

TUTANKHAMON RESTAURANT



You can prepare your kid's meal quickly and safely here! WARNING! If you use your pre-prepared foods, please make sure they are packaged properly and well preserved. Always check the expiry dates. If you need anything, do not hesitate to contact the catering staff on duty.

APPETIZERS

Large charcuterie plate (to share): € 44.50
Mortadella PGI, Pancetta coppata (pork belly with coppa), Leg of pork with black truffle, Speck, Soppresa Veneta (brawn) and cheese: Piave DOP, Montasio, Bra, Gorgonzola, and Toma with jams/jellies and mustards

Geb's platter € 17.50
Vegetarian pie, dried cherry tomatoes cooked at low temperature and Apulian Burratina (cream-filled mozzarella cheese) and royal cep gravy

Giza Platter € 18.00
Corrado Benedetti's signature selection of grilled Apulian caciotta cheese with flatbread and home-grown mixed vegetables

Chéope Platter € 18.50
Two-dish °Fish salad with vegetables, Guttiau bread and traditional Veneto-style creamed salt cod.

MAXI-SALADS

Nile € 17.50
Green salad, lettuce, carrots, tomatoes, cucumber, tuna, mozzarella cheese, prawn tempura (in batter), American sauce and ponzu sauce

Sphinx € 15.00
Green salad with lettuce, grilled chicken breast, olives, shavings of Grana Padano DOP cheese, carrots and cherry tomatoes, Greek yoghurt dressing with chives

FIRST COURSES

Our own square spaghetti (thicker spaghetti) cooked in the jus of °crustaceans, °pink shrimps and morsels of °monkfish € 21.50

°Spaetzle (Tyrolean spinach noodles) with confit cherry tomatoes, crispy aubergine, fine black truffle and spicy caciocavallo cheese flakes € 20.50

Organic wheat 'fregola' (pasta shapes) with mussels, clams, °shrimps, °squid, °cuttlefish, °scampi € 20.50

Fresh reginette (ribbon-shape) egg pasta cooked 'boscaiola'-style, with pork belly, button mushrooms and °porcini reale mushrooms in veal jus € 19.50

Torchietti (twisted macaroni-shape), our own fresh bronze-drawn curled pasta, served with basil pesto, dried cherry tomatoes, Sardinian mussels, potato and mullet roe € 19.50

SECOND COURSES

An artisan maxi-burger of Italian heifer beef, with fresh tomato, bacon, Apulian stracciatella, selected salad leaves, served with °chips and sauces € 18.50

Venetian veal liver with caramelized onions and toasted Altamura croutons € 17.50

°Peach gilthead seabream, filleted and stuffed with cherry tomatoes, mashed potato, taggiasca olives and wild oregano served with a spring mix of salad greens € 23.00

Maat's fish fry-up of °pink shrimps, °tiger prawns, °monkfish, °squid, °cuttlefish, °baby octopus and red mullet, °crispy green beans € 25.00

°The Isis fish grill: °crayfish, ½ lobster °cuttlefish, °salmon, °swordfish, °tuna, °sea bass (not included in the half-board package) € 29.50

A grilled rib of Italian heifer beef, about 500g, with French fries (not included in the half-board package) € 32.50

THE PIZZAS

A special dough of stone-milled hard and soft organic flours, mixed with natural yeasts 72 hours rising time

Ideal for those who want to enjoy the quality of a classic pizza from Naples On request, our pizzas can also be made in classic Roman style with a thin, light and crispy dough

Margherita fior di latte € 9.50
Rustic tomatoes, Apulian fior di latte mozzarella cheese, extra-virgin olive oil and basil.

