

ANTIPASTI

22. **Bruschetta Pomodoro** **7.90 €**

Bread with fresh tomatoes, garlic and arugula, 6 St.

25. **Caprese** **12.70 €**

Mozzarella, tomatoes, basil, olive oil

26. **Burrata Pomodoro e Zucchine** **15.40 €**

Burrata cheese, cherry tomatoes, grilled zucchini, olives

28. **Vitello Tonnato** **15.20 €**

Coated cooked, thinly sliced veal with tuna sauce

29. **Carpaccio** **15.90 €**

Marinated raw beef, arugula, parmesan, celery, olive oil & lemon

23. **Gambas al Aglio** **14.70 €**

10 fried prawns with garlic in olive oil

SUPPE

Fresh soup made everyday

Please ask our staff which we may surprise you today **6.90 €**

APERATIVI

Bitterino Rosso 0,1 l 4,40 €

Martini Bianco 5cl 4,60 €

Prosecco 0,1 l 5,50 €

Ricard 2 cl 4,70 €

Campari Soda 0,2 l 6,20 €

Aperol Spritz 0,2 l 7,90 €

Crodino 0,1 l 4,40 €

Martini Rosso 5cl 4,60 €

Prosecco Flasche 0,7 l 28,50 €

Campari Orange 0,2l 7,20 €

Hugo 0,2l 7,90 €

Gin Tonic 0,25l 8,50 €

SALADS

51. **Insalata Mista** **8.40 €**

Mixed salad with onions, tomatoes,
boiled eggs and cucumber

garnish mixed salad
4.80 €

53. **Insalata Italiana** **12.70 €**

Mixed salad with ham, cheese, onions,
tomatoes, boiled eggs and cucumber (2,5,6,13)

54. **Insalata di Pollo** **15.40 €**

Mixed salad with fried chicken breast,
ham, cheese, onions and tomatoes (2,5,6,13)

55. **Insalata Riviera** **16.70 €**

Mixed salad with shrimps, tuna, garlic, onions,
tomatoes, boiled eggs and cucumber

56. **Insalata Paradiso** **18.30 €**

Mixed salad with ham, cheese, onions, tomatoes,
fried beef steak, boiled eggs, cucumber and melon (2,5,6,13)

57. **Insalata alla Chef** **17.40 €**

Mixed salad with mozzarella, shrimp, fried chicken breast,
melon, pineapple, boiled eggs, onions, tomato & cucumber (5)

58. **Insalata Toscana** **17.74 €**

Green salad, arugula with Parmesan, mozzarella cheese, feta cheese, Parma
ham, tomatoes, onions, cucumbers and boiled eggs (2,5,6,13)

Salad dressings of your choice
Vinaigrette sauce, Cocktail sauce or Joghurt sauce

FOR OUR LITTLE GUESTS

Penne al Pomodoro **6.90 €**

Tortellini alla Panna **7.50 €**

Spaghetti alla Bolognese **7.50 €**

Kids Schnitzel **7.90 €**
with fries

PASTA

66. **Spaghetti Aglio Olio** **12.50 €**
with garlic, olive oil, chili peppers and basil
68. **Penne al Pomodoro**  **12.20 €**
with tomato sauce and basil
70. **Spaghetti alla Bolognese** **14.40 €**
with mince meat sauce
72. **Spaghetti alla Carbonara** **14.90 €**
with bacon, egg and cream sauce (1,2,5,6)
74. **Tortellini alla Panna** **14.40 €**
with ham and cream sauce (1,2,5,6,13)
76. **Penne Arrabbiata**  **13.20 €**
with tomato sauce, basil and chili peppers
84. **Penne ai Broccoli**  **13.70 €**
with cream sauce, broccoli and garlic
(1,2,5,6)
215. **Ravioli Spinaci**  **15.50 €**
fresh ravioli with ricotta cheese and spinach
80. **Tagliatelle al Gorgonzola** **15.50 €**
with gorgonzola - cream sauce (1,2,5,6)

PASTA AL FORNO

90. **Lasagne** **14.80 €**
Baked with meat sauce, ham and
mozzarella (1,2,5,6)
91. **Combinazione** **14.80 €**
Spaghetti, penne, tortellini with meat sauce
baked with cheese (1,2)

