



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

Antipasti

predjela
starters

Caponata

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

950

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 salad

1800

Burrata al Forno

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

1800

Burrata Tartufata

burata sir sa sosom od tartufa
burrata cheese with truffle sauce

1800

Involtini con Prosciutto Crudo

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

900

Carpaccio di Salmone Aromatico

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

1600

Carpaccio di Vitello

juneći karpaćo, grana padano, rukola, čeri paradajz, kapar
beef carpaccio, grana padano, rocket salad, cherry tomato, caper

2000

Tartare di Manzo

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

2100

Piatto Formaggi

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

1500

Piatto Campania

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

3000



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	850
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 skamorca dimljeni sir breaded scamorza smoked cheese	
Mozzarella Fritta con Alici	1300
pohovana mocarela sa inćunima breaded mozzarella with anchovies	
Calamari Fritti	1500
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	280
domaći hleb homemade bread	
Bastoncini / Focaccia al Forno	450
štapići / 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 / 500
Insalata di Rucola rukola, čeri paradajz, grana padano rocket sallad, cherry tomato, grana padano	900
Insalata Caprese paradajz, mocarela, bosiljak tomato, mozzarella, basil	900
Insalata di Tonno miks salata, tunjevina, crveni luk, kukuruz šećerac, masline, čeri paradajz sallad mix, tuna, red onion, sweet corn, olives, cherry tomato	1500
Insalata Scamorzella grilovani skamorca sir, vrganj, grilovano povrće, miks salata grilled scamorza cheese, porcini mushrooms, grilled vegetables, sallad mix	1500
Insalata di Pollo miks salata, piletina, grana padano, gorgonzola sos, čeri paradajz sallad mix, chicken, grana padano, gorgonzola souce, cherry tomato	1300
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	2100

Zuppe

suppe / soups

Minestrone supa sa povrćem vegetable soup	450
Zuppa di Giorno potaž od sezonskog povrća pottage of seasonal vegetables	500
Zuppa di Pomodori “San Marzano” potaž od “San Marzano” paradajza “San Marzano” tomato pottage	600

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	1000
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	2000

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



LUMACONI
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, pecorino romano sir pasta, eggplant, zucchini, cherry tomato, caper, pecorino romano cheese	1300
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	1600
Spaghetti all'Amatriciana pasta, paradajz sos, pršuta, pecorino sir, peperoncino pasta, tomato sauce, prosciutto crudo, pecorino cheese, peperoncino	1500
Casarecce con Sugo di Carne Macinata pasta, paradajz sos, mleveno juneće meso, mocarela i grana padano sir pasta, tomato sauce, beef minced meet, 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	1500
Spaghetti con Salmone e Pistacchio pasta u bešamel sosu od grane padano i pistača sa lososom pasta in beshamel, grana padano and pistacchio 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	1200
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 creme	1400

Pasta di Gragnano al forno

zapečena pasta / oven-baked pasta

Gnocchi alla Sorrentina njoke sa paradajz sosom, mocarelom, grana padano sirom i bosiljkom gnocchi in tomato sauce, with mozzarella, grana padano cheese and basil	1300
Paccheri con Friarielli al Forno pasta sa bešamel sosom, pančetom, friarijeliem (napolitanskim brokolijem) i grana padano sirom pasta with beshamel sauce, panchetta, friarielli (napolitan broccoli) and grana padano cheese	1500
Paccheri Lisci Pollo pasta u gorgonzola sosu sa piletinom, pečurkama i neutralnom pavlakom pasta in gorgonzola sauce with chicken, mushrooms and cooking cream	1300
Mezzi Paccheri Prosciutto Cotto pasta sa šunkom, pečurkama, mocarelom, rikotom i grana padano sirom pasta with ham, mushrooms, mozzarella, ricotta and grana padano cheese	1400
Paccheri Lisci con Ragù pasta u paradajz sosu od mlevenog junećeg mesa, mocarele i grana padano sira pasta in tomato sauce with minced beef meet, mozzarella and grana padano cheese	1400
Mezzi Paccheri Prosciutto Crudo pasta sa pršutom, čeri paradajzom, neutralnom pavlakom i dimljenim sirom pasta with prosciutto crudo, cherry tomato, cooking cream and smoked cheese	1600
Lumaconi n'Duja 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	1600
Lasagne al Forno pasta, paradajz i bešamel sos, mleveno juneće meso, mocarela i grana padano sir pasta, tomato and bechamel sauce, minced beef meet, mozzarella and grana padano cheese	1600

