

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 zucchini 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 55,00 Euro per person

INSALATE (salads)

Insalata verde <i>mixed greens</i>	6,50
Insalata mista <i>mixed green, carrots, tomatoes and cucumber</i>	8,00
Insalata pomodoro della casa <i>tomato salad with onions</i>	8,00
Mozzarella con pomodoro (g <i>Mozzarella with tomatoes and basil</i>)	10,50
Antipasti di verdura <i>grilled antipasti-vegetables</i>	13,50
Feldsalat mit Austernpilzen (g <i>Lamb's lettuce with oyster mushrooms, cherry tomatoes, Parmesan</i>)	12,50

PASTE (a)

Spaghetti aglio olio <i>with garlic, red chili pepper and olive oil</i>	10,80
Spaghetti napoli (g <i>with tomato sauce</i>)	9,80
Spaghetti bolognese (g,i <i>with meat sauce</i>)	12,80
Spaghetti carbonara (c,g <i>with bacon (2,8, egg and cream</i>)	13,50
Tagliatelle emiliana (c,g <i>with ham (2,3, peas, mushroom, cream</i>)	12,50
Pennette all'arrabbiata <i>with garlic, tomatoes and red chili pepper</i>	12,50
Pennette di quattro formaggi (g <i>with four different kinds of cheese</i>)	13,50
Tortellini della casa (c,f,g,i,k,l <i>with ham (2,3, peas, mushroom, cream</i>)	13,80
Pasticcio di macaroni (g, 2,3 <i>gratinated pasta</i>)	13,50
Linguine amatriciana <i>with tomatoes, onions and bacon (2,8</i>	13,50
hausgemachte Lasagne (c,g <i>homemade Lasagne</i>)	13,50

ZUPPE (soups)

Zuppa pavese (c,i <i>bouillon with egg</i>)	6,20
Minestrone (i <i>vegetable soup</i>)	7,50
Zuppa di pomodoro (g <i>creamed tomato soup</i>)	7,50
Stracciatella (c,g,i <i>egg fluff soup</i>)	6,20

APERITIVI

Martini <i>white/red/dry 5cl</i>	6,20	Prosecco Spumante Brut doc (o 0,1l	7,20
Sherry <i>dry/medium 5cl</i>	7,20	Aperitivo della casa <i>with Bellini</i> 0,1l	10,50
Campari (1 5cl <i>with orange juice</i>)	11,00	Crodino (1, 3,12 (alcohol-free) 0,1l	4,50
Campari (1 5cl <i>with soda</i>)	9,00	Aperol Spitz <i>Prosecco, Soda, Aperol</i> (1	8,50

MENU OF THE DAY

ANTIPASTI (starters)

Carpaccio of duck breast filet <i>with rocket, Parmesan</i> (g	14,50
Vitello tonnato (c, d, o <i>veal with tuna sauce and capers</i>)	13,95
Carpaccio di Carne <i>fillet of beef with mushroom and Parmesan</i> (g	13,95
Antipasto Italiano (2,3 <i>mit Mortadella, Parmaham, Salami, Coppa</i>)	16,50
Insalata di mare (b,f,n,o, 1,2,3,4,10 <i>seafood salad</i>)	15,50
Carpaccio di patate <i>potato-carpaccio with chanterelles or porcini and Parmesan</i> (g	16,50
Rucola mit gerösteten Artischocken <i>rocket with roasted artichokes</i>	13,90
Bruschette (a <i>grilled bread with tomato cubes, olive oil and Parmesan</i> (g	4,50

PASTE (a (noodles)

Tagliatelle (c,d,g <i>with salmon and zucchini in lobster-sauce</i>)	14,50
Ravioli con spinaci e ricotta (c,g <i>homemade Ravioli with spinach and ricotta cheese</i>)	13,80
Tagliatelle con anatra (c,g,i <i>ribbon noodles with duck ragout</i>)	14,50
Orecchiette salsiccia <i>shellpasta with savoury ragout</i>	13,80

