



The Estro Menu

Estro honors Italian culinary heritage with the finest ingredients and refined simplicity. Our menu offers exquisite antipasti, handcrafted pasta, risotto, main courses, and decadent desserts.

All listed prices include sales tax and service charge



Vegan



Contains Nuts

estro
AN ITALIAN ROOFTOP



Antipasti

Torta di patate al forno e bresaola

Baked potato-bresaola & sundried tomato cake
rucola, whipped herb mascarpone

245

Bruschetta al pomodoro e olive

Grilled bread with tomatoes, olives and basil

205

Bruschetta ai funghi

Grilled bread with mushrooms & Parmesan

255

Bruschetta al pesto di pomodori secchi con bocconcini di bufala

Grilled bread with buffalo mozzarella
& sundried tomato pesto

280





Antipasti

Parmigiana di melanzane

Baked eggplant with tomato & Parmesan

290

Funghi al forno ripieni di ricotta

Baked ricotta-herb mushrooms
on rucola sun-dried tomato salad

320

Vitello tonnato 🍷

Sliced veal fillet with tuna sauce, capers

695

Carpaccio di manzo

Beef carpaccio

525

Fegato d'anatra rosolato

Seared duck liver with glazed orange apple

895





Antipasti

Gamberi fritti con pancetta d'anatra

Fried shrimps with duck bacon, parsley-tapenade

455

Calamari fritti

Fried parsley-garlic calamari

565

Bocconcini di bufala fritti

Fried buffalo mozzarella

240

Arancini al ragù

Fried risotto balls with beef ragout on
tomato-basil sauce

340

Arancini al melanzane

Fried risotto balls with curry-eggplant on
eggplant-tomato sauce

275



Insalate

Insalata mista, balsamico 🌿

Mixed salad, cherry tomatoes, cucumber
olives, balsamic vinegar

190

Insalata di rucola e funghi 🍄

Rucola-mushroom salad, lemon-thyme dressing, Parmesan

220

Insalata della nonna

Grandma's mixed salad, Parmesan

175

Carpaccio di barbabietola con formaggio di capra 🍄

Beetroot carpaccio with goat cheese & walnut pesto

250

Mozzarella di bufala con salsa di basilico

Buffalo mozzarella with basil sauce

390

Caprese

Buffalo mozzarella, plum tomato, basil

440

Primi piatti

Ravioli di magro

Spinach and ricotta ravioli

sage butter – 375

or tomato–basil sauce – 405

Ravioli di branzino e gamberi

Seabass–shrimp ravioli, seafood–tomato salsa

430

Spaghetti all’aglio e olio

Spaghetti with garlic, olive oil and spicy chili

295

Tagliatelle con crema di funghi

Tagliatelle with mushroom–parsley cream

645

Pasta alla Norma

Penne with eggplant and tomato

365

Tagliatelle al pesto Trapanese con gamberi

Tagliatelle with sun–dried tomato pesto & shrimps

695

Primi piatti

Spaghetti ai frutti di mare

Seafood spaghetti with olive oil or tomato sauce

695

Rigatoni allo zafferano e zucchini con gamberi

Saffron-zucchini rigatoni with shrimps

895

Penne con le polpette

Penne with meatballs, mascarpone-tomato sauce

675

Spaghetti alla Bolognese

Spaghetti with beef & bacon ragù
(cooked with red wine)

545

Risotto ai funghi

Mushroom risotto

595

Risotto al limone e gamberi

Lemon & shrimp risotto

870

Risotto ai frutti di mare

Seafood risotto, tomato sauce

780

Second piatti

Gamberi all'aglio e alle erbe

Grilled garlic-herb shrimps, chili-lemon oil

810

Polpo alla griglia, tapenade di prezzemolo

Grilled octopus, parsley tapenade

1,150

Calamari alla griglia, olio di acciughe e capperi

Grilled calamari, anchovy-caper oil

825

Ombrina bocca d'oro, salsa al balsicio e limone

Seared stone bass fillet, basil-lemon sauce

465

Pollo alle timo grigliato

Grilled thyme chicken breast

325

Petto di pollo ripieno con ricotta e spinaci

Crispy stuffed chicken breast with spinach-ricotta and bresaola, tomato-mascarpone salsa