Uz doplatu:

Pasta Senza Glutine

bezglutenska pasta
gluten-free pasta

Pasta Integrale

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	1500
Petto di Tacchino alla Verdure ćureći 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	3500
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	3500
Bistecca "Cacciatore" biftek sa dinstanim povrćem i rižotom "Arborio" beef stake, vegetables, risotto "Arborio"	3500
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	3700
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	4500
Calamari all'Amalfitana grilovane lignje u paradajz sosu sa mediteranskim povrćem grilled squids in tomato sauce with mediterranean vegetables	2200
Amalfitana Mix lignje i škampi u paradajz sosu sa gorgonzola kremom squids and prawns in tomato sauce with gorgonzola cream	1900
Salmone al Forno file lososa sa povrćem zapečen u peći salmon file with vegetables baked in oven	2100

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PIZZAIUOLI



NAPOLETANI

rilascia

*Attestato di Appartenenza
al Pizzaiuolo*

TRATTORIA CAMPANIA



ASSOCIAZIONE
PIZZAIUOLI
NAPOLETANI
C.so S. Giovanni a Teduccio, 55 (N)
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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	1400
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.	1500
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	1400
Melanzana pelat, mocarela, plavi patlidžan, grana padano, bosiljak tomato sauce, mozzarella, eggplant, grana padano, basil	1400
Vesuvio pelat, mocarela, šunka tomato sauce, mozzarella, ham	1200
Capricciosa pelat, mocarela, šunka, šampinjoni, artičoke, masline, origano tomato sauce, mozzarella, ham, mushrooms, artichoke, olives, oregano	1400
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	1600
Prosciutto pelat, mocarela, pršuta, rukola, čeri paradajz tomato sauce, mozzarella, prosciutto crudo, rocket salad, cherry tomato	1700
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	1600
Mortadella mocarela, mortadela, krema od pistača mozzarella, mortadella, pistachio cream	1600

Pizza Napoletana Gourmet

Napuljska pica od brašna "Mollini Pizzuti" i "San Marzano" paradajza
Neapolitan 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	2000
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	1700
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	1600
Zucchini Gorgonzola krema od tikvica, gorgonzola, pikantna svinjska salama, mocarela, skamorza dimljeni sir zucchini cream, gorgonzola, spicy pork salami, mozzarella, scamorza smoked cheese	1500
Tronchetto pelat, mocarela, rikota, šunka, pršuta, rukola, čeri (zatvorena) tomato sauce, mozzarella, ricotta, ham, prosciutto crudo, rocket sallad, cherry tomato (closed)	1600
Porcini Pancetta mocarela, pančeta, vrganj, orah, dimljeni sir, pesto đenoveze mozzarella, pancetta, porcini, walnuts, smoked cheese, pesto genovese	1600
Tartufo Porcini krema od tartufa, vrganji, mocarela bufala, truffle cream, porcini, mozzarella di buffala,	1900
Tartufo Bresaola krema od tartufa, mocarela, goveđa pršuta, čeri, rukola, grana padano, aceto balzamiko krema truffle cream, mozzarella, beef prosciutto, cherry tomato, rocket sallad, grana padano, aceto balsamico cream	2000

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 topping	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	3300
Pizza Nutella mala / velika small / large	600 / 900

Bevande

karta pića / drink card

Bevande Calde topli napici / hot drinks

Espresso	240
▪ Doppio (dupli / double)	480
Macchiato	260
▪ Doppio (dupli / double)	520
Americano	260
Cappucino	320
Caffe Latte (sa mlekom / with milk)	400
Espresso Freddo Doppio (hladni / cold)	500
Nescafe	390
Te (čaj / tea)	360
Crema Sorbetto al caffè (frozen coffee)	350

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
Sanbittèr 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	350
Next (jabuka/apple) 0.2	350
Next (breskva/peach) 0.2	350
Next (šumsko voće/forest fruits) 0.2	350
Fuze Tea (breskva/peach) 0.25	300

