

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 partner and sommelier Domenico Fabiano as a large part of the wines have been selected personally by him 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 dal sommelier
Domenico Fabiano.

TASTING MENU

Asparagus cream soup with Pinot Grigio, buffalo cheese,
chanterelles and strawberry dust (200 g)

Lightly smoked mackerel , served with bell pepper marmalade and honey-balsamic
vinegar caviar (150 g)

Homemade ravioli filled with porcini and truffle cream,
served in garden tomato consommé and forest herb ricotta (200 g)

Spezzatino with organic veal, cooked with Chianti, seasonal vegetables and herbs
(250 g)

Chef's Cannolo Siciliano (150 g)

Price: 77 leva

Creator:
chef Alex Dimitrov
padrone di casa Domenico Fabiano

MENU DI DEGUSTAZIONE

Crema di asparagi e pinot grigio, funghi, formaggio di bufala e cenere di fragola
(200 g)

Filetto di sgombro affumicato, servito con marmellata di peperone e caviale di
balsamico (150 g)

Ravioli ripieni di porcino e tartufo, servito con brodo di pomodoro, ricotta aromatica
(200 g)

Spezzatino rivisitato - Manzo cotto al chianti con verdure e odori (250 g)

Cannolo Siciliano d'autore (150 g)

Price: 77 leva

Autori:
chef Alex Dimitrov
padrone di casa Domenico Fabiano

FARMERS MENU

Tagliatelle con tartufo

Tagliatelle with fresh Bulgarian Truffle (300 g)

19,90 leva

Allergens: gluten, lactose, egg

Grilled chicken breast from small symbiotic farm "Sunny farm", village of Ablanitzza, served with zucchini, carrots and potatoes (300 g)

Petto di pollo marinato in salsa verde con contorno

19,80 leva

Veal meatballs from certified biodynamic farm for Black Angus in Bulgaria, with roasted onions, served with baked potatoes and vegetables (400 g)

Polpette di vitello

19,90 leva

Ostrich egg, from biodynamic farm, combined with fresh Bulgarian truffle, served with a peperonata of red pepper and olive paste (400 g)

Bio uova di struzzo, servite con tartufo bulgaro, peperonata, pasta di olive e crema di avocado

24,90 leva

Allergens: eggs

Coniglio cucinato al forno lentamente, servito con spinaci, zucca e salsa al vino merlot

Farmer rabbit slow cooked with spinach, baked pumpkin purée and Merlot reduction sauce

(400 g)

24,90 leva

Allergens: lactose, celery

Young beef meat from small symbiotic farm „Sunny farm”, village of Ablanitzza, slowly cooked and served with green pepper, cream of topinambur and mushrooms

Carne di vitello cucinata a bassa temperatura, servita con crema di peperone verde, topinambur e funghi

(400 g)

29,60 leva

Allergens: celery, lactose

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

Vellute' di zucca Hokkaido, servita con porcini e tartufo
Hokkaido cream soup served with ravioli with mushrooms and truffles (350 g)

9,80 leva

Allergens: lactose, gluten

INSALATE

Insalata Terra

*Insalata d'autore con verdure di stagione fermentate,
formaggio di bufala, pane integrale*

*Chef's salad from fermented seasonal vegetables, creamy buffalo cheese and the flesh of
whole-grain bread (300 g)*

10,60 leva

Allergens: lactose, celery, gluten

*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

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

ANTIPASTI

Filetto di sgombro affumicato, servito con marmellata di peperone e caviale di balsamico

Lightly smoked mackerel , served with bell pepper marmalade and honey-balsamic vinegar caviar (250 g)

14,90 leva

Allergens: fish, lactose, honey

Melanzane alla parmigiana decomposta - crema di melanzane, mozzarella di bufala, pomodorini e chips di parmigiano

Decomposed Melanzane alla parmigiana, with aubergine cream, buffalo mozzarella, confit of cherry tomatoes and chips of parmesan (300 g)

18,90 leva

Allergens: lactose, nuts

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 / 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

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)

Tartare Mare e Monte

Veal-and-fresh oyster tartare

28,90 leva

Allergens: seafood, mustard, eggs, gluten, lactose

Ostriche

Fresh oysters (1 pc.)

