

# Art of Cooking & Art of Eating

*İtalyan sofralarının bereketi iki farklı sanatın birleşmesinden doğar. Sadelik, tutku ve zevkle vurgulanan İtalyan yemek kültürünün sofistike ruhunun sırrı; en kaliteli malzemelerde ve detaylara gösterilen özende saklıdır. Yemek yapmak kadar, büyük ve kalabalık sofralarda uzun ve telaşsız yenen yemek de bir sanattır.*

*Bu iki sanatı birleştiren Vento Italiano Ristorante'ye hoş geldiniz...*

*The abundance of Italian tables arises from the combination of two different arts. The secret of the sophisticated spirit of Italian food culture, emphasized with simplicity, passion and taste; is hidden in the highest quality ingredients and utmost attention to details. Eating long and unhurried meals at crowded tables, is an art by itself as well as cooking.*

*Welcome to Vento Italiano Ristorante, where the art of cooking & the art of eating unites...*

## Vento Italiano Ristorante'ye Hoşgeldiniz...

Keyifli bir Vento Italiano Ristorante deneyimi için ekibimize danışmaktan lütfen çekinmeyiniz. Yemek ve şarap menümüz öncelikle bizim deneyimlediğimiz ve zevkle önerdiğimiz öğelerden oluşmaktadır. Bazı yemeklerimiz eser miktarda alkol ve/veya alerjen madde içerebilir. Herhangi bir alerjen veya diyet kısıtlamanız varsa, lütfen servis danışmanımızı önceden bilgilendiriniz. Glutensiz makarna çeşitlerimiz, vegan & vejetaryen talepleriniz ve günlük özel tabaklarımız için bizlerden bilgi alabilirsiniz.

## Welcome to Vento Italiano Ristorante...

Please do not hesitate to ask our crew to make the most out of your Vento Italiano experience. Our food and wine menu consists variety of products that are primarily tasted and experienced by our crew. Some of our products may contain traces of alcohol and/or allergens. If there is any dietary or allergen restraints that you should follow, please inform our service assistants in advance. Please ask our service assistants about our gluten-free pasta varieties, vegan & vegetarian requests and daily products.



Fiyatlarımıza K.D.V dahildir. | *All prices include VAT.*  
İşletmemizde %10 hizmet bedeli uygulanmaktadır.  
*Additional 10% service fee will be charged during check out.*

## ZUPPA

Çorba - Soup

### #101 - MINISTRONE PRIMAVERA - 195 ₺

İtalyan mevsim sebzeleri çorbası, pesto, focaccia  
*Italian seasonal vegetable soup, pesto, focaccia*

## ANTIPASTI FREDDI

Soğuk Başlangıçlar - Cold Appetizers

### #201 - SALMONE GRAVLAX CARPACCIO - 490 ₺

Norveç somonu, misket limonlu peynir tapenade, portakal, somon havyarı, kapari, karabuğday blini  
*Norwegian salmon, cheese tapenade with lime, orange, salmon caviar, capers, buckwheat blini*

### #202 - BURRATA POMODORINI - 655 ₺

Burrata, kiraz domatesler, gazpacho, pesto sos, balzamik havyar, file badem  
*Burrata, cherry tomatoes, gazpacho, pesto sauce, balsamic caviar, sliced almonds*

### #203 - FILETTO TARTARE - 495 ₺

Dana tartar, dijon hardal, kapari, maydanoz, kürlenmiş yumurta, aromatik kızarmış patates, artizan kırırlar  
*Beef tartare with dijon mustard, capers, parsley, cured egg, aromatic french fries, artisan breads*

### #204 - CARPACCIO DI MANZO - 540 ₺

İnce dilimlenmiş dana eti, roka, parmesan, aioli sos, balzamik glaze  
*Thinly sliced beef carpaccio, arugula, parmesan, balsamic glaze, aioli sauce*

### #205 - BRUSCHETTA CAPRESE - 375 ₺

Artizan ekmek dilimleri üzerinde fümelenmiş stracciatella peyniri, kiraz domates, incir chutney  
*Smoked stracciatella cheese, cherry tomatoes, fig chutney on artisan bread slices*

### #206 - BRUSCHETTA CAPONATA - 390 ₺

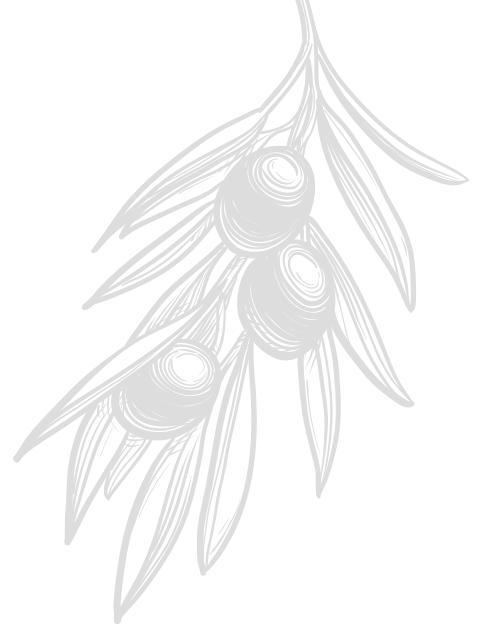
Artizan ekmek dilimleri üzerinde patlıcan caponata, pesto, dolmalık fıstık, parmesan  
*Eggplant caponata, parmesan with pine nuts and pesto on artisan bread slices*

### #207 - TAGLIERI DI FORMAGGI (PER 2) - 865 ₺

Karışık peynir tabağı, kuru meyveler, artizan kırırlar, incir chutney  
*Mixed cheese platter with artisan bread, dried fruits and fig chutney*

