

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 Sunny 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 é 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 “Sunny farm”, 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

Asparagus cream soup with Pinot Grigio, lobster and topinambur (200 g)

Fresh pasta Nero di sepia with smoked eel and slightly spicy cream di verdura (200 g)

Red mullet fillet with fermented radish and cream of sweet peas with hazelnuts (250 g)

Suckling beef from a small symbiotic farm "Sunny Farm", village of Ablanitza, slowly baked at low temperature, served with green peppers, cream of topinambur and mushrooms (250 g)

Italian fruit salad - Cold fruit textures, served with strawberry sorbet and liquid nitrogen (150 g)

Creator:
chef Alex Dimitrov
padrone di casa Domenico Fabiano

MENU DI DEGUSTAZIONE

Vellutata di asparagi, con Pinot Grigio, astice e crema di topinambur (200 g)

Pasta Fresca al Nero di sepia con filetto di anguilla affumicato e crema di piselli (200 g)

Filetto di triglia del mar nero, ravanelli fermentati, crema di piselli e nocciole (250 g)

Carne di vitello (fattoria Sunny farm) cotta a bassa temperatura, condita con peperone verde, crema di topinambur e funghi (250 g)

*Macedonia di frutta creativa (150 g)
Gelatine di frutta, servite con sorbetto di fragola e azoto liquido*

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

Gaspaccio Verde - avocado, cetrioli, menta e peperoncino
Chef's gaspaccio - avocado, cucumbers, menta and pepperoncino (300 g)

8,90 leva

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

Insalata mista con zucchini, humus, pane multicereale e datterini
Mix of green salads with Italian zucchini, humus, multigrain bread,
cherry tomatoes (300 g)

12,90 leva

Allergens: sesame, gluten, nuts

Caprese

Salad Caprese – mozzarella without preservatives, manufactured from a small dairy farm
/Gioie d'Italia/- Puglia, pink tomatoes, sauce pesto (300 g)

12,90 leva

Allergens: lactose, nuts

Burrata con pomodorini e rucola

*Fresh Italian cheese burrata, manufactured from a small dairy farm /Gioie d'Italia/-
Puglia, served with arugula and cherry tomatoes (250 g)*

12,90 leva

Allergens: lactose

Terrine di peperoni, formaggio di bufala, datterini, aglio e basilica

Red pepper terrine, buffalo cheese cream, fermented garlic and basil (350 g)

14,50 leva

Allergens: lactose, eggs

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

Asparagi, formaggio di bufala, tartufo nero, peperone dolce, pane integrale

*Marinated asparagus, cream of buffalo cheese and black truffle, sweet pepper chips and
whole wheat bread (400 g)*

17,90 leva

Allergens: lactose, gluten

ANTIPASTI

Uova in camicia di fattoria biologica, servite con salsa dello chef e tartufo fresco bulgaro

*Poached fresh farm eggs with crispy asparagus, chef's salsa verde and
fresh bulgarian truffle (250 g) 22 leva*

Allergens: eggs, gluten, lactose, mustard

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 Calabra

Premium selection of raw-dried salami, produced in the Chiapella boutique workshop
in Piemonte (by your choice): 80 g / 11,90 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 / 13 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

Tartara di vitello

Tartare of veal (200 g)

19 leva

Allergens: gluten, egg, mustard

Ostriche

Fresh oysters (1 pc.)

7,20 leva

Allergens: seafood

Calamari al quadrato

Two cooking styles squid (250 g)

25,90 leva

Allergens: seafood, gluten, fish, celery

Polipo alla griglia con insalata di quinoa e verdure croccanti
Octopus, marinated with Marsala and red beet, with salad of quinoa and crispy vegetables
(300 g) 29,60 leva
Allergens: seafood, celery

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

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

Tagliatelle con filetto di vitello, spinaci freschi e doppia variazione di pesto
Tagliatelle with mushroom pastry, with beef tenderloin, fresh spinach and pesto (350 g)
25,90 leva
Allergens: gluten, lactose, eggs, nuts

Pasta Fresca al Nero di Sepia con filetto di anguilla affumicato e crema di piselli
Fresh pasta Nero di Sepia with smoked eel and slightly spicy cream of peas (400 g)
21,90 leva
Allergens: fish, gluten

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

Our risotto is cooked with rice Gallo Gran Riserva, which is aged one year in aerated silos, before being milled. It grows in the Po Valley, Northern Italy, where the characteristics of the soil and microclimate are the most favourable. The Gran Riserva is a superior quality rice, produced in limited quantities, and subject to a very strict selection, where only one grain in three is selected for the Gran Riserva. It has a rich sweet aftertaste.