Spremuta fresca sveže ceđeno/freshly squeezed

Limone (limun/lemon) 0.2	350
Arancia (pomorandža/orange) 0.2	450
Miscela Limone & Arancia 0.2	500

Rakije serbian fruit brandy 0.04

Ognjena Tomašević (šljiva / plum)	400
Ognjena Tomašević (divlja kruška / wild pear)	440
Ognjena Tomašević (kajsija / apricot)	400
Ognjena Tomašević (dunja / quince)	400
Stara Sokolova 5 Years (šljiva / plum)	500
Stara Sokolova 12 Years (šljiva / plum)	1100

Grappa italijanska loza / italian grape brandy 0.04

Nonnino Prosecco	650
Nonnino Chardonnay	650
Nonnino Antica Couve 5 Years	900
Nonnino Riserva 8 Years	1200

Distillati žestina / spirits 0.04

Beefeater Gin 0.04	400
Ruski Standard Vodka 0.04	600
Jameson 0,04	450
Jack Daniels 0.04	500
Chivas Regal 12 Year 0.04	600
Johnnie Walker Black 12 Years 0.04	790
Courvoisier V.S. 0.04	600

Liquori liker / liquors 0.05

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

Birra piva / beers

Alla spina (točeno / draft)	
▪ Peroni Nastro Azzuro Grande 0.4	540
▪ Peroni Nastro Azzuro Piccola 0.2	270

Bottiglie flaše / bottles

Peroni Gran Riserva 0.33	
▪ Rossa (tamno / dark)	600
▪ Doppio Malto (svetlo / lager)	600
▪ Bianca (pšenično / wheat)	650
Peroni (svetlo / lager) 0.33	450
Jelen (svetlo / lager) 0.33	400
Stella Artois (svetlo / lager) 0.33	600
Nikšićko (tamno / dark) 0.33	500
Maisel's Weisse bezalkoholno/alcoholfree 0.5	600

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, džin, martini crveni
campari, gin, martini rosso

Negroni Sbagliato

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

Select Spritz

select, penušavo vino, soda
select, prosecco, soda water

Limoncello Spritz

limoncello, penušavo vino, soda
limoncello, prosecco, soda water

Martini Spritz

martini crveni, penušavo vino, soda
martini rosso, prosecco, soda water

Campari Spritz

kampari, penušavo vino, soda
campari, prosecco, soda water

1100 Garibaldi

kampari, sok od pomorandže
campari, orange juice

700 Italiano

kampari, tonik
campari, tonic water

800 Americano

kampari, martini crveni, soda
campari, martini rosso, soda water

800 Screwdriver

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

800 Sprizzato

penušavo vino, soda
prosecco, soda water

800 Aperol Spritz

aperol, penušavo vino, soda
aperol, prosecco, soda water

800 Ramazzotti Spritz

ramazzotti, penušavo vino, soda
ramazzotti, prosecco, soda water

800 Bianco Spritz

belo vino, soda
white wine, soda water

800 Maradona Spritz

blue curaçao, penušavo vino, soda
blue curaçao, prosecco, soda water

850

900

800

850

650

800

800

700

800

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 & Rosati

penušava / sparkling & roze / rose

Prosecco Brut Superiore D.O.C.G. – Borgoluce <i>Italia, Veneto – 100% Glera (prosecco Valdobbiadene)</i>	cl.75/12.5	3600/660
Prosecco Rive di Collalto Superiore D.O.C.G. – Borgoluce <i>Italia, Veneto – 100% Glera (prosecco extra dry Valdobbiadene)</i>	cl.75	4000
Franciacorta Brut D.O.C.G. – Enrico Gatti <i>Italia, Lombardia – 100% Chardonnay (classic “Champagne” method)</i>	cl.75	6100
Pink Punk – Chichateau <i>Srbija, Fruška Gora – Cabernet Franc, Merlot, Cabernet Sauvignon</i>	cl.75/12.5	3500/640
Ros'Aura D.O.C. – Feudi di San Gregorio <i>Italia, Campania – Aglianico Irpinia Rosato</i>	cl.75/12.5	3600/660
Susumaniello del Salento Rosato – Varvaglione <i>Italia, Puglia – Susumaniello I.G.P.</i>	cl.75/12.5	3500/640
11 Minutes Trevenezie Rose – Pasqua <i>Italia, Veneto – Corvina, Trebbiano di Lugana, Syrah, Carmenere</i>	cl.75/12.5	4000/730

