



Famiglia d'Atri
dal 1820. sette generazioni in gastronomia

*We are a place for family and friends—but we
always welcome new guests.*

*Spend a wonderful time in our restaurant
and let yourself be pampered.*



Antipasti

LE OSTRICHE

Gillardeau's No. 1 is the queen of oysters, the most valuable and exclusive of its kind. Their taste is juicy and full. Fragrant lemon from Sorrento and a sweet vinaigrette with red onions from Tropea round off the unique taste.

(O/R)

12.50 € per piece

LA BURRATA DI ANDRIA

(for two)

Handmade Burrata from Andria, the birthplace of the original Burrata in Apulia. Served with sweet honey tomatoes from Sicily, a pesto caviare, basil leaves freshly picked at the table and extra virgin olive oil Tenuta Sassicaia from Tuscany. This Burrata is unique in its type and taste.

(G)

39.90 €

IL CARPACCIO DI MANZO

Freshly pounded carpaccio from organic beef tenderloin with baby rocket, fresh pomegranate and Parmigiano Reggiano (from red cows) – the most exclusive Parmesan in the world.

(A/C/G)

21.90 €

LA FRITTURA DI CALAMARI

Crispy fried squid rings, Mediterranean prawns and vegetables in extra virgin olive oil Tenuta Sassicaia from Tuscany with fresh lemon from Amalfi.

(A/B/C/D/R)

19.90 €



Primi piatti

LE ORECCHIETTE

(for two)

Orecchiette with pepper and broad beans,
served in a Pecorino loaf of the “Romano” variety.

(A/G/L/O)

19.90 € per person

LA LINGUINA GREZZA AGLI SCAMPI

Linguine from Apulian durum wheat with
langoustine and honey tomatoes.

(A/B/L/O)

24.90 €

IL PACCHERO RIPIENO ALLA SALSICCIA

Stuffed pasta with ragout of the Apulian farmer’s sausage, gratinated with
Parmigiano Reggiano (from red cows) – the most exclusive Parmesan in the world.

(A/C/G/L)

18.90 €



I Secondi di Carne

FILETTO DI MANZO CHIANINA CHATEAUBRIAND

(for two)

Chianina-Chateaubriand fillet (Tuscany), buttery and tender, served in our burning salt crust.

Due to the extremely high quality-level of the Chianina fillet, this meat is a real treat.

Served with rosemary potatoes and our own meat demi-glace.

(A/O)

Weight 450 g

74.90 € per person

Waiting time at least 50 minutes.

US PRIME RIB-EYE STEAK, DRYAGED

Tender, juicy meat from the Black Angus beef, grilled on a lava stone,

served with rosemary potatoes and our own meat demi-glace.

(L/M)

300 g/39.90 €

LA BISTECCA DI BUFALA NAPOLETANA

An extraordinary steak from the Neapolitan buffalo cow. The light note of buffalo milk unfolds with every bite. An experience for all meat lovers, served with our homemade pomegranate

vinaigrette, pomegranate seeds and rosemary potatoes.

(G)

200 g/38.00 €



I Secondi di Pesce

IL BRANZINO IN CROSTA DI SALE

(for two)

Wildcaught Branzino as a whole, served in a burning salt crust.

This recipe is the oldest of the d'Atri family.

Our Branzino is served with seasonal organic vegetables.

(A/D/G)

80.00 €/kg

(The Branzino weighs 1–1.5 kg depending on the daily catch.)

FANTASIA DI GAMBERONI GRIGLIATI

Variation of four different wild-caught prawns with lemon from Sorrento.

(B/D/L/O/R)

55.00 €

FILETTO DI PESCE SELVATICO SELEZIONATO

Fillet of wild-caught daily fish on buttered spinach.

(D/G/O/L)

200g/39.90 €



Contorni

L'INSALATA MISTA PICCOLA

Iceberg lettuce, chicory and wild rocket salad with seasonal tomatoes.

4.90 €

L'INSALATA MISTA GRANDE

Iceberg lettuce, chicory, wild rocket, Asia mix, pomegranate seeds, pear, walnuts from Sorrento, sugar-sweet honey tomatoes, Hawaiian salt, extra virgin olive oil from Italy.

(E)

12.90 €

RUCOLA E POMODORINI PICCOLA

Rocket with seasonal tomatoes and red onions.

4.90 €

RUCOLA E POMODORINI GRANDE

Rocket with honey tomatoes and red onions from Tropea IGP.

(G)

12.90 €

PATATE AL ROSMARINO

Potato slices seasoned with pepper, salt and rosemary.

(O/P)

4,90 €

VERDURINE SALTATE

Mix of seasonal organic vegetables, sautéed in a pan.

4.90 €



Dessert

TRIS DI GELATO

Three kinds of homemade ice cream made from dark chocolate, pistachio, and vanilla from Tahiti, served with exquisite French “Elle&Vire” whipped cream and seasonal fruit.

(C/G/H)

14.90 €

IL TIRAMISÙ ESPRESSO

(for two)

Our Tiramisu is prepared at the table with hot espresso, homemade sponge fingers and mascarpone with Amaretto di Saronno – a special recipe from the d’Atri family.

(C/G)

14.90 € per person

LA MILLEFOGLIE CLASSICA

Puff pastry with a cream of vanilla from Tahiti and berries.

(A/C/G)

14.90 €

LO SGROPPINO VENEZIANO

Creamy lemon sorbet with Franciacorta and vodka, decorated with Amalfi lemon chips and mint.

(O)

11.90 €



14 Allergens

“Allergens are included in our menu if they—or products containing them—are ingredients used in our dishes.”

“The labelling of the 14 major allergens is carried out in an accordance with legal regulations. However, other allergenic substances or substances triggering intolerances may be included in our dishes whose depiction is not required by Austrian law.”

“Despite careful preparation of our dishes, there can be traces of other substances in addition to the labelled ingredients due to the production process in the kitchen.”

A	Gluten-containing cereals
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soybeans
G	Milk or lactose
H	Nuts
L	Celery
M	Mustard
N	Sesame seeds
O	Sulphur dioxide and sulphites
P	Lupins
R	Molluscs