



MENU . MEDITERRANEAN PROUD
CRAFTED AND SELECTED WITH LOVE

THE STARTERS FROM THE TRADITION

CERIGNOLA OLIVES 450
*Our managers say they are the best olives on the market.
Our competitors agree*

SMOKED AUBERGINE 450
Yogurt and mint dressing

BURRATA SALAD 1250
*Burrata DOP, prosciutto crudo, marinated peach, fried
capers, almonds*

CAPRESE SALAD 790
Heliron baby tomato, mozzarella ciliegine, basil oil

KALE SALAD 790
*Kale, sweet potatoes, mixed seeds, fried chickpeas, almond,
mustard and honey dressing add chicken breast for 390 ALL*

CRUNCHY SALAD 790
*Cucumber, avocado, baby greeneries, goat cheese, citrus
goji berries, mixed seeds*

CHEF SALAD 600
Creative fresh green salad with seasonal organic products

ORIGINAL ITALIAN MEATBALLS 590
Italian meatballs in tomato sauce with Parmesan

CHICKEN CAESAR SALAD 750
*Grilled chicken, baby romaine, caesar dressing, aged
parmesan, crunchy croutons*

PRAWN CAESAR SALAD 850
*Grilled prawns, baby romaine, caesar dressing, aged
parmesan, crunchy croutons*

BLACK ANGUS BRESAOLA 1350
*Served with wild rocket and parmesan
with truffle dressing*

VITELLO TONNATO 1350
Roast beef, tuna dressing, caper berries

FROM THE FRYER

OLIVE ASCOLANE 350
Ascolana olives (stuffed veal meat) with truffle mayo

POTATO CROCCHETTE 450
with smoked scamorza cheese and truffle mayo

CALZONCINI POMODORO E MOZZARELLA 450
Mini fried calzoni filled with tomato sauce and mozzarella

ARANCINI BITES 600
*Filled with Bolognese sauce and melted mozzarella
with tomato sauce*

FETA SAGANAKI 550
Fried feta cheese in thin pastry, with honey and gremolata

TRUFFLE AND PARMESAN FRENCH FRIES 550
Crispy fries with parsley and truffle mayonnaise

FRENCH FRIES 390

Add extra spicy Mayo 200 ALL | Add extra Gorgonzola Sauce 300 ALL

Please inform your waiter of any food allergies or intolerances
Kitchen closes at 10.30 PM

FROM THE OVEN LA PINSA

REGINA 800
Tomato sauce, mozzarella fior di latte, basil oil

MIMI 1150
*Basil pesto base, mortadella, burrata di mozzarella DOP,
basil oil and drops of truffle sauce*

LA BELLA 1250
*Tomato sauce, mozzarella fior di latte, prosciutto crudo,
cherry tomatoes, wild rocket, Parmesan and basil oil.*

ADD FRESH BLACK TRUFFLE 550

THE TRADITIONAL BOARDS

SALUMI E GNOCCO FRITTO 1200
*A mix of cured meats with gnocco fritto - Served with
organic jams*

SALUMI E FORMAGGI 1700
*A mix of cured meats and seasonal DOP cheeses from across
Italy – served with organic jams*

TASTE OF CINTA SENESE 1900
*Prosciutto crudo, finocchiona, wild boar salami.
Served with Cerignola olives*

BASKET GNOCCO FRITTO - 6 PIECES 450

THE ITALIAN FRESH PASTA & RISOTTO

ALLA BOLOGNESE 900
*Pappardelle with fresh beef ragù sauce and smoked
scamorza cheese*

ALLA NORMA / NORMA SBAGLIATA 850
*Caserecce with aubergine, tomato sauce, ricotta cream,
Parmesan Sbagliata: with Spicy Spianata for 150 ALL*

ALLA CARBONARA 1150
*Rigatoni with Pecorino romano, eggs, guanciale,
black pepper*

CALAMARATA SEAFOOD 1350
Calamarata pasta, prawns, sea cicada, squid, clams

TONNARELLO CACIO E PEPE AL TARTUFO 1150
*Tonnarello (thick artisan spaghetti) with cheese, black
pepper and truffle cream*

RISOTTO ALLA MILANESE | 15-minute cooking time 800
*Carnaroli risotto with saffron, veal jus, parmesan foam
Milanese-style*

