insalate 300g

★SKS **SPAGHETTI KITCHEN** – Italian mixed leaf salad w/th smoked mozzarella, roasted aubergine & peppers, cherry tomatoes, butter beans, edamame, olive tapenade and homemade grissini
*HFK 11.90.–

BAKED GOAT CHEESE w/th mix of colorful salads, roasted red beets, seasonal fruit, spicy cashews, fig dressing
*HIA 12.50.–

★SKS **Caesar** – Little Gem lettuce, grilled chicken fillet, poached egg, croutons, Parmesan and Original dressing
*CHAK 11.90.–

Winter salad with Burrata and grilled leeks, beetroot, radishes, roasted hazelnuts and **SK★ dressing**
*HI 10.90.–

★ **Tabbouleh Salad** – parsley, bulgur, mint, concassé tomatoes, pomegranate, pistacchio and molasses & sumac dressing
*AI 8.50.–

Arugula salad, cherry tomatoes, avocado, pine nuts, parmesan and balsamic creme
*IK 9.50.–

Spinach and arugula salad, Feta cheese, dried cranberries, caramelized almonds and special dressing
*HIK 10.50.–

Caprese w/th cherry tomatoes, avocado, Mozzarella*, pesto and bruschetta
*HI 10.50.–
*Can be replaced with Burrata, by your choice 2.90.–

★SKS **Beluga Lentil Salad** w/th grilled Halloumi cheese, marinated red onion, avocado, radishes, Cailletier olives and Ranch dressing
*CHIK 10.50.–

Baby spinach, caramelized peaches, quinoa, pickled red onion, pecans and pesto Rosso
*I 10.90.–

Shopska salad – peeled pink tomatoes, cucumbers, peppers, red onions, artisanal farmed brined cow's cheese and parsley pesto
*H 8.50.–

Peeled Heirloom pink tomatoes, smoked eggplant & roasted peppers Salsa, local farmed fresh cow's cheese and parsley & walnuts oil
*HI 10.50.–

antipasti 200g

ITALIAN SALAMI & CURED MEAT SELECTION
Prosciutto–Crudo / Bresaola / Lonzino / Ventricina / Mortadella w/th Pistacchio / Coppa di Parma / Spianata Romana / Speck
*I 100g / 9.50.–

ITALIAN CHEESE SELECTION
Taleggio / Scamorza / Provolone / Parmigiano–Reggiano / Caciotta al Tartufo / Basilio–Basils al Peperoncino / Gorgonzola
*HI 100g / 9.50.–
*Served w/th herbed butter,Giardiniera (Italian pickled veggies) and handmade sourdough bread

★ **MEZZE dips**
/ Hummus with EVO oil and smoked paprika
/ Feta cheese mousse w/ mint and pistacchio
/ Yoghurt dip with smoked Trout and horseradish with capers
/ Homemade Köpoolu
/ Mixed Italian olives w/ oregano
*ACDEHLKN 12.90.–
*Served w/th homemade sourdough bread and Grissini

Bruschetta with tomatoes, Taggiasca olives, Baby Mozzarella, garlic & basil
*ACHI 8.50.–

Crispy pan–fried Calamari with Asian herb sauce
*AGI 12.50.–

Wood–fried Gamberi Rossi & garlic butter
*DH 14.90.–

BLACK–ANGUS BEEF CARPACCIO, arugula, Parmesan, truffle mayonnaise and pomegranate reduction
*AHKC 14.50.–

★ **Oven–fresh baked herbed Eggplant** w/ tahini sause, Labneh cheese, pomegranate, roasted almonds and Za'atar
*LHI 9.90.–

Grilled avocado and artichoke with bottarga and parsley pesto
*AD 9.90.–

zuppe 350ml

Goulash *AJ 6.50.–

Soup of the day 5.50.–
*Ask your waiter

pasta 250g

★SKS **SPAGHETTI KITCHEN** – Bucatini **Cacio e Pepe** w/ Pecorino–Romano (minimum for 2 people)
*AHCM 19.50.–

