mozzarella di bufala, yellow cherry tomato from Vesuvio, grana padano, basil, oregano	1500
Spaghetti all' Amatriciana pasta, paradajz sos, pršuta, pekorino sir, peperoncino pasta, tomato sauce, prosciutto crudo, pecorino cheese, peperoncino	1400
Casarecce con Sugo di Carne Macinata pasta, paradajz sos, mleveno juneće meso, mocarela i grana padano sir pasta, tomato sauce, beef minced meat, mozzarella and grana padano cheese	1300
Mezzi Paccheri con Friarielli e Salsiccia pasta, friarielli (napuljski brokoli), svinjska kobasica, grana padano sir pasta, friarielli (napolitan broccoli), pork sausage, grana padano cheese	1300
Spaghetti alla Putanesca pasta, incuni, masline, čeri paradajz, maslinovo ulje, beli luk, rikota pasta, anchovies, olives, cherry tomato, olive oil, garlic, ricotta cheese	1300
Spaghetti con Salmone e Pistacchio pasta u bešamel sosu od grane padano i pistača sa lososom pasta in beshamel, grana padano and pistachio sauce with salmon	1300
Casarecce con Salmone e Zucchine pasta sa lososom i tikvicama pasta with salmon and zucchini	1600
Pappardelle alla Pescatora pasta u paradajz sosu sa miksom morskih plodova pasta in tomato sauce with seafood mix	1300
Spaghetti con Gamberetti pasta sa gamborima, čeri paradajzom i rukolom pasta with prawns, cherry tomato and rocket salad	1300
Pappardelle con Pesto di Basilico e Pomodorini pasta u pesto sosu od bosiljka sa karamelizovanim čeri paradajzom pasta in pesto-basil sauce and caramelized cherry tomato	1100
Casarecce Prosciutto Gorgonzola pasta u sosu od gorgonzole sa hrskavom pršutom pasta in gorgonzola sauce with crispy prosciutto	1200
Pappardelle con Porcini e Grana Padano pasta sa vrganjima i grana padana kremom pasta with porcini and grana padano cream	1400

Pasta di Gragnano al forno

zapečena pasta / oven-baked pasta

Gnocchi alla Sorrentina

1300

njoke sa paradajz sosom, mocarelom, grana padano sirom i bosiljkom
gnocchi in tomato sauce, with mozzarella, grana padano cheese and basil

Paccheri con Friarielli al Forno

1500

pasta sa bešamel sosom, pančetom, friarijeliem (napolitanskim brokolijem) i grana padano sirom
pasta with beshamel sauce, panchetta, friarielli (napolitan brocolli) and grana padano cheese

Paccheri Lisci Pollo

1300

pasta u gorgonzola sosu sa piletinom, pečurkama i neutralnom pavlakom
pasta in gorgonzola sauce with chicken, mushrooms and cooking cream

Mezzi Paccheri Prosciutto Cotto

1400

pasta sa šunkom, pečurkama, mocarelom, rikotom i grana padano sirom
pasta with ham, mushrooms, mozzarella, ricotta and grana padano cheese

Paccheri Lisci con Ragu

1400

pasta u paradajz sosu od mlevenog junećeg mesa, mocarele i grana padano sira
pasta in tomato sauce with minced beef meat, mozzarella and grana padano cheese

Mezzi Paccheri Prosciutto Crudo

1400

pasta sa pršutom, čeri paradajzom, neutralnom pavlakom i dimljenim sirom
pasta with prosciutto crudo, cherry tomato, cooking cream and smoked cheese

Lumaconi n'Duja

1600

pasta u paradajz sosu od ljutih kalabrijskih kobasica i mlevenog junećeg mesa sa grana padano sirom
pasta in tomato sauce of spicy calabrian sausage and minced beef meat, with grana padano cheese

Lasagne al Forno

1600

pasta, paradajz i bešamel sos, mleveno juneće meso, mocarela i grana padano sir
pasta, tomato and bechamel sauce, minced beef meat, mozzarella and grana padano cheese