Prosciutto e funghi € 11.50
Rustic tomatoes, Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, cooked ham and fresh mushrooms

Salame dolce € 11.00
Rustic tomatoes, Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, cooked ham and fresh mushrooms

Wurstel e patate € 11.50
Rustic tomatoes, Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, frankfurter and chips

Capricciosa € 14.00
Rustic tomato, Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, black olives, artichokes, cooked ham, button mushrooms

Gourmet € 25.50 (not included in the half-board package)
Apulian fior di latte mozzarella cheese, salted beef tartare, caper berries, Taggiasche olives, egg yolk blended with Dijon mustard, raspberry vinegar and black truffle shavings

Anubi € 30.00 (not included in the half-board package)
Focaccia with new oil, smoked tuna, braided buffalo mozzarella cheese from Campania after cooking, with marinated cherry tomatoes, basil chlorophyll, Siberian sturgeon caviar

Anubi variation € 25.50
Rustic tomato, Apulian fior di latte mozzarella cheese, porcini mushrooms, shrimp flambéed in brandy, delicate lemon sauce (not included in the half board package)

Ortolana € 13.50
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, radicchio, bell peppers

Bufala € 14.50
Marinated Cirio cherry tomatoes, artisan buffalo mozzarella cheese from Campania (shredded and uncooked), extra virgin olive oil, basil.

Gustosa € 14.50
Rustic tomatoes, Apulian stracciatella cheese, extra-virgin olive oil, Pantelleria capers, anchovy fillets

Porcini Patate Speck € 14.50
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, °porcini mushrooms, roast potatoes, selection of Speck from Corrado Benedetti

Nefertiti € 14.50
Apulian fior di latte mozzarella cheese, °friarielli (broccoli), marinated cherry tomatoes and roast potatoes, with addition of herb-flavoured lard, pecorino cheese.

Quattro formaggi € 14.00
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, fontina cheese, Grana Padano DOP, Asiago and sweet gorgonzola

Salsiccia, patate e pecorino € 14.00
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, fresh sausage, roast potatoes and pecorino shavings

Arabian € 15.50
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, fresh button mushrooms, bacon and Grana Padano DOP cheese Closed calzone with tuna, capers and onion

Jungle € 13.50
Fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, aubergine, with rustic tomatoes and Grana Padano DOP added during cooking

Arctic € 16.50
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, °squid, °tiger prawns, monkfish, °scampi, °cuttlefish, mussels and clams

Wild West € 14.50
Rustic tomatoes, fresh Apulian fior di latte mozzarella cheese, extra-virgin olive oil, basil, chilli, spicy salami, bell peppers and olives

Tutankhamon € 15.50
Artisan Campania braided buffalo mozzarella cheese, (shredded and uncooked), extra virgin olive oil, basil, Parma ham, Grana Padano DOP flakes, and rocket

Mummy € 15.50
Flatbread with fresh olive oil, leg of pork cooked with truffles, artisan Apulian stracciatella made from cow's milk, toasted Bronte pistachio nuts

Imhotep € 15.50
Flatbread with Genoa pesto, marinated tomatoes, Apulian Stracciatella cow's milk cheese, smoked salmon and toasted almonds

Maxi-pizza to share, in the centre of the table € 55.00
Four toppings to choose from:
Margherita • Ham and mushroom • Sweet salami • Frankfurter and chips • Capricciosa • Sausage, potatoes and pecorino cheese • Four cheeses • Spicy salami • Bufala • Speck, rocket and Grana Padano DOP cheese • Broccoli, lard and pecorino cheese • Stracciatella cheese, capers and anchovies • Tuna and onion • Ortolana

SIDE DISHS

*Chips € 7.50
Roasted potatoes € 8.00
Vegetable-flavoured Caponatina (aubergine and caper-based dish) € 9.50

THE DESSERTS

Lemon sorbet € 6.00
Strawberry sorbet € 6.00
Coffee cream € 6.00

Soft yoghurt ice cream with berries and pistachios € 8.50

Flan with a warm molten chocolate centre with our own home made vanilla ice cream € 9.50

Crunchy almond Sablé, raspberry delight and passion fruit caramel sauce € 9.50

Our own classic tiramisù with Savoy biscuits € 9.50

Rum baba filled with custard cream and black cherries € 8.50

Selection of local and national cheeses (not included in the half board package) € 18.50

Cover charge per person € 2.50
Additional charge per ingredient € 2.50

For dishes ordered and modified at the request of customers (with the exception of those ingredients selected simply to suit their taste), the price remains that stated on the menu.