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

Risotto alla Marinara, con frutti di mare e concasse di pomodori rosa
Risotto alla Marinara with fresh seafood and cherry tomatoes (450 g)
17,90 leva
Allergens: seafood, lactose

Arancini con spinaci e skamorza, serviti con crema di John Dory ed erbe fresche
Fresh homemade arancini with spinach and Skamorza, with cream of John Dory
fish with citrus and fresh herbs (400 g)
18,90 leva
Allergens: lactose, fish, eggs

Risotto con tartufo
Risotto with fresh Bulgarian truffle (300 g)
19,90 leva
Allergens: lactose

SECONDI DI PESCE

Filetto di triglia del mar nero, topinambur gratinato, mousse di avocado,
ravanelli fermentati, crema di piselli e nocciole
Red mullet fillet with topinambur gratin, avocado mousse, fermented radish and cream of
sweet peas with hazelnuts (400 g)
22,90 leva
Allergens: fish, lactose, nuts

Filetto di branzino con ragu di cozze e asparagi,
servito su salsa all' asparagi
Fillet of sea bass served with ragout of mussels and asparagus and
soft cream of white asparagus (350 g)
29,90 leva
Allergens: fish, seafood, lactose

Astice, servito con crema di noci brasiliane e ravioli ricotta e spinaci
Lobster tail with brazil nut cream, served with ricotta and spinach ravioli (400 g)
46 leva
Allergens: seafood, gluten, celery, 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

Filetto di Iberico con funghi, mais e scalogno

Iberiko pork with oyster mushroom, fermented baby corns and cream of caramelized shallot

(400 g) 24,90 leva

Allergens: gluten, lactose

Filetto di gallina, servito su crema di spinaci e topinambur, e funghi

Guineafowl fillet, cooked with herbs butter, served with spinach and topinambur cream

and oyster mushroom (400 g)

25,90 leva

Allergens: celery, lactose

Costolette di vitello Black Angus con fagiolini e pure di patata dolce

Deconstructed veal ribs with crispy green beans and sweet potato puree (400 g)

39 leva

Allergens: lactose, celery

Selezione speciali di carni stagionate, le quali possono essere preparate in

BBQ "Big Green Egg"

Special selection of aged beef meat, cooked on BBQ "Big Green Egg" with bio Bulgarian charcoal:

Filetto di vitello con ovoli, prataioli e porcini e patate al forno

Veal fillet with mushrooms and roasted potatoes (450 g)

32,90 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

26 leva / 100 g

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, oregano (400 g)

9,80 leva

Allergens: gluten, lactose

Quattro Formaggi

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

14,90 leva

Allergens: gluten, lactose

Piccante

Pizza with hot sausage – spicy sausage, produced in the Chiapella boutique workshop in Piemonte, mozzarella, tomatoes, oregano (450 g)

16,90 leva

Allergens: gluten, lactose

Prosciutto

Pizza with prosciutto – prosciutto crudo Nazionale, mozzarella, arugula, cherry tomatoes, tomatoes (450 g)

19,60 leva

Allergens: gluten, lactose

Guanciale

Pizza with bufallo mozzarella, smoked tomatoes sauce and Iberiko pork (480 g)

19,90 leva

Allergens: lactose, gluten

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

Selezione di pane (con lievito madre)

Selection of Italian breads:

(multigrain, ciabatta, rye bread with yeast and fennel, baguette with onion)

500 g / 750 g

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

Allergens: gluten, nuts