Uz doplatu:

Pasta Senza Glutine – Fussili

bezglutenska pasta
gluten-free pasta

Pasta Integrale – Fussili

integralna pasta
integral pasta

200

200



Secondi piatti

glavna jela / main dishes

Pollo al Marsala con Funghi pileći file u sosu od sicilijanskog marsala vina i pečuraka chicken fillet in sauce of sicilian marsala wine and mushrooms	1300
Petto di Pollo alla Verdure pileći file sa grilovanim povrćem chicken fillet with grilled vegetables	1300
Pollo al limone pileći file u sosu od belog vina i limuna chicken fillet in white wine and lemon sauce	1300
Pollo alla Parmigiana pileći file sa paradajzom, mocarelom i grana padana sirom zapečen u peći oven-baked chicken fillet with tomato, mozzarella and grana padano chesse	1400
Petto di Tacchino alla Verdure čureći file sa grilovanim povrćem turkey fillet with grilled vegetables	1400
Polpette al Forno juneće ćuftice u paradajz sosu i grana padano sirom zapečene u peći oven-baked beef meatballs in tomato sauce and grana padano cheese	1300
Salsiccie e Friarielli svinjska kobasica sa napuljskim brokolijem (friarielli) i senfom pork sausage with neapolitan broccoli (friarielli) and mustard	1700
Ragu alla Napoletana 4 sata kuvano goveđe meso u paradajz sosu sa grana padano sirom zapečen u peći 4 hrs oven cooked beef in tomato sauce with grana padano cheese	1500
Tagliata biftek (isečen na šnite) sa rukolom, čeri paradajzom, kaparima i grana padano sirom sliced beef stake with rocket salad, cherry, caper and grana padano cheese	3200
Tagliata con Verdura Grigliata biftek (isečen na šnite) sa grilovnim tikvicama, patlidžanom, crvenim lukom i paprikom sliced beef stake with grilled zucchini, egg plant, red onion and pepper	3200
Bistecca "Cacciatore" biftek sa dinstanim povrćem i rižotom "Arborio" beef stake, vegetables, risotto "Arborio"	3200
Lombata di Vitello juneće rozbratna odležala 40 dana sa grilovnim tikvicama, patlidžanom, crvenim lukom i paprikom sirloin steak aged 40 days with grilled zucchini, egg plant, red onion and pepper	3500
T-Bone Bistecca T-bone odležao 20 dana sa grilovnim tikvicama, patlidžanom, crvenim lukom i paprikom T-bone aged 20 days with grilled zucchini, egg plant, red onion and pepper	4000
Calamari all'Amalfitana grilovane lignje u paradajz sosu sa mediteranskim povrćem grilled squids in tomato sauce with mediterranean vegetables	1900
Amalfitana Mix lignje i škampi u paradajz sosu sa gorgonzola kremom squids and prawns in tomato sauce with gorgonzola cream	1700
Salmone al Forno file lososa sa povrćem zapečen u peći salmon file with vegetables baked in oven	2100

ASSOCIAZIONE[®]
PIZZAIUOLI



NAPOLETANI

rilascia

*Attestato di Appartenenza
al Pizzaiuolo*

TRATTORIA CAMPANIA



ASSOCIAZIONE
PIZZAIUOLI
NAPOLETANI
C.so S. Giovanni a Teduccio, 55 (N.)
Fax 081.5590781 - Cell. 338.2111
SERGIO MICCU
Presidente APN

Napoli, 12,05,2016

Pizza Napoletana

Napuljska pica od brašna "Mollini Pizzuti" i "San Marzano" paradajza
Napolitan pizza made from "Mollini Pizzuti" flour and "San Marzano" tomato