PASTA SPECIALTIES

97. **Lombardia**  **17.70 €**
Gnocchi ai 4 Formaggi
Gnocchi with Gorgonzola-, Parmesan-, Mozzarella-,
Feta cheese and cream sauce (1,2,5,6)
99. **Lazio** **15.40 €**
Spaghetti alla Romana
Spaghetti with bacon, chili peppers and basil,
onion, Parmesan, garlic and tomato sauce (2,6)
102. **Basilicata** **16.90 €**
Tagliatelle alla Lucana
Yellow tagliatelle with courgettes, eggplant,,
bacon, garlic, chili peppers and tomato sauce (2,6)
101. **Campania** **17.50 €**
Spaghetti Capri
Spaghetti with white wine, seafood, tuna,
shrimps, garlic, olive oil and chili peppers
103. **Calabria**  **15.40 €**
Penne alla Calabrese
Penne with eggplant,, olives, mushrooms,
chili peppers and tomato sauce (2,6)
93. **Tris di Pasta** **18.90 €**
Tortellini with cream sauce, Spaghetti with
basil sauce and Penne with meat sauce
(1,2,5,6)

PIZZA

- | | |
|---|--|
| 120. Pizza Napoli 10.50 €
with tomato sauce, cheese & Mozzarella(1,2) | 121. Pizza Salami 11.50 €
with tomato sauce, cheese and salami (2,5,6,13) |
| 122. Pizza Peperoni 11.50 €
with tomato sauce, cheese and pepperoni (2,5,6,13) | 123. Pizza Prosciutto 12.50 €
with tomato sauce, cheese, ham, mozzarella (2,5,6,13) |
| 124. Pizza Funghi 11.50 €
with tomato sauce, cheese and fresh mushrooms (1,2) | 125. Pizza Tonno 12.50 €
with tomato sauce, cheese and tuna (1,2) |
| 126. Pizza Hawaii 11.90 €
with tomato sauce, cheese, ham and pineapple (2,5,6,13) | 127. Pizza Italia 11.90 €
with tomato sauce, cheese, pepperoni, onions and garlic (2,5,6,13) |
| 128. Pizza Fornelli 12.70 €
with tomato sauce, cheese, pepperoni, salami and mushrooms (2,5,6,13) | 129. Pizza Casa 12.70 €
with tomato sauce, cheese, pepperoni, mushrooms. and garlic (2,5,6,13) |
| 130. Pizza Capriccioza 13.90 €
with tomato sauce, cheese, pepperoni, fresh mushrooms, Artichokes and anchovies (2,5,6,13) | 131. Pizza Primavera 14.90 €
with tomato sauce, cheese, shrimp, artichokes, garlic and parsley (1,2) |
| 132. Pizza Quattro Stagioni 13.90 €
with tomato sauce, cheese, salami, ham, fresh mushrooms and sliced eggs (2,5,6,13) | 133. Pizza Calabrese / hot / 14.90 €
with tomato sauce, cheese, shrimps, garlic, parsley and asparagus (1,2) |
| 134. Pizza Adriatica 14.90 €
with tomato sauce, cheese, tuna, pepperoni, greenpeppers, onions and sliced eggs (2,5,6,13) | 135. Pizza Romana 14.50 €
with tomato sauce, mozzarella cheese and Parma ham (2,5,6,13) |
| 137. Pizza Caruso 14.70 €
with tomato sauce, cheese, pepperoni, salami, ham, fresh mushrooms, artichokes and olives (2,5,6,13) | 139. Pizza Venezia 15.40 €
with tomato sauce, cheese, smoked salmon, crab, Tuna, onions and garlic (1,2) |
| 136. Pizza 4 Formaggi 14.70 €
with tomato sauce and 4 kinds of cheese (2,6) | 138. Pizza Frutti di Mare 14.50 €
with tomato sauce, cheese, shrimps, tuna, mussels and onions (1,2) |
| 140. Pizza Vastese 14.90 €
with mozzarella, arugula, tuna, pepperoni and feta cheese (2,5,6,13) | 141. Pizza Contadina  13.70 €
with tomato sauce, cheese, fresh mushrooms, artichokes, broccoli and garlic |
| 142. Pizza alla Rucola  13.70 €
with tomato sauce, mozzarella, arugula and fresh Parmesan (1,2) | 143. Pizza Amoremio  13.70 €
with tomato sauce., mozzarella, tomatoes, mushrooms, garlic and feta cheese (1,2) |