Allergies and Intolerances:

Dear Guest, As provided for in Regulation (EU) No 1169/2011, here is the list of the 14 substances identified as the major sources of serious food allergies or intolerances according to the EFSA opinion (European Food Safety Authority). You can check for allergens in each dish on our menu by consulting the symbols below in the corresponding infographic chart. Please also note that every precaution is taken to prevent any risk of cross-contamination. However, foods containing allergens, including nuts and gluten, are also used as ingredients in our kitchens. Please ask a member of staff for guidance on ingredients before ordering. Our staff can only offer advice on the 14 common allergens listed. In the case of coeliac disease, express meals cannot be prepared: in accordance with ISO 22000 certification and for food safety reasons, only sealed and freshly reheated meals from certified external suppliers can be served.



° We inform our customers that if fresh produce is unavailable, then frozen or blast-chilled alternatives may be used. Frozen or blast chilled ingredient.

APPETIZERS

°Osiride's Quinoa € 15.50
Quinoa with seasonal vegetables, Taggiasca olives, goji berries and slow-roasted cherry tomatoes.

Vegan Millefeuille € 15.50
Vegan shelled chunks, toasted almonds and Guttiau bread with vegan cheddar-flavoured string, with rustic tomato soup

MAXI-SALADS

Scrib € 10.50
Green lettuce, lollo, carrot, tomatoes, corn and cucumber

Papyrus € 14.00
°Rice and cold noble legumes presented to our vegan guests with seasonal vegetables, toasted sunflower seeds and pine nuts, mango and dehydrated papaya;

FIRST COURSES

Organic 'Chefren' pennette pasta with tomato sauce € 12.00

Vegan rice, courgette, potato and cheddar-flavoured flan au gratin, cooked with vegetable broth € 17.50

Vegan durum wheat fusilli, pigmented with basil chlorophyll, dried cherry tomatoes, potatoes and toasted almonds € 18.50

°Seasonal vegetable and legume soup € 16.00

SECOND COURSES

Vegan barbecue-flavoured pulled plant burger and cheddar-flavoured string cheese with chips € 18.50

The vegan maxi burger, with fresh tomatoes, vegan cheddar-flavoured string cheese, and lettuce, accompanied by *chips and sauces € 18.50

Vegan breaded cutlet with mixed savory vegetables seasoned with Mediterranean herbs € 18.50

THE PIZZAS

A special dough of stone-milled hard and soft organic flours, mixed with natural yeasts

72 hours rising time

Ideal for those who want to enjoy the quality of a classic pizza from Naples. On request, our pizzas can also be made in classic Roman style with a thin, light and crispy dough

Big Green € 13.50
Vegan cheese, rustic tomato, courgettes, aubergines, bell peppers, radicchio, button mushrooms and basil

Margherita € 9.50
Vegan cheese, rustic tomato, extra virgin olive oil and basil

Ortolana € 13.50

Pizza Plant Barbeque € 15.50
Vegan cheese, rustic tomato, extra virgin olive oil, basil and vegan barbecue bites.

Jungle Vegan € 13.50
Vegan cheese, extra virgin olive oil, basil, aubergines, with added rustic tomato.

SIDE DISHES

*Chips € 7.50
Roasted potatoes € 8.00

THE DESSERTS

Seasonal fruit salad € 8.50

Vegan panna cotta (curdled cream) with berry or caramel sauce € 7.50

Additional charge per ingredient € 2.50

APPETIZERS

Cooked ham with cow's mozzarella knots € 15.00

Parma ham with buffalo mozzarella cheese from Campania € 16.50

Organic egg flan with spinach and Grana Padano DOP Riserva, with crispy baked chicken nuggets € 15.50

STARTERS

Star-shape pasta for our youngest guests, with organic vegetable puree € 9.00

Organic 'Chefren' pennette pasta with tomato sauce € 12.00

Fusilli with beef and veal ragout sauce € 14.00

°Bolognese lasagne € 15.50

°Ravioli filled with Ricotta cheese and spinach, creamed with melted butter and sage € 15.50