Marinara pelat, beli luk, maslinovo ulje, origano tomato sauce, garlic, olive oil, oregano	800
Margherita pelat, mocarela, bosiljak tomato sauce, mozzarella, basil	1100
Margherita con Mozzarella di Bufala D.O.P. pelat, mocarela bufala D.O.P., bosiljak tomato sauce, mozzarella di bufala D.O.P., basil	1300
Funghi pelat, mocarela, šampinjoni, origano tomato sauce, mozzarella, mushrooms, oregano	1000
Ortolana pelat, plavi patlidžan, tikvice, paprika, crveni luk, masline, kapar, origano tomato sauce, eggplant, zucchini, pepper, olives, red onion, caper, oregano	1100
Primavera con Mozzarella di Bufala D.O.P. pelat, mediteransko povrće, mocarela bufala D.O.P. tomato sauce, mediterranean vegetable, mozzarella di bufala D.O.P.	1400
Quattro Stagione pelat, mocarela, šunka, pikantna svinjska salama, šampinjoni, artičoke, masline tomato sauce, mozzarella, ham, spicy pork salami, mushrooms, artichoke, olives	1200
Tonno pelat, tunjevina, mocarela, lukčići, origano tomato sauce, tuna, mozzarella, cipollini onion, oregano	1200
Melanzana pelat, mocarela, plavi patlidžan, grana padano, bosiljak tomato sauce, mozzarella, eggplant, grana padano, basil	1300
Vesuvio pelat, mocarela, šunka tomato sauce, mozzarella, ham	1100
Capricciosa pelat, mocarela, šunka, šampinjoni, artičoke, masline, origano tomato sauce, mozzarella, ham, mushrooms, artichoke, olives, oregano	1300
Diavola pelat, mocarela, pikantna svinjska salama, sveža crvena paprika tomato sauce, mozzarella, spicy pork salami, fresh red pepper	1200
Bianca rikota, goveđa pršuta, radič, gorgonzola ricotta, beef, prosciutto, radish, gorgonzola	1400
Prosciutto pelat, mocarela, pršuta, rukola, čeri paradajz tomato sauce, mozzarella, prosciutto crudo, rocket salad, cherry tomato	1500
Calabrese pelat, n'duja – pikantna kalabrijska kobasica, mocarela, masline tomato sauce, n'duja – spicy calabrian sausage, mozzarella, olives	1300
Quattro Formaggi rikota, mocarela, gorgonzola, dimljeni sir ricotta, mozzarella, gorgonzola, smoked cheese	1300
Mortadella mocarela, mortadela, krema od pistača mozzarella, mortadella, pistachio cream	1400

Pizza Napoletana Gourmet

Napuljska pica od brašna "Mollini Pizzuti" i "San Marzano" paradajza
Napolitan pizza made from "Mollini Pizzuti" flour and "San Marzano" tomato

Campania karamelizovan čeri, mocarela bufala, pršuta, grana padano sir, masline, bosiljak caramelized cheery tomato, mozzarella di bufala, prosciutto crudo, grana padano, olives, basil	1800
Regina d'Oro mocarela bufala D.O.P., žuti čeri paradajz sa Vezuva, grana padano sir, bosiljak mozzarella di bufalla D.O.P., yellow cherry tomato from Vesuvio, grana padano cheese, basil	1600
Mare miks morskih plodova, žuti čeri paradajz sa Vezuva, limun, čeri paradajz, maslinovo ulje, origano seafood mix, yellow cherry tomato from Vesuvio, lemon, cherry tomato, olive oil, origano	1500
Zucchini Gorgonzola krema od tikvica, gorgonzola, pikantna svinjska salama, mocarela, skamorza dimljeni sir zucchini cream, gorgonzola, spicy pork salami, mozzarella, scamorza smoked cheese	1400
Tronchetto pelat, mocarela, rikota, šunka, pršuta, rukola, čeri (zatvorena) tomato sauce, mozzarella, ricotta, ham, prosciutto crudo, rocket sallad, cherry tomato (closed)	1500
Porcini Pancetta mocarela, pančeta, vrganj, orah, dimljeni sir, pesto đenoveze mozzarella, pancetta, porcini, walnuts, smoked cheese, pesto genovese	1500
Tartufo Porcini krema od tartufa, vrganji, mocarela bufala, truffle cream, porcini, mozzarella di buffala,	1800
Tartufo Bresaola krema od tartufa, mocarela, goveđa pršuta, čeri, rukola, grana padano, aćeto balzamiko krema truffle cream, mozzarella, beef prosciutto, cherry tomato, rocket sallad, grana padano, aceto balsamico cream	1900

