

Cinecittà Osteria Italiana is a project based on our philosophy for the use of products of the highest quality and clear and guaranteed origin, which are to undergo the least possible processing and thus reveal their best taste and qualities.

This philosophy is in the foundations of the whole Italian cuisine.

In Cinecittà, we use fresh and seasonal products of small local farmers, whom we know personally (a farm for biodynamic raising of animals - the Livadi Farm, the Omayá Ranch Farm, the farm for environmentally sustainable raising of calves, Black Angus, village of Gaganitsa, Chiprovski Balkan Range), while our non-perishable products are 100% Italian (olive oil, cheeses, sausages, flours).

We have taken the liberty to offer a modern interpretation of the classical Italian recipes through the young chef, Alex Dimitrov, padrone di casa Domenico Fabiano takes care for the preservation of their Italian essence.

Cinecittà's wine list is selected by our partners and sommeliers, Domenico Fabiano and Hannes Perfler, as a large part of the wines have been selected personally by them from small Italian wineries and are supplied exclusively to our restaurants.

Cinecittà Osteria Italiana è un progetto basato sulla nostra filosofia di usare prodotti di alta qualità e di origine controllata e garantita, i quali vengono trattati il meno possibile per garantire e preservare il miglior gusto e qualità.

Questa filosofia è il fondamento di tutta la gastronomia italiana.

*Noi di Cinecittà, usiamo prodotti locali freschi e di stagione,
(conosciamo personalmente tutti i nostri fornitori, fattorie agricole e di animali biodinamici: azienda agricola “Livadi”, azienda agricola “Omaia”, azienda di bio vitelli Black Angus, vill. Gaganitsa, Chiprovski Balkan) e
prodotti 100% Italiani
(olio ex. vergine d’oliva, formaggi, insaccati, farine).*

Ci concediamo una moderna interpretazione della cucina classica italiana, interpretata dallo chef Alex Dimitrov e coadiuvato da Domenico Fabiano direttore di sala.

*La nostra carta dei vini viene curata dai sommelier
Domenico Fabiano e Hannes Perfler.*

TASTING MENU

Slightly smoked mackerel with soy mayonnaise with garlic and shrimps, beetroot and balsamico caviar (150 g)

Crème soup of Hokkaido pumpkin, served with porcini mushrooms and truffles (200 g)

Chocolate ravioli stuffed with duck confit and foie gras, with pistachio pesto and chestnut cream (200 g)

Saucy Iberico pork cooked in the course of 24 hours at a low temperature of 63C with caramelized shallot and Borlotti beans puree (250 g)

Yogurt crème soup with orange croutons and mint chocolate (150 g)

Price: 77 leva

Creator:
chef Alex Dimitrov
padrone di casa Domenico Fabiano

MENU DI DEGUSTAZIONE

Sgombro leggermente affumicato con soia maionese all'aglio e gamberetti, barbabietola e caviare di balsamico (150g)

Vellute' di zucca Hokkaido, servita con porcini e tartufo (200 g)

Ravioli al cacao, ripieni di anatra confit e foie gras, con pesto al pistaccio e crema di castagne (200 g)

Maiale "Iberico" cotto a bassa temperature con scalogno e pure di fagioli Borlotti (250 g)

Zuppa alla crema di yogurt con crostini e cioccolato alla menta (150 g)

Prezzo: 77 leva

Autori:
chef Alex Dimitrov
padrone di casa Domenico Fabiano

ZUPPE

Vellutata di pomodori con zenzero e polipo
Tomato soup with ginger, served with celery and octopus (300 g)

9,80 leva

Allergens: octopus, celery

Vellutata di castagne con foie gras e mandorle
Cream soup with sautéed foie gras, caramelized chestnuts and almond crumbs (350 g)

17,90 leva

Allergens: eggs, mustard, lactose

INSALATE

*Insalata con peperoni marinati, pasta d'olive,
formaggio locale, rucola e pomodori rosa della casa*
Salad with marinated roasted peppers, olive's pasta, marinated in olive oil
and oregano cheese and pink tomatoes (400 g)

12,90 leva

Allergens: lactose

Caprese

Salad Caprese – mozzarella without preservatives, manufactured from a small dairy farm,
pink tomatoes, sauce pesto (300 g)

12,90 leva

Allergens: lactose, nuts

Burrata con pomodorini e rucola
Fresh Italian cheese burrata with arugula and cherry tomatoes (250 g)

12,90 leva

Allergens: lactose

Insalata Pinolata - insalata mista, pomodori, pinoli, mozzarella di bufala
Mix of green salads and arugula, cherry tomatoes, sauce pesto, buffalo mozzarella
and pine nuts (350 g)