565



Second piatti

Costolette di agnello alla griglia

Grilled lamb chops, mint-herb sauce

1,995

Saltimbocca alla Romana

Veal fillet with sage & bresaola, white wine

950

Vitello alla Milanese

Veal fillet Milanese – **795**

Manzo alla griglia

Grilled beef fillet – 250 grams

Price upon availability in the market with

mushroom cream sauce – **230**

with Italian herb sun-dried tomato butter – **55**

with chili tomato sauce – **45**



Contorni

Mixed small salad & cherry tomatoes

85

Lemon-garlic mushrooms

180

Grilled herb vegetables

145

Grilled thyme endives

155

Truffle French fries

325

Spicy potato wedges

95

Parmesan mashed potatoes

165

Roasted potatoes with olives & cherry tomatoes

165

Add. seared duck liver – 60 gram

795



Dolce

Cannoli alla crema di mascarpone 🍩

Cannoli with mascarpone–pistachio cream
pistachio ice cream, warm chocolate sauce

545

Tiramisù

Espresso & mascarpone dessert

345

Mousse al cioccolato con crema di caffè

Chocolate mousse with espresso cream

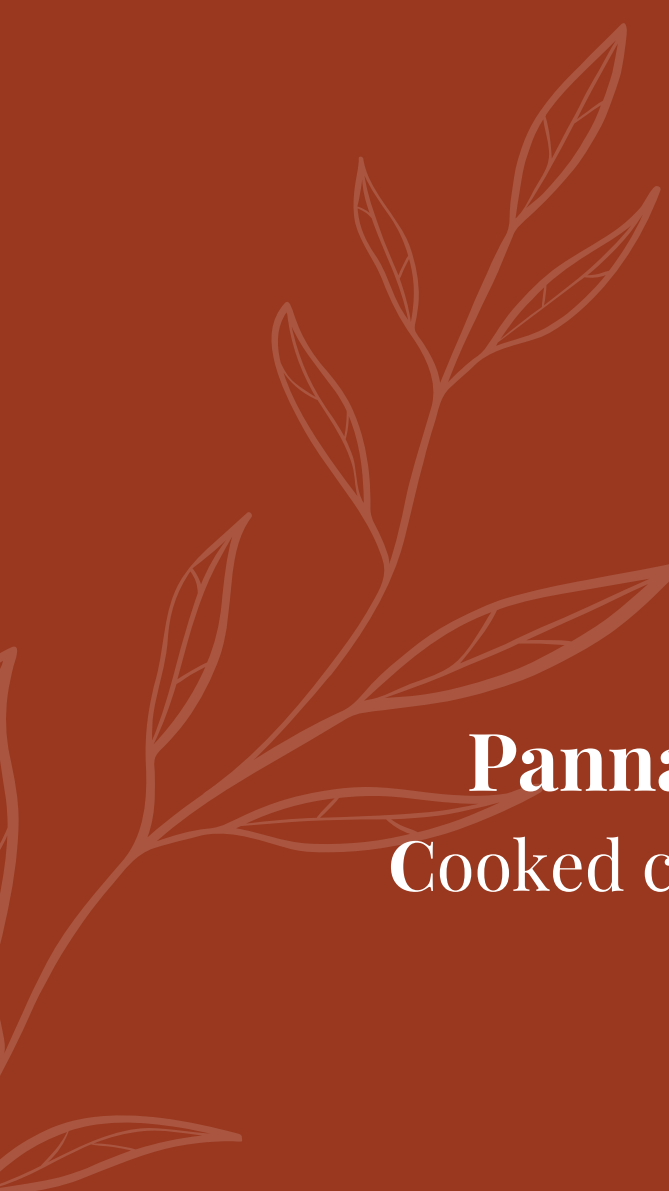
265

Crema al pistacchio

Pistachio crema

310





Dolce

Panna cotta con frutta di stagione 🍓

Cooked cream with seasonal fruits, pistachio

295

Gelato

Ice cream

Vanilla, chocolate chip, mango – **95** per scoop

Pistachio – **160** per scoop

Affogato

Vanilla ice cream, espresso

125





Caffè e tè

Americano

90

Espresso – single or double

60/ 90

Cappuccino

105

Macchiato – single or double

70/ 95

Caffellatte

115

Breakfast Tea

50

Green Tea

50





Cocktail analcolici

Ginger Mojito

Lime Juice, Sugar Syrup, Mint, Ginger, Lemon, Soda

110

Frutta

Orange & Pineapple Juice, Cherry Syrup, Lemon

