



# 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

**295**

## **Bruschetta al pomodoro e olive**

Grilled bread with tomatoes, olives and basil

**245**

## **Bruschetta ai funghi**

Grilled bread with mushrooms & Parmesan

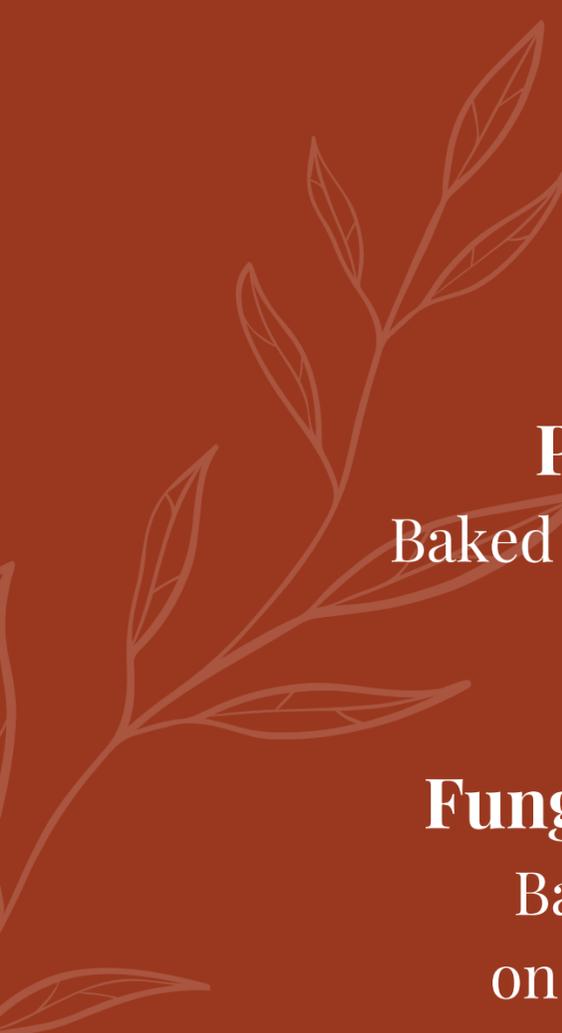
**295**

## **Bruschetta al pesto di pomodori secchi con bocconcini di bufala**

Grilled bread with buffalo mozzarella  
& sundried tomato pesto

**320**





# Antipasti

## **Parmigiana di melanzane**

Baked eggplant with tomato & Parmesan

295

## **Funghi al forno ripieni di ricotta**

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

345

## **Vitello tonnato** 🍷

Sliced veal fillet with tuna sauce, capers

785

## **Carpaccio di manzo**

Beef carpaccio

725

## **Salmone marinato alle erbe**

Herb cured salmon with mixed leaves

985





# Antipasti

## **Gamberi fritti con pancetta d'anatra**

Fried shrimps with duck bacon, parsley-tapenade

735

## **Calamari fritti**

Fried parsley-garlic calamari

660

## **Bocconcini di bufala fritti**

Fried buffalo mozzarella

295

## **Arancini al ragù**

Fried risotto balls with beef ragout on  
tomato-basil sauce

340



# Insalate

## **Insalata mista, balsamico** 🌿

Mixed salad, cherry tomatoes, cucumber  
olives, balsamic vinegar

275

## **Insalata di rucola e funghi** 🍄

Rucola-mushroom salad, lemon-thyme dressing, Parmesan

245

## **Insalata della nonna**

Grandma's mixed salad, Parmesan

225

## **Carpaccio di barbabietola con formaggio di capra** 🍄

Beetroot carpaccio with goat cheese & walnut pesto

295

## **Mozzarella di bufala con salsa di basilico**

Buffalo mozzarella with basil sauce

440

## **Caprese**

Buffalo mozzarella, plum tomato, basil

525

# Primi piatti

## **Ravioli di magro**

Spinach and ricotta ravioli

sage butter - 395

or tomato-basil sauce - 425

## **Ravioli di branzino e gamberi**

Seabass-shrimp ravioli, seafood-tomato salsa

575

## **Spaghetti all'aglio e olio** ✓

Spaghetti with garlic, olive oil and spicy chili

320

## **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

925

# Primi piatti

## **Spaghetti ai frutti di mare**

Seafood spaghetti with olive oil or tomato sauce

**995**

## **Rigatoni allo zafferano e zucchini con gamberi**

Saffron-zucchini rigatoni with shrimps

**1,250**

## **Penne con le polpette**

Penne with meatballs, mascarpone-tomato sauce

**675**

## **Spaghetti alla Bolognese**

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

**725**

## **Risotto ai funghi**

Mushroom risotto

**625**

## **Risotto al limone e gamberi**

Lemon & shrimp risotto

**1,200**

## **Risotto ai frutti di mare**

Seafood risotto, tomato sauce

**1,075**

# Second piatti

## **Gamberi all'aglio e alle erbe**

Grilled garlic-herb shrimps, chili-lemon oil

**1,300**

## **Polpo alla griglia, tapenade di prezzemolo**

Grilled octopus, parsley tapenade

**1,350**

## **Calamari alla griglia, olio di acciughe e capperi**

Grilled calamari, anchovy-caper oil

**950**

## **Ombrina bocca d'oro, salsa al balsicchio e limone**

Seared stone bass fillet, basil-lemon sauce

**720**

## **Pollo alle timo grigliato**

Grilled thyme chicken breast

**395**

## **Petto di pollo ripieno con ricotta e spinaci**

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

**620**

# Second piatti

## **Costolette di agnello alla griglia**

Grilled lamb chops, mint-herb sauce

**2,250**

## **Saltimbocca alla Romana**

Veal fillet with sage & bresaola, white wine