PORK / CHICKEN / BEEF

160. **Viennese natur** **16.50 €**
2 schnitzel Viennese style with chips and salad
(1,6)
164. **Scaloppina Parmigiana** **19.20 €**
2 schnitzel with meat sauce, ham and cheese
baked , chips and salad (2,5,6,13)
168. **Scaloppina Italia** **19.20 €**
2 schnitzel with tagliatelle, minced sauce
and mozzarella baked and salad (2,6)
166. **Scaloppina al Gorgonzola** **19.20 €**
2 schnitzel with gorgonzola sauce, chips and
salad (2,6)
171. **Pollo Griglia** **17.90 €**
Chicken breast fillet grilled - with chips,
broccoli and salad
175. **Bistecca alla Griglia** **26.80 €**
Grilled beef steak - 250 g(1.6) with chips and
salad
177. **Bistecca al Pepe Verde** **28.80 €**
Grilled beef steak (1.6) with green pepper
sauce, chips and salad

FISH

191. **Filetto di Orata** **18.70 €**
Dorade fillet with capers, olives, garlic and
cherry tomatoes, with potatoes and spinach
or spaghetti aglio e olio, salad
194. **Scampi alla Griglia** **26.70 €**
5 grilled prawns, spaghetti aglio e olio ,
garnish salad

In our restaurant we also offer fresh fish (dorade, sea bass, sole, salmon, turbot, tuna, swordfish). There are also seafood such as oysters, shrimps, mussels and calamari. Octopus and others to choose from. Availability may vary. If necessary, you can call the restaurant to inquire and place orders

DESSERT

Tiramisu 7.70 €

Biscuit, Mascarpone - cream, amaretto
and coffee (2,3,6)

Semifreddo di Mandorle 7.70 €

semi frozen almond parfait (1,2,3,6)

Crème Brûlée 7.70 €

(1,2,6,13)

Cassata 7.70 €

Sicilian ice cream with candied fruit,
Vanilla - Zabaglione - & Chocolateice (1,2,6,13)

Panna Cotta con frutti del bosco 8.70 €

Italian cream pudding with flambéed wild berries (1,2,6,13)

HOT DRINKS

Espresso(3)	2.60 €	Espresso Doppio(3)	4.10 €
Espresso Macchiato(3)	3.00 €	Kaffee(3)	2.80 €
Cappuccino(3)	3.80 €	Tea	2.80 €
Kaffee HAG	2.80 €	Cappuccino Cream(3)	3.80 €
Latte Macchiato(3)	4.30 €	Milchkaffee(3)	4.30 €
Kakao(13)	3.90 €	Kakao with Cream(13)	4.10 €

WINES

We offer our wines by the glass in
0.25 l and 0.50 l carafes

WHITE

Lugana I Frati

Expressive aromas of yellow fruits, powerful aromas and delicate astringency in perfect harmony

0.25l / 11,40€

0.50l / 22,70€

Frascati Superiore DOC

Fresh and fruity with aromas of citrus, almonds and fresh flowers

0.25l / 6,90€

0.50l / 13,50€

Chardonnay – IGT

Fruity, slightly aromatic and harmonious with pleasant citrus notes

0.25l / 6,90€

0.50l / 13,50€

Pinot Grigio –IGT

Juicy fruit aromas, reminiscent of yellow apple

0.25l / 6,90€

0.50l / 13,50€

Mosel Riesling trocken Willi Haag

Aromas of ripe peach, passion fruit, kiwi, lemon and lime, delicately fruity, full-bodied

0.25l / 8,90€

0.50l / 17,00€

Mosel Riesling feinherb Willi Haag

Aromas of plums, ripe peaches, dried apples and mango. Fresh, mineral and fruity

0.25l / 8,90€

0.50l / 17,00€

Villa Maria sauvignon blanc

Intense fragrance captivates with aromas of lemongrass, green pepper and fresh herbs. In the mouth with crystal clear freshness and an extremely lively draw on the palate..

0.25l / 11,40€

0.50l / 22,70€

ROSE

Rosa Dei Frati

Salmon pink and a delicate and refreshing scent of whitethorn and forest fruits

0.25l / 11,40€

0.50l / 22,70€

Bardolino Chiaretto DOP

Lively, delicate rose. In taste fruity with hints of red berries

0.25l / 6,90€

0.50l / 13,50€

RED

Lambrusco IGT Rosso Dolce

Fruity aroma of forest fruits, fine fruit and sweetness

0.