

## 4 course MENU

### I

#### Beef Carpaccio

*or*

Corn salad with roasted Artichokes, oyster mushrooms,  
Cherry tomatoes and Parmesan

### II

Duetto di Pasta:

Farfalle with salmon and courgettes in lobster-sauce  
and Orecchiette Salsicca

### III

fillet of gilthead seabream in potato crust

served with boiled potatoes and vegetables

*or*

Saltimbocca alla Romana

(Medaillons of veal with Parma-ham and Salvia)

served with fried potatoes and vegetables

### IV

Tris Dessert

for 45,00 Euro per person

## INSALATE (salads)

Insalata verde <i>mixed greens</i>	5,20
Insalata mista <i>mixed green, carrots, tomatoes and cucumber</i>	6,50
Insalata pomodoro della casa <i>tomato salad with onions</i>	6,90
Mozzarella con pomodoro (g <i>Mozzarella tomatoes and basil</i> )	9,20
Antipasti di verdura <i>grilled antipasti-vegetables</i>	10,80
Feldsalat mit Austernpilzen (g <i>Lamb's lettuce with oyster mushrooms, cherry tomatoes, Parmesan</i> )	10,50

## PASTE (a

Spaghetti aglio olio <i>with garlic, red chili pepper and olive oil</i>	9,80
Spaghetti napoli (g <i>with tomato sauce</i> )	8,80
Spaghetti bolognese (g,i <i>with meat sauce</i> )	10,50
Spaghetti carbonara (c,g <i>with bacon (2,8, egg and cream</i> )	10,50
Tagliatelle emiliana (c,g <i>with ham (2,3, peas, mushroom, cream</i> )	10,50
Pennette all'arrabbiata <i>with garlic, tomatoes and red chili pepper</i>	10,50
Pennette di quattro formaggi (g <i>mwith four different kinds of cheese</i> )	10,50
Tortellini della casa (c,f,g,i,k,l <i>with ham (2,3, peas, mushroom, cream</i> )	10,50
Pasticcio di macaroni (g,2,3 <i>gratinated pasta</i> )	10,50
Linguine amatriciana <i>with tomatoes, onions and bacon (2,8</i> )	10,50
hausgemachte Lasagne (c,g <i>homemade Lasagne</i> )	10,50

## ZUPPE (soups)

Zuppa pavese (c,i <i>bouillon with egg</i> )	5,20
Minestrone (i <i>vegetable soup</i> )	6,50
Zuppa di pomodoro (g <i>creamed tomato soup</i> )	6,50
Stracciatella (c,g,i <i>egg fluff soup</i> )	5,20

## APERITIVI

<b>Martini</b> <i>white/red/dry 5cl</i>	5,50	<b>Prosecco Spumante Brut doc</b> 0,1l	6,50
<b>Sherry</b> <i>dry/medium 5cl</i>	6,50	<b>Aperitivo della casa</b> <i>with Bellini</i> 0,1l	9,80
<b>Campari</b> <i>(1 5cl with orange juice)</i>	9,50	<b>Crodino</b> <i>(1, 3,12 (alcohol-free) 0,1l)</i>	4,20

## MENU OF THE DAY

### ANTIPASTI (starters)

<b>Carpaccio of duck breast filet</b> <i>with truffle oil, Rucola, Parmesan</i> (g)	13,50
<b>Vitello tonnato</b> (c, d, o) <i>veal with tuna sauce and capers</i>	12,50
<b>Carpaccio di Carne</b> <i>fillet of beef with mushroom and Parmesan</i> (g)	12,50
<b>Antipasto Italiano</b> (2,3) <i>mit Mortadella, Parmaham, Salami, Coppa</i>	14,20
<b>Insalata di mare</b> (b,f,n,o, 1,2,3,4,10) <i>seafood salad</i>	14,20
<b>Carpaccio di patate</b> <i>potato-carpaccio with chanterelles or porcini and Parmesan</i> (g)	14,20
<b>Rucola mit gerösteten Artischocken</b> <i>rocket with roasted artichokes</i>	11,50
<b>Bruschette</b> (a) <i>grilled bread with tomato cubes, olive oil and Parmesan</i> (g)	3,90

### PASTE (a (noodles))

<b>Tagliatelle</b> (c,d,g) <i>with salmon and courgettes in lobster-sauce</i>	12,50
<b>Ravioli con spinaci e ricotta</b> (c,g) <i>homemade Ravioli with spinach and ricotta cheese</i>	11,50
<b>Tagliatelle con anatra</b> (c,g,i) <i>ribbon noodles with duck ragout</i>	11,50
<b>Orecchiette salsiccia</b> <i>shellpasta with savoury ragout</i>	10,80

