



Menu. Restaurant.

Your Moment

APERITIF

Every day from
5:00 PM to 8:00 PM

Choose from:

Food selection includes one drink:
Wine, Beer or Cocktail

- Bruschetta** with ricotta, marinated zucchini and mint 12
Bruschetta with chickpea hummus, olives and mixed seeds
(1,3,5,6,7,8,9,10,11,12)
- San Daniele DOP** ham board with slices of focaccia 12
(1,6,7,10,13)
- Scrocchiarella** with Mortadella Bologna IGT, stracciatella and
pistachio pesto (1,3,5,6,7,8,11)* 15

APPETIZER

- Beef Battuta** 12
Beef tartare with orange zest,
sambuca gel and rosemary wafer
(1,12)*
- Deconstructed Vitello Tonnato** 14
Roast veal parcel with a creamy tuna
and caper filling, finished with fruity
extra virgin olive oil
(2,3,4,9,10,11,12,13,14)
- Contemporary Eggplant Parmigiana** 9
Eggplant, datterino tomatoes and
basil, with a melted mozzarella
center and Grana Padano crust
(1,3,7,8,12)
- Dates & Guanciale** 8
Dates wrapped in crispy guanciale,
served with a smoked bacon
emulsion (8,10)
- Summer Contrasts** 12
Savory cheesecake with light fresh
cheese mousse, San Daniele DOP
ham, confit cherry tomatoes and fig
jam (1,7)
- Sea Bass Tartare** 13
Fresh catch tartare with cantaloupe
melon and lemon caviar
(2,4,12,14)*
- Cacio e Pepe Potatoes / Lime &
Pink Pepper** (3,7,12) 6
- Nachos** with BBQ Sauce (1,2) 6

FRIED

- Picchiapò Meatballs** 8
Slow-cooked shredded
beef meatballs, served
with fine herb mayonnaise
(1,3,7)
- American Sweet Potato
Fries** 8
Double-fried for a soft
center and a thin crispy
crust (1,6,7,12)*
- Battered "Lingotto"** 8
Mozzarella in carrozza
with Fior di Latte and
Prague ham, coated in a
light and crispy batter
(1,3,5,6,7,8,10,12)
- Zucchini Flowers,
Anchovies & Scapece** 9
Tempura zucchini flower
filled with buffalo ricotta
and anchovies, served
with mint-marinated
zucchini (1,2,7,12,13,14)

Choose & Share

MAIN COURSE

FIRST COURSES

Linguine, Zucchini & Zucchini Flowers

Gragnano pasta with scapece-style zucchini, their flowers, sun-dried tomatoes and a reduced vegetable jus (1,7,9)

14

Our Norma with Black Garlic

Bronze-drawn pacchero pasta with roasted tomato, eggplant, ricotta shavings and organic fermented black garlic(1,7)

15

Eliche Under the Sun

Bronze-drawn pasta with prawns, pink pepper, and a hint of mint and lime (1,2,4,12,13,14)*

15

ROMAN CLASSICS

Carbonara: Rigatoni, egg, Pecorino cheese and guanciale

The essence of Roman tradition in a single bite (1,3,5,7,8,10)

13

Amatriciana: Rigatoni, guanciale, tomato and Pecorino cheese

The perfect balance between savory depth and traditional sweetness (1,5,7,8,10)

13

SECOND COURSES

Chicken Wok & Vegetable Textures

Tender chicken breast, sautéed vegetables and sweet and sour soy reduction (2,4,5,6,8,9,10,11,13,14)

14

Veal, Capers & Crusco Pepper

Cold-marinated veal with caper vinaigrette and stale bread crumble with crusco pepper (1,5,6,9,10,12)

17

Salmon Tataki with Yogurt Sauce

Salmon in sesame crust, pink center, yogurt cream and crunchy mixed greens (2,4,6,7,11)*

15

Sea Bass, Herbs & Burnt Lemon

Naturally prepared sea bass fillet with aromatic herbs and burnt lemon, balancing freshness and toasted notes (1,2,4,6,7,8,10,12,13)*

