

## SECONDI PIATTI MAIN COURSES

### LE CARNI MEAT

<b>PETTO DI POLLO ALLA GRIGLIA</b>	<b>1.020 TL</b>
240 g grilled chicken breast marinated with herbs and balsamic vinegar and green salad	
<b>POLLO ALLA MILANESE</b>	<b>1.020 TL</b>
240 g breaded and fried chicken Milanese, rocket and tomato sala	
<b>HAMBURGER ALL'ITALIANA</b>	<b>1.050 TL</b>
200 g grilled beef burger, caramelised onion, tomato, mozzarella, oregano, rocket leaves	
<b>TAGLIATA DI MANZO</b>	<b>1.670 TL</b>
200 g sliced beef fillet, Parmigiano Reggiano, rocket and cherry tomato salad	
<b>FILETTO DI MANZO AL PORCINI</b>	<b>1.740 TL</b>
200 g pan fried beef fillet with cream and porcini, roast potato and greens	

### PESCI FISH & SEAFOOD

**FILETTO DI SALMONE ALLA GRIGLIA, PATATE ARROSTO, SALSA AI CAPPERI E NOCI** 1.190 TL  
200 g grilled fillet of salmon, roast potatoes, walnut and capers sauc

**ORATA ALLA PIASTRA, POMODORINI, OLIVE NERE, CAPPERI** 1.090 TL  
200 g grilled seabream, datterino tomato sauce, black olives, capers

### CONTORNI YAN ÜRÜNLER

**FRENCH FRIES** 300 TL

**TRUFFLE FRIES** 390 TL

**VERDURE GRIGLIATE** 300 TL  
Mixed grilled vegetables

**INSALATA MISTA, POMODORINI, BALSAMICO** 300 TL  
Mixed leaf salad, datterino tomatoes, balsamic dressing

### DOLCI DESSERTS

<b>TIRAMISÚ</b>	<b>510 TL</b>	<b>CHEESECAKE ALLA NOCCIOLA</b>	<b>440 TL</b>
Mascarpone, savoiardi, coffee, brandy		Hazelnut cheesecake with chocolate sauce	
<b>PANNA COTTA ALL'AMARETTO, FRAGOLE</b>	<b>490 TL</b>	<div style="text-align: center;"><h2>GELATI &amp; SORBETTI</h2><p>1 SCOOP OF ICE CREAM / SORBET</p><hr/><p><b>I GELATI 180 TL</b> Vanilla   Milk Chocolate   Strawberry   Caramel</p><p><b>I SORBETTI 180 TL</b> Mango   Lemon</p></div>	
<b>CREMA GRATINATA, FRUTTI DI BOSCO</b>	<b>490 TL</b>		
Crème brûlée, wild berries			
<b>FONDENTE AL CIOCCOLATO, SORBETTO AI LAMPONI</b>	<b>490 TL</b>		
Chocolate fondant, raspberry sorbet			
<b>BIGNE' CON CREMA PASTICCERA, SALSA CIOCCOLATO, ARANCIA CANDITA</b>	<b>470 TL</b>		
Profiteroles with pastry cream, chocolate sauce, candied orange			
<b>AFFOGATO AL CAFFÉ</b>	<b>380 TL</b>		
Vanilla ice cream topped with espresso coffee, Amaretti crumbles			

Alcuni piatti possono contenere tracce di allergeni o alcol, e' cortesemente richiesto consultare il cameriere.

Some dishes may contain traces of allergens and / or alcohol, please consult your waiter.

Please inform us of any food allergies at the time of order. Prices are valid from 19.03.2026. All prices are in TL and inclusive of VAT. Foods are produced in Turkey

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# MEZZALUNA

TRATTORIA - PIZZERIA - BAR

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## LE SPECIALITÀ DELLO CHEF

THE CHEF SPECIALS

<b>PÌZZA BISMARCK</b>	<b>990 TL</b>
San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, beef ham, mushrooms, whole egg	
<b>RIGATONI ALL'AMATRICIANA</b>	<b>830 TL</b>
Rigatoni "Amatriciana" with beef pancetta, tomato sauce, pecorino cheese, chili	
<b>TAGLIOLINI AL TARTUFO NERO E FUNGHI MISTI</b>	<b>990 TL</b>
Tagliolini with black truffle and mixed mushrooms	
<b>SCALOPPINE DI POLLO ALLA VALDOSTANA</b>	<b>1.020 TL</b>
Chicken scaloppine with beef cotto, fontina cheese, roasted potatoes	