115

Pineapple Strawberry Spritz

Lemon, Soda, Mint

110

Peach Iced Tea

115

Lemon & Mint Limonata

60



Acqua

Still water served in glass carafes for a plastic-free environment 1000 ml

20

San Pellegrino - 750 ml

395

San Benedetto - 500 ml

195

Sparkling local - 250 ml

65

Acqua detox

Orange-Basil

55

Lemon-Ginger

135

Spremute fresche

Orange

115

Carrot

95

Apple

120



Bevande analcoliche

Coca Cola, Sprite

60

Schweppes Tonic & Soda

60

Red Bull

140

Birra

Heineken - 330 ml

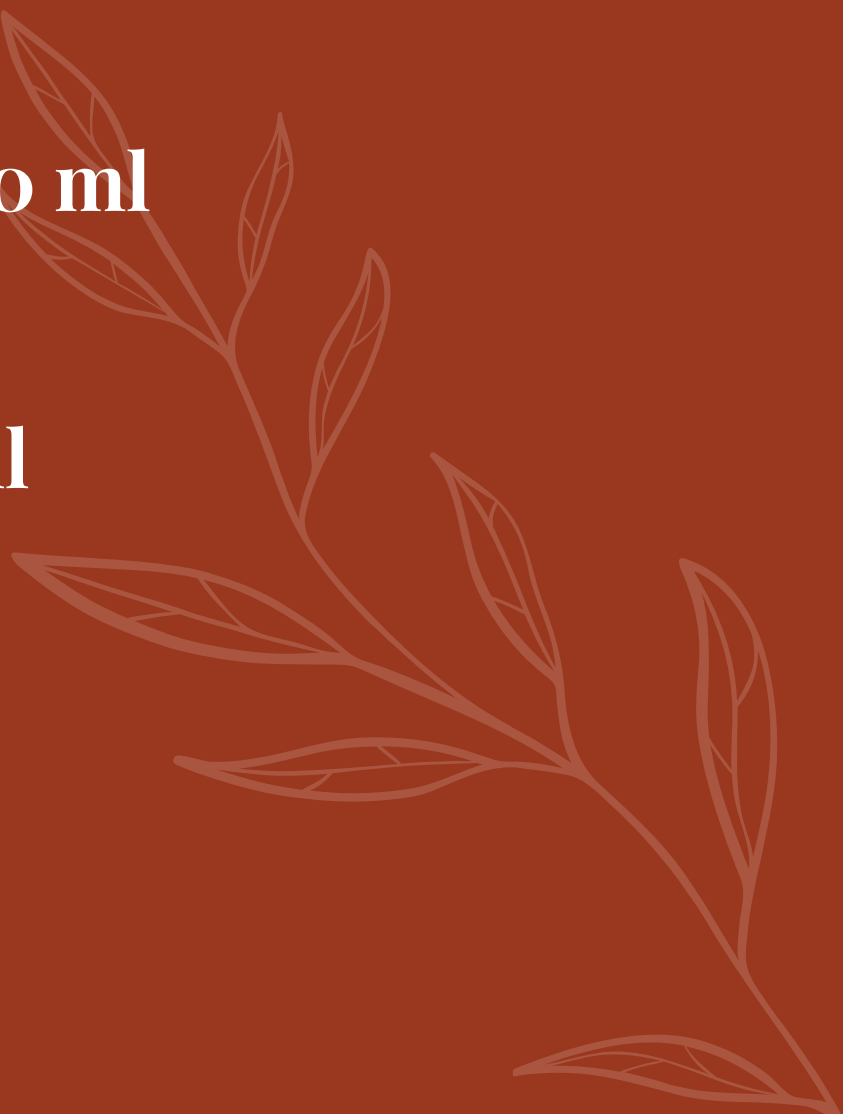
140

Sakara Gold - 500 ml

140

Stella - 500 ml

140





Vino frizzante

	150 ml	Bottle
Lavita – Vermentino	200	950
Le Baron – Chardonnay		1,600
Le Baron Rosé – Chardonnay, Pinot Noir		1,600

Vino bianco

	180 ml	Bottle
Beausoleil – Bannati	200	795
Grand Marquis	200	795
Sultanine Blanche, Chardonnay		
Jardin du Nil		900
Vermentino, Viognier		
Château Byblos		1,050
Sauvignon Blanc, Chardonnay		
Castello d’Trevi – Vermentino	235	900
Cape Bay – Chardonnay	265	1,050
Nala – Sauvignon Blanc, Chardonnay		1,150
Château de Granville		1,200
Sémillon, Sauvignon Blanc		

Alpine White or Rose Wine Punch
Elderflower Syrup, Rum, Apple, Lemon, Wine
1,025





Vino rosato

	150 ml	Bottle
Beausoleil – Merlot	200	950

Vino rosso

	180 ml	Bottle
Beausoleil – Syrah	200	795
Grand Marquis Carignan, Syrah	200	795
Jardin du Nil Cabernet Sauvignon, Petit Verdot, Syrah		900
Château Byblos Cabernet Sauvignon, Syrah		1,050
Castello d’Trevi – Merlot, Syrah	235	900
Cape Bay – Merlot	265	1,050
Nala – Pinotage, Shiraz		1,150
Château de Granville Cabernet Sauvignon, Merlot		1,200

Calabria Red Wine Punch
Pomegranate Syrup, Rum, Orange, Lemon, Wine
1,025