### #208 - PROSCIUTTO DI PARMA (PER 2) - 1.260 ₺

20 ay dinlendirilmiş Parma domuz jambonu, roka, yanık keçi peyniri, mevsim meyveleri  
*20 months cured Parma pork ham, arugula, torched goat cheese, seasonal fruits*



## ANTIPASTI CALDI

### Sıcak Başlangıçlar - Hot Appetizers

#### #209 - MELANZANE ALLA PARMIGIANO - 545 ₺

Domates ve pesto soslu panelenmiş patlıcan dilimleri, mozzarella, parmesan, stracciatella peyniri  
*Breaded eggplant with tomato and basil sauce, mozzarella, parmesan, stracciatella cheese*

#### #210 - TORTINO DI PATATE E TARTUFO - 440 ₺

Çıtır patates terin, istiridye mantarı, frenk soğan, parmesan, trüflü aioli  
*Crispy potato terinne, oyster mushrooms, chives, parmesan, truffle aioli*

#### #211 - GAMBERETTI VERACE - 590 ₺

Izgara karides, sebzeli barbekü sos, barbunya, focaccia kırırları, chimichurri, salsa verde  
*Grilled shrimps with veggie barbeque sauce, cranberry beans, focaccia crisps, chimichurri, salsa verde*

#### #212 - ARANCINI ALLA SICILIANA - 495 ₺

Dana kaburga ve mozzarella dolgulu panelenmiş risotto topları, hafif acılı aioli  
*Breaded risotto balls with beef ribs and mozzarella filling, mild chili aioli*

#### #213 - OLIVE CROCCANTI - 390 ₺

Artizan pane kaplamalı ve mozzarella dolgulu yeşil zeytin, romesco sos  
*Breaded green olives with mozzarella filling, romesco sauce*

#### #214 - CALAMARI FRITTI - 565 ₺

Kızarmış kalamar, çıtır kabak halkaları, trüflü aioli ve marinera sos  
*Fried calamari with crispy zucchini rings, truffle aioli and marinera sauce*

## INSALATONE

### Salatalar - Salads

#### #301 - INSALATA DI FINOCCHIO - 480 ₺

Kök rezene, karışık yeşillikler, goji berry, fındık, portakal, siyah zeytin, armut compote, narenciye vinegret  
*Fennel stalks, mixed greens, gojiberry, orange, black olives, pear compote, citrus vinaigrette*

#### #302 - RUCOLA E PARMIGIANO - 425 ₺

Roka, parmesan, ceviz, kiraz domates, balzamik vinegret  
*Arugula, parmesan, walnuts, cherry tomatoes, balsamic vinaigrette*

#### #303 - INSALATA CESARE - 430 ₺

Göbek marul, focaccia kırırlar, parmesan, Caesar sos  
*Lettuce, focaccia croutons, parmesan, Caesar sauce*

+ Tavuklu / with Chicken 540 ₺

#### #304 - QUINOA E AVOCADO - 495 ₺

Kırmızı ve beyaz kinoa, maskolin salata, dereotu, avokado, domates salsa, misket limon kabuklu vinegret  
*Red and white quinoa, maskolin salad, avocado, tomato salsa, lime zest vinaigrette*

# PRIMI PIATTI

## Makarnalar - Pastas

// Makarna siparişleriniz tercihinize göre glutensiz hazırlanabilmektedir. // All of our pastas can be prepared with gluten-free options.

### #401 - PACCHERI DEL CAPONATA SICILIANA - 495 ₺

Patlıcan caponata, pesto, parmesan ve hafif acı domates soslu paccheri  
*Paccheri with eggplant caponata, pesto and mild spicy tomato sauce*

### #402 - TAGLIOLINI CON BURRATA E FUNGHI - 565 ₺

Burrata stracciatella peyniri, yabani mantarlar, parmesan ve trüf yağlı tagliolini  
*Tagliolini with burrata stracciatella cheese, wild mushrooms, parmesan and truffle oil*

### #403 - STRACCI DI COSTOLA - 590 ₺

Ağır ateşte pişmiş dana kaburgalı el yapımı stracci, parmesan, ilikli kemik suyu  
*Handmade stracci with braised beef ribs, parmesan and bone broth*

### #404 - RAVIOLI DEL RICOTTA - 495 ₺

Aromatik otlı ricotta peyniri dolgulu ravioli, roka pesto, taze bezelye, parmesan  
*Ravioli with herb cured ricotta filling, arugula pesto, green beans, parmesan*

### #405 - LINGUINE AI FRUTTI DI MARE - 695 ₺

Deniz mahsüllü linguine  
*Linguine with seafood*

### #406 - BARCHETTA ALLA VACCINARA - 585 ₺

Ragu dana pöç soslu barchetta, graviera sos, porçini mantar tozu, yeşil yağ, parmesan tuille  
*Barchetta with ragu oxtail, graviera sauce, porcini mushroom powder, green oil, parmesan tuille*

### #407 - SPAGHETTI CON ASPARAGI - 495 ₺

Hafif krema soslu spaghetti, kuşkonmaz, kabak, roka, kurutulmuş zeytin, parmesan  
*Spaghetti with asparagus, zucchini, arugula, dried olives with light cream parmesan*

### #408 - CALAMARATA CON RAGU ALLA BOLOGNESE - 580 ₺

Ragu bolonez soslu calamarata, beşamel sos, mozzarella, parmesan graten  
*Calamarata with ragu bolognese sauce, béchamel sauce, mozzarella, parmesan gratin*