°Seasonal vegetable and legume soup € 16.00

MAIN COURSES

Frankfurter with *chips € 15.00

*Oven-baked breaded chicken cutlet (not fried!) with chips € 16.50

*Traditional beef meatballs with tomato and chips € 15.00

*Mini burger of Italian heifer beef, with chips € 15.00

MAXI-SALADS

Scribe € 10.50
Green salad, lettuce, carrots, tomatoes, corn and cucumber

Sphinx € 15.00
Green salad, lettuce, grilled chicken breast, olives, shavings of Grana Padano DOP cheese, carrots and cherry tomatoes, Greek yoghurt dressing with chives

Papyrus € 14.00
°Rice and cold noble legumes for our vegan guests, served with seasonal vegetables, toasted sunflower seeds and pine nuts, dried mango and papaya

PIZZAS

Margherita fior di latte € 9.50
Rustic tomatoes, Apulian artisan Fior di Latte mozzarella cheese, extra-virgin olive oil and basil

Ham and mushrooms € 11.50
Rustic tomatoes, Apulian artisan Fior di Latte mozzarella cheese, extra-virgin olive oil, basil, cooked ham and fresh mushrooms

Sweet salami € 11.00
Rustic tomatoes, Apulian artisan Fior di Latte mozzarella cheese, extra-virgin olive oil, basil, sweet salami

Frankfurters and chips € 11.50
Rustic tomatoes, Fior di Latte mozzarella cheese made by Apulian artisan cheese factory, extra-virgin olive oil, basil, frankfurters and chips

Ortolana € 13.50
Rustic tomatoes, fresh Apulian Fior di Latte mozzarella cheese, extra-virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, radicchio, bell peppers

Jungle € 13.50
Fresh Apulian Fior di Latte mozzarella cheese, extra-virgin olive oil, basil, aubergine, rustic tomatoes and Grana Padano DOP added during cooking

Big Green € 13.50
Rustic tomatoes, courgettes, aubergine, bell peppers, radicchio, button mushrooms, tofu flakes and basil

SIDE DISHES

*Chips € 7.50

Roasted potatoes € 8.00

Vegetable-flavoured Caponatina € 9.50
(aubergine and caper-based dish)

DESSERT

Lemon sorbet € 6.00

Strawberry sorbet € 6.00

Panna cotta (curdled cream) with a chocolate or red berry or caramel sauce € 7.50

Creamy vanilla, choc chip and chocolate ice cream € 7.50

Soft yoghurt ice cream with berries and pistachio granules € 8.50

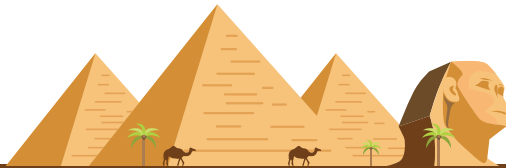
Cover charge per person € 2.50

Additional charge per ingredient € 2.50

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MINERAL WATER AND NON-ALCOHOLIC DRINKS

Natural or sparkling mineral water in 0.75lt bottle	€ 4.00
Draught drinks 0.30 lt <i>(Coca-cola, Coca zero, Fanta, Peach Tea and Lemon Tea, Sprite)</i>	€ 4.00

APERITIFS

The classics: <i>Crodino, Sanbittèr, Gingerino</i>	€ 5.50
Campari spritz	€ 7.00
Aperol spritz	€ 7.00
Hugo Spritz: <i>(lime, mint and elderflower syrup)</i>	€ 7.00
Gin Tonic	€ 10.00
Gin Lemon	€ 10.00

DRAUGHT BEER

Heineken draught beer 50cl	€ 6.00
Raw and unfiltered Ichnusa beer 40cl	€ 7.50
Moretti red draught beer 40cl	€ 7.50

