

DINNER



ITALIAN KITCHEN & PIZZA

Welcome to Demetra,

where we pay homage to the ancient goddess of grain. Embracing our motto '**always from scratch**,' we invite you to indulge in a culinary journey crafted with passion and dedication. **All of our fresh pasta, bread, pizza dough, sauces and desserts are made in-house from scratch**, utilizing the finest **imported Italian flour**, cheese and cold cuts, as well as **high-quality locally sourced produce and meat**. Our artisanal pizza is crafted using the 'biga' method, an Italian pre-fermentation technique that involves a slow proofing process. This method enhances flavors and ensures optimal digestibility.

Please be aware that **our dishes may contain common allergens, such as dairy, eggs, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.**

If you or a member of your party have an allergy or any ingredient-related concern, please reach out to our staff before placing your order so we can assist you.



Contains shellfish



Contains pork



Vegetarian



Vegan



Appetizers

BRUSCHETTA, POMODORO & STRACCIATELLA



12

Homemade grilled bread, tomatoes marinated with basil, oregano, garlic, evoo. Topped with stracciatella

BURRATA, MELANZANA & POMODORO ARROSTO



16

Burrata, roasted Piccadilly tomato, roasted aubergine, caramelized onion, spicy honey

TAGLIERE DI SALUMI E FORMAGGI (serves 2 ppl)



24

Charcuterie board, marinated olives, homemade compote of the day

CARPACCIO DI BRESAOLA AL TARTUFO

19

Italian beef Bresaola carpaccio, fresh truffle, shaved Parmigiano, arugula, balsamic glaze, evoo

POLPO ROSTICCIATO

20

Seared octopus, cannellini purée, stracciatella, caramelized onions, lemon zest

DEMETRA'S SALAD



13

Romaine lettuce, croutons, parmigiano dressing, pistachio

HOMEMADE BREAD BASKET 5

Served with flavored butter



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Primi

GNOCCHI, DATTERINO GIALLO, STRACCIATA E GUANCIALE 20

Gnocchi, yellow datterino sauce, stracciatella, crispy guanciale

STRACOTTO, TARALLO E PROVOLONE DEL MONACO 20

Pappardelle, slowly-braised beef ragout, crumbled tarallo, Provolone del Monaco fondue

RAVIOLI DEMETRA 22

Ravioli stuffed with potatoes and burnt leeks, parmigiano cream, fresh truffle

RISOTTO AL PARMIGIANO, TARTUFO, FUNGHI E BALSAMICO 24

Acquerello rice, mixed mushrooms, fresh truffle, parmigiano crisp, aged balsamic vinegar

TAGLIOLINI AL POMODORO & BURRATA 19

Tagliatelle, Italian bio tomato sauce, sundried tomato, confit tomato, tomato powder, burrata



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Pizza

MARGHERITA 13

Tomato San Marzano BIO, Fiordilatte D'Agerola, basil, evoo

PROVOLA E PEPE 14

Tomato San Marzano BIO, Smoked Provola d'Agerola, black pepper, basil

PARMIGIANA 16

Tomato San Marzano bio, roasted aubergine, smoked Provola d'Agerola, parmigiano, basil

PICCANTINA 17

Tomato San Marzano BIO, Fiordilatte D'Agerola, spicy salamino, basil

BUFALINA GIALLA 17

Yellow datterino sauce, imported Buffalo Mozzarella, roasted Piccadilly tomato, basil, evoo

NORCINA AL TARTUFO 22

Mozzarella, Italian sausage, fresh truffle, mushroom, caramelized onion, evoo

CULATELLO 19

Yellow datterino sauce, Fiordilatte D'Agerola, Prosciutto Culatello, stracciatella, arugula, basil, evoo

MORTAZZA 20

Fiordilatte d'Agerola, mortadella, pistachio, whole burrata, fresh arugula, basil, evoo