★SKS **SPAGHETTI TRAPANESE** – cherry tomatoes, mozzarella Fior di Latte, fresh basil and almonds
*AI 10.50.–

Spaghetti Aglio e Olio Peperoncino w/th EVO oil, garlic & parsley
*AI 7.50.–
+ add Black Tiger Shrimps 6.50.–

★SKS **Lasagna Bolognese** w/th Black Angus Beef ragout
*AHFMJ 11.00.–

Linguine w/th Beef Polpette, concassé tomatoes, Marinara sauce with basil & Parmesan
*AHFNG 10.90.–

Sachetini a'La Carbonara w/th Guanciale, ricotta and Pecorino–Romano
*ACH 12.50.–

Ravioli w/th Porcini, walnuts, pesto, Parmigiano–Reggiano and truffle olive oil
*ACEHI 12.50.–

★ **Rigatoni Alla Norma** w/ Italian Salsiccia sausage, Stracciatella, roasted eggplant and Marinara sauce
*ACHJ 12.50.–

Fiocchi with pears and Italian cheeses in a butter sauce with pomegranate and sage
*ACH 11.90.–

Rigatoni alla Vodka – creamy tomato sauce, shallot, peperoncino, Parmigiano–Reggiano & shot vodka
*AHC 10.50.–

Tagliatelle with pesto, pine nuts and Parmesan
*AHI 10.50.–

★ **Gnocchi with truffle sauce**, cherry tomato confit, butter and Parmigiano–Reggiano
*AHC 12.90.–

Linguine Di Mare w/th calamari, octopus, shrimp, black mussels, peperoncino, tomatoes, garlic and scallions
*ABCGI 15.50.–

Arrabiata – concasse tomatoes, peperoncino, olives, Parmesan & basil
*AI 9.00.–

Fettuccine Alfredo w/th Salmon, baby spinach, sun–dried tomatoes and light cream sauce
*ADH 12.90.–

risotto 350g

Risotto w/th wild mushrooms, hazelnuts, sun–dried tomatoes, herbs and truffles
*AHIM 12.50.–

Risotto w/th Chicken, green peas, sun–dried tomatoes, spinach, butter & Parmesan
*HJ 12.90.–

burgers 400g

★SKS **Wagyu cheeseburger** w/th crispy bacon, mattured Cheddar, iceberg lettuce, red onion jam, pickles, tomato, special **SK★ sauce** in a handmade Brioche bun, potato chips and BBQ sauce
*AHFK 14.70.–

★ **Black Label Iberico Burger** w/ potato Rösti, tomato, cauliflower and 'Nduja, served with sweet potatoes and BBQ sauce
*ACFH 14.50.–

pizza 350g

The Best Pizza Is Eaten With Your Hands

MARGHERITA – tomatoes, mozzarella Fior di Latte, basil and EVO oil
*AH 8.90.–
*Could be replaced w/th Buffalo mozzarella 3.00.–

Pizza w/th tomatoes, **SPECK & MASCARPONE**
*AH 12.00.–

CAPRICCIOSA – tomatoes, mozzarella Fior di Latte, Prosciutto–Cotto, mushrooms and artichokes
*AHF 11.50.–

Crudo – tomatoes, mozzarella Fior di Latte, Prosciutto–Crudo and arugula
*AHF 12.50.–

Pizza Pepperoni – tomatoes, Fior Di Latte mozzarella, spicy Pepperoni salami and Burratina cheese
*AH 12.50.–

★SKS **Pizza with mixed ITALIAN salami** – tomatoes, mozzarella Fior di Latte, Mortadella w/th Pistacchio, SPECK, Brezaola and arugula
*AHFI 15.50.–

Pizza with Crème–Fraîche, Pistacchio pesto, Stracciatella cheese, Mortadella and basil
*AI 12.50.–