Dolci

dezerti / desserts

Tiramisu maskarpone sir, jaja, biskvit, kafa mascarpone cheese, egg, bisquit, coffe	600
Torta Caprese torta bez brašna sa bademima, crnom čokoladom, kakaom, jajima i puterom no flour cake made with almond, black chocolate, cocoa, eggs and butter	600
Torta Caprese al Limone torta bez brašna sa bademima, belom čokoladom, limonćelom, limunom, jajima i puterom no flour cake made with almond, white chocolate, limoncello, lemon, eggs and butter	600
Millefoglie alla Trattoria Campania kolač sa hrskavim korama, kremom od vanile i jaja, prelivom topingom od šumskog voća crispy dessert with vanilla and egg cream, with forest fruit toping	600
Cannoli domaća tubica od testa punjena rikota sirom i kandiranim voćem homemade dough tubes filled with ricotta cheese and candied fruits	650
Cannoli al Pistacchio domaća tubica od testa punjena kremom od rikota sira i pistača sa sitno seckanim pistačima homemade dough tubes filled with ricotta cheese and pistachio cream with chopped pistachio	650
Piatto Dolci – Slatki tanjir / Sweet selection Tiramisu, Torta Caprese, Torta Caprese al Limone, Millefoglie, Cannoli, Cannoli al Pistacchio	3000
Pizza Nutella mala / velika small / large	600 / 800

Bevande

karta pića / drink card

Bevande Calde topli napici/hot drinks

Espresso	
▪ Doppio (dupli/double)	
Macchiato	
▪ Doppio (dupli/double)	
Americano	
Cappucino	
Caffe Latte (sa mlekom/with milk)	
Espresso Freddo Doppio (hladni/cold)	
Nescafe	
Te (čaj/tea)	
Latte 0.05 (ekstra mleko/additional milk)	

Aqua vode/water

Aqua Viva (obična/still) 0.25	240
Rosa (obična/still) 0.33	250
Aqua Panna (obična/still) 0.25	300
Knjaz Miloš (mineralna/sparkling) 0.25	240
Sanpellegrino (mineralna/sparkling) 0.25	300
Aqua Viva (obična/still) 0.75	440
Rosa (obična/still) 0.75	460
Aqua Panna (obična/still) 0.75	520
Knjaz Miloš (mineralna/sparkling) 0.75	440
Sanpellegrino (mineralna/sparkling) 0.75	520

Bibite sokovi/beverages

Aranciata Bio 0.2	350
Aranciata Rossa Bio 0.2	350
Chinotto 0.2	350
Sanbitter 0.1	300
Coca Cola 0.25	300
Coca Cola Zero 0.25	300
Schweppes Tonic 0.25	330
Schweppes Bitter 0.25	330
Sprite 0.25	300
Fanta 0.25	300
Next (pomorandža/orange) 0.2	320
Next (jabuka/apple) 0.2	310
Next (breskva/peach) 0.2	310
Next (šumsko voće/forest fruits) 0.2	310
Fuze Tea (breskva/peach) 0.25	300

Spremuta fresca sveže ceđeno/freshly squeezed

Limone (limun/lemon) 0.2	350
Arancia (pomorandža/orange) 0.2	400
Miscela Limone & Arancia 0.2	420

