

ATELIER DI  
**CARNE**  
*Celebrity*

**FOOD MENU**

**Try a little of everything!**

## BREAD

**CATANZARO STYLE HOME MADE FOCACCIO !** · 

Dried Tomatoes with Olive Oil, Fresh Thyme,  
Fresh Rosemary, Extra Virgin Olive Oil, Slice Of Black Olives

## FOR THE SHARE

**OLIVES AL FORNO** ·  

Assorted warm olives, rosemary, cayenne  
and leave of daphne

**CRISPY BROCCOLI** ·  

Fresh mint, nuts, agrodolce dressing

**ASADO CHEDDAR CROQUETTES** ·   

Beef, panco cheddar cheese

**SPICY CRISPY SHRIMP** ·     

Shrimp, sambal, togarashi seasoning and  
japanese mayonnaise

**BEEF TACO** ·   

With special hot and sweet sauce

**FRIED CALAMARI** ·   

ft. tartar sauce

**SMOKED BEEF ft. CHEDDAR FUME** ·  




Smoked beef ft. cheddar cheese and  
cajun spice

**GAMBERI** ·  




Stir-fried jumbo shrimp, grilled lemon with  
salmoriglio and mint

*3 pieces*

## CHARCUTERIE & BUTCHER SHOP

**CHEESE PLATE** ·   

Cheese varieties, jam,  
crispy bread, nuts

**STEAK TARTAR** ·   

Beef tenderloin, special tartar sauce,  
guacamole sauce and quail eggs

**CHURRASCARIA** ·

Slowly smoked, sliced beef shoulder

**BEEF CARPACCIO** · 

Tenderloin, rocket, parmesan  
and truffle oil

## SEA FOOD

**SHRIMP COCKTAIL** •     
Shrimp with special sauce

**SALMON SASHIMI** •    
Soy lime mirin sauce and wasabi

**LOBSTER COCKTAIL** •     
Lobster with special sauce

**OYSTERS**    
*6 pieces • | 12 pieces •*  
Oysters, chili pepper, coriander, red onion,  
ginger soy sauce

**BELUGA CAVIAR 50GR** •     
Caviar, pickled cucumbers, butter, red  
onions, spring onions, cheese

**CELEBRITY ALL OCEAN** •      
Varieties of seafood selection

## SALAD'S

**PANZANO STYLE CAESAR** •    
Letus, parmesan, crispy bread and  
homemade caesar sauce  
*add chicken / add shrimp*

**ROCKET** •   
Rocket, cherry tomatoes, pomegranate  
*Shrimp | Beef*

**BUTCHER** •    
Seasonal greens, walnuts, green apples,  
Tulum cheese, pomegranate syrup

**BURRATA & TOMATOES** •    
Burrata, tomatoes, basil and olive oil

**STEAMED SHRIMP SALAD** •      
Seasonal greens, steamed shrimp, avocado  
and soy truffle sauce

**CELEBRITY** •   
Seasonal greens, tomato, avocado, mango,  
Grilled vegetables and special vegetable sauce

## TO BEEF OR NOT TO BEEF...!

**WAGYU KOBE** •  
Kagoshima A5 (**1 GR**)

**CHEESEBURGER** •    
Beef burger, caramelized onions, cheddar,  
lettuce, pickle and aioli sauce

**SLICED FILET MIGNON** •  
Tenderloin and sea salt

**SLICED RIBEYE** •   
Boneless ribeye

**DALLAS STEAK** •   
Tuscan Signature Dry Rub, Prime Selection  
Black Angus ( Special Dry Age )

**ASADO** •   
Beef veal ribs, tomato, rocket, red onion

**TUSCAN PORTERHOUSE "THE FIORENTINA"** •   
21 day DRY AGED Bistecca Fiorentina

**TOMAHAWK** •   
Best of Best Prime Angus ( Special Dry Age )  
*for two person*

+ Covered With Gold •

+ Dry Truffle Toppics •

CHICKEN

SPICY CHICKEN WINGS •



Grilled chicken with hot spicy sauce  
Presented at mini barbeque on table

MILANESE •



Panko bread with breaded crispy chicken  
with rocket and grilled lemon

SPIEDINI ALLA TOSCANA •



Marinated grilled chicken skewer  
and curry onion



LAMB

LAMB CHOPS •



Special marinated sauce  
lamb chops with carrot puree

GRILLED LAMB RACK •

Grilled Half Lamb Rack  
*(For Two Person)*



FISH

BRANZINO •



Stir-fried sea bass, mint, dill, veggie  
caponata and grilled lemon

CELEBRITY SEABASS



Seabass, shrimp and creamed spinach

# PASTA

**TAGLIATELLE AL VEGI ·**  
Homemade tagliatelle, broccoli, asparagus, pesto sauce and cream  
🍄🍷🍷🍷

**BEEF TAGLIATELLE ·**  
Beef, spicy tomato sauce  
🍷🍷🍷🍷🍷

**SPICY SEAFOOD LINGUINI ·**  
Homemade linguini, varieties of seafood selections with tomato sauce and bisc sauce  
🍷🍷🍷🍷🍷🍷