**1,050**

## **Vitello alla Milanese**

Veal fillet Milanese - **950**

## **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**

**110**

**Lemon-garlic mushrooms**

**195**

**Grilled herb vegetables**

**165**

**Grilled thyme endives**

**285**

**Truffle French fries**

**325**

**Spicy potato wedges**

**95**

**Parmesan mashed potatoes**

**175**

**Roasted potatoes with olives & cherry tomatoes**

**175**

# Dolce

## **Cannoli alla crema di mascarpone** 🍪

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

**595**

## **Tiramisù**

Espresso & mascarpone dessert

**390**

## **Mousse al cioccolato con crema di caffè**

Chocolate mousse with espresso cream

**335**

## **Panna cotta con frutta di stagione**

Cooked cream with seasonal fruits, pistachio 🍪

**375**

## **Gelato**

Ice cream - one scoop

Vanilla - **125** / Dark Chocolate - **145**

Strawberry - **145** / Pistachio - **275**

## **Affogato**

Vanilla ice cream, espresso

**175**



# Caffè e tè

**Americano**

**90**

**Espresso – single or double**

**60/ 90**

**Cappuccino**

**120**

**Macchiato – single or double**

**70/ 100**

**Caffelatte**

**120**

**Breakfast Tea**

**60**

**Green Tea**

**60**





# Cocktail analcolici

## **Ginger Mojito**

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

**120**

## **Frutta**

Orange & Pineapple Juice, Cherry Syrup, Lemon

**120**

## **Pineapple Strawberry Spritz**

Lemon, Soda, Mint

**120**

## **Peach Iced Tea**

**120**

## **Lemon & Mint Limonata**

**75**



# Acqua

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

30

**San Pellegrino - 750 ml**

395

**San Benedetto - 500 ml**

195

**Sparkling local - 250 ml**

75

# Acqua detox

**Orange-Basil**

75

**Lemon-Ginger**

150

# Spremute fresche

**Orange**

120

**Carrot**

120



# Bevande analcoliche

**Coca Cola, Sprite**

**75**

**Schweppes Tonic & Soda**

**75**

**Red Bull**

**160**

## Birra

**Heineken - 330 ml**

**170**

**Sakara Gold - 500 ml**

**180**

**Stella - 500 ml**

**180**



# Vino frizzante



	150 ml	Bottle
<b>Lavita</b> – Vermentino	265	1,050
<b>Le Baron</b> – Chardonnay		1,800
<b>Le Baron Rosé</b> – Chardonnay, Pinot Noir		1,800

# Vino bianco

	180 ml	Bottle
<b>Beausoleil</b> – Bannati	230	900
<b>Grand Marquis</b> Sultanine Blanche, Chardonnay		900
<b>Jardin du Nil</b> Vermentino, Viognier		950
<b>Château Byblos</b> Sauvignon Blanc, Chardonnay		1,150
<b>Castello d'Trevi</b> – Vermentino	265	1,050
<b>Cape Bay</b> – Chardonnay	300	1,200
<b>Nala</b> – Sauvignon Blanc, Chardonnay		1,400
<b>Château de Granville</b> Sémillon, Sauvignon Blanc		1,450

**Alpine White or Rose Wine Punch**  
Elderflower Syrup, Rum, Apple, Lemon, Wine  
1,100



# Vino rosato

	150 ml	Bottle
<b>Beausoleil - Merlot</b>	<b>230</b>	<b>900</b>

# Vino rosso

	180 ml	Bottle
<b>Beausoleil - Syrah</b>	<b>230</b>	<b>900</b>
<b>Grand Marquis</b> Carignan, Syrah		<b>900</b>
<b>Jardin du Nil</b> Cabernet Sauvignon, Petit Verdot, Syrah		<b>950</b>
<b>Château Byblos</b> Cabernet Sauvignon, Syrah		<b>1,150</b>
<b>Castello d'Trevi - Merlot, Syrah</b>	<b>265</b>	<b>1,050</b>
<b>Cape Bay - Merlot</b>	<b>300</b>	<b>1,200</b>
<b>Nala - Pinotage, Shiraz</b>		<b>1,400</b>
<b>Château de Granville</b> Cabernet Sauvignon, Merlot		<b>1,450</b>

## Calabria Red Wine Punch

Pomegranate Syrup, Rum, Orange, Lemon, Wine

**1,100**

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