

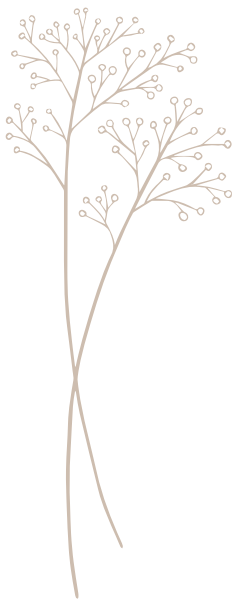


prestigio

ITALIAN CUISINE

DINNER MENU

'Prestigio' in Italian directly translates to “prestige”, named after the hotel itself. 'Prestigio' expressing the restaurant's dedication to offering familiar Italian tastes with a sense of prestige and emphasis on local ingredients



atrium hotels & resorts
atrium prestige

0km: Created with local ingredients with minimum CO2 transport emissions.

ANTIPASTI & INSALATE

FRESH BAKED BREAD, FOCACCIA & DIPS / V 3^{0km}

olive paste, herbs mayonnaise, bell pepper pesto

BRUSCHETTA BASILICA (FOR TWO) / V 5^{0km}

tomato, olive oil, basil

ASPARAGUS VELOUTEE / V 9

Greek truffle oil, mascarpone cheese

INSALATA DI BURRATA 13

organic cherry tomatoes, fresh basil, orange, Kalamata olives,
Extra Virgin olive oil

PRIMI PIATTI

SMOKED SCALLOPS / GF 19

celery root puree, salami powder, pickled tomato, local orange

BEEF CARPACCIO 33^{0km}

aged parmesan cheese, arugula, walnuts, truffle oil, aged balsamic

V: Vegetarian

Vn: Vegan

GF: Gluten Free

PIZZA & PASTA

- PIZZA 'PARMA'** 16
fresh tomato sauce, Parmigiano Reggiano, prosciutto crudo, rocket
- PIZZA TARTUFATA** 15 0km
black Truffle cream, wild mushrooms, smoked pancetta, Truffle oil
- LINGUINI AL SALMONE** 24
zucchini, light cream, Saffron from Kozani, salmon roe
- SPAGHETTI ALLA CARBONARA** 20
egg, Guanciale, Parmigiano Reggiano, pecorino, black pepper

SECONDI PIATTI

- TUNA FILLET / GF** 39
risotto with Saffron from Kozani, lemon, Pecorino cheese, spinach
- RISOTTO MILANESE / GF** 33
crayfish, Saffron, butter, Parmigiano Reggiano
- GNOCCHI AL TARTUFO / V** 23
wild mushrooms, spinach, garlic, crema di tartufo
- CHICKEN CONFIT / GF** 24
celery root textures, salami powder, cream of basil
- PORK SOUS VIDE / GF** 26 0km
sweet potato puree, asparagus, king-oyster mushroom, Red wine

DOLCI

WHITE CHOCOLATE NAMELAKA / V	11 0km
dark chocolate texture, fresh tropical fruit	
PASSIONFRUIT PAVLOVA / V	11
passionfruit marmalade, mango sorbet	
TIRAMISU / V	10
cacao powder, espresso	
VANILLA PANACOTTA / V	9 0km
sweet cherry preserve	
FRESHLY CUT SEASONAL FRUIT PLATTER / V, GF	9 0km
ICE CREAM OF YOUR CHOICE / V, GF	5 0km
2 scoops, choice of toppings	

*Kindly inform our team of any allergies or dietary restrictions

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Vn: Vegan

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