15

SIDE DISHES

Eggplant, Datterino Tomatoes & Basil

The essence of the Mediterranean garden in three textures (1)

6

Potatoes & Rosemary

Oven-roasted potato wedges (3,7,12)

6

Contemporary Marinated Zucchini (Carpione Style)

Golden zucchini with wild mint essence and vinegar reduction (1.12)

6



The Combo That Changes *Your choice*
Add a White Scrocchiarella Pizza
for a crispy side, for just €8 more

BURGERS

Crispy Chicken & Yogurt Sauce

Chicken crispy breadcrumbs, iceberg lettuce, tomato and fresh yogurt sauce (1,3,6,7,10,12)

Campagnolo Schick

Potato veggie burger, grilled eggplant, smoked buffalo provola and confit datterino tomatoes (1,3,7,9,11)

Empire State Burger

Homemade burger with melted cheddar, iceberg lettuce, tomato, crispy guanciale and burger sauce (1,3,7,10,11,12)

Oriental Salmon Burger

Seared salmon fillet, buffalo stracciatella, teriyaki glaze and mixed greens (1,2,3,6,7,8,9,10,11,12,13)*

STUFFED PIZZA

Mediterranean Stuffed Scrocchiarella Pizza

14

Prague cooked ham, sautéed eggplant, datterino tomatoes and Fior di Latte from Agerola (1,3,6,7)*

Tonnata Stuffed Scrocchiarella Pizza

15

Slow-cooked roast veal, tuna sauce and fresh lamb's lettuce (1,2,3,4,5,6,7,8,11,12,13)*

SCROCCHIARELLA PIZZA



Hear the Crunch



The perfect base, with a signature flavor that pairs with any ingredient, raw or cooked.

DESSERT

Tiramisù

7

The perfect balance between sweetness and the energy of espresso (1,3,5,7,8,12)

Coconut & Mango (1,3,7,8,12)

7

Coconut milk panna cotta with mango reduction and lime shortcrust

Peach, Rosemary & Yogurt

7

(1,3,6,7,8,12)*
Poached Fruit in Aromatic Infusion with almond crumble and vanilla ice cream

Nutella Scrocchiarella pizza

10

with Maldon Salt Crystals (1,3,6,7,8)

14

14

15

15



CLASSIC PIZZA

Classic San Daniele DOP

12

Scrocchiarella pizza with extra virgin olive oil, rosemary and San Daniele DOP ham (1,3,6,7,11)*

San Marzano & Buffalo Mozzarella

12

Scrocchiarella pizza with San Marzano DOP tomato, smoked buffalo mozzarella and fresh basil cream (1,3,5,6,7,8,10,11,12)*

Garden & Sea

14

Scrocchiarella pizza with mint-infused zucchini, sun-dried tomatoes and Cantabrian anchovy fillets (1,2,3,4,5,6,7,11,12)*

Sea Balance

15

Scrocchiarella pizza with marinated salmon, fresh goat cheese mousse, zucchini flowers and finger lime caviar (1,2,3,4,6,7,11,12)*

STÄDLIN

Chef
Davide Vitiello

My cuisine is authenticity, technique, and identity. I enhance carefully selected ingredients with precision and creativity, transforming them into balanced, distinctive, and contemporary dishes.



Where will you take me?

STÄDLINPASSPORT

Get ready for the mission,
it's showtime!