### PESCE (fish)

*all fish dishes are served with boiled potatoes and vegetables*

<b>Gamberoni all'aglio e peperoncino</b> (b) <i>King prawns with garlic, red chili pepper</i>	27,50
<b>Goldbrassenfilet in Senfsauce</b> (d,g,k) <i>gilthead seabream in mustard-sauce</i>	20,50
<b>Sogliola alla griglia</b> (d) <i>grilled sole</i>	27,50
<b>Frisches Lachsfilet</b> (d) <i>in rosa Pfeffer-Dillsauce</i> (g) <i>salmon in pepper-dill-sauce</i>	20,50
<b>Tris grilled monkfish, Calamaretti, King prawns</b> (b,d)	26,50

### CARNE (meat)

*all meat dishes are served with fried potatoes and vegetables*

<b>Kalbsmedaillons mit Pfifferlingen</b> (g) <i>medaillons of veal with chanterelles</i>	26,50
<b>Kalbsleber alla Tirolese</b> <i>calf's liver with bacon (2,8 and onion)</i>	21,50
<b>Straccetti alla Romana</b> <i>thin stripes of beef with garlic and red chili pepper</i>	26,50
<b>Kalbsmedaillon in Gorgonzola-Sauce</b> (g) <i>medaillon of veal in gorgonzola-sauce</i>	21,50

### DOLCE (afters)

<b>Tiramisu speciale</b> (a,c,e,g,h,10) <i>Tiramisu with almond sponge</i>	6,90
<b>Erdbeeren mit Mascarponecreme</b> (c,g,3) <i>fresh strawberries with mascarpone</i>	6,90
<b>Mousse au chocolat</b> (a,c,g,h,10)	6,20
<b>Panna cotta</b> (g,10) <i>with raspberry sauce</i>	6,20
<b>Crema caramel</b> (c,g)	6,20

## CARNE (meat)

*all meat dishes are served with fried potatoes and vegetables*

<b>Paillard alla griglia</b> <i>grilled veal</i>	20,50
<b>Piccata Lombarda</b> (g) <i>veal in lemon sauce</i>	21,50
<b>Saltimbocca alla Romana</b> (g,i) <i>medaillons with parma ham and sage</i>	21,50
<b>Filetto di bue con gorgonzola</b> (g) <i>fillet of beef with Gorgonzola</i>	33,00
<b>Filetto di bue ai pepe verde</b> (g,i) <i>fillet of beef with green pepper</i>	33,00
<b>Filetto di bue grigliata</b> <i>grilled fillet of beef</i>	30,00

## PESCE (fish)

*all fish dishes are served with boiled potatoes and vegetables*

<b>Calamaretti alla griglia</b> (n) <i>grilled calamari</i>	21,50
<b>Salmone alla griglia</b> (d) <i>grilled salmon</i>	19,50
<b>Grigliata mista di pesce</b> (d) <i>grilled mixed fish</i>	28,50
<b>Gamberoni alla griglia</b> (b) <i>grilled King prawns</i>	26,50
<b>Coda alla griglia</b> (d) <i>grilled monkfish</i>	23,50

## PIZZE (a, g)

<b>Pizza Margherita</b> <i>with tomatoes and cheese</i>	7,80
<b>Pizza Prosciutto</b> <i>with tomatoes, cheese and ham</i> (2,3)	8,60
<b>Pizza Salami</b> <i>with tomatoes, cheese, salami</i>	8,60
<b>Pizza Regina</b> <i>tomatoes, cheese, ham</i> (2,3) <i>and mushroom</i>	8,80
<b>Pizza Regina con carciofi o peperoni</b> <i>Regina with artichokes or green chili peppers</i> (o)	9,20
<b>Pizza Quattro Stagioni</b> <i>tomatoes, cheese, ham</i> (2,3) <i>mushrooms, green chili pepper</i> (o) <i>, olives</i> (6)	9,20
<b>Pizza Capriciosa</b> <i>Regina with paprika, green chili pepper</i> (o) <i>, olives</i> (6)	9,20
<b>Pizza alla Sputafuoco</b> <i>like Capriciosa with Tabasco</i>	9,20
<b>Pizza della Casa</b> <i>with everything</i>	9,80
<b>Pizza alla Marinara</b> (b,f,i,n,o,2,4,10) <i>tomatoes, cheese, calamari, shrimp, mussels, garlic</i>	10,50
<b>Pizza Tonno e Cipolla</b> (d) <i>with tomatoes, cheese, tuna, onion</i>	10,50
<b>Pizza Parma</b> <i>with tomatoes, cheese, parma ham, rocket, Parmesan</i>	11,00
<b>Pizza Pane</b> <i>with tomato cubes and rosemary</i> (ohne Käse) (g)	4,90

## FORMAGGI (g (cheese))

<b>Gorgonzola or Bel paese</b>	5,80
<b>Provolone</b>	5,80
<b>Parmigiano</b>	7,20
<b>Formaggio misto</b> <i>mixed chees plate</i>	12,50

