



Giacomo

CUCINA E VINO

SALUMI

Coppa
Salame finocchiona
Salame spianata
Prosciutto di Parma

FORMAGGI

Parmigiano reggiano
Occhi al barollo
Pecorino sardo
Pecorino al tartufo

Platter | 2 persons 24€
4 persons 38€

FOCACCIA e OLIVE 5,5€

PASTA - RISOTTO

Bucatini cacio e pepe with freshly ground black pepper and pecorino romano 22€

Spaghetti carbonara with smoked pancetta, parmigiano reggiano and poached egg 24€

Linguine alle vongole 27€

Linguine Alfredo with fresh truffle 27€

Risotto with parmigiano reggiano and fresh truffles 29€

Fettuccine with grilled mullet and sea urchin cream 43€

Linguine with blue crab meat, sea urchin and fresh herbs 55€

Linguine with lobster 140€
(for 2 persons)

Linguine with grouper in bouillabaisse broth 43€

Linguine with fish roe, saffron and Sicilian pistachio 38€

Linguine with grilled crayfish, bisque and fresh herbs €41

add fresh melanosporum truffle
7€ / gr

“Life is a combination of magic and pasta.” - federico fellini

ANTIPASTI

Beef carpaccio with truffle oil, porcini purée and hazelnuts 27€

Burrata e prosciutto di Parma 25€

Sea bass carpaccio with chili pepper and sea urchin 28€

Vitello tonnato
veal carpaccio with tuna sauce 27€

Grilled octopus with “tarama” fish roe cream, romanesco broccoli and sea urchin 29€

Grilled scallops with cauliflower purée and tomato tartare 28€

Fresh oysters with cucumber broth and dill (2pcs) 24€

Tuna tartare with avocado cream, cucumber and radish 29€

INSALATA

Mango salad with avocado chutney and grilled squid 22€

Green salad with grilled chicken and crispy prosciutto di Parma 22€

Caprese salad with mozzarella, tomato gelée and basil 21€

Lattuga
Green salad with crispy prosciutto di Parma, lettuce hearts, roasted pine nuts, parmigiano reggiano and mustard vinaigrette 23€

“Everything you see I owe to pasta.” - sophia loren



PLEASE INFORM US OF ANY FOOD ALLERGIES



@GiacomoRestaurants
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MARKET INSPECTION MANAGER: DIMOSTHENIS STASINOPOULOS
PRICES INCLUDE VAT AND ALL LEGAL CHARGES

COMPLAINT SHEETS ARE AVAILABLE WITHIN A SPECIAL BOX AT THE RESTAURANT'S EXIT
THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT IS NOT RECEIVED (RECEIPT-INVOICE)
THE RESTAURANT HAS CERTIFIED POINT OF SALES TERMINALS FOR PAYMENT WITH CARDS

LA GRIGLIA

FISH AND MEAT FROM THE GRILL

PESCE

GROUPER 47€

with celeriac cream, fresh caramelized onions and cilantro sauce

CROAKER 36€

with cauliflower purée, cauliflower tartare and sea urchin

TUNA FILLET 45€

with topinabur cream and eggplant caponata

CARNE

COTOLETTA

ALLA MILANESE 30€

with baked potatoes
in a parmigiano reggiano crust

TAGLIATA

BLACK ANGUS BEEF 42€

with small arugula salad
cherry tomatoes and parmigiano
reggiano flakes

BEEF FILLET 55€

with mashed potatoes,
truffle and Madeira sauce

**BISTECCA ALLA
FIORENTINA 165€/kgr**

(min. 2 pers.)

RIB EYE STEAK

BLACK ANGUS [350gr] 68€

with small arugula salad
cherry tomatoes and parmigiano
reggiano flakes

SIDES

roasted parmigiano reggiano potatoes 9€

potato purée 9€

roasted green asparagus 13€

PINSA

CAPRESE 18€

tomato sauce, mozzarella di bufala, cherry tomatoes, basil

SARDEGNA 22€

pecorino, bresaola, cherry tomatoes, zucchini, rucola

SALSICCIA CON GAMBERI 30€

salsiccia and chorizo ragù, crayfish and yogurt cream

add fresh melanosporum truffle

7€ / gr

DOLCE

TIRAMISU classic 13€

PANNA COTTA cardamom with lavender granita and fresh blueberries 13€

CHOCOLATE EXTRA BITTER with espresso, pecan and Sicilian pistachio ice cream 16€

Ice cream

per scoop / 4 scoops

4€ / 16€

Sorbet

per scoop / 4 scoops

4€ / 16€