7,20 leva

Allergens: seafood

Polipo marinato con Sambuca, servito con insalata di stagione
Sambuca-marinated octopus served with colourful seasonal salad (250 g)

29,60 leva

Allergens: seafood, celery

Gamberi Black Tiger al BBQ, serviti con tartare di asparagi,
zucchine e maionese di soia, glassa di mango

Black Tiger shrimps cooked on BBQ, with asparagus tartare, zucchini
and soya mayonnaise (300 g)

36 leva

Allergens: seafood, lactose

PRIMI

La pasta da noi utilizzata e „la Campofilone” – famoso pastificio per
l'utilizzo di prodotti di alta qualita – 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 recommended it to you – our guests.

Spaghetti Aglio Olio with garlic, olive oil, pepperoncino, parsley and parmesan
Spaghetti aglio, olio e peperoncino, prezzemolo e parmigiano

(300 g)

12,90 lv.

Allergens: lactose, gluten, eggs

Tagliatelle ai funghi porcini

Tagliatelle with porcini mushrooms (300 g)

15,90 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 seppia, con gamberi e salsa di pesce San Pietro
Fresh pasta Nero di seppia with cream of San Pietro fish and shrimps

400 g

26,90 leva

Allergens: seafood, fish, egg, lactose, gluten

Ravioli ripieni di porcino e tartufo, servito con brodo di pomodoro,
ricotta aromatica

Home-made ravioli filled with porcini and truffle cream, served in garden tomato
consommé and forest herb ricotta (350 g)

17,90 leva

Allergens: gluten, lactose, 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

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

Risotto con tartufo

Risotto with fresh Bulgarian truffle (300 g)

19,90 leva

Allergens: lactose

SECONDI DI PESCE

Lasagna decomposta, con filetto di branzino, asparagi, pomodoro confit, e crema di asparago bianco

Deconstructed lasagne with sea bass fillet, grilled asparagus, tomato confit and light creamy white asparagus sauce

26,60 leva

Allergens: gluten, eggs, fish, lactose

Filletto di tonno giallo, marinato agli agrumi e pepe, servito con patata dolce e fagiolini

Fresh tuna steak marinated in citrus and three kinds of pepper, served with sweet potatoes and crispy green bean (400 g)

31,50 leva

Allergens: fish, eggs, lactose

Astice al burro aromatizzato alle erbe, servito con asparagi, gel di finocchietto selvatico e salsa olandese

Fresh lobster with herb butter, served with crispy asparagus, cream of fennel and Hollandaise Sauce

100 g - 25 leva

Allergens: seafood, lactose, eggs

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

Costolette di vitello con erbe aromatiche, funghi, sufle`di carciofo e patata,
salsa demiglas

Milk-fed prime veal cutlets served with artichoke and potato soufflé, nameko mushrooms
and demiglace sauce (400 g)

24,90 leva

Allergens: mustard, lactose, honey

Coniglio cucinato al forno lentamente, servito con spinaci,
zucca e salsa al vino `merlot

Farmer rabbit slow cooked with spinach, baked pumpkin purée and Merlot reduction
sauce (400 g)

24,90 leva

Allergens: lactose, celery

Carne di maiale Iberico, servita con crema di zucca, scalogno e funghi

Tender Ibérico pork with cream of pumpkin, caramelized shallots and
sautéed chanterelles (350 g)

24,90 leva

Allergens: lactose, honey

Spezzatino rivisitato - Manzo cotto al chianti con verdure e odori

Spezzatino with organic veal, cooked with Chianti, seasonal vegetables and herbs (400 g)

28 leva

Allergens: honey

Code di vitello al peperoncino, cotte a bassa temperatura per 48h., 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: celery, mustard, honey, lactose

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

Guancia

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