PESCE (fish)

all fish dishes are served with boiled potatoes and vegetables

Gamberoni all'aglio e peperoncino (b <i>King prawns with garlic, red chili pepper</i>)	32,00
Goldbrassenfilet in Senfsauce (d,g,k <i>gilthead seabream in mustard-sauce</i>)	24,50
Sogliola alla griglia (d <i>grilled sole</i>)	36,00
Frisches Lachsfilet (d <i>in rosa Pfeffer-Dillsauce</i> (g <i>salmon in pepper-dill-sauce</i>)	24,50
Tris grilled monkfish, Calamaretti, King prawns (b,d	32,00

CARNE (meat)

all meat dishes are served with fried potatoes and vegetables

Kalbsmedaillons mit Pfifferlingen (g <i>medaillons of veal with chanterelles</i>)	32,00
Kalbsleber alla Veneziana or in butter and sage	24,50
Straccetti alla Romana <i>thin stripes of beef with garlic and red chili pepper</i>	31,00
Kalbsmedaillon in Gorgonzola-Sauce (g <i>medaillon of veal in gorgonzola-sauce</i>)	24,50

DOLCE (afters)

Tiramisu speciale (a,c,e,g,h,10 <i>Tiramisu with almond sponge</i>)	7,30
Erdbeeren mit Mascarponecreme (c,g,3 <i>fresh strawberries with mascarpone</i>)	7,50
Mousse au chocolat (a,c,g,h,10	7,20
Panna cotta (g,10 <i>with raspberry sauce</i>)	7,20
Crema caramel (c,g	7,00

CARNE (meat)

all meat dishes are served with fried potatoes and vegetables

Paillard alla griglia <i>grilled veal</i>	24,50
Piccata Lombarda (g) <i>veal in lemon sauce</i>	25,50
Saltimbocca alla Romana (g,i) <i>medaillons with parma ham and sage</i>	25,50
Filetto di bue con gorgonzola (g) <i>fillet of beef with Gorgonzola</i>	37,50
Filetto di bue ai pepe verde (g,i) <i>fillet of beef with green pepper</i>	37,50
Filetto di bue grigliata <i>grilled fillet of beef</i>	34,00

PESCE (fish)

all fish dishes are served with boiled potatoes and vegetables

Calamaretti alla griglia (n) <i>grilled calamari</i>	23,80
Salmone alla griglia (d) <i>grilled salmon</i>	21,50
Grigliata mista di pesce (d) <i>grilled mixed fish</i>	34,00
Gamberoni alla griglia (b) <i>grilled King prawns</i>	30,50
Coda alla griglia (d) <i>grilled monkfish</i>	24,50

PIZZE (a, g)

Pizza Margherita <i>with tomatoes and cheese</i>	8,50
Pizza Prosciutto <i>with tomatoes, cheese and ham (2,3)</i>	9,20
Pizza Salami <i>with tomatoes, cheese, salami</i>	9,20
Pizza Regina <i>tomatoes, cheese, ham (2,3 and mushroom)</i>	10,50
Pizza Regina con carciofi o peperoni <i>Regina with artichokes or green chili peppers (o)</i>	10,80
Pizza Quattro Stagioni <i>tomatoes, cheese, ham (2,3, mushrooms, green chili pepper (o), olives (6)</i>	10,80
Pizza Capriciosa <i>Regina with paprika, green chili pepper (o), olives (6)</i>	10,80
Pizza alla Sputafuoco <i>like Capriciosa with Tabasco</i>	10,80
Pizza della Casa <i>with everything</i>	12,00
Pizza alla Marinara (b,f,i,n,o,2,4,10) <i>tomatoes, cheese, calamari, shripn, mussels, garlic</i>	12,80
Pizza Tonno e Cipolla (d) <i>with tomatoes, cheese, tuna, onion</i>	12,80
Pizza Parma <i>with tomatoes, cheese, parma ham, rocket, Parmesan</i>	13,50
Pizza Pane <i>with rosemary (without cheese (g))</i>	5,20

FORMAGGI (g (cheese))

Gorgonzola or Bel paese	6,50
Provolone	6,50
Parmigiano	8,50
Formaggio misto <i>mixed chees plate</i>	14,50