Rakije serbian fruit brandy 0.04

240	Ognjena Tomašević (šljiva/plum)	350
480	Ognjena Tomašević (divlja kruška/wild pear)	440
260	Ognjena Tomašević (kajsija/apricot)	350
520	Ognjena Tomašević (dunja/quince)	350
260	Stara Sokolova 5 Years (šljiva/plum)	470
320	Stara Sokolova 12 Years (šljiva/plum)	1100
400	Stara Sokolova (viljamovka/pear)	440

Grappa italijanska loza / italian grape brandy 0.04

360	Nonnino Prosecco	630
30	Nonnino Chardonnay	630
	Nonnino Antica Couve 5 Years	900
	Nonnino Riserva 8 Years	1200

Distillati žestina/spirits 0.04

300	Beefeater Gin 0.04	400
240	Ruski Standard Vodka 0.04	400
300	Jameson 0,04	400
440	Jack Daniels 0.04	480
460	Chivas Regal 12 Year 0.04	600
520	Johnnie Walker Black 12 Years 0.04	790
440	Courvoisier V.S. 0.04	600

Liquori likeri/liquors 0.05

	Aperol	390
350	Campari	450
350	Fernet Branca	480
350	Branca Menta	480
300	Gorki List	350
300	Limoncello	390
300	Martini Bianco	390
330	Martini Rosso	390
330	Amaro Montenegro	450
300	Ramazzotti Amaro	390
300	Bailys	490
320	Disaronno Amaretto	450

Birra piva/beers

310	Peroni – Nastro Azzuro alla spina (točeno/draft)	
300	▪ Grande 0.4	500
	▪ Piccola 0.2	250

Bottiglia

	Peroni Gran Riserva 0.5	
	▪ Rossa (tamno/dark)	700
	▪ Doppio Malto (svetlo/lager)	700
	▪ Bianca (pšenično/wheat)	790
	Peroni (svetlo/lager) 0.33	400
	Jelen (svetlo/lager) 0.33	350
	Stella Artois (svetlo/lager) 0.33	560
	Nikšićko (tamno/dark) 0.33	440
	Maisel's Weisse bezalkoholno/alcoholfree 0.5	550

Spritzeria e Cocktail Italiana

italijanski špriceri i kokteli / italian spritzers and cocktails

French Connection

courvasier v.s., disaronno amaretto
courvasier v.s., disaronno amaretto

Mimosa

penušavo vino, sok od ceđene pomorandže
prosecco, freshly squeezed orange juice

Gin & Tonic

gin, tonic
gin, tonic

Negroni

kampari, gin, martini crveni
campari, gin, martini rosso

Negroni Sbagliato

kampari, penušavo vino, martini crveni
campari, prosecco, martini rosso

Select Spritz

select, penušavo vino, kisela voda
select, prosecco, sparkling water

Limoncello Spritz

limoncello, penušavo vino, kisela voda
limoncello, prosecco, sparkling water

Martini Spritz

martini crveni, penušavo vino, kisela voda
martini rosso, prosecco, sparkling water

Campari Spritz

kampari, penušavo vino, kisela voda
campari, prosecco, sparkling water

900 Garibaldi

kampari, sok od pomorandže
campari, orange juice

650 Italiano

kampari, tonik
campari, tonic water

770 Americano

kampari, martini crveni, kisela voda
campari, martini rosso, sparkling water

800 Screwdriver

voška, sok od ceđene pomorandže
vodka, freshly squeezed orange juice

800 Sprizzato

penušavo vino, kisela voda
prosecco, sparkling water

770 Aperol Spritz

aperol, penušavo vino, kisela voda
aperol, prosecco, sparkling water

770 Ramazzotti Spritz

ramazzotti, penušavo vino, kisela voda
ramazzotti, prosecco, sparkling water

770 Bianco Spritz

belo vino, kisela voda
white wine, sparkling water

770

800

850

800

850

600

770

750

600

APERITIVO

radnim danima / during working hours
17 – 19 hrs

sa kupovinom bilo kog koktela dobijate masline i grana padano sir gratis
by purchasing any of the cocktails you get olives and grana padano cheese free of charge