### #409 - TAGLIATELLE ALLA CARBONARA - 935 ₺

Parmesan ve kürlenmiş yumurta sarısı soslu tagliatelle  
*Tagliatelle with parmesan and cured egg carbonara sauce*

+ Füme Dana Kaburga veya Domuz Prosciutto ile  // with Smoked Beef Ribs or Pork Prosciutto 

## PRIMI PIATTI

### Risottolar - Risottos

#### #410 - RISOTTO AI FUNGHI PORCINI - 625 ₺

Porcini mantarlı ve trüf yağlı risotto  
*Risotto with porcini mushrooms and truffle oil*

#### #411 - RISOTTO AL GAMBERETTI E LIMONE - 680 ₺

Karides, kuzukulağı pesto, pancarlı bisk sos, limon zest, sübye mürekkebi ve taze baklalı risotto  
*Shrimp risotto with a slight touch of lemon zest, bisque sauce, cuttlefish ink, fava beans and sorrel pesto*

## SECONDI PIATTI

### Ana Yemekler - Main Courses

#### #501 - GRIGLIA DI POLLO - 635 ₺

Izgara tavuk kalça, yaban mersinli grano bulgur, kök rezeneli yeşil gremolata, piliç jus  
*Grilled chicken thigh, bulghur grano with cranberries, green gremolata with fennel stalks, chicken jus*

#### #502 - POLLO PARMIGIANA - 670 ₺

Panelenmiş parmesanlı tavuk kalça, domates sos, mozzarella, el yapımı makarna  
*Breaded chicken thigh with parmesan, tomato sauce, mozzarella and handmade pasta*

#### #503 - BISTECCA DI VITELLO - 845 ₺

Taze kekik ve biberiye ile fırınlanmış dana bonfile, roka, domates salsa, parmesan, balzamik glaze  
*Braised beef tenderloin with fresh thyme and rosemary, arugula, tomato salsa, parmesan, balsamic sauce*

#### #504 - BRASATO AL 'BRISKET' - 890 ₺

Ağır ateşte pişmiş dana brisket, hafif acılı isli chimichurri, ızgara yedikule marul  
*Braised beef brisket, smoked mildly spicy chimichurri, grilled yedikule lettuce*

#### #505 - SCALOPPINA ALLA VALDOSTANA - 885 ₺

Izgara dana bonfile, breasola, mozzarella, pazı, parmesanlı patates kızartması, demi glace sos  
*Grilled beef tenderloin with breasola, mozzarella, chards, french fries with parmesan, demi glace sauce*

#### #506 - COTOLETTA MILANESE - 795 ₺

İnce dövülmüş dana eti, artizan pane, parmesan, hardallı patates salatası, metrdotel tereyağı, limon  
*Tenderized beef tenderloin, artisan breading, parmesan, mustard potato salad, Maître D'Hôtel butter, lemon*

#### #507 - OSSOBUCO CON RISOTTO ALLA MILANESE - 890 ₺

14 saat ağır ateşte fırınlanmış dana incik, taze safranlı risotto, öz kemik suyu  
*Beef shanks braised for 14 hours with saffron risotto, au jus sauce*

#### #508 - SALMONE NORVEGESE ALLA GRIGLIA - 865 ₺

Izgara Norveç somonu, Beluga mercimek, patlıcan caponata, rezene sos  
*Grilled Norwegian salmon, Beluga lentils, eggplant caponata, fennel sauce*

# PIZZE

## Pizzalar - Pizzas

### #601 - MARGHERITA - 480 ₺

Mozzarella, San Marzano domates sos, fesleğen  
*Mozzarella, San Marzano tomato sauce, basil*

### #602 - ROMEO ROSSA - 495 ₺

Mozzarella, San Marzano domates sos, kuşkonmaz, karamelize soğan, kurutulmuş domates, siyah zeytin, kekik  
*Mozzarella, San Marzano tomato sauce, asparagus, caramelized onions, dried tomatoes, black olives, thyme*

### #603 - PIZZA BIANCO AL TARTUFO E FUNGHI - 565 ₺

Mozzarella, beşamel, mantar, parmesan, fesleğen, hafif trüf yağı  
*Mozzarella, bechamel, mushrooms, parmesan, basil, truffle oil*

### #604 - ORTOLANA - 495 ₺

Izgara kabak, patlıcan, közlenmiş biber, ıspanak, kurutulmuş domates, zeytin, mozzarella, pesto, keçi peyniri  
*Grilled cabbage, eggplant, roasted peppers, spinach, dried tomatoes, olives, mozzarella, pesto, goat cheese*

### #605 - BURRATA & POMODORO MARINATO - 640 ₺

Burrata stracciatella peyniri, marine San Marzano domates dilimleri, hafif acılı sarımsaklı yağ, fesleğen  
*Burrata stracciatella cheese, marinated San Marzano tomato slices, mild spicy garlic oil, basil*

### #606 - CARNE SFILACCIATA - 695 ₺

Ağır ateşte pişmiş dana kaburga, istiridye mantarı, sarımsak, kekik, parmesan, dana jus, acı yağ  
*Braised beef ribs, oyster mushrooms, garlic, thyme, parmesan, beef jus, chili oil*

### #607 - QUATTRO FORMAGGI - 580 ₺

Parmesan, scamorza peyniri, mozzarella, gorgonzola  
*Parmesan, scamorza cheese, mozzarella, gorgonzola*

### #608 - PEPPERONI & PEPERONE - 670 ₺

İtalyan dana sucuğu "pepperoni", mozzarella, San Marzano domates sos, közlenmiş kırmızı biberler, jalapeno  
*Beef pepperoni, mozzarella, San Marzano tomato sauce, roasted peppers, jalapeno*