## ANTIPASTI FREDDI

COLD APPETIZERS

<b>MOZZARELLA DI BUFALA E POMODORI ALLA CAPRESE</b>	<b>790 TL</b>
Buffalo mozzarella and Caprese tomatoes	
<b>BURRATA VERDURE GRIGLIATE E PESTO AL BASILICO</b>	<b>1.050 TL</b>
Burrata, grilled vegetables, basil pesto	
<b>TARTARE DI SALMONE</b>	<b>910 TL</b>
Salmon tartare, crushed avocado, dill, citrus dressing	
<b>BRUSCHETTA CON PROSCIUTTO DI MANZO, POMODORINI DATTERINO, BURRATA E PISTACCHI</b>	<b>690 TL</b>
Dana jambonlu bruschetta, şeker domates, Burrata ve Antep fıstığı	
<b>CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO REGGIANO</b>	<b>910 TL</b>
Beef carpaccio, rocket and Parmigiano Reggiano	

## LA ZUPPE SOUP

<b>MINISTRONE DI VERDURE</b>	<b>370 TL</b>
Traditional Italian vegetable soup	
<b>ZUPPA DI FUNGHI MISTI CON CROSTINI AL TIMO</b>	<b>420 TL</b>
Mixed mushrooms soup with croutons and thyme	

## ANTIPASTI CALDI

HOT APPETIZERS

<b>MELANZANE ALLA PARMIGIANA</b>	<b>670 TL</b>
Oven baked aubergines, tomato, parmigiano and mozzarella	
<b>FRITTO MISTO</b>	<b>1.050 TL</b>
Fried prawns, calamari, flounder and mixed vegetables, tartare sauce	
<b>CROCCHETTE DI POLLO E FUNGHI</b>	<b>630 TL</b>
Chicken and mushrooms croquettes	
<b>POLPETTE DI MANZO ALLA PIZZAIOLA</b>	<b>730 TL</b>
125 g Italian meatballs cooked in tomato sauce, served with parmesan and grilled focaccia	



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## INSALATE SALADS

### CALABRESE

Green salad, grilled vegetables, sun dried tomato, green olives, buffalo mozzarella, lemon dressing

**CLASSIC** 570 TL

Classic

**CON POLLO** 690 TL

With grilled chicken

**CON FILETTO** 740 TL

With grilled beef fillet

**CON GAMBERI** 740 TL

With shrimp

**CONTADINA** 570 TL

Cucumber, cheese, tomato, black olives, lettuce, red beans, basil, red peppers, onions, croutons, lemon dressing

**CAPRINO** 570 TL

Green salad, beetroot, pearl onions, sun dried tomato, black olives, goat cheese, balsamic vinegar dressing

**CIOPPATINA** 690 TL

Grilled chicken, apple, avocado, raisins, celery, green salad, cherry tomatoes, lemon dressing

**QUINOA, ZUCCHINE E PESTO** 610 TL

Quinoa, courgettes, avocado, tomatoes, basil pesto

**GOLOSA** 640 TL

Rocket, goat cheese, walnut, avocado, datterino tomato, red onions, balsamic dressing