Calabria – tomatoes, mozzarella Fior di Latte, Calabrian spicy 'Nduja sausage
*AH 11.90.–

Vegetariana – tomatoes, mozzarella Fior di Latte, mushrooms, peppers, cherry tomatoes, Taggiasca olives & spring onions
*AH 9.50.–

4MAGGI – Crème–Fraîche, mozzarella Fior di Latte, Gorgonzola, Provolone, hazelnuts, arugula & Parmesan
*AIH 11.90.–

TARTUFO – truffle cream, Prosciutto–Cotto, Provolone cheese and arugula
*ACHN 13.50.–

★SKS **Pizza MODERNISTA** – Tonnato sauce, Black Angus beef Carpaccio, mushroom duxelles, arugula and Balsamic cream
*ACDH 14.50.–



ethno 350g

★SKS **Grilled honey & mustard glazed Norwegian Salmon Fillet** on Lemon Risotto w/th asparagus and roasted hazelnuts
*ADHF 19.50.–

★SKS **Grilled Seabass fillet on Squash** & Artichoke Caponata w/ wild mushrooms, Taggiasca olives and pine nuts
*DHI 17.50.–

Chicken Tikka Masala skewers w/th steamed Basmati rice, cherry tomato confit and roasted green peppers, served on herbed garlic bread
*AHCE 13.50.–

★SKS **Vienna Beef Tenderloin Schnitzel** w/th fresh French fries and coleslaw
*AHF 19.70.–

7 mini Kebapcheta, herbed fresh fries and chili pepper jam
*AFMI 11.90.–

grill 250g

Grilled herbed marinated Chicken breast fillet and **SK★ sauce**
*H 7.90.–

Grilled Meatballs w/ homemade Lyutenitsa, scallions & parsley
*FH 8.50.–

★SKS **Royal Pork Chop** & Caramelized onion Gravy sauce
*HM 12.90.–

★SKS **Iberico Pork Ribs** w/th BBQ sauce and pistacchio
*HI 14.90.–

Mixed Italian Sausages with Duo of dips and red onion jam
*F 14.90.–

Grilled Squid w/ arugula and Chimichurri sauce
*G 14.90.–

Butcher's style grilled Black Angus Calves Liver, served w/th Dijon mustard dip
*AK 11.50.–

Argentine Black Angus Ribeye steak, truffle & black garlic butter and Chimichurri dip
*H 100g / 13.50.–

★ **Picanha Tagliata** w/ arugula, Parmesan and Maldon salt
*H 35.00.–

Grill for two – Iberico Pork spareribs, chicken breast fillet, meatballs, Italian mixed sausages, Black Angus Calf Liver and Duo of dips
*FHK 700g / 32.50.–

GUARNIRE 150g

Oven–baked rosemary Potatoes w/th Crème–Fraîche, Pancetta & chives
*H 4.90.–

Truffle & Parmesan fresh French fries
*H 4.90.–

★SKS **Pan–fried crispy sweet potatoes** w/th coconut butter 5.90.–

Roasted herbed vegetables *I 4.90.–

Steamed two sorts of rice & quinoa
*H 4.50.–

Grilled avocado w/th lime and Moldon salt 5.00.–

Charcoal–grilled Corn w/th herbed butter & Parmesan
*H 4.90.–

FLATBREAD 100g

Handmade sourdough bread *A 2.90.–

Homemade Focaccia *A 3.50.–

FLATBREAD w/th Tomatoes, mozzarella & basil *AH 3.90.–

FLATBREAD w/th pesto and Parmesan *AEI 3.90.–

FLATBREAD w/th EVO oil, garlic & rosemary *A 3.90.–

dolci 150g

★SKS **PANGIALLO W/TH MASCARPONE** cream & wild berries sauce
*ACHI 8.50.–

★SKS **Homemade Italian biscuit cake**
*ACHI 7.90.–

Tiramisu Originale
*ACHI 7.90.–

★SKS **San Sebastian Cheesecake** w/th salted caramel & pecans
*ACHI 8.50.–

Baklava Cheesecake
*ACHI 8.50.–

White chocolate lime Tart
*ACHI 7.50.–

SK★ DESSERT Sellection
/ Pangiallo w/th mascarpone
/ Tiramisu Originale
/ Cheesecake w/th salted caramel
/ Nutella cake
/ Italian bisquit cake
*ACHI 13.90.–