### #609 - BISTECCA & PARMIGIANO - 695 ₺

Dana bonfile, mozzarella, San Marzano domates sos, parmesan, roka, sarımsaklı acılı zeytinyağı  
*Beef tenderloin, mozzarella, San Marzano tomato sauce, parmesan, chili garlic olive oil*

### #610 - PROSCIUTTO CRUDO - 995 ₺

Domuz jambonu, mozzarella, parmesan, fesleğen, roka  
*Pork ham, mozzarella, parmesan, basil, arugula*

## DOLCI

### Tatlılar - Desserts

#### #701 - TRUFFLE HAZELNUT CHOCOLATE TART - 325 ₺

Fındıklı çikolatalı trüf, creme anglaise ve orman meyveli sos, taze krema  
*Creme anglaise and forrest berry sauce, fresh cream*

#### #702 - TIRAMISU - 340 ₺

Mascarpone peyniri, kakao, espresso, savoyer  
*Tiramisu dessert with mascarpone cheese, cacao, espresso and ladyfingers*

#### #703 - CROSTATA DI PESCHE - 335 ₺

Bademli sable tart, beyaz çikolatalı şeftali mousse, vanilyalı sos, orman meyveleri  
*Peach mousse with white chocolate, vanilla sauce, forrest berries*

#### #704 - PROFITEROLES AL GELATO - 330 ₺

Craquelin choux arasında creme patisserie ve vanilyalı dondurma, çikolata sos, karamel badem  
*Profiteroles with vanilla ice cream and creme patisserie, chocolate sauce and almond croquant*

## CAFFÉ

### Alkolsüz Kahveler - Non Alcoholic Coffees

TURCO	Türk Kahvesi	Turkish Coffee	125 ₺
FILTRE CAFFE	Filtre Kahve	Filter Coffee	155 ₺
CAFFE LATTE	Sıcak veya Soğuk	Hot or Iced	185 ₺
BALKABAKLI LATTE			205 ₺
CAPPUCCINO			185 ₺
AMERICANO			180 ₺
MACCHIATO			160 ₺
ESPRESSO			155 ₺
DOUBLE ESPRESSO			160 ₺
ICE AMERICANO			180 ₺
ICE LATTE			185 ₺

### Alkollü Kahveler - Alcoholic Coffees

CAFFE IRISH	Irish Kahve	Irish Coffee	395 ₺
CAFFE BAILEY'S	Bailey's Kahve	Bailey's Coffee	395 ₺

## TÉ

### Çaylar - Teas

EXOTIC WHITE TEA	185 ₺
Beyaz Çay - Mango - Ananas - Nar - Papaya <i>White Tea - Mango - Pineapple - Pomegranate - Papaya</i>	
JASMINE PEARLS	175 ₺
Yaseminli Yeşil Çay İncileri <i>Green Tea pearls with Jasmine</i>	
ROOIBOS VANILLA	175 ₺
Vanilyalı Rooibos Çayı <i>Rooibos Tea with Vanilla</i>	
ROSEHIP DREAM	175 ₺
Kuşburnu - Üzüm - Elma - Çilek - Hibiskus <i>Rosehip - Grape - Apple - Strawberry - Hibiscus</i>	
MATE DETOX	185 ₺
Mate - Yeşil Çay - Kiraz Sapı - Portakal - Limon - Rezene <i>Mate - Green Tea - Cherry Stalk - Orange - Lemon - Fennel</i>	
DEMLEME ÇAY	60 ₺
Brewed Tea	



## ANALCOLICHE

### Alkolsüz İçecekler - Non Alcoholic Beverages

Acqua Panna	Acqua Panna	750ml	235 ₺		
San Pellegrino Soda	Sparkling Water	250ml / 750ml	175 ₺ / 295 ₺		
San Benedetto Premium Soda	Sparkling Water	750ml	285 ₺		
Uludağ Premium Soda	Sparkling Water	220ml	135 ₺		
Premium Su	Premium Bottled Water	330ml / 750ml	70 ₺ / 135 ₺		
Pepsi	Pepsi Max	7UP	Yedigün	Lipton Ice Tea	135 ₺
Thomas Henry Tonic	Thomas Henry Tonic Water	200ml	175 ₺		
Redbull	Original / Sugarfree / Yellow Edition / White Edition	165 ₺			
Bota	Premium Tonic	155 ₺			
Ayran	135 ₺				

### Alkolsüz Kokteyller - Non Alcoholic Cocktails

Passumalita	245 ₺
Çarkifelek, satsuma, el yapımı limonata <i>Handmade lemonade with passionfruit and satsuma</i>	
Limonata Al Basilico	245 ₺
Bergamot ve fesleğenli limonata <i>Bergamot infused handmade lemonade with basil</i>	
Limonata Rossa	245 ₺
Kırmızı orman meyveli ve turunç karışımı el yapımı limonata <i>Handmade lemonade with red forrest berries and citrus mix</i>	

### Soğuk Sıkım Meyve Suları - Cold Press Juices

Forza	260 ₺
Arjantin elma, misket limon, salatalık, fesleğen, kereviz sapı <i>Granny smith apple, lime, cucumber, basil, celery stalk</i>	
Antidepressivo	260 ₺
Frenk maydanoz, baby ıspanak, tere, brokoli, Arjantin elma <i>Chervil, baby spinach, garden cress, broccoli, granny smith apple</i>	