# SIDE DISH

**FRENCH FRIES ·**  
*Selections: Truff | Cajun | Parmesan*

**SAUTEED SPINACH ·** 🍷  
Spinach, cream, garlic, olive oil, salt, butter

**SAUTEED MUSHROOMS ·**  
Mushrooms, garlic, rosemary, fresh thyme and olive oil

**STEAMED VEGETABLES ·** 🍷  
Varieties of seasonal vegetable selection, salt and olive oil

**CRISPY ONION FLOWER ·** 🍷  
Onion, flour wheat and aioli sauce

**POTATO TERRINE ·** 🍷  
Sliced potatoes, rosemary and aioli sauce

**GRILLED ASPARAGUS ·** 🍷  
Grilled asparagus and parmesan

**GRILLED EGGPLANT ·** 🍷  
Grilled eggplant with parmesan / olive oil garlic

# SAUCE

**GRAVY ·** 🍷🍷  
Cream, butter, veal shank, carrot, celery, garlic, black pepper and red wine

**CHIMICHURRI ·**  
Cumin seeds, coriander seeds, mint, parsley, black pepper and garlic

**BEARNAISE ·** 🍷  
Egg, butter, salt, tarragon and wine

**TRUF ·** 🍷  
Red wine, bay leaf, purple onion, truffle

**SWEET & CHILLI ·** 🍷  
Homemade special sweat - hot pepper sauce

**GRATED PARMESAN ·** 🍷

## DEMI DESSERT

**HOMEMADE SORBET** • (one scoop)  

Tradational homemade sorbet

**HOMEMADE ICE CREAM** • (one scoop)  

Tradational homemade Ice Cream

**FRUIT PLATTER** • (per person)

Seasonal Fresh Fruit Platter

## DESSERT

**CREME BRULEE** • ft.  

Homemade sauce

**SAN SEBASTIAN CHEESECAKE** •   

ft. Homemade ice cream

**TIRAMISU LUCI** •   

Coffee, Mascarpone - Piedigrotta  
Style

**CHOCOLATE GANACHE** •  

ft. homemade sauce

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## ALLERGENS

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff. Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.



LUPINS



SESAME



FISH



NUTS



CELERY



SOY



MILK



PEANUTS



HOT PEPPER



GLUTEN



MUSTARD



EGG



SULFITES



SHELLFISH

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Yukarıda belirtilen fiyatlar KDV dahil, % 8 servis bedeli hariçtir.**



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**MENU**

**Özel sunumlarıyla imza lezzetlerimizin  
tadını çıkarın!**

## KARŞILAMA

### CATANZARO USULÜ EV YAPIMI FOCACCIO ! •

Kuru Domates, Karamelize Soğan, Taze Kekik,  
Taze Biberiye, Dilim Zeytin ve Sızma Zeytinyağı

## PAYLAŞIMLIKLAR

### ILIK ZEYTİN TABAĞI •

Zeytin çeşitleri, biberiye, kırmızı biber  
ve defne yaprağı

### ÇITIR BROKOLİ •

Taze nane, badem, agrodolce sos

### ASADO CHEDDAR KROKET •

Dana kaburga, cheddar

### ACILI ÇITIR KARİDES •

Karides, sambal, togarashi baharatı ve  
japon mayonezi

### ET TACO •

Özel acı ve tatlı sos ile birlikte

### KALAMAR TAVA •

Tartar sos eşliğinde

### CHEDDAR FÜME •

Füme dana eti, çedar peyniri  
ve cajun baharatı

### GAMBERİ •

Tavada kızartılmış jumbo karides, ızgara limon  
ve yeşil zeytin salmoriglio ve nane  
3 parça

