

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.

STARTERS

Cooked ham with mozzarella (cow's cheese) knots € 15.00

Parma ham with buffalo mozzarella from Campania € 16.50

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

Geb's dish Vegetarian pie, dehydrated cherry tomatoes cooked at a low temperature and burratina Pugliese cheese and royal porcini mushroom dip € 17.50

°Orsiride's Quinoa Quinoa with seasonal vegetables, Taggiasca olives, goji berries and dried cherry tomatoes cooked at low temperature € 15.50

The Giza selection Panciotto and smoked caciotta cheese, Corrado Benedetti's grilled assortment with bread sheets, locally grown giardiniera pickled vegetables; € 18.00

Chéope's course Fish salad duet with vegetables, pane gattiau and typical Veneto-style creamed codfish € 18.50

LARGE SALADS

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

Nile Green salad, lettuce, carrots, tomatoes, cucumber, tuna, baby mozzarella, Caramote prawns in tempura, salsa americana and ponzu € 17.50

Sphinx Green salad, lettuce, grilled chicken fillet, olives, Grana Padano DOP flakes, carrots and cherry tomatoes, Greek chive yoghurt dressing € 15.00

Papiro Rice and cold legumes served cold for our vegan guests with seasonal vegetables, toasted sunflower seeds and pine nuts, mango and dehydrated papaya; € 14.00

FIRST COURSES

Kids noodles for our youngest guests with organic vegetable puree € 9.00

Chefren organic wheat pennette pasta with tomato sauce € 12.00

The organic wheat fusilli Amenhotpe pasta with beef and veal ragout € 14.00

°Little Scarab's lasagnette pasta with bolognese sauce (ragout); € 15.50

°Sethi ravioli filled with ricotta and spinach creamed with clarified butter and sage € 15.50

Our homemade square spaghettoni pasta cooked in the jus of "shellfish", "pink shrimps and morsels of monkfish" € 20.50

°Violet potato dumplings, confit cherry tomatoes, crispy aubergine, stracciatella cow's milk cheese and fine black truffle € 23.00

Organic wheat Fregola with mussels, clams, shrimps, cuttlefish € 20.50

Pappardelle Cleopatra alla boscaiola (fresh egg pasta) with pancetta, champignon mushrooms and royal porcini mushrooms and veal jus € 18.50

"I torchietti" (home-made bronze-drawn fresh pasta), served with basil pesto, dried cherry tomatoes, Sardinian mussels, potato and mullet roe € 17.50

°Seasonal garden vegetable and legume soup € 15.00

MAIN COURSES

Frankfurter with French fries € 14.00

°Chicken cutlet baked in the oven (not fried) with French fries € 15.50

Traditional beef meatballs cooked in tomato sauce with French fries € 15.50

Homemade maxi hamburger (Italian rumpsteak), fresh tomatoes, bacon, stracciatella cheese (from the Ignalat artisanal cheesemaker's in Apulia), choice salad, served with *French fries and sauces € 17.50

Venetian-style veal liver with caramelised onions, and toasted Altamura bread croutons € 18.50

°Traditional-style sea bream, caught, filleted and stuffed with cherry tomatoes, crushed potatoes, taggiasca olives and wild oregano served with mixed greens € 23.00

°Maât-style fried fish: °pink shrimps, °Caramote prawns (mazzancolle), °monkfish, °cuttlefish, °cuttlefish and mullet °crispy vegetables € 23.00

°Iside fish grill: °crayfish, ½ lobster, °cuttlefish, °salmon, °swordfish, °tuna °sea bass with mixed greens (not included in half-board offer) € 29.50

°Grilled rib eye steak (Italian scottona about 400 gr) with mixed vegetables (not included in half-board offer) € 29.50

°Grilled Italian beef T-bone steak (fiorentina about 950 gr) with mixed greens (not included in half-board offer) € 75.00

PIZZA Dough made from a special blend of stone-ground organic wheat and soft wheat flours combined with natural yeasts, with a slow rising process (72 hours). Ideal for those who wish to enjoy the texture of classic Neapolitan pizza. On request, our pizzas can also be made in the traditional Roman style with a thin, light and crispy dough.