### La Birra - Biralara - Beers

HEINEKEN	345 ₺
CORONA	395 ₺
EFES +1	275 ₺
BUD	315 ₺

# DISTILLATI & LIQUORI

## İçkiler & Likörler - Spirits & Liqueurs

### Aperatif Kokteyller - Aperitivo Cocktails

**HUGO SPRITZ** 525 ₺  
Mürver çiçeği likörü, Prosecco, Soda  
Elderflower Liqueur, Prosecco, Sparkling Water

**LEMONCELLO SPRITZ** 515 ₺  
Limoncello, Prosecco, Soda  
Limoncello, Prosecco, Sparkling Water

**APEROL SPRITZ** 525 ₺  
Aperol, Prosecco, Soda  
Aperol, Prosecco, Sparkling Water

### Dijestif Kokteyller - Digestivo Cocktails

**DIRTY MARTINI** 495 ₺  
Martini Bianco, Votka, Zeytin Suyu  
Martini Bianco, Vodka, Olive Brine

**ESPRESSO MARTINI** 515 ₺  
Votka, Kahıua, Espresso  
Vodka, Kahıua, Espresso

**VESPER MARTINI** 515 ₺  
Votka veya Cin, Martini Dry  
Vodka or Gin, Martini Dry

### İl Vermut - Vermutlar - Vermouths

**MARTINI** 395 ₺  
Dry / Bianco / Rosso

### İl Cognac - Konyaklar - Cognacs

**HENNESSY V.S.** 565 ₺

**HENNESSY V.S.O.P** 685 ₺

### İl Liquori - Likörler - Liqueurs

**APEROL** 385 ₺

**BAILEY'S** 385 ₺

**GRAPPA** 385 ₺

**LEMONCELLO** 355 ₺

**JAGERMEISTER** 355 ₺

**MALIBU** 385 ₺

**SAMBUCA** 385 ₺

**DISARRONNO** 425 ₺

**CYNAR** 385 ₺

**ST. GERMAIN** 385 ₺

**YELLOW CHARTREUSE** 795 ₺

**GREEN CHARTREUSE** 895 ₺

**CAMPARI** 385 ₺

**SKINOS** 355 ₺

**CHAMBORD** 375 ₺

# DISTILLATI & LIQUORI

İçkiler & Likörler - Spirits & Liqueurs

## Whisky - Viskiler - Whiskey

	Sng
BULLEIT BOURBON	495 ₺
CAOL ILA SINGLE MALT	580 ₺
DIMPLE GOLDEN	455 ₺
JW BLACK LABEL	455 ₺
JW DOUBLE BLACK	485 ₺
JW GOLD LABEL	690 ₺
JW BLUE LABEL	1.605 ₺
OBAN SINGLE MALT	605 ₺
TALISKER	595 ₺
THE GLENLIVET	675 ₺
JACK DANIEL'S	455 ₺
CHIVAS REGAL 12 Y.O.	455 ₺
CHIVAS REGAL 18 Y.O.	645 ₺
JAMESON IRISH	435 ₺
MACALLAN 15 Y.O.	975 ₺
GLENFIDDICH 12 Y.O.	815 ₺
HIBIKI JAPANESE HARMONY	1.345 ₺
LAGAVULIN	1.125 ₺

## La Vodka - Votkalar - Vodkas

	Sng
SMIRNOFF RED	405 ₺
KETEL ONE	525 ₺
BELUGA	685 ₺
BELVEDERE	575 ₺
GREY GOOSE	595 ₺

## İf Gin - Cinler - Gins

	Sng
GORDON'S	395 ₺
TANQUERAY DRY	455 ₺
TANQUERAY TEN	515 ₺
HENDRICK'S	595 ₺
ROKU	455 ₺
MONKEY 47	615 ₺
GREEN BABOON	455 ₺
BOMBAY	405 ₺
KNUTHANSEN	405 ₺

## Le Tequile - Tekifalar - Tequilas

	Sng
OLMECA ALTOS REPOSADO	375 ₺
OLMECA ALTOS PLATA	375 ₺
DON JULIO SILVER	535 ₺
PATRON SILVER	735 ₺
DON JULIO 1942	34.560 ₺
ILEGAL MEZCAL	605 ₺
AZUL	56.760 ₺

