



LA PERLA

R I S T O R A N T E



“WELCOME LA PERLA”

Indulge in the taste of Italy with our authentic dishes, crafted with care and attention to detail. From our kitchen to your table, we bring you the finest Italian flavors to savor and enjoy.

Executive Chef - Serket Gökçen

SOUP

Minestrone Soup

Dried Cowpea Grain Vegetable Soup and Pasta with Mustard

APPETIZERS

Beef Carpaccio

With Balsamic Glaze, Extra Virgin Olive Oil, Arugula and Parmesan Cheese

Burratta Cheese

With Pine Nuts, Toasted Bread With Butter, Tomatoes, Mountain Herbs and Extra Virgin Olive Oil.

Mozzarella Caprese

With Colorful Tomatoes, Garlic Fried Baguette, Pine Nuts, Pomelo, Arugula and Basil Sauce

Artichokes with Fresh Asparagus

With Roasted Tomatoes, Parmesan and Grain Honey Mustard Sauce

Seafood Carpaccio

Medallions Prepared with Octopus, Salmon And Calamari with Sour Cream, Black Caviar And Lake Cowpeas on Bread



PASTA & RISSOTTO

Duck Confit Fazzoletti

With Cream Sauce, Mountain Mushrooms and Parmesan Cheese

Tagliolini with Shrimp and Aioli

With Tomato Sauce, Cream and Parmesan Cheese

Ravioli with Ricotta and Spinach

Ravioli Stuffed with Curd and Ricotta Cheese, with Spinach Cream Sauce, Almonds and Butter

Fusilli With Minced Meat And Eggplant

With Minced Beef, Baked Aubergine, Concasse Tomato and Parmesan

Risotto With Mushroom

With Spring Vegetables, Cream, Grated Parmesan Cheese and Truffle Oil

Seafood Risotto

Sautéed Risotto with Seafood With Parmesan Cheese and Basil Oil

Parmesan Wheel Tagliatelle 30€

With Trüffles

SALADS

Caesar Salad

With Crisp Romano Lettuce, Croton Bread with Garlic, Parmesan Cheese and Homemade Caesar Sauce

Arugula Salad with Balsamic

With Plum Tomato, Parmesan Cheese and Extra Virgin Olive Oil

Grapefruit Salad with Avocado

With Avocado, Coloured Tomatoes, Grapefruit, Citrus Sauce



PIZZAS

Pizza Margherita

With Mozzarella Cheese in Water, Tomato Sauce, Fresh Thyme

Pizza Pepperoni & Bacon

With Mozzarella Cheese, Tomato Sauce, Mushrooms and Jelapone Peppers

Pizza with Smoked Salmon and Shrim

Mozzarella Cheese, Smoked Salmon, Shrimp, Tomato Sauce, Purple Onion and Capers

Calzone

With Mozzarella Cheese, Spinach, Gorgonzola Cheese, Porcini Mushrooms

Focaccia Pizza

With Mozzarella Cheese, Tomato Sauce, Smoked Chicken Breast, Green Pepper



MAIN COURSES

Lombardia Style Lamb Chops

With Baked Aubergine, Dried Beans and Tepenade Sauce

Chicken Saltimbocca

With Porcini Ragu and Lemon Sauce

Grilled Beef Steak

With Couscous with Peas and Gravy

Salmon Piccata

With Capers and Mustard Lemon Sauce, Fresh Spinach Leaves

Sicilian - Style Sea Bass

With Green Beans, Tomato Tartare and Butter Lemon Sauce



DESSERTS

Caramel Panna Cotta



With Crocant

Tiramisu



With Sicilian Espresso

Sicilian Style Cannoli



With Fresh Cream and Pistachios



VEGAN MENU

Rice Phyllo Roll

Rice Vermicelli with Seasonal Vegetables, Micro Herbs and Thai Sauce

HOT APPETIZER / Spaghetti with Vegetables

Spaghetti Pasta with Zucchini, Carrot, Aubergine, Mushroom and Olive Oil Garlic Sauce

MAIN COURSE / Cauliflower Steak

With Crumble Batter, Mashed Potatoes with Celery and Damson Plum Chutney

DESSERT / Pumpkin Cup

Served with Tahini, Pumpkin and Vegan Cream

KIDS MENU

Grilled Meatballs

Grilled Chicken

Spaghetti Bolognese

Spaghetti Napoliten

French Fries



Gluten



Egg



Dairy
Lactose



Fish



Crustacean



Mollusc



Tree
Nuts



Mustard



Celery



Vegetarian



Vegan