PIZZA

°Maât-style fried fish: °pink shrimps, °Caramote prawns (mazzancolle), °monkfish, °cuttlefish, °cuttlefish and mullet °crispy vegetables € 23.00

Margherita Fior di Latte Field tomatoes, mozzarella fior di latte (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil and basil € 9.50

Ham and mushrooms Field tomatoes, mozzarella fior di latte (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, cooked ham and fresh mushrooms € 11.50

Sweet salami Field tomatoes, mozzarella fior di latte (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil and basil sweet salami € 11.00

Hotdog sausage and French fries Field tomatoes, mozzarella fior di latte (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, hot dog sausage and French fries. € 11.50

Capricciosa Field tomatoes, fior di latte mozzarella cheese (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, black olives, artichokes, cooked ham, champignon mushrooms € 13.50

Gourmet Mozzarella fior di latte cheese (from the Ignalat artisanal cheesemaker's in Apulia), salted beef tartare, capers, Taggiasche olives, egg yolk emulsified with Dijon mustard, raspberry vinegar and black truffle shavings (not included in half-board offer) € 25.50

Anubi Focaccia with fresh olive oil, red tuna carpaccio, avocado, buffalo mozzarella braid from Campania, marinated cherry tomatoes and 22 carat gold leaf (all ingredients uncooked) (not included in half-board offer) € 29.50

Alternatively... Anubi Oak Porcini mushrooms, red or purple prawns prepared two ways: with head jus and tail crudité, swordfish and burrata cheese (from the Ignalat artisanal cheesemaker's in Apulia), smoked (not included in half-board offer) € 27.50

Amarone and Duck Fresh fior di latte mozzarella cheese (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, smoked duck, chicory, gorgonzola aged in Amarone della Valpolicella and wild berries. (not included in half-board offer) € 19.50

Ortolana Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, courgettes, aubergine, cherry tomatoes, chicory, peppers. € 13.50

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

Gustosa Field tomato, stracciatella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, Pantelleria caper and anchovy fillet. € 15.50

Porcini mushrooms and speck Field tomato, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), porcini mushrooms, baked potatoes, Speck from Corrado Benedetti's select products € 14.50

Nefertiti Fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), artisanal porchetta, Monte Veronese riserva cheese, °friarielli (turnip tips), marinated cherry tomatoes € 15.50

Four Cheeses Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, fontina cheese, Grana Padano, Asiago cheese, sweet gorgonzola € 14.50

Sausage, potatoes and pecorino sheep's cheese Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, fresh sausage, roast potatoes and flaked pecorino sheep's cheese € 14.50

Arabian Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, fresh champignon mushrooms, cooked bacon and parmesan cheese. Closed calzone side tuna, capers and onion € 15.50

Jungle Fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, aubergines, with field tomatoes and Grana Padano PDO after cooking € 14.50

Artic Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, °calamari, °Caramote prawns (mazzancolle), monkfish, °scampi, °cuttlefish, mussels and clams € 17.50

Wild West Field tomatoes, fresh fior di latte mozzarella (from the Ignalat artisanal cheesemaker's in Apulia), extra virgin olive oil, basil, chilli, spicy salami, peppers and olives € 14.50

Pizza Tutankhamon Field tomatoes, artisanal buffalo mozzarella from Campania, (shredded and uncooked), extra virgin olive oil, basil, Parma ham, Grana Padano cheese flakes and rocket salad € 16.50

Mummia Focaccia with fresh olive oil and truffle, Mortadella Bologna IGP, Stracciatella (from the Ignalat artisanal cheesemaker's in Apulia), roasted Bronte pistachio granules € 16.00

For Pizzas with lactose-free mozzarella a surcharge of € 2,50 will be applied

Please note: we cannot give a discount on the price of the dish where guests ask for any ingredient to be removed

SIDE DISHES

*French fries € 7.50

Roast potatoes € 8.00

"Caponatina" of Sicilian mixed vegetables € 9.50

Cover charge per person € 2.50

Additional charge per ingredient € 2.50

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.