€ - prices listed are in EURO

★ **Brand New**
***SKS Spaghetti Kitchen Signature Dish**

SPAGHETTI KITCHEN★
SK | OPEN | EVERY DAY
12.00 PM – 12.00 AM

ALLERGENS: A - Gluten; B - Crustacean products; C - Eggs & egg's products; *D - Fish & fish products; *E - Peanuts; *F - Soy /ham/; *G - Molluscs; *H - Milk & milk products; *I - Nuts; *J - Celery; *K - Mustard; *L - Sesame seeds; *M - S02; *N - Lupines

Bianco

The OLD WORLD — ITALY

CASTELLANI SANTA LUCIA, Toscana Bianco IGT 19.00.–

MESSER del FAUNO, Grillo IGT, Sicily 19.00.–

CASTELLANI GUADALMARE,
Vermentino IGT, Tuscany 20.00.–

VILLA SANDI Pinot Grigio delle Venezie DOC 22.00.–

POESIE, Pinot Grigio delle Venezie, Cantina di Soave
375ml / 13.00.– 750ml/ 21.00.–

SAUVIGNON BLANC, IGT Venezia Giulia,
Borgo Molino 27.00.–

CANTINA SANTA MARIA LA PALMA ARAGOSTA
Vermentino DOC, Sardegna 27.00.–

ZENATO, Pinot Grigio delle Venezie IGT,
Venetto – Italy 31.00.–

CAPARZO Chardonnay IGT, Toscana – Italy 34.00.–

TENIMENTI CIVA Sauvignon Blanc DOC,
Friuli Colli Orientali 35.00.–

BORGO TESIS, Pinot Grigio, Friuli, Fantinel 37.00.–

TUNELLA Sauvignon Blanc DOC, Friuli – Italy
375ml / 26.00.– 750ml / 45.00.–

FRANCE

ANDRE GOICHOT, Sauvignon Blanc,
Languedoc–Roussillon 375ml/ 15.00.– 750ml / 25.00.–

LES FUMEES BLANCHES, Sauvignon Blanc
375ml / 14.00.– 750ml / 28.00.–

SOURCE WHITE DE ROSEBLOOD,
Rolle, Grenache Blanc & Sauvignon Blanc 32.00.–

ROSEBLOOD BLANC, Rolle,
Sauvignon Blanc, Clairett 46.00.–

LOUIS MICHEL&FILS, Petit Chablis 69.00.–

The NEW WORLD

TRAPICHE, Sauvignon Blanc, Argentina 21.00.–

RONGOPAI, Sauvignon Blanc, New Zealand 27.00.–

SISTER'S RUN St Petri's Barossa Riesling,
Barossa Valley, Australia 33.00.–

CLUSTER FLOCK, Sauvignon Blanc,
Marlborough, New Zealand 34.00.–

BABICH White Label, Sauvignon Blanc,
New Zealand 375ml/ 19.00.– 750ml/ 35.00.–

WENTE VINEYARDS Morning Fog Chardonnay, USA 49.00.–

BULGARIA

SPAGHETTI.KITCHEN, Sauvignon Blanc, Magura Winery
7.00– 375ml / 11.00.– 750ml/ 19.00.–