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

BEVERAGE

Beers (a

<i>Spaten Helles from draft</i>	0,5l	4,90
<i>little Spaten from draft</i>	0,2l	3,00
<i>Becks Pils from draft</i>	0,3l	4,80
<i>Franziskaner Weißbier draft</i>	0,5l	5,35
<i>Franziskaner Weißbier alcohol-free</i>	0,5l	5,35
<i>Franziskaner Weißbier dark</i>	0,5l	5,35
<i>Franziskaner Weißbier Royal</i>	0,5l	5,95
<i>Franziskaner Kellerbier</i>	0,5l	5,95
<i>Radler / Russen (2</i>	0,5l	4,85
<i>Becks alcohol-free</i>	0,3l	4,70
<i>Spaten alcohol-free</i>	0,5l	4,50

Soft drinks

<i>Mineral water Surgiova</i>	0,25l	3,00
<i>Mineral water Surgiova</i>	0,75l	7,30
<i>Afri Cola (1,11</i>	0,3l	3,20
<i>Afri Cola no sugar (1,2,9,11</i>	0,3l	3,20
<i>Bluna (1,3 / 7Up (2</i>	0,3l	3,20
<i>Bluna Mix (1,2,3,11</i>	0,4l	4,00
<i>Wolfra apple juice</i>	0,3l	3,10
<i>Wolfra orange juice</i>	0,3l	4,10
<i>Wolfra currant nectar (3</i>	0,3l	3,10
<i>juice/nectar mixed with water</i>	0,4l	4,20
<i>Schweppes Bitter Lemon (3,12</i>	0,2l	4,20

Hot drinks

<i>Espresso</i>		2,65
<i>Espresso doppio</i>		4,90
<i>Espresso Coretto</i>		3,90
<i>Cappuccino o latte macchiato (g</i>		3,90
<i>Cup of coffee</i>		3,00
<i>glass of tea</i>		2,95

White wine by the glass (o

<i>Soave</i>	0,25l	7,80
<i>Pinot Grigio Collio doc</i>	0,25l	8,50
<i>Chardonnay Collio doc</i>	0,25l	8,50

Rosé wine by the glass (o

<i>Rosato</i>	0,25l	7,80
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Red wine by the glass (o

<i>Merlot</i>	0,25l	8,20
<i>Chianti</i>	0,25l	8,50
<i>Montepulciano d'Abruzzo</i>	0,25l	8,50
<i>Cabernet Franc</i>	0,25l	8,50
<i>Lambrusco</i>	0,25l	7,20
<i>Glass of wine</i>	0,125l	5,30
<i>wine mixed with water</i>	0,2l	4,90

Spirits

<i>Gin oder Bacardi</i>	37,5% Vol .	4cl	7,50
<i>Wodka</i>	40% Vol .	4cl	7,80
<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	8,00
<i>Besondere Grappe auf Anfrage</i>			

Bitters

<i>Ramazotti</i>	30% Vol .	4cl	7,40
<i>Averna, Cynar (1</i>	32% Vol .	4cl	7,50
<i>Fernet Branca</i>	39% Vol .	4cl	7,50
<i>Jägermeister</i>	35% Vol .	4cl	6,80

Liqueurs

<i>Sambuca</i>	40% Vol .	4cl	7,50
<i>Calvados</i>	40% Vol .	2cl	8,20
<i>Cointreau</i>	40% Vol .	2cl	8,50
<i>Amaretto (1</i>	25% Vol .	4cl	7,50
<i>Limoncello (1</i>	34% Vol .	4cl	7,50

Brandy / Cognac

<i>Vecchia Romagna</i>	38% Vol .	2cl	7,00
<i>Asbach</i>	38% Vol .	2cl	5,00
<i>Remy Martin</i>	40% Vol .	2cl	12,00

Whisky

<i>Ballantines (1</i>	40% Vol .	4cl	12,00
<i>Johnnie Walker Red Label (1</i>		4cl	12,00
<i>Johnnie Walker Black Label</i>		4cl	18,00
<i>Chivas regal</i>	40% Vol .	4cl	18,00