## ŞARKÜTERİ

### PEYNİR TABAĞI •

Peynir çeşitleri, reçel, çıtır ekmek, kuruyemiş

### ET CARPACCIO •

Bonfile, roka, parmesan ve trüf yağı

### CHURRASCARIA •

Yavaşça tütülenmiş, dilimlenmiş  
dana omuz

### ET TARTAR •

Dana bonfile, özel tartar sos  
guacamole sos ve bıldırcın yumurtası

## DENİZ BAŞLANGIÇLARI

### KARİDES KOKTEYL ·



Özel soslu karides

### SOMON SASHIMI ·



Soya Lime Mirin Sosu ve Wasabi

### ISTAKOZ KOKTEYL ·



Özel soslu istakoz

### İSTİRİDYE



6 pieces · | 12 pieces ·

İstiridye, acı biber, kişniş, kırmızı soğan, zencefil  
soya sosu ve yuzu

### BELUGA CAVIAR 50GR ·



Havyar, salatalık turşusu, tereyağı, kırmızı soğan,  
taze soğan, peynir

### CELEBRITY OKYANUS ·



Deniz ürünü çeşitleri

## SALATA

### PANZANO USULÜ CAESAR ·



Yedikule, parmesan, çıtır ekmek ve ev yapımı caesar  
sos  
+ Tavuk + Karides

### ROKA ·



Roka, çeri domates, nar

+ Karides | + Et

### BURRATA ·



Burrata, domates, fesleğen ve zeytinyağı

### BUTCHER ·



Mevsim yeşillikleri, ceviz, yeşil elma,  
tulum peyniri, nar ekşisi

### KARİDES ·



Mevsim yeşillikleri, buharda karides, avokado, beurre  
blanc sos ve soya trüf sosu eşliğinde

### CELEBRITY ·



Mevsim yeşillikleri, domates, avokado, mango,  
ızgara sebzeler ve özel sebze sosu



## ET

### WAGYU KOBE ·

Kagoshima A5 (1 GR)

### CHEESEBURGER ·



Dana burger, karamelize soğan, cheddar peyniri,  
turşu ve aioli sos

### SLICED FILET MIGNON ·

Bonfile ve deniz tuzu

### SLICED RIBEYE ·



Kemiksiz antrikot

### DALLAS STEAK ·



Özel kurutulmuş Black Angus

### ASADO ·



Dana kaburga, domates, roka, kırmızı soğan

### TUSCAN PORTERHOUSE "THE FIORENTINA" ·



21 gün kurutulmuş Bistecca Fiorentina

### TOMAHAWK ·



Özel kurutulmuş Prime Angus

+ Altın Kaplama ·

+ Trüf Toppings ·

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## TAVUK

### ACILI KANAT •



Acı soslu ızgara tavuk -  
mini mangal sunum eşliğinde

### MILANESE •



Panko ekmeği ile panelenmiş çıtır tavuk  
roka ve ızgara limon eşliğinde

### TAVUK ŞİŞ •



Marine edilmiş ızgara tavuk şiş,  
körili soğan eşliğinde



## KUZU

### KUZU PİRZOLA •



Özel marine edilmiş soslu  
kuzu pirzola, havuç püresi eşliğinde

### KUZU KAFES •

ızgara kuzu kafes  
*2 Kişilik*



## BALIK

### BRANZINO •



Tavada kızartılmış levrek, nane, dereotu,  
sebzeli kaponata ve ızgara limon

### CELEBRITY LEVREK •



Levrek, karides ve kremalı ıspanak

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# MAKARNA

## TAGLIATELLE AL VEGI ·

Ev yapımı tagliatelle, brokoli, kuşkonmaz, pesto sos ve krema



## ET TAGLIATELLE ·

Domates sosu eşliğinde



## ACILI DENİZ MAHSULLÜ LINGUINI ·

Ev yapımı linguini, domates soslu deniz ürünleri çeşitleri ve bisc sos



# GARNİTÜR

## PATATES KIZARTMASI ·

*Seçenekler: Trüf | Kajun | Parmesan*

## ISPANAK SOTE ·



Ispanak, krema, sarımsak, zeytinyağı, tuz, tereyağı

## MANTAR SOTE ·

Mantar çeşitleri, sarımsak, biberiye, taze kekik ve zeytinyağı

## BUHARDA SEBZE ·



Mevsim sebzeleri çeşitleri, tuz ve zeytinyağı

## ÇITIR SOĞAN ÇİÇEĞİ ·



Tempura soğan çiçeği aioli sos eşliğinde

## PATATES KROKET ·



Dilimlenmiş patates, biberiye ve aioli sos

## IZGARA KUŞKONMAZ ·



Izgara kuşkonmaz ve parmesan

# SOS

## GRAVY ·



Krema, tereyağı, dana incik, havuç, kereviz, sarımsak, karabiber ve kırmızı şarap