Spumanti

penušava / sparkling

Prosecco Brut Superiore D.O.C.G. – Borgoluce <i>Italia, Veneto – 100% Glera (prosecco Valdobbiadene)</i>	cl.75/12.5	3500/590
Prosecco Gaiante Brut Rose D.O.C. – Borgoluce <i>Italia, Veneto – 100% Glera (prosecco Valdobbiadene)</i>	cl.75/12.5	3200/540
Prosecco Rive di Collalto Superiore D.O.C.G. – Borgoluce <i>Italia, Veneto – 100% Glera (prosecco extra dry Valdobbiadene)</i>	cl.75	3900
Franciacorta Brut D.O.C.G. – Enrico Gatti <i>Italia, Lombardia – Chardonnay (classic "Champagne" method)</i>	cl.75	6600

Müller Thurgau D.O.C.G. – Cavit i Mastri Vernacoli <i>Italia, Trentino – 100% Müller Thurgau</i>	cl.75/12.5	3300/550
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Terasa Sauvignon – Matalj <i>Srbija, Negotinska krajina – Sauvignon Blanc</i>	cl.75/12.5	3200/540
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Malvasia del Salento Alberello I.G.P. – Feudi Salentini <i>Italia, Puglia – 100 % Malvasia</i>	cl.75/12.5	3300/550
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Pinot Grigio Castel Firmian D.O.C. – Mezzacorona <i>Italia, Trentino – Pinot Grigio</i>	cl.75/12.5	3400/570
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Chardonnay – Di Leonardo <i>Italia, Friuli Venezia Giulia – 100% Chardonnay</i>	cl.75/12.5	3400/570
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Sauvignon – Le Monde <i>Italia, Friuli Venezia Giulia – Sauvignon Blanc</i>	cl.75/12.5	3500/590
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Tamjanika – Zmajevac <i>Srbija, Šumadija – 100% Tamjanika (autohtono / autochthonous)</i>	cl.75/12.5	3600/600
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Passione Sentimento "Romeo & Julietta" I.G.T. – Pasqua <i>Italia, Veneto – 100% Garganega</i>	cl.75/12.5	3800/640
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Maddalena Gavi D.O.C.G. – Del Comune di Gavi <i>Italia, Piemonte – 100% Cortese</i>	cl.75	3400
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Morava – Jelić <i>Srbija, Šumadija – 100% Morava (autohtono / autochthonous)</i>	cl.75	3400
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Pinot Grigio Black Label D.O.C. – Pasqua <i>Italia, Trentino Alto Adige – Pinot Grigio</i>	cl.75	3600
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Massovivo Vermentino Amiraglia I.G.T. – Frescobaldi <i>Italia, Toscana – Vermentino</i>	cl.75	3600
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I Frati Lugana D.O.C. – Cà dei Frati <i>Italia, Lombardia – 100% Turbiana</i>	cl.75	4400
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Greco Di Tufo D.O.C.G. – Feudi di San Gregorio <i>Italia, Campania – Greco</i>	cl.75	4500
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Falanghina del Sannio D.O.C. – Feudi di San Gregorio <i>Italia, Campania – Falanghina</i>	cl.75	4100
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Babaroga – Bjelica <i>Srbija, Fruška Gora – 100% Chardonnay (barrique 12 months)</i>	cl.75	7600
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Pink Punk – Chichateau <i>Srbija, Fruška Gora – Cabernet Franc, Merlot, Cabernet Sauvignon</i>	cl.75/12.5	3400/570
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Susumaniello del Salento Rosato – Varvaglion <i>Italia, Puglia – Susumaniello I.G.P.</i>	cl.75/12.5	3400/570
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11 Minutes Trevenezie Rose – Pasqua <i>Italia, Veneto – Corvina, Trebbiano di Lugana, Syrah, Carmenere</i>	cl.75/12.5	4000/670
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Ros'Aura D.O.C. – Feudi di San Gregorio <i>Italia, Campania – Aglianico Irpinia Rosato</i>	cl.75/12.5	3400/570
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Bianchi