DESSERTS

Creamy vanilla ice cream, stracciatella and chocolate	     	€ 7.50	Crunchy Noto almond sablé, raspberry and passion fruit toffee sauce culinary deligh	     	€ 8.50
Cream pudding (panna cotta) with chocolate or red fruit sauce or caramel	     	€ 7.50	Tiramisu with homemade ladyfinger biscuits (Savoiaro)	     	€ 9.50
Lemon Sorbet	     	€ 6.00	Rum babà filled with custard and sour cherries	     	€ 7.50
Soft yoghurt ice cream with berries and pistachios	     	€ 8.50	Seasonal fruit salad		€ 8.50
Dark chocolate cake with homemade vanilla ice cream	     	€ 9.50	Selection of local and national cheeses (Mantegazza cheese refiner) (not included in half-board offer)	     	€ 15.50

MINERAL WATER AND ALCOHOL-FREE DRINKS

Still or sparkling bottled mineral water 0.75 lt	€ 4.00	Cappuccino with soy milk	     	€ 3.00
		Refill baby bottle with whole milk	    	€ 3.00
		Milk in a glass	    	€ 3.00
		Latte macchiato	    	€ 3.50
		Fresh milk bottle 1 lt	    	€ 7.00
		Hot chocolate	    	€ 5.00
		Twinings herbal teas and chamomile		€ 4.50

DRAUGHT BEER

Heineken draught beer cl 50	€ 6.00	Our choice of bitter liqueurs and liqueurs	€ 6.00
Ichnusa unfiltered raw beer cl 40	€ 7.50	Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet-Branca, Brancamenta, Limoncino, Anima Nera and Mirto.	
Moretti red draught beer cl 40	€ 7.50		

BOTTLED BEER

Heineken alcohol-free bottled beer	€ 6.00	Tequila, Baileys, Grand Marnier	€ 7.50
Gluten-free beer 33 cl	€ 6.50		

APERITIFS & LONG DRINKS

The Classics: Crodino, Sanbittèr, Gingerino, Cedrata	€ 5.50	Jack Daniel's	€ 8.50
Home-made alcohol-free aperitif	€ 6.00	Glen Grant 5 years	€ 8.50
Campari Spritz	€ 7.00	Laphroaig 10 years	€ 12.00
Aperol Spritz	€ 7.00	Talisker 10 years	€ 12.00
Hugo Spritz (lime, mint and sambuco)	€ 7.00	Macallan 15 years	€ 20.00
Americano	€ 9.00	Oban 14 years	€ 12.00
Negroni	€ 9.00	Lagavulin 16 years	€ 14.00
Gin Tonic	€ 10.00		
Gin Lemon	€ 10.00		
Vodka Tonic	€ 10.00		
Whisky Cola	€ 10.00		

COFFEE SHOPS

Espresso coffee	€ 2.00		
“Corretto” coffee	€ 3.00		
Double coffee	€ 4.00		
Double macchiato coffee	€ 4.00		
Moroccan coffee	€ 2.50		
Decaffeinated coffee	€ 1.80		
Barley coffee	€ 1.80		
Bitter ginseng coffee	€ 3.00		
Shaken iced coffee	€ 3.50		
Cappuccino	€ 3.00		
Barley Cappuccino	€ 3.00		
Decaffeinated Cappuccino	€ 3.00		

Crunchy Noto almond sablé, raspberry and passion fruit toffee sauce culinary deligh

Tiramisu with homemade ladyfinger biscuits (Savoiaro)

Rum babà filled with custard and sour cherries

Seasonal fruit salad

Selection of local and national cheeses (Mantegazza cheese refiner) (not included in half-board offer)

Cappuccino with soy milk	€ 3.00
Refill baby bottle with whole milk	€ 3.00
Milk in a glass	€ 3.00
Latte macchiato	€ 3.50
Fresh milk bottle 1 lt	€ 7.00
Hot chocolate	€ 5.00
Twinings herbal teas and chamomile	€ 4.50

BITTER LIQUEURS - 4 CL.

Our choice of bitter liqueurs and liqueurs	€ 6.00
Montenegro, Amaro del Capo, Ramazzotti, Jagermeister, Averna, Lucano, Fernet-Branca, Brancamenta, Limoncino, Anima Nera and Mirto.	

Tequila, Baileys, Grand Marnier	€ 7.50
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WHISKY & WHISKEY - 4 CL.