## CHIMICHURRI ·

Kimyon tohumu, kişniş tohumu, nane, maydanoz, karabiber ve sarımsak

## BEARNAISE ·



Yumurta, tereyağı, tuz, tarhun ve şarap

## TRÜF ·



Kırmızı şarap, defne yaprağı, mor soğan, trüf

## TATLI ACI ·

Ev yapımı özel tatlı acı biber sosu

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## APERATİF TATLI

### EV YAPIMI SORBE • (bir top)

Geleneksel ev yapımı sorbe

### EV YAPIMI DONDURMA • (bir top)

Geleneksel ev yapımı dondurma

### MEYVE TABAĞI • (kişi başı)

Mevsim Taze Meyve Tabağı

## TATLI

### CREME BRULEE •

Ev yapımı tatlı sos eşliğinde

### SAN SEBASTIAN CHEESECAKE •

Ev yapımı dondurma eşliğinde

### TIRAMISU LUCI •

Kahve ve mascarpone - piedigrotta style

### ÇİKOLATA GANAJ •

Ev yapımı tatlı sos eşliğinde

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## ALERJENLER

Kullanılan malzemeler hakkında bilgi almak isteyen, özel diyet gereksinimleri veya alerjisi olan misafirlerimiz lütfen servis personelinden detaylı bilgi alınız.  
Çiğ veya az pişmiş yumurta veya et tüketmek gıda kaynaklı hastalık riskinizi artırabilir.



ACI BAKLA



SUSAM



BALIK



FINDIK



KEREVİZ



SOYA



SÜT



FISTIK



ACI BİBER



GLÜTEN



HARDAL



YUMURTA



SÜLFAT



KABUKLU  
DENİZ ÜRÜNLERİ

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**BEVERAGE MENU**

# SOFT DRINKS

STILL WATER 750ML \_\_\_\_\_

COLA (light / zero) \_\_\_\_\_

FANTA \_\_\_\_\_

SPRITE \_\_\_\_\_

TONIC \_\_\_\_\_

REDBULL \_\_\_\_\_

SAN PELLEGRINO 750ML \_\_\_\_\_

HOMEMADE LEMONADE \_\_\_\_\_

FRESH ORANGE JUICE \_\_\_\_\_



# COFFEES

ESPRESSO \_\_\_\_\_

MACCHIATO \_\_\_\_\_

TURKISH COFFEE \_\_\_\_\_

DOUBLE ESPRESSO \_\_\_\_\_

AMERICANO \_\_\_\_\_

DOUBLE MACCHIATO \_\_\_\_\_

COFFEE LATTE \_\_\_\_\_

CAPPUCCINO \_\_\_\_\_



## TRADITIONAL

TURKISH TEA \_\_\_\_\_

HERBAL TEA \_\_\_\_\_

**AZERBAIJAN TEA SETUP**

for two person \_\_\_\_\_

TASTE SOMETHING BEST!



## MOCKTAIL'S

### NORTH STAR

Passion fruit, fresh basil, passionfruit marmalade, orange juice, grapefruit juice, sweet-sour celebrity sauce \_\_\_\_\_

### STRAWBERRY SMOOTHIE

Fresh strawberries, yoghurt, honey, hazelnut pieces, sweet cream \_\_\_\_\_

### COCOBANGO

Fresh pineapple, coconut, banana, milk cream \_\_\_\_\_

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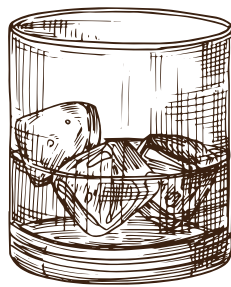
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# BEER