bela / white

Rosati

roze / rose

I Vini Rossi
crvena vina / red

Montepulciano d'Abruzzo Riserva D.O.C. – Botter Tor Del Colle <i>Italia, Abruzzo – Montepulciano</i>	cl.75/12.5	3200/540
Marzemino D.O.C. – Cavit i Mastri Vernacoli <i>Italia, Trentino – Marzemino</i>	cl.75/12.5	3300/550
Chianti Campoluce Biologico D.O.C.G. – Sensi <i>Italia, Toscana – Sangiovese</i>	cl.75/12.5	3400/570
Papale Primitivo di Manduria – Varvaglione <i>Italia, Puglia – 100% Primitivo D.O.P.</i>	cl.75/12.5	3700/620
Passione Sentimento Rosso "Rome & Julietta" I.G.T. – Pasqua <i>Italia, Veneto – Merlot, Corvina, Croatina</i>	cl.75/12.5	3800/640
Susumaniello del Salento Rosso – Varvaglione <i>Italia, Puglia – Susumaniello I.G.P.</i>	cl.75/12.5	4000/670
Dobrič Prokupac – Živković <i>Srbija, Župsko Vinogorje – 100% Prokupac (autohtono / autochthonous)</i>	cl.75/12.5	3200/540
Kremen – Matalj <i>Srbija, Negotinska Krajina – Cabernet Sauvignon</i>	cl.75/12.5	3700/620
Cabernet D.O.C. – Sirch <i>Italia, Friuli Venezia Giulia – Cabernet Sauvignon</i>	cl.75	3300
Fantazija – Tonković <i>Srbija, Subotički region – 100% Kadarka (autohtono / autochthonous)</i>	cl.75	3400
Vranac Potrkanjski – Jović <i>Srbija, Timočka Krajina – Vranac</i>	cl.75	3400
Valpolicella Black Label D.O.C. – Pasqua <i>Italia, Veneto – Corvina, Rondinella, Corvinone, Negrara, Veronese</i>	cl.75	3500
Mara Valpolicella Ripasso Superiore D.O.C. – Cesari <i>Italia, Veneto – Corvina, Rondinella, Negrara/Rossignola</i>	cl.75	4000
Rubrato Aglianico D.O.C. – Feudi di San Gregorio <i>Italia, Campania – Aglianico</i>	cl.75	4100
Chianti Ruffina Nipozzano Riserva D.O.C.G. – Frescobaldi <i>Italia, Toscana – Sangiovese</i>	cl.75	4200
Crveni Cuvée No. 1 – Zvonko Bogdan <i>Srbija, Palić – Merlot, Cabernet Franc, Cabernet Sauvignon</i>	cl.75	4400
Etna Rosso D.O.C. – Terre Nere <i>Italia, Sicilia – Nerello Mascalese</i>	cl.75	4700
Marjun D.O.C. – Tramin <i>Italia, Trentino Alto Adige – Pinot Noir</i>	cl.75	5100
Edizione Cinque Autoctoni Collection – Fantini Farnese <i>Italia, Abruzzo – Montepulciano, Sangiovese, Primitivo, Negroamaro, Malvasia Nera</i>	cl.75	7200
Nebbiolo d'Alba D.O.C.G. – Bruno Giacosa <i>Italia, Piemonte – Nebbiolo</i>	cl.75	7900
Amarone della Valpolicella Classico D.O.C.G. – Cesari <i>Italia, Veneto – Corvina, Rondinella, Rossignola, Negrara</i>	cl.75	9500
Brunello di Montalcino D.O.C.G. – Col d'Orcia <i>Italia, Toscana – Sangiovese</i>	cl.75	9600
Barolo D.O.C.G. – Borgogno <i>Italia, Piemonte – 100% Nebbiolo</i>	cl.75	12500

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 Campania Trattoria

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