Jack Daniel's	€ 8.50
Glen Grant 5 years	€ 8.50
Laphroaig 10 years	€ 12.00
Talisker 10 years	€ 12.00
Macallan 15 years	€ 20.00
Oban 14 years	€ 12.00
Lagavulin 16 years	€ 14.00

GIN - BRANDY - COGNAC - 4 CL.

Gin Tanqueray	€ 10.00
Gin Marton	€ 12.00
Vecchia Romagna	€ 7.50
Hennessy	€ 12.00
Courvoisier	€ 11.50
Martell	€ 12.00
Armagnac	€ 12.00

NIGHTCAPS RUM - 4 CL.

Ron Legendario Elixir de Cuba 7 anos	€ 9.00
Ron Legendario Añejo 9 anos	€ 12.00
Ron Zacapa 23 anos	€ 12.00
Ron Pampero anniversario	€ 8.00



GRAPPA - 4 CL.

Sarpa Poli	€ 7.50	Grappa Amarone Giare	€ 11.50
Grappe 18 Lune	€ 8.50	Grappa Affina Riserva Ciliegio	€ 18.00
Grappe 18 Lune Riserva Porto	€ 10.50	Grappa di Sassicaia	€ 16.00
Grappa alle erbe:	€ 7.50		
Selvana, Mugo, Gentian, Juniper, Liquorice, Asperula			

Bubbly

Bellebolle Brut Cantine Monteci	Veneto	€ 6.00	€ 24.00
Bellebolle Brut Rosè Cantine Monteci	Veneto	€ 6.00	€ 24.00
Prosecco Trimati	Veneto	€ 6.50	€ 29.00
Prosecco DOCG Valdobbiadene	Veneto	€ 7.00	€ 39.00
Cuvée Prestige Ca' del Bosco	Franciacorta	€ 9.50	€ 65.00
Champagne Pierre Gobillard	Francia	€ 13.00	€ 78.00
Champagne Perrier Jouet Grand Brut	Francia	€ 16.00	€ 95.00

Still White Wines

Custoza Cavalcina	Veneto	€ 6.00	€ 24.00
Chardonnay Allegrini Corte Giar	Veneto	€ 6.00	€ 24.00
Le Quaiare Lugana DOC Cantine Bertani	Veneto	€ 6.00	€ 26.00
Soave Vintage Bertani	Veneto	€ 5.00	€ 23.00
Oasi Mantellina Lugana DOC Cantine Allegrini	Veneto	€ 6.50	€ 30.00
Naso Matto IGT Ottella	Veneto	€ 6.50	€ 29.00
Solosole Vermentino Bolgheri DOC	Bolgheri Toscana	€ 7.00	€ 33.00
Ribolla Gialla Livio Felluga	Friuli Venezia Giulia	€ 7.50	€ 38.00
La Rocca Pieropan	Veneto		€ 75.00

Rosé Wines

Bardolino Chiaretto Bio DOC Cantina Monteci	Veneto	€ 6.00	€ 24.00
Bertarosè Cantine Bertani IGT	Veneto	€ 6.00	€ 24.00


Red Wines

Merlot Corvina IGT Allegrini Corte Giar	Veneto	€ 6.00	€ 24.00
Ripasso della Valpolicella Cantine Bertani	Veneto	€ 7.00	€ 35.00
Valpolicella Classico Bio DOC Cantina Monteci	Veneto	€ 6.50	€ 28.00
Valpolicella Superiore DOC Cantine Allegrini	Veneto	€ 7.00	€ 35.00
Palazzo della Torre IGT Veronese Cantine Allegrini	Veneto	€ 7.50	€ 38.00
La Grola IGT Veronese Cantine Allegrini	Veneto	€ 8.50	€ 45.00
Amarone Valpantena Cantine Bertani	Veneto	€ 13.00	€ 78.00
Amarone della Valpolicella Allegrini	Veneto	€ 14.00	€ 82.00

Raisin Wine (Passito) & Recioto

Recioto della Valpolicella Cantine Bertani cl 375	Veneto	€ 14.50	€ 45.00
Passito I Capitelli Anselmi	Veneto	€ 13.50	€ 40.00

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.
*Blast chilled product.

 Vegan
Room service € 10.00
For hygiene and security reasons, electronic payment is recommended.

You can consult the menu Here too!