**allergens:** a gluten, b crustaceans, c egg, d fish, e peanut, f soya, g milk,

h nuts, i celery, k mustard, l sesame, n mollusc, o sulfites

**additives:** 1 dye stuffs, 2 preserving agent, 3 antioxidants, 4 flavour enhancers,

6 blackened, 8 phosphate, 9 contains phenylalanine, 10 milk protein, 11 caffeined, 12 quinined

## BEVERAGES

### Beers (a

<i>Spaten Helles on tap</i>	0,5l	4,30
<i>little Spaten on tap</i>	0,2l	2,85
<i>Becks Pils on tap</i>	0,3l	4,30
<i>Franziskaner Weißbier on tap</i>	0,5l	4,60
<i>Franziskaner Weißbier alcohol-free</i>	0,5l	4,60
<i>Franziskaner Weißbier dark</i>	0,5l	4,60
<i>Franziskaner Weißbier Royal</i>	0,5l	5,20
<i>Franziskaner Kellerbier</i>	0,5l	4,80
<i>Radler / Russen (2</i>	0,5l	4,30
<i>Becks alcohol-free</i>	0,3l	4,30
<i>Spaten alcohol-free</i>	0,5l	4,10

### Soft drinks

<i>Mineral water Surgiva</i>	0,25l	2,90
<i>Mineral water Surgiva</i>	0,75l	7,30
<i>Afri Cola (1,11</i>	0,3l	2,90
<i>Afri Cola no sugar (1,2,9,11</i>	0,3l	2,90
<i>Bluna (1,3 / 7Up (2</i>	0,3l	2,90
<i>Bluna Mix (1,2,3,11</i>	0,4l	3,90
<i>Wolfra apple juice</i>	0,3l	2,90
<i>Wolfra orange juice</i>	0,3l	2,90
<i>Wolfra currant nectar (3</i>	0,3l	2,90
<i>juice/nectar mixed with water</i>	0,4l	3,95
<i>Schweppes Bitter Lemon (3,12</i>	0,2l	4,00

### Hot drinks

<i>Espresso</i>		2,65
<i>Espresso doppio</i>		4,90
<i>Espresso Coretto</i>		3,90
<i>Cappuccino o latte macchiato</i>		3,70
<i>Cup of coffee</i>		2,75
<i>glass of tea</i>		2,60

### White wine by the glass

<i>Soave Villa Belvedere</i>	0,25l	6,85
<i>Pinot Grigio Collio doc</i>	0,25l	7,95
<i>Chardonnay Collio doc</i>	0,25l	7,95

### Rosé wine by the glass

<i>Rosato Villa Belvedere</i>	0,25l	6,85
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### Red wine by the glass

<i>Merlot oder Chianti</i>	0,25l	6,95
<i>Cabernet Franc Collio doc</i>	0,25l	7,95
<i>Montepulciano d' Abruzzo</i>	0,25l	7,95
<i>Lambrusco</i>	0,25l	6,50
<i>Glass of wine</i>	0,125l	5,10
<i>wine mixed with water</i>	0,2l	4,60

### Spirits

<i>Gin oder Bacardi</i>	37,5%Vol .	4cl	7,20
<i>Wodka</i>	40%Vol .	4cl	7,60
<i>Kirschwasser</i>	42%Vol .	4cl	7,50
<i>Himbeergeist</i>	40%Vol .	4cl	7,50
<i>Williamsbirne</i>	42%Vol .	4cl	7,50
<i>Grappa</i>	40%Vol .	4cl	7,60
<i>Besondere Grappe auf Anfrage</i>			

### Bitters

<i>Ramazotti</i>	30%Vol .	4cl	7,20
<i>Averna, Cynar (1</i>	32%Vol .	4cl	7,20
<i>Fernet Branca</i>	39%Vol .	4cl	7,20
<i>Jägermeister</i>	35%Vol .	4cl	6,80

### Liqueurs

<i>Sambuca</i>	40%Vol .	4cl	7,20
<i>Calvados</i>	40%Vol .	2cl	7,80
<i>Cointreau</i>	40%Vol .	2cl	7,80
<i>Amaretto (1</i>	25%Vol .	4cl	7,20
<i>Limoncello (1</i>	34%Vol .	4cl	7,20

### Brandy / Cognac

<i>Vecchia Romagna</i>	38%Vol .	2cl	6,40
<i>Asbach</i>	38%Vol .	2cl	4,50
<i>Remy Martin</i>	40%Vol .	2cl	10,50

### Whisky

<i>Ballantines (1</i>	40%Vol .	4cl	11,00
<i>Johnnie Walker Red Label (1</i>		4cl	11,00
<i>Johnnie Walker Blue Label</i>		4cl	15,00
<i>Chivas regal</i>	40%Vol .	4cl	16,00