PRINCIPESSA, Sauvignon Blanc & Pinot Gris,
Lavinia Estate 19.00.–

AYANO Viognier & Marsanne & Roussanne,
Aya Estate 21.00.–

PIXELS, Sauvignon Blanc, New Bloom Winery
375ml / 13.00.– 750ml / 20.00.–

24/42 Estate, Sauvignon Blanc
375ml / 14.00.– 750ml / 23.00.–

BLACK C. WHITE, Santa Sarah Wine Estate 23.00.–

SINGLE VINEYARD, Magura Winery
/ Pinot Gris 23.00.–
/ Vrachanski misket & Risling 23.00.–

STALLION SELECTION, Angel`s Estate
/ Sauvignon Blanc 375ml / 15.00.– 750ml / 25.00.–
/ Vermentino 25.00.–
/ Shardonnay 25.00.–

LUDA MARA, Temjanika, Tikvesh winery 25.00.–

PAVLA PATRICIA, Marsanne & Roussanne,
Lavinia Estate 26.00.–

ISTAR, Pinot Gris, Bononia Estate 31.00.–

LEVENT Chardonnay Barrel Fermented,
Domaine Bessa Valley 375ml / 17.00.– 750ml / 32.00.–

F2F, Sauvignon Blanc, New Bloom Winery
250ml / 12.00.– 750ml/ 32.00.–

TROYANOVO Vineyards Selection, Sauvignon Blanc
& Chardonnay, New Bloom Winery 49.00.–

Bubbles

SPUMANTE PROSECCO DOC Extra Dry Fantinel 27.00.–

LA GIOIOSA Prosecco Spumante DOC,
Treviso, Italy 27.00.–

VILLA FOLINI, Ribolla Gialla,
Spumante Brut Vintage 26.00.–

ARGEO RUGGERI, Prosecco brut, Treviso, Italy
200ml / 11.00.– 750ml / 29.00.–

VALDO CUVEE, Italy 31.00.–

ROSE di PINOT BRUT, Rugerri – Italy
200ml / 11.00.– 750ml / 29.00.–

FERGHETTINA FRANCIACORTA Brut DOCG NV,
Lombardy – Italy 99.00.–

MOËT&CHANDON Imperial Brut,
Champagne – France 140.00.–

VEUVE CLICQUOT YELLOW LABEL,
Champagne – France 155.00.–

TAITTINGER Brut Reserve NV, Champagne – France
375ml / 89.00.– 750ml / 160.00.–

Rosato

The OLD WORLD

MESSER del FAUNO, Terre Siciliane IGT,
Pinot Grigio rose, Italy 19.00.–

POESIE, Pinot Grigio rose delle Venezie DOC, Italy
375ml / 13.00.– 750ml / 21.00.–

GOURMANDISE, rose Vin de mediteranee,
St. Tropez – France 24.00.–

CHATEAU PURCARI 1827, Rose
375ml / 14.00.– 750ml / 25.00.–

CANTINA SANTA MARIA LA PALMA ARAGOSTA
Rose DOC, Sardegna, Italy 28.00.–

CAP AU LARGE Rose, Cotes de Provance – France
375ml / 16.00.– 750ml / 29.00.–

CHATEAU d`ASTROS, Cotes de Provance – France
375ml / 16.00.– 750ml / 29.00.–

SOURCE ROSE DE ROSEBLOOD,
Grenache, Syrah & Cinsault 32.00.–

BLEU de MER Rose, Bernard Magrez – France 33.00.–

ROSEBLOOD Rose Grenache, Syrah,
Cinsault & Rolle 46.00.–

M de MINUTY Rose, Cotes de Provance – France
375ml / 27.00.– 750ml / 49.00.–

WHISPERING ANGEL Rose, Chateau D'esclans – France
375ml / 28.00.– 750ml / 52.00.–

BULGARIA

SPAGHETTI.KITCHEN, Vintage rose, Magura Winery
7.00– 375ml / 11.00.– 750ml/ 19.00.–