Malvasia del Salento Alberello I.G.P. – Feudi Salentini <i>Italia, Puglia – 100 % Malvasia</i>	cl.75/12.5	3400/620
Müller Thurgau D.O.C.G – Cavit i Matri Vernacoli <i>Italia, Trentino – 100% Müller Thurgau</i>	cl.75/12.5	3400/620
Terasa Sauvignon – Matalj <i>Srbija, Negotinska krajina – Sauvignon Blanc</i>	cl.75/12.5	3500/640
Pinot Grigio Castel Firmian D.O.C. – Mezzacorona <i>Italia, Trentino – Pinot Grigio</i>	cl.75/12.5	3400/620
Chardonnay – Di Leonardo <i>Italia, Friuli Venezia Giulia – 100% Chardonnay</i>	cl.75/12.5	3400/620

Sauvignon – Le Monde <i>Italia, Friuli Venezia Giulia – Sauvignon Blanc</i>	cl.75/12.5	3600/660
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Tamjanika – Zmajevac <i>Srbija, Šumadija – 100% Tamjanika (autohtono / autochthonous)</i>	cl.75/12.5	3600/660
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Bianchi

bela / white

Passione Sentimento “Romeo & Julietta“ I.G.T. – Pasqua <i>Italia, Veneto – 100% Garganega</i>	cl.75/12.5	3800/690
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Verdicchio Classico Superiore D.O.C. – Umani Ronchi <i>Italia, Marche – 100% Verdicchio</i>	cl.75	3400
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Maddalena Gavi D.O.C.G. – Del Comune di Gavi <i>Italia, Piemonte – 100% Cortese</i>	cl.75	3500
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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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Pecorino Vellodoro Terre d’Abruzzo I.G.T. – Umani Ronchi <i>Italia, Abruzzo – 100% Pecorino</i>	cl.75	3700
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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	7200
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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	3400/620
Marzemino Trentino D.O.C. – i Mastri Vernacoli Cavit <i>Italia, Trentino – Marzemino</i>	cl.75/12.5	3400/620
Dobrič Prokupac – Živković <i>Srbija, Župsko Vinogorje – 100% Prokupac (autohtono / autochthonous)</i>	cl.75/12.5	3400/620
Chianti Campoluce Biologico D.O.C.G. – Sensi <i>Italia, Toscana – Sangiovese</i>	cl.75/12.5	3500/640
Passione Sentimento Rosso "Rome & Julietta" I.G.T. – Pasqua <i>Italia, Veneto – Merlot, Corvina, Croatina</i>	cl.75/12.5	3800/690
Kremen – Matalj <i>Srbija, Negotinska Krajina – Cabernet Sauvignon</i>	cl.75/12.5	3700/670
Susumaniello del Salento Rosso – Varvaglione <i>Italia, Puglia – Susumaniello I.G.P.</i>	cl.75/12.5	4000/730
Papale Primitivo di Manduria – Varvaglione <i>Italia, Puglia – 100% Primitivo D.O.P.</i>	cl.75/12.5	3700/670
Cabernet Sauvignon Trentino D.O.C. – i Mastri Vernacoli Cavit <i>Italia, Trentino – Cabernet Sauvignon</i>	cl.75	3400
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	4200
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	4500
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	5200
Nero d'Avola Lagnusa D.O.C. – Feudo Montoni <i>Italia, Sicilia – Nero d'Avola (autohtono / autochthonous)</i>	cl.75	4600
Nebbiolo d'Alba D.O.C.G. – Bruno Giacosa <i>Italia, Piemonte – Nebbiolo</i>	cl.75	7000
Amarone della Valpolicella Classico D.O.C.G. – Cesari <i>Italia, Veneto – Corvina, Rondinella, Rossignola, Negrara</i>	cl.75	8500
Brunello di Montalcino D.O.C.G. – Col d'Orcia <i>Italia, Toscana – Sangiovese</i>	cl.75	8600
Barolo D.O.C.G. – Borgogno <i>Italia, Piemonte – 100% Nebbiolo</i>	cl.75	11000

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 Campania Trattoria

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