Heineken \_\_\_\_\_

Corona \_\_\_\_\_

+ 3 types of beer nuts



# MALT WHISKEY

Macallan 12 Y.O \_\_\_\_\_

Lagavulin 8 Y.O \_\_\_\_\_

Aberlour 18 Y.O \_\_\_\_\_

Macallan 18 Y.O \_\_\_\_\_

# SCOTCH WHISKEY

Chivas Regal 12 Y.O \_\_\_\_\_

Chivas Regal 18 Y.O \_\_\_\_\_

Chivas Regal 25 Y.O \_\_\_\_\_

# BOURBON WHISKEY

Jack Daniel's \_\_\_\_\_

Maker's Mark \_\_\_\_\_

Jack Daniel's Single Barrel \_\_\_\_\_

## IRISH WHISKEY

Jameson \_\_\_\_\_

## JAPANESE WHISKEY

Kamiki \_\_\_\_\_

Hibiki \_\_\_\_\_

# GIN

Tanqueray \_\_\_\_\_

Hendrick's \_\_\_\_\_

Monkey 47 \_\_\_\_\_

## BRANDY COGNAS

Hennessy XO \_\_\_\_\_

## TEQUILA

Patron Silver \_\_\_\_\_

Azul \_\_\_\_\_

Don Julio 1942 \_\_\_\_\_

# SHOTS



### ESPRESSO MARTINI

Vodka, Kahlua, Espresso \_\_\_\_\_

### SEX ON THE BEACH

Vodka, Tequila, Peach Liqueur, Orange Juice, Grenadine \_\_\_\_\_

### EXOTIC SHAKE

Malibu, Pineapple Juice, Milk, Coconut Sauce \_\_\_\_\_

### VODKA NUT

Vodka, Hazelnut Sauce \_\_\_\_\_

### B 52

Kahlua, Baileys, Cointreau \_\_\_\_\_

### TEQUILA SUNRISE

Vodka, Orange, Lime, Strawberry Syrup \_\_\_\_\_

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# VODKA

Tito's \_\_\_\_\_

Belvedere \_\_\_\_\_

Greygoose \_\_\_\_\_

Beluga Gold \_\_\_\_\_



# LIQUEUR

Aperol \_\_\_\_\_

Malibu \_\_\_\_\_

Limoncello \_\_\_\_\_

Jagermeister \_\_\_\_\_

Campari \_\_\_\_\_

Kahlua \_\_\_\_\_

Fernet Branca \_\_\_\_\_

Bailey's \_\_\_\_\_

Martini Bianco / Rosso \_\_\_\_\_

Grappa \_\_\_\_\_

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# INTERNATIONAL COCKTAIL'S

## COSMOPOLITAN

Vodka, Cointreau, Lime, Cranberry \_\_\_\_\_

## MOSCOW MULE

Vodka, Lime, Ginger Beer \_\_\_\_\_

## MOJITO

Havana 3 Y.O, Mint, Lime, Soda \_\_\_\_\_

## PINA COLADA

Havana 3, Malibu, Coconut syrup, Pineapple Juice \_\_\_\_\_

## MARGARITA

Tequila, Lemon Juice, Triple sec \_\_\_\_\_

## CAIPIRINHA

Rom(Cachaca) sugar, lime \_\_\_\_\_

## WHISKEY SOUR

Burbon whiskey, lemon juice, sugar syrup, egg white \_\_\_\_\_

## BLOODY MARY

Vodka, tomato juice, lemon juice, worchester sauce, tobasco \_\_\_\_\_

## GIN / VODKA MARTINI

Gin or vodka, vermouth, lemon \_\_\_\_\_

## LYNCBURG LEMONADE

Jack Daniels, Triple sec, Sweet sour, Sprite \_\_\_\_\_

## OLD FASHIONED

Bourbon Whiskey, Sugar, Bitter \_\_\_\_\_

## NEGRONI

Gin, Campari, Vermouth \_\_\_\_\_

## LONG ISLAND

Absolute Elyx, Altos, Plymouth, Triple sec, Havana 3, Coca Cola \_\_\_\_\_

## APEROL SPRITZ

Prosecco, Aperol, Orange \_\_\_\_\_

## BELLINI

Fresh Peach, Prosecco \_\_\_\_\_

## KIR ROYAL

Creme de cassis, \_\_\_\_\_

## FRENCH 75

Gin, Lemon, Champagne \_\_\_\_\_

## RAINBOW PARADISE

Vodka, Orange, Pineapple, Blue Curaçao and strawberry syrup \_\_\_\_\_

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# SIGNATURE COCKTAIL'S

## PASSION DROP

Plymouth, Triple sec, Lime, Orange, Passion fruit \_\_\_\_\_

## ZEUS

Jim Beam Black, Caramel, Sweet Sour, Cinamon \_\_\_\_\_

## NO PAIN NO GAIN

Rum, Passion Fruit, Simple syrup, Lime \_\_\_\_\_

## FLOATING IN PARADISE

Cognac, Rasperry, Lemon, Champagne \_\_\_\_\_

## CELEBRITY APEROL SPRITZ

Villa Sandi Prosecco IL Fresco Brut DOC, Aperol, Small Orange Peels  
and Orange Liqueur \_\_\_\_\_