ADD ONS

FORMAGGI/CHEESE 3
BURRATA/STRACCIATELLA 5
FRESH BLACK TRUFFLE 7
SALUMI/MEAT 4



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DOPO CENA





Dulcis in fundo

Tiramisù

10

Ladyfingers dipped in espresso, mascarpone cream, pasteurized eggs, cocoa powder

Panna cotta

9

Dulce de leche, toasted almond and hazelnut crumble, melted chocolate

Cannolo scomposto

9

Sweet ricotta, chocolate, cannoli shell, pistachio crumble, candied orange

Homemade Cantucci biscotti with mixed nuts

8

Add a glass of passito +6



Caffè e Ammazzacaffè

Passito di Pantelleria 'Arbaria'	7
Limoncello	6
Amari	6
Amaro del Capo/Montenegro/Averna	
Italian grappa Liscia/Barricata	7
Sambuca	6
Espresso	3
Espresso corretto	6
Americano	4
Hot tea	4

DRINKS



ITALIAN KITCHEN & PIZZA



Coktails

Aperol Spritz 12

Aperol, Prosecco, soda water

Campari Spritz 12

Campari, Prosecco, soda water

Limoncello Spritz 12

Limoncello, Prosecco, soda water

Negroni 13

Gin, Campari, Red Vermouth

Negroni Sbagliato 13

Spumante, Campari, Red Vermouth

Bombay Sapphire Gin 9

Belvedere Vodka 9

Kraken Black Spiced Rum 9

Beers

Moretti

Pint 7.5

Half Pint 4.5

Heineken

Pint 7

Half Pint 4

Soft drinks

***Made Blue Still Water (750 ml)** 3.5

***Made Blue Sparkling Water (750 ml)** 3.5

Coca Cola / Coca Cola Zero 4

San Pellegrino Orange/ Lemon 4

Iced Tea Peach / Lemon. 4

Beer 0% 4.5

Apple/Orange juice 4

Ginger Beer 4.5

Tonic water 4

***OUR WATER CARES! As of today, 771 million people do not have access to clean and safe water. We are proud to have partnered with Made Blue Foundation,** an organization committed to raising funds for investing in access to clean water and hygiene all over the world. Each Made Blue Foundation bottle provides a thousand times its content of water in developing countries.



Lista dei vini

Bollicine / Rosè

	glass	bottle
Prosecco Brut DOC, Le Contesse (Veneto)	7	37
Rosé IGT 2023 'Five Roses', Leone di Castris (Puglia)	7	39

White wines

House White	6	15 (0.4 LT)
Pecorino IGT 2023 'Terre di Chieti', Belisario (Marche)	7	39
Verdicchio di Matelica DOC 2023 'Terre di Valbona', Belisario (Marche)	7	39
Soave Classico DOC 2023 'Vin Soave', Inama (Veneto)	8	43
Colli Tortonesi DOC 2022 'Derthona', Claudio Mariotto (Piemonte)		46
Etna Bianco DOC 2022 'Ginestra', Calcagno (Sicilia)		49
Fiano di Avellino DOCG 2020 'Elle', Laura De Vito (Campania)		54

Red wines

House Red	6	15 (0.4 LT)
Rosso Piceno Superiore DOC 'Destriero' 2021, Castignano (Marche)	7	37
Barbera d'Asti DOCG 'Mon Ross' 2022, Forteto della Lujia (Piemonte)	7	39
Eloro Nero d'Avola DOC 'Rosso di Pietra' 2020, Tenuta la Favola (Sicilia)	8	42
Nebbiolo 'Rosso dei Dardi' 2021, Cascina Dardi (Piemonte)	9	48
Valpolicella Classico Superiore Ripasso DOC 2020, Corteforte (Veneto)	10	55
Primitivo di Manduria DOC 'Santera' 2022, Leone de Castris (Puglia)		48
Etna Rosso 'Nireddu' DOC 2020, Calcagno (Sicilia)		53
Amarone della Valpolicella DOCG 'Terre di San Zeno' 2015, Corteforte (Veneto)		95
Brunello di Montalcino DOCG 2018, Piancornello (Toscana)		110