COFFEE AND HOT DRINKS

Espresso Coffee	€ 2.00
Liquor-laced coffee	€ 3.00
Americano coffee (diluted espresso)	€ 2.50
Marocchino coffee <i>(espresso, cocoa powder, milk froth)</i> ☑	€ 2.50
Decaf coffee	€ 2.00
Barley coffee ☑	€ 2.00
Ginseng coffee	€ 3.00
Cappuccino ☑	€ 3.00
Barley cappuccino ☑ ☑	€ 3.00
Decaf cappuccino ☑	€ 3.00
Cappuccino made with soy milk 🌱☑	€ 3.00
Glass of milk ☑	€ 3.00
Latte macchiato <i>(hot milk with espresso coffee)</i> ☑	€ 3.50
Bottle of fresh milk 1 lt ☑	€ 5.00
Tea, infusions and chamomile tea	€ 4.50

BITTERS - 4CL

Our selection of bitters and liqueurs <i>Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet Branca, Brancamenta, Limoncino, Anima Nera and Mirto.</i>	€ 7.00
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Baileys, Grand Marnier	€ 7.50
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GRAPPA (4CL)

Sarpa Poli	€ 7.50
Grappe 18 Lune	€ 8.50
Grappe 18 Lune Riserva Porto	€ 10.50
Herbal Grappa: <i>Selvana, Mugo, Gentian, Juniper, Liquorice, Asperula</i>	€ 7.50
Grappa Amarone Giare	€ 11.50

WHISKY, BRANDY, RUM (4CL)

Vecchia Romagna	€ 7.50
Jack Daniel's	€ 8.50
Laphroaig 10 years old	€ 12.00
Macallan 15 years old	€ 20.00
Lagavulin 16 years old	€ 14.00
Ron Legendario Elixir de Cuba 7 years old	€ 9.00
Ron Legendario Añejo 9 years old	€ 12.00
Ron Zacapa 23 years old	€ 12.00

Sparkling wines ☑

Bellebolle Brut Cantine Monteci	Veneto	€ 6.00	€ 24.00
Bellebolle Brut Rosé Cantine Monteci	Veneto	€ 6.00	€ 24.00
Prosecco Trimati	Veneto	€ 6.50	€ 29.00
Prosecco D.O.C.G.Valdobbiadene	Veneto	€ 7.00	€ 39.00
Cuvée Prestige Ca' del Bosco	Franciacorta	€ 9.50	€ 65.00
Pierre Gobillard Champagne	Francia	€ 13.00	€ 78.00

Still White Wines ☑

Custoza Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Le Quaiare Lugana D.O.C. Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage Bertani	Veneto	€ 5.00	€ 23.00
Solosole Vermentino Bolgheri D.O.C.	Bolgheri Toscana	€ 7.00	€ 33.00
Ribolla Gialla Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00

Rosé wines ☑

Bardolino Chiaretto Bio D.O.C. Cantina Monteci	Veneto	€ 6.00	€ 24.00
Bertarosè Cantine Bertani IGT	Veneto	€ 6.00	€ 24.00

Red wines ☑

Merlot Corvina IGT Allegrini Corte Giara	Veneto	€ 6.00	€ 24.00
Ripasso della Valpolicella Cantine Bertani	Veneto	€ 7.00	€ 35.00
Valpolicella Classico Bio D.O.C. Cantina Monteci	Veneto	€ 6.50	€ 28.00
Valpolicella Superiore D.O.C. Cantine Allegrini	Veneto	€ 7.00	€ 35.00
Palazzo della Torre IGT Veronese Cantine Allegrini	Veneto	€ 7.50	€ 38.00
Amarone Valpantena Cantine Bertani	Veneto	€ 13.00	€ 78.00

Recioto I0 ☑

Ripasso della Valpolicella Cantine Bertani 375cl	Veneto	€ 14.50	€ 45.00
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The menu may be subject to change, in accordance with the seasonality of the products and in correlation with market availability.

☑ In the absence of fresh produce, we would like to advise customers that the product may be frozen or from blast chilling.

*Frozen or blast chilled ingredient.

🌱 VEGAN

Room service € 10.00

You can consult
the menu
Here too!