## İf Rum - Romlar - Rums

	Sng
CAPTAIN MORGAN WHITE	405 ₺
CAPTAIN MORGAN SPICE	405 ₺

## İf Raki - Rakılar - Rakıs

	Sng
TEKİRDAĞ ALTIN SERİ	275 ₺

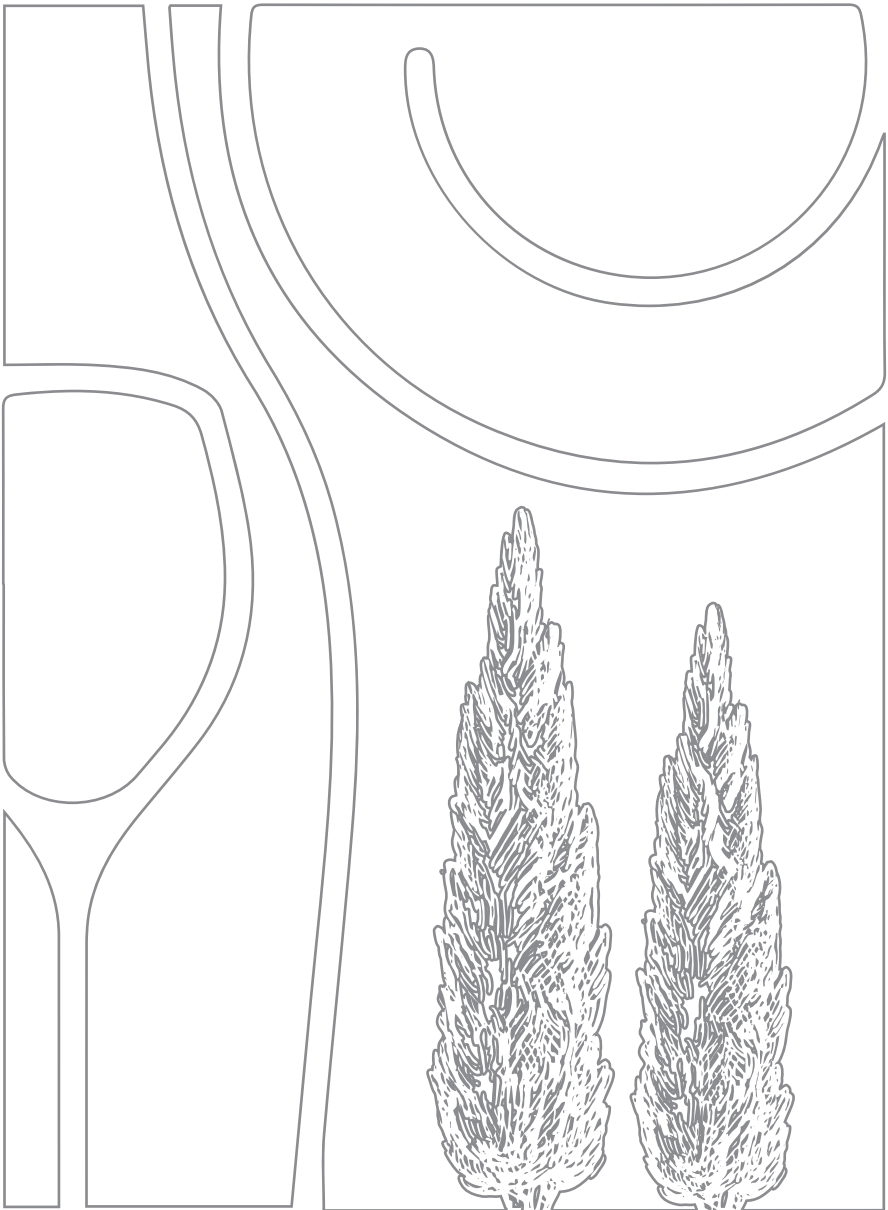


 [ventoitalianoristorante](https://www.instagram.com/ventoitalianoristorante)





*Bevilo Tutto...*



# COCKTAIL

## Kokteyller - Cocktails

### İmza Kokteyller - Signature Cocktails

#### Afrodite 545 ₺

*Edamame ile Demlenenmiş Cin, Elma Likörü, Egzotik Likör, Aquafaba  
Edamame Infused Gin, Apple Liqueur, Exotic Liqueur, Aquafaba*

#### Galvin 545 ₺

*Tennessee Viski, Egzotik Likör, Yuzu, Narenciye Mix, Aquafaba  
Tennessee Whiskey, Exotic Liqueur, Yuzu, Citrus Mix, Aquafaba*

#### Libido 545 ₺

*Cin, Kırmızı Orman Meyveleri, Narenciye Mix  
Gin, Red Forrest Berries, Citrus Blend*

#### Rafael Sour 565 ₺

*Viski, Narenciye Mix, Kırmızı Şarap  
Whiskey, Citrus Blend, Red Wine*

#### Lucifer 545 ₺

*Cin, El Yapımı Elma Likörü, Yuzu, Sweet Sour Mix, Misket Limon Suyu, Organik Agav  
Gin, Handmade Apple Liqueur, Yuzu, Sweet Sour Mix, Lime Juice, Organic Agave*

#### İglo 545 ₺

*Tekila, Çarkıfelek, Paçuli, Bergamot, Misket Limon, Acı Biber Likörü  
Tequila, Passionfruit, Patchouli, Bergamot, Lime, Chili Peppery Liqueur*

#### Grass 545 ₺

*Votka, Yeşil Erik, Kuzukulağı, Limon Otu, Misket Limon  
Vodka, Green Plum, Sorrel, Lemongrass, Lime*

#### Juliet 545 ₺

*Pembe Cin, Mavi Kelebek Likörü, Narenciye Mix, Pembe Greyfurt Suyu, Juliet Parfüm  
Pink Gin, Butterfly Pea Liqueur, Citrus Mix, Pink Grapefruit Juice, Juliet Perfume*

#### Romeo 545 ₺

*Fesleğen ile Demlenenmiş Viski, Egzotik Likör, Sweet Sour Mix, Misket Limon Suyu  
Basil Infused Whiskey, Exotic Liqueur, Sweet Sour Mix, Lime Juice*

# COCKTAIL

## Kokteyller - Cocktails

### Klasik Kokteyller - Classic Cocktails

#### Bellini 485 ₺

*Şampanya, Şeftali püresi*  
*Champagne, Peach puree*

#### Margarita 545 ₺

*Tekila, Misket Limon, Portakal Likörü, Deniz Tuzu*  
*Tequila, Lime, Orange Liqueur, Sea Salt*

#### Negroni 545 ₺

*Cin, Martini Rosso, Campari*  
*Gin, Martini Rosso, Campari*

#### Whiskey Sour 545 ₺

*Burbon Viski, Limon Suyu, Şeker Şurubu, Aquafaba*  
*Bourbon Whiskey, Lemon Juice, Simple Syrup, Aquafaba*

#### Sangria 565 ₺

*Kırmızı / Beyaz / Roze*  
*Red / White / Rose*

#### Old Fashioned 545 ₺

*Burbon Viski, Angostura Bitter, Şeker*  
*Bourbon Whiskey, Angostura Bitter, Sugar*