16,90 leva

Allergens: nuts, lactose

Insalata con granchio greco, quinoa marinata, concasse di peperone rosso e verde, pomodori rosa e dressing al limone

Salad with Greek blue crab meat, marinated quinoa, red and green pepper concasse, pink tomato and crunchy lettuce with lemon dressing (300 g)

19,90 leva

Allergens: nuts, mustard, crab

ANTIPASTI

Premium selezione di salumi della Fattoria Chiapella – Piemonte,
con tradizione centenaria::

Bio salame al Barolo, salame al tartufo, salame di manzo,
prosciutto crudo San Daniele, spianata Calabria

Premium selection of raw-dried salami, produced in the Chiapella boutique workshop in
Piemonte (by your choice): 80 g / 9,90 leva

BIO salami with Barolo, salami with truffle, Prosciutto Crudo San Daniele,
S.Pietro Filetto Calabro

Prosciutto cotto affumicato

Prosciutto cotto alla brace

80 g / 7 leva

Salame di manzo

Premium beef salami

80 g / 12 leva

Piatto misto di salumi

Special selection plateau of salami: 160 g / 24 leva

BIO salami with Barolo, salami with truffle, Prosciutto Crudo San Daniele,
S.Pietro Filetto Calabro

Bruschetta d'autore

Terrina di funghi selvatici, taleggio, uova di quaglia e tartufo fresco

Chef's bruschetta with terrine of wild mushrooms, taleggio cheese, quail eggs and fresh

Bulgarian truffle

(200 g) 16,90 leva

Allergens: lactose, egg, gluten

Baby calamari al vino bianco, aglio e prezzemolo

Sautéed baby calamari with white wine, garlic and parsley (200 g)

18,80 leva

Allergens: seafood (squid)

Tartara di vitello

Tartare of veal (200 g)

19 leva

Allergens: gluten, egg, mustard

Ostriche

Fresh oysters (1 pc.)

7,20 leva

Allergens: seafood

Polipo soutè con patate novella e spuma di aglio, olio e peperoncino

Octopus with foam of aglio olio and baked fresh potatoes (200 g)

29,60 leva

Allergens: seafood, celery, lactose

PRIMI

La pasta da noi utilizzata è „la Campofilone” – famoso pastificio per l'utilizzo di prodotti di alta qualità – quali farine e uova fresche.

The dry pasta that we have the pleasure to cook for you is called „la Campofilone”. It is considered by many Italian chefs to be the best one that is being produced. The secret of its special quality is in the guaranteed origin of the grains of which the flour is made and which are grown in a private farm in Marche, the region where the best semola is produced. The eggs are from free-range hens and quails raised in the Campofilone Farm. Finally, the pasta is produced based on a different technology involving slow drying at a low temperature, which preserves the proteins, minerals and vitamins.

Many of the restaurants with Michelin stars use exactly this dry pasta and we are happy to recommend it to you – our guests.

Tagliatelle ai funghi porcini
Tagliatelle with porcini mushrooms (300 g)
15,90 leva
Allergens: gluten, lactose, egg

Gnocchi ai quattro formaggi
Fresh gnocci of purple potatoes al quattro formaggi (with gorgonzola, scamorza, mozzarella and Grana Padano) (350 g)
15,90 leva
Allergens: gluten, lactose

Tagliatelle o risotto con tartufo
Tagliatelle / Risotto with fresh Bulgarian Truffle (300 g)
19,90 leva
Allergens: gluten, lactose, egg

Risotto alla Marinara, con frutti di mare e concasse di pomodori rosa
Risotto alla Marinara with fresh seafood and cherry tomatoes (450 g)
16,90 leva
Allergens: seafood, lactose

Tagliatelle con ragu` di vitello, verdure fresche e pesto di pomodori secchi
Tagliatelle with a sauce of veal ragout, garden vegetables and pesto of sun-dried tomatoes
(400 g)
18,90 leva
Allergens: lactose, gluten, egg, celery

Tagliatelle fresche al limone, con polpa di granchio greco, spinaci freschi e capperi, salsa al limone
Lemon tagliatelle with Greek blue crab meat, fresh spinach and capers, in al limone sauce (300 g)
24 leva
Allergens: seafood, lactose, gluten, eggs

Linguine all'astice
Lobster with linguine
/fresh lobster prepared with linguini, fresh tomatoes and olive oil /
for two (950 g) - 149 leva
for four (1950 g) - 260 leva
Allergens: gluten, egg, seafood