SIGNATURE 9

ROMA 10%
alcol
Exotic · Sweet

PRONTO STÄDLIN
MOST CHOSEN

Wiborowa Vanilla Vodka, Passoã Passion Fruit Liqueur, Passion Fruit Juice, Städlin Sour Mix and Organics Bitter Lemon

MILANO 10,5%
alcol
Elegant · Bittersweet

Biancosarti Aperitif, Carpano Bianco Vermouth, Briottet Tonka Bean Liqueur and Soda

TULUM 11%
alcol
Fresh · Refreshing

Olmeca Altos Tequila, Briottet Basil Liqueur, Lime Juice, Agave, Salt and Soda

HAVANA 12,5%
alcol
Tropical · Spicy

Havana Club 3yo Rum, Public Gold Rum, Pineapple Juice, Passion Fruit Juice, Angostura, Städlin Sour Mix and Organics Ginger Beer

ATENE 8%
alcol

*Spicy ·
Sociable*

Wine, Cinnamon Infusion, Cloves, Honey and Lemon Zest

IBIZA 11%
alcol
Floral · Summery

Tanqueray Gin, Briottet Poppy Liqueur, Städlin Sour Mix and Organics Fizzy Peach

MYKONOS 11%
alcol
Clean · Fruity

Wyborowa Vodka, Briottet Cranberry Liqueur, Städlin Sour Mix and Organics Bitter Lemon

NEW YORK 11,5%
alcol
Intense · Structured

Jim Beam Bourbon, Briottet Peach Liqueur, Städlin Sour Mix and Organics Black Orange

TENERIFE 9%
alcol
Aromatic · Rounded

Disaronno, Briottet Apricot Liqueur, Städlin Sour Mix and Organics Black Orange

PREMIUM 13

TOKYO



Elegant · Citrusy

11% alcol

Haku Japanese Vodka, Briottet Bergamot Liqueur, Städlin Sour Mix and Organics Ginger Beer

DUBLINO

Rich · Long-Lasting

12% alcol

Jameson Black Barrel Whiskey, Briottet Green Apple Liqueur, Städlin Sour Mix and Organics Tonic Water

Choose your destination responsibly

FORMENTERA

Floral · Delicate

12,5% alcol

Engine Gin, Elderflower Liqueur, Ventura, Städlin Sour Mix and Soda

MANILA

Intense · Enveloping

21% alcol

Don Papa Masskara Rum, Borghetti Coffee Liqueur, Orange Bitters and Essential Oils

CANCUN

Smoky · Citrusy

12% alcol

Vida del Maguey Mezcal, Ancho Reyes Chili Liqueur, Lime Juice, Agave and Pink Grapefruit Soda



**Wines
Spirits
Beers**

NON-ALCOHOLIC 7



JET LEG

Orange Juice, Strawberry Purée and Städlin Sour Mix

OVERBOOKING

Passion Fruit Juice, Pineapple Juice and Städlin Sour Mix



LAST CALL

Coconut Purée, Pineapple Juice and Lime Juice

TERMINAL 3

Cranberry Juice, Städlin Sour Mix and Organics Black Orange

Your Drink
Your Destination
the rest just happens...

NON-ALCOHOLIC PREMIUM 9

FIRST CLASS

Gin Tanqueray 0.0, Organics Tonic Water

BOARDING PASS

Giffard Non-Alcoholic Rum, Lime Juice, Mint and Soda

DUTY FREE

Giffard Non-Alcoholic Bitter, Lime Juice and Pink Grapefruit Soda

SPRITZ 0.0

Non-Alcoholic Aperitif and Organics Tonic Water

*With the **Städlin Passport**
you can choose
any destination*



STÄDLIN

Restaurant & Cocktail Bar

CORPORATE EVENTS
BIRTHDAY PARTIES
GRADUATION PARTIES
CEREMONIES
APERITIF & AFTER DINNER
PRIVATE EXPERIENCES
STUDY ROOM
CO-WORKING
BUFFET BRUNCH
FILM LOCATION
DINNER SHOWS
LIVE MUSIC & DJ SETS



Visit the Website
to discover
more

Substances or products that may cause allergies or intolerances:

****Products marked with an asterisk (*) are frozen**

1. Cereals containing gluten (wheat, spelt, Khorasan wheat, rye, barley, oats) - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk and dairy products (including lactose) - 8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) - 9. Celery - 10. Mustard - 11. Sesame seeds - 12. Sulphur dioxide and sulphites (in concentrations above 10 mg/kg or 10 mg/liter) - 13. Lupin - 14. Molluscs