#### Lynchburg Lemonade 545 ₺

*Jack Daniel's, Triple Sec, Sweet Sour Mix, 7Up, Misket Limon*  
*Jack Daniel's, Triple Sec, Sweet Sour Mix, 7Up, Lime*

#### Long Island 595 ₺

*Votka, Cin, Tekila, Rom, Portakal Likörü, Sweet Sour Mix, Pepsi Max*  
*Vodka, Gin, Tequila, Rum, Orange Liqueur, Sweet Sour Mix, Pepsi Max*

# AL BICCHIERE

## Kadehte - By The Glass

### Şampanya - Champagne

**İnci Damlası** Veneto 395 ₺  
*Glera*

**Tallero Prosecco** Veneto 455 ₺  
*Glera*

### Beyaz - White

**Sartori** Venedik 390 ₺  
*Pinot Grigio*

**Santa Helena** Şili 390 ₺  
*Sauvignon Blanc*

**Santa Helena** Şili 390 ₺  
*Chardonnay*

### Roze - Rose

**Sartori Blush** Venedik 390 ₺  
*Pinot Grigio*

**Ancyra Rose** Denizli 415 ₺  
*Öküzgözü*

### Kırmızı - Red

**Ancyra** Ankara 415 ₺  
*Cabernet Sauvignon - Syrah*

**Ancyra** Ankara 415 ₺  
*Merlot*

**Ancyra** Ankara 415 ₺  
*Kalecik Karası*

**Conte Le Terre Chianti** Chianti 575 ₺  
*Sangiovese - Merlot*

# CHAMPAGNE

## Şampanyalar - Champagne

Şişe / Bottle

**La Tordera Alne Prosecco** Venezia 3.475 ₺  
*Glera - Trebbiano*

**İnci Damlası** Toscana 1.950 ₺  
*Sangiovese - Merlot*

**Vinkara Yaşasın** Ankara 4.545 ₺  
*Kalecik Karası*

**Tallero Prosecco** Veneto 2.050 ₺  
*Glera*

**Kavaklıdere Altın Köpük** Veneto 3.590 ₺  
*Glera*

**Piccini Prosecco Extra Dry** Veneto 3.435 ₺  
*Glera*

**Moët Chandon Impérial** Champagne 10.680 ₺  
*Pinot Noir - Pinot Meunier - Chardonnay*

**Moët Chandon Rose Impérial** Champagne 10.850 ₺  
*Pinot Noir - Pinot Meunier - Chardonnay*



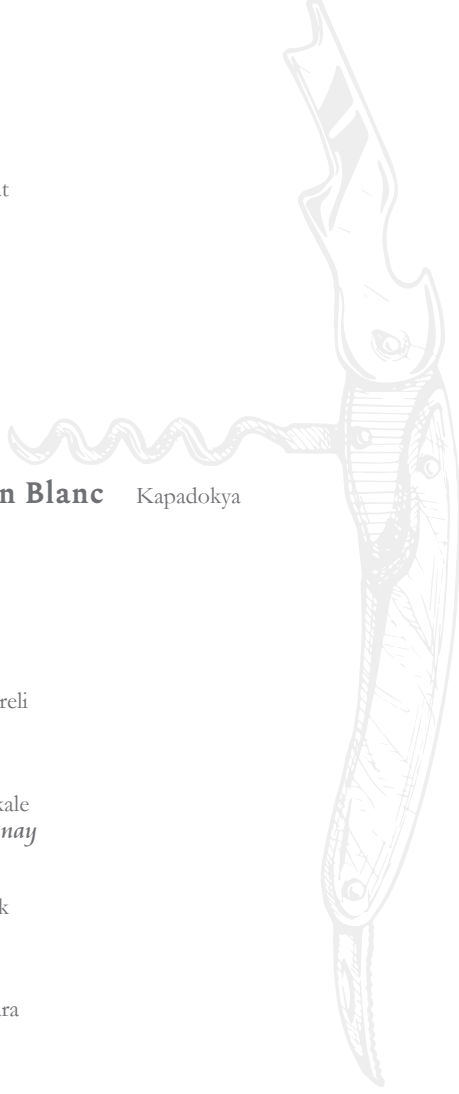
# VINO

## Şaraplar - Wine

### Beyaz - White

Şişe / Bottle

<b>Sartori</b> Venedik <i>Pinot Grigio</i>	1.830 ₺
<b>Santa Helena</b> Şili <i>Chardonnay</i>	1.830 ₺
<b>Santa Helena</b> Şili <i>Sauvignon Blanc</i>	1.830 ₺
<b>Egeo</b> Denizli <i>Chardonnay</i>	2.850 ₺
<b>Sultaniye Tatlı</b> Denizli <i>Chardonnay</i>	1.950 ₺
<b>Kavaklıdere Misket</b> Tokat <i>Narince</i>	2.625 ₺
<b>Gaya</b> Denizli <i>Çalkarası</i>	1.790 ₺
<b>7 Bilgeler Khilon</b> İzmir <i>Sauvignon Blanc</i>	2.320 ₺
<b>Côtes d'Avanos Sauvignon Blanc</b> Kapadokya <i>Sauvignon Blanc</i>	3.150 ₺
<b>Vinart</b> Bordeaux <i>Sauvignon Blanc</i>	1.955 ₺
<b>Chamlija Albarino</b> Kırklareli <i>Albarino</i>	2.850 ₺
<b>Porta Caeli Pacem</b> Çanakkale <i>Viognier - Sauvignon Blanc - Chardonnay</i>	2.870 ₺
<b>Midin Baluto</b> (Amber) Şirnak <i>Karkuş</i>	2.285 ₺
<b>Vinkara Hasandede</b> Ankara <i>Hasandede</i>	1.970 ₺
<b>Nif Bağları Bornova Misketi</b> İzmir <i>Solaris</i>	2.925 ₺
<b>Suvla Reserve</b> Çanakkale <i>Roussanne (Organik / Organic)</i>	3.695 ₺