### CAESAR

Roman lettuce, Parmigiano Reggiano, croutons, anchovy dressing

**CLASSIC** 570 TL

Classic

**CON POLLO** 690 TL

With grilled chicken

**CON FILETTO** 740 TL

With grilled beef fillet

**CON GAMBERI** 740 TL

With shrimp

## PRIMI PIATTI PASTAS & RISOTTOS

**PENNE ALL'ARRABBIATA** 720 TL

Penne, tomato sauce, chili, garlic

**SPAGHETTI AL POMODORO E POLPETTINE DI MANZO** 920 TL

Spaghetti with tomato and Italian meatballs

**RIGATONI ALLA SICILIANA** 970 TL

Rigatoni with aubergines, mozzarella, tomato and beef

**LINGUINE CON POMODORI DATTERINO, BURRATA E BASILICO** 1.080 TL

Linguine with datterino tomatoes, burrata and basil

**PAPPARDELLE CON CREMA DI PORCINI** 850 TL

Pappardelle with porcini mushrooms, parmigiano and cream

**RAVIOLI DI RICOTTA E SPINACI, NOCI, BURRO, SALVIA** 780 TL

Ricotta ve ispanak dolgulu ravioli, ceviz, tereyağı, adaçayı

**TAGLIOLINI ALLE VONGOLE E POMODORINI** 890 TL

Tagliolini with clams, datterino tomatoes, chili, garlic

**LINGUINE CON GAMBERI E CALAMARI** 1.090 TL

Linguine with prawns, calamari and sun dried tomatoes

**GNOCCHI CON SALSICCIA, FUNGHI MISTI, CACIOLEGGIO** 870 TL

Gnocchi with beef sausage, mixed mushrooms, Caciocleggio cheese

**LASAGNA ALLA BOLOGNESE** 930 TL

Lasagna with Bolognese sauce and béchamel sauce

**TAGLIATELLE ALLA BOLOGNESE** 930 TL

Tagliatelle with beef ragù

**RISOTTO AI FUNGHI PORCINI** 920 TL

Risotto with porcini mushrooms, parsley and parmigiano

**RISOTTO ALLA PESCATORA** 1.090 TL

Risotto with mixed seafood

## PIZZE PIZZALAR

**MARGHERITA** 730 TL

San Marzano tomato sauce, mozzarella, basil

**VEGETARIANA** 790 TL

San Marzano tomato sauce, mozzarella, aubergines, peppers, courgettes

**FUNGHI** 790 TL

San Marzano tomato sauce, mozzarella, mushrooms

**BURRATA** 1.040 TL

San Marzano tomato sauce, mozzarella, rocket and burrata

**4 FORMAGGI** 860 TL

Gorgonzola, fontina, Parmigiano Reggiano, mozzarella

**LUNA ROSSA** 790 TL

Sun dried tomato, caramelized onion, black olives, capers, oregano, mozzarella and San Marzano tomato sauce

**TARTUFATA** 1.050 TL

Truffle cream, mozzarella, mushrooms, walnuts, parmigiano

**MEZZALUNA** 990 TL

San Marzano tomato sauce, Parma ham, mushrooms, aubergines, mozzarella

**ROBESPIERRE** 1.070 TL

San Marzano tomato sauce, mozzarella, sliced beef, rocket, tomato, oregano, Parmigiano Reggiano

**AMALFI** 990 TL

Mozzarella, scamorza cheese, beef sausages, lemon, basil

**COTTO DI MANZO** 1.040 TL

San Marzano tomato sauce, mozzarella, beef ham, datterino tomatoes, rocket

**PROSCIUTTO DI PARMA** 1.090 TL

Parma ham, mozzarella and San Marzano tomato sauce

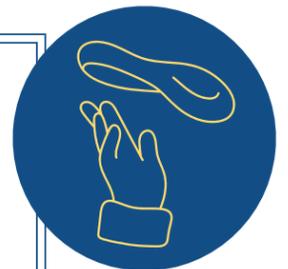
**DIAVOLA** 990 TL

San Marzano tomato sauce, mozzarella, veal salame, chili pepper

E'possibile ordinare la propria pizza con l'impasto senza glutine. (puo' contenere tracce di glutine)



You can order your pizza with gluten free dough. (may contain traces of gluten)



### LE FOCACCINE

THIN PIZZA BREAD

**AL ROSMARINO** 250 TL

with fresh rosemary

**FOCACCIA MARINARA** 270 TL

Tomato sauce, garlic and oregano

**PARMIGIANO** 280 TL

with parmigiano

### CALZONE YARI KAPALI PİZZA

**CALZONE ALLA ROMANA** 790 TL

Half-folded pizza with artichokes, mushrooms, arugula, mozzarella and San Marzano tomato sauce