SECONDI DI PESCE

Filletto di tonno giallo, marinato agli agrumi e pepe, servito con patata dolce e fagiolini
Yellowin tuna steak marinated with citrus fruits and three types of pepper, served with a stew of sweet potatoes and crispy green (400 g)
31,50 leva
Allergens: fish, eggs, lactose

Filetto di branzino con ragu di cozze e asparagi, servito su salsa allo zafferano
Fillet of sea bass served with ragout of mussels and asparagus and soft saffron cream
29,90 leva
Allergens: fish, seafood, lactose

Sogliola alla mugnaia - sogliola, burro, limone e prezzemolo

Sole of the miller (for two)

/sole prepared with lemon, parsley and olive oil, served with green salad and potatoes/

119 leva/ 1 kg

Allergens: fish, lactose

SECONDI DI CARNE

Code di vitello al peperoncino, cotte a bassa temperatura per 48 h,
con pure al tartufo e pomodorini pachino

Veal tails, cooked for 48 hours, served with puree of potatoes with truffles, and roasted
cherry tomatoes (350 g)

28,90 leva

Allergens: lactose, celery, mustard

Maiale "Iberico" cotto a bassa temperatura con scalogno e
pure di fagioli Borlotti

Saucy Iberico pork cooked in the course of 24 hours at a low temperature of 63°C
with caramelized shallot and Borlotti beans puree (400 g)

29,90 leva

Allergens: mustard

Salciccia fresca di vitello e foie gras, servita con crema di fave e
finocchietto selvatico

Homemade sausage of foie gras and bon fillet Prime Charolais of the Omay Farm, Divlya
Village, served with broad beans cream with fennel grains and cherry tomatoes (400 g)

26 leva

Allergens: lactose

Selezione speciali di carni stagionate, le quali possono essere preparate in
BBQ "Big Green Egg" o in "Beefer"
(griglia che raggiunge 850° C)

Special selection of aged beef meat, could be cooked on BBQ “Big Green Egg” with bio Bulgarian charcoal or grill “Beefér” (temperature of 850 degrees):

Filetto di vitello con ovoli, prataioli e porcini e patate al forno
Veal fillet with mushrooms and roasted potatoes (450 g)
29,60 leva

Ribe eye di Charolais, fattoria Omaia
Ribeye Prime Charolais from Omaia ranch, village of Divlya, fourth degree of marbling
19,60 leva / 100 g

Filetto di Charolais, fattoria Omaia
Bon fillet Prime Charolais from Omaia ranch, village of Divlya,
fourth degree of marbling, served with black truffle sauce and Porto
24 leva / 100 g

Fiorentina dalla razza “Chianina”
Bistecca Fiorentina from an ancient Tuscan breed “Chianina”
128 leva / kg

PIZZA

Ogni pizza viene preparata con salsa di pomodoro fresco su nostra ricetta originale, e preparate con farina italiana „OO” o integrale.

All the pizzas are made with special homemade sauce of fresh tomatoes and could be prepared with classic Italian flour “OO” and whole grain flour “Integrale”.

Margherita

Margherita – mozzarella, tomatoes (400 g)

9,80 leva

Allergens: gluten, lactose

Quattro Formaggi

Pizza with four cheeses – gorgonzola, parmigiano, mozzarella, Skamorza (450 g)

14,50 leva

Allergens: gluten, lactose

Piccante

Pizza with hot sausage – spisy sausage, mozzarella, tomatoes (450 g)

15,90 leva

Allergens: gluten, lactose

Tonno

Pizza with tuna, pesto of peppers, onion, tomatoes, mozzarella

(500 g) 19,50 leva

Allergens: fish, lactose, gluten

Prosciutto

Pizza with prosciutto – prosciutto crudo Nazionale, mozzarella, arugula,

cherry tomatoes, tomatoes (450 g)

19,60 leva

Allergens: gluten, lactose

Tartufo

Pizza with truffles – smoked prosciutto cotto on charcoal grill, mushrooms, mozzarella, truffles cream, tomatoes (500 g)

19,90 leva

Allergens: gluten, lactose

Bufalina

Pizza with buffalo mozzarella and special tomato sauce by Heston Blumenthal (Restaurant “The Fat Duck” - London, three stars Michelin) (450 g)

19,90 leva

Allergens: gluten, lactose

Selection of Italian breads:

(multigrain, olives and dried tomatoes, rye bread with yeast and fennel, baguette)

500 g / 750 g

for two 8,70 leva / for four 13,90 leva

Allergens: gluten, nuts