## CELEBRITY BLOODY MARY

Vodka, Tomato Juice, Lemon Juice, Spices, Shrimp and Smoked \_\_\_\_\_

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**WINE MENU**

## CHAMPAGNE

Moët & Chandon Mini

Moët & Chandon

Ruinart

Dom Perignon

## ROSE CHAMPAGNE

Moët & Chandon

Ruinart

Dom Perignon

## SPARKLING WINE

Prosecco

Italy

## ROSE WINES

Chateau d'Esclans Whispering Angel, Cotes de Provence

Cotés de Provence, France

Chateau Miraval, AOC, Cotes De Provenc

France

Chateau Domaines Ott, AOC, Cotes de Provence

France

# WHITE WINES

**Cloudy Bay, Sauvignon Blanc**

Marlborough, New Zealand

**Greco Di Tufo, Greco Bianco**

Campany, Italy

**Pascal Jolivet, Sancerre, Sauvignon Blanc**

Sancerre, France

**Louis Jadot, Chassagne – Montrachet, Chardonnay**

Beaune, France

# RIESLING

**Dr. Loosen**

Mosel, Germany

**Hugel**

Alsace, France

# TURKISH ICON RED WINE

**Corvus Corpus, Cab. Sauv, Syrah, Cab. Franc, Petit Verdot**

Ege

# HOUSE WINES

by the glass

**Prosecco**

**Rose**

**White – Sauvignon Blanc**

**Red – Shiraz**

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# RED WINES

## Alpaca, Cabernet Sauvignon

Chole \_\_\_\_\_

## Bindi Sergardi I Colli Chianti Ser Gardo, DOCG, Sangiovese

Tuscany, Italy \_\_\_\_\_

## Alpaca, Merlot

Chole \_\_\_\_\_

## Terrazas, Malbec

Mendoza, Argentina \_\_\_\_\_

## Guerrieri Rizzardi, Corvina, Valpolicella D.O.C

Veneto, Italy \_\_\_\_\_

## Dezzani San Carlo Barolo, DOCG, Nebbiolo

Piemonte, Italy \_\_\_\_\_

## Masi Amarone Della Valpolicella, Corvina, Rondinella, Molinara

Valpolicella, Italy \_\_\_\_\_

## Louis Jadot Pommard, Pinot Noir, Cote de Beaune

Burgundy, France \_\_\_\_\_

## Gaja Ca Marcanda Promis, Merlot, Syrah Sangiovese

Tuscany, Italy \_\_\_\_\_

## Caparzo Brunello di Montalcino, Sangiovese, D.O.C.G

Super Tuscany, Italy \_\_\_\_\_

## Rivetto Barolo del Serralunga d'Alba D.O.C.G, Nebbiolo

Piemonte, Italy \_\_\_\_\_

## Antinori Tignanello, Cabernet Sauvignon & Sangiovese

Super Tuscany, Italy \_\_\_\_\_

## Chateau Neuf Du Pape, La Nerthe, Shiraz, Grenache, Mourvedre

Rhone, France \_\_\_\_\_

## Sassicaia Tenuta San Guido, Cabernet Sauvignon & Cabernet Franc

Super Tuscany, Italy \_\_\_\_\_

## Chateau Léoville Poyferré, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Saint Julien, France \_\_\_\_\_

## Antinori Solaia, IGT, Cabernet Sauvignon, Cabernet Franc, Sangiovese

Super Tuscany, Italy \_\_\_\_\_

## Chateau La Fleur Petrus, Merlot, Pomerol

Bordeaux, France \_\_\_\_\_

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*Celebrity*



# 10<sup>TH</sup> YEAR SPECIAL MENU

ATELIER DI  
**CARNE**  
*Celebrity*



## **BODRUM SALAD -**

*Tomato, cucumber, onion, anatori cheese, olives and parsley.*

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## **MEAT SUSHI -**

Sushi rice, tenderloin, avocado sauce, soy sauce, matchstick potatoes, parmesan cheese.

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## **GAMBERI ALLA BAGARA -**

*Sun-dried tomatoes, fresh mushrooms, chives, parsley, butter, garlic, basil, spices.*

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## **GOLD FIORENTINA STEAK -**

*Dry aged*

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## **CYPRUS DESSERT -**

*Breadcrumbs, coconut, sugar, milk, vanilla, cream, cornstarch, whipped cream, forest berries.*