# VINO

## Şaraplar - Wine

### Kırmızı - Red

Şişe / Bottle

<b>Ancyra</b> Ankara <i>Merlot</i>	1.950 ₺
<b>Ancyra</b> Ankara <i>Cabernet Sauvignon</i>	1.950 ₺
<b>Ancyra</b> Ankara <i>Kalecik Karası</i>	1.950 ₺
<b>Ancyra</b> Ankara <i>Öküzgözü</i>	1.950 ₺
<b>Claud Bellevue</b> Bordeaux <i>Merlot - Cabernet Franc</i>	2.985 ₺
<b>Conte Le Terre Chianti</b> Chianti <i>Sangiovese - Merlot</i>	2.730 ₺
<b>Egeo</b> Urla <i>Cabernet Sauvignon</i>	2.925 ₺
<b>Dulong Reserve Saint-Émilion</b> Bordeaux <i>Cabernet Franc - Merlot</i>	3.995 ₺
<b>Vinkara Reserve</b> Ankara <i>Kalecik Karası</i>	2.530 ₺
<b>Chamlija Kara Sevda</b> Kırklareli <i>Papaskarası</i>	2.650 ₺
<b>Chateau Kalpak</b> Tekirdağ <i>Cabernet Sauvignon - Merlot - Cabernet Franc</i>	3.820 ₺
<b>La Folie</b> Bordeaux - Castillon <i>Merlot</i>	2.035 ₺
<b>Lamberti</b> Valpolicella <i>Valpolicella Classico DOC</i>	2.365 ₺
<b>Masi Campofiorin Verona IGT</b> Verona <i>Corvina, Rondinella, Molinara</i>	3.945 ₺
<b>Urla Vourla</b> Urla <i>Boğazkere - Merlot - Syrah - Cabernet Sauvignon</i>	3.045 ₺
<b>Midin Sekizli</b> Şirnak <i>Boğazkere - Öküzgözü - Raş Gurnik "500 Asma"</i>	7.250 ₺
<b>Piccini Chianti Orange</b> Chianti <i>Sangiovese</i>	2.485 ₺

# VINO

## Şaraplar - Wine

### Kırmızı - Red

Şişe / Bottle

<b>Gaya</b> Denizli Çalkarası	1.790 ₺
<b>Nif Bağları Aegeon</b> İzmir Shiraz - Sangiovese - Montepulciano	2.470 ₺
<b>Pendore</b> Manisa Öküzgözü	3.245 ₺
<b>Pendore</b> Manisa Syrah	3.245 ₺
<b>Piccini Chianti Riserva</b> Chianti Sangiovese	2.590 ₺
<b>Porta Caeli Ament Blend</b> Çanakkale Merlot - Cabernet Sauvignon - Cabernet Franc	3.675 ₺
<b>Porta Caeli Icon</b> Çanakkale Merlot - Cabernet Sauvignon - Cabernet Franc - Petit Verdot	6.940 ₺
<b>Selendi Moralı Bordeaux Blend</b> Manisa Cabernet Sauvignon - Merlot - Petit Verdot	3.250 ₺
<b>Chamlija Nev-i Şahsına Münhasır</b> Kırklareli Cabernet Sauvignon - Merlot - Cabernet Franc	4.390 ₺
<b>Suvla</b> Denizli Kalecik Karası	2.230 ₺
<b>Suvla Reserve</b> Çanakkale Petit Verdot - Karasakız	4.915 ₺
<b>Suvla Sur</b> Çanakkale Cabernet Sauvignon - Merlot - Cabernet Franc - Petit Verdot	3.395 ₺
<b>Urla Nero D'Avola</b> Urla Nero d'Avola - Urla Karası	3.600 ₺
<b>Nif Bağları</b> İzmir Montepulciano - Shiraz	2.780 ₺
<b>Porta Caeli Sestos</b> Çanakkale Field Blend	5.180 ₺
<b>Suvla</b> Çanakkale Malbec	2.985 ₺

# VINO

## Şaraplar - Wine

### Roze - Rose

Şiše / Bottle

<b>Sartori Blush</b> Venedik <i>Pinot Grigio</i>	1.830 ₺
<b>Moncigale Mediteo</b> Tekirdağ <i>Beyaz Kalecik Karası</i>	1.895 ₺
<b>Ancyra Blush</b> Ankara <i>Kalecik Karası</i>	1.950 ₺
<b>Vinkara Minoj Roze</b> Ankara <i>Çalkarası - Kalecik Karası</i>	1.980 ₺
<b>Gaya</b> Denizli <i>Çalkarası</i>	1.790 ₺
<b>Piccini</b> Lazio <i>Pinot Grigio</i>	2.725 ₺
<b>Suvla Blush</b> Çanakkale <i>Karacakız - Kuntra</i>	2.395 ₺
<b>Lamberti</b> Venedik <i>Pinot Grigio</i>	2.245 ₺
<b>Suvla Clairet</b> Çanakkale <i>Syrah</i>	2.385 ₺
<b>Porta Caeli Felici</b> Çanakkale <i>Cabernet Sauvignon</i>	3.135 ₺



*Bevilo Tutto...*

Fiyatlarımıza K.D.V dahildir. | All prices include VAT.  
İşletmemizde %10 hizmet bedeli uygulanmaktadır.  
Additional 10% service fee will be charged during check out.