RISOTTO FRUTTI DI MARE | 15-minute cooking time 1350
*Carnaroli Risotto with prawns, sea cicada, squid and clams
seafood bisque*

WEEKLY SPECIAL | TIZIANA BRUNZU'S WEEKLY CREATION 1400
*A weekly creative proposal based on seasonal products
Ask your waiter for the weekly recipe.*



NOIR ITALIAN
A PAINTED BLACK STORY

meat me
at PAINTED

JAPANESE BITES BAO BUN

BLACK ANGUS BAO BUN - 2 pieces	1050
<i>Slow-cooked pulled black angus, pickled cabbage, cucumber, truffle mayo</i>	
WAGYU BAO BUN - 2 pieces	1800
<i>Japanese Wagyu, pickled cabbage, cucumber, truffle mayo and beef jus</i>	

MAIN ENTRÉE

CHICKEN BREAST	1150
<i>Carrot and ginger purée, roasted baby onion, sautéed kale, chicken jus</i>	
SHRIMPS ALL'ARRABBIATA	1150
<i>Tomato sauce, datterini, Calabrian chilly, basil and parsley</i>	
GRILLED OCTOPUS	1500
<i>Grilled octopus, paprika and chickpea purée, fried chickpeas, gremolada</i>	

PRIME CUTS

Sourced from certified French, American and Australian cattle.

PRIME FRENCH FILET MIGNON 30+ DAYS DRY AGED	1800
<i>with sautéed wild mushroom on buttered spinach and demi-glace</i>	
CHATEAUBRIAND 30+ DAYS DRY AGED	900 100G
<i>with sautéed buttered spinach and baby potatoes de terre château and demi-glace</i>	
<i>Min 600 g</i>	
PRIME PICANHA 30+ DAYS DRY AGED	900 100G
<i>Min 300g</i>	
PRIME NEW YORK STRIP 30+ DAYS DRY AGED	990 100G
<i>Black Angus Min 300g</i>	
RIBEYE 30+ DAYS DRY AGED	1400 100G
<i>Min 300g</i>	
WAGYU PICANHA Australia	1800 100G
MARBLING GRADE: MSA 800 <i>Min 300g</i>	
WAGYU RIBEYE A5 KOBE Japan	3300 100G
MARBLING GRADE: BMS 12 <i>Min 200g</i>	
ADD FRESH BLACK TRUFFLE	550

SAUCES

PEPPERCORN SAUCE	TRUFFLE SAUCE	SWEET GORGONZOLA SAUCE
350 LEK		

SIDES

550	PARMESAN TRUFFLE FRIES	FRENCH FRIES	390
500	ROASTED CARROT	SAUTÉED BABY POTATOES	400
400	SAUTÉED SPINACH	ASPARAGUS	590

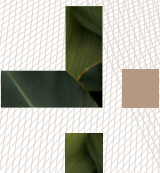
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FINAL ACT LUST SHOW

TIRAMISU DI NONNA	600
<i>Tiramisu made with Grandma's Special Recipe</i>	
PANNA COTTA	500
<i>Vanilla panna cotta with passion fruit and roasted pineapple</i>	
CHOCOLATE SOUFFLÉ	600
<i>Peanut praline, salted caramel, and ice cream</i>	
AFFOGATO AL CAFFÈ	400
<i>Vanilla ice cream with coffee</i>	
TASTE OF ARTISAN CHOCOLATES	550LEK/100G
<i>Selection of homemade chocolates made with dark chocolate, seasonal fruit and nuts</i>	
THE CHEESE BOARD	900
<i>Gorgonzola, Pecorino Sardo and Grana Padano. The board is accompanied by organic jam</i>	

POST CREDIT AFTER DINNER

SAMBUCA	450	SAMBUCA SECOLARE	400
LIMONCELLO	450	MONTENEGRO	450
DISARONNO	500	AMARO DEL CAPO	450
CHIVAS REGAL 12	600	AMARO DEL CAPO RED	450
BAILEYS	500	AMARO AL CAFFE BERTA	950
COGNAC VSOP	1200	AMARO D'ERBE BERTA	950
COGNAC XO	1900	VECCHIA ROMAGNIA	450



NOIR ITALIAN

All prime cuts are served medium rare unless otherwise specified