PRINCIPESSA Rose,
Cabernet Franc & Cabernet Sauvignon 19.00.–

AYANO Rose, Grenache, Cinsault & Syrah,
Aya Estate 21.00.–

PIXELS Rose, Grenache, New Bloom Winery
375ml / 13.00.– 750ml / 20.00.–

24/42 Estate Rose 375ml / 14.00.– 750ml / 23.00.–

STALLION Rose, Angel`s Estate 25.00.–

BLACK C. Rose, Santa Sarah Wine Estate
375ml / 14.00.– 750ml / 23.00.–

ENIRA Rose, Domaine Bessa Valley
375ml / 14.00.– 750ml / 24.00.–

OOh LA LA Rose, Bononia Estate
375ml / 16.00.– 750ml / 29.00.–

F2F Rose, New Bloom Winery
250ml / 12.00.– 750ml / 32.00.–

Rosso

The OLD WORLD — ITALY

MESSER del FAUNO, Negroamaro IGT, Puglia 19.00.–

MESSER del FAUNO, Primitivo IGT, Puglia 19.00.–

CASTELLANI CHIANTI IGT, Sicily 21.00.–

APPASSIMENTO ROSSO IGT,
Castellani Santa Lucia, Puglia 25.00.–

RIPAROSSO, Montepuciano d`Abruzzo Illuminati 29.00.–

CAPARZO Sangiovese, IGT, Toscana, Italy 33.00.–

CASTIGLIONI, Chianti,
Marchesi de Frescobaldi, DOCG
375ml / 19.00.– 750ml/ 34.00.–

ZENATO, Valpolicella Superiore DOC, Veneto 39.00.–

MASSERIA CUTURI 1881 TUMA
Primitivo Salento IGT, Puglia 41.00.–

ANTONIO CASTAGNEDI,
Amarone selezione DOCG 99.00.–

CASTELGIOCONDO, Brunello di Montalcino
DOCG, Marchezi de Frescobaldi 129.00.–

FRANCE

ELEGANCE, Syrah, Joseph Castan,
Pays d`Ok 19.00.–

VENTOUX ROUGE, Les Gelinottes, Alain Jaum 23.00.–

The NEW WORLD

TRAPICHE Vineyards, Malbec, Argentina 21.00.–

H3 Merlot, Columbia Crest, USA 44.00.–

BREAD & BUTTER Pinot Noir,
Nappa Valley, USA 45.00.–

WENTE VINEYARDS Beyer Ranch Zinfandel, USA 59.00.–

BULGARIA

SPAGHETTI.KITCHEN, Cabernet Sauvignon, Magura Winery
7.00– 375ml / 11.00.– 750ml/ 19.00.–

PIXELS, Syrah, New Bloom Winery
375ml / 13.00.– 750ml / 20.00.–

BLACK C. RED, Santa Sarah Wine Estate
375ml / 14.00.– 750ml / 23.00.–

24/42 Estate, Pinot Noir 23.00.–

STALLION SELECTION, Syrah, Angel's Estate
375ml / 14.00.– 750ml / 25.00.–

LUDA MARA, Vranets, Tikvesh winery 26.00.–

DUO by ENIRA, Domaine Bessa Valley
375ml / 14.00.– 750ml / 26.00.–

PETITE SARAH RED, Santa Sarah Wine Estate 27.00.–

THE CELESTIAL BULL, Rubin, Magura Winery 29.00.–

F2F, Dornfelder, New Bloom Winery
250ml / 12.00.– 750ml / 32.00.–

ENIRA RESERVA, Domaine Bessa Valley 44.00.–

TENEVO Vineyards Selection,
Merlot & Cabernet Franc
& Petit Verdot, New Bloom Winery 49.00.–

COCKTAILS

For the complete selection of our spirits, see the separate drink list. Where you also can find our suggestions of cocktails and drinks!

€ - prices listed are in EURO

SPAGHETTI KITCHEN

www.spaghetti-kitchen.com / office@spaghetti-kitchen.com