



COCCODRILLO

PRIVATISATION

Veteranenstr 9, 10119 Berlin Germany

The Coccodrillo is located right in the centre of the Weinbergspark. Don't be shy and come by, you'll be amazed! With 260 indoor and outdoor seats, you can experience la vie en rouge during the day and gaze at the stars at night on the garlanded terrace.

CONTACT :

group@bigsquadra.com



COCCODRILLO

100 % HOMEMADE CUISINE
70% OF OUR MENU IS VEGETARIAN
FRESH PRODUCE DIRECTLY SOURCED FROM ITALY



MENU

Menu example depending on seasonality.

Sharing style set up.

ANTIPASTI

BIG BURRATA AL PESTO, Enormous 250 g burrata straight from Puglia, skin covered with basil pesto

ARANCINI SICILIANI, Truffle risotto balls, flowing heart of fontina cheese, grated fresh truffle on top

ANTIPASTO MISTO, Mortadella with Pistachio, Mozzarella di Bufala from Salvatore Corso in Napoli and fried pizza dough

PIZETTE FRITTE, alla napoletana Montanara

PIATTI & PIZZA

THE FAMOUS TRUFFLE PASTA, OUR SUPERSTAR: homemade mafaldine pasta, truffle mascarpone sauce, topped with even more fresh, seasonal black truffle from Italy.

CRAZY MARZANO + Stracciatella, Rigatoni pasta with a sauce made from the juiciest San Marzano tomatoes. Garnished with Parmigiano Reggiano and fresh basil.

MAMMARGHERITA, San Marzano-Sauce, Mozzarella fior di Latte, fresh basil - simply the best!

Squash and the City (V)

Butternut squash, roasted broccoli, black olives, pine nuts, topped with smoked stracciatella

DOLCE

IL TIGRAMISU, the unbeatable classic of the house

LEMON PIE, tangy, crispy, unforgettable layer of meringue

PANNA COTTA, with chestnuts and clementine compote

DRINKS

1 Softdrink pp Coffee & Limoncello



MENU

Menu example depending on seasonality.

Sharing style set up.

ANTIPASTI

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ARANCINI SICILIANI, Truffle risotto balls, flowing heart of fontina cheese, grated fresh truffle on top

ANTIPASTO MISTO, Mortadella with Pistachio, Mozzarella di Bufala from Salvatore Corso in Napoli and fried pizza dough

MARCO SCAROLA, with scarola salad, black taggiasche olives and smoked provola cheese

PIATTI & PIZZA

THE FAMOUS TRUFFLE PASTA, OUR SUPERSTAR: homemade mafaldine pasta, truffle mascarpone sauce, topped with even more fresh, seasonal black truffle from Italy.

TAGLIATA DI MANZO, Beautiful tagliata: entrecôte with salsa verde. As a side dish: baked rosemary-garlic potatoes.

GRICIA CON CARCIOFI CROCCANTI, Mezze Maniche with pecorino and artichoke cream, guanciale and crispy artichoke

MAMMARGHERITA, San Marzano sauce, mozzarella fior di latte, fresh basil - simply the best!

Squash and the City (V)

Butternut squash, roasted broccoli, black olives, pine nuts, topped with smoked stracciatella

DOLCE

IL TIGRAMISU, the unbeatable classic of the house

LEMON PIE, tangy, crispy, unforgettable layer of meringue

PANNA COTTA, with chestnuts and clementine compote

DRINKS

1 Cocktail 1 Softdrink pP Coffee & Limoncello



INSIDE OF THE RESTAURANT



INSIDE OF THE RESTAURANT





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TERRASSE RESTAURANT



COCCODRILLO

OFFERS

Contact : group@bigsquadra.com

Seats	Seating Capacity	Standing Capacity	Lunch Prices	Dinner Prices	Weekend
Entire Restaurant	Up to 115	Up to 180	* From 5000€	* From 9000€	* From 14000 €
Library	Up to 30	Up to 50	* From 3000€	* From 5000€	

- Rate displayed are the Minimum spend , final price is based on menus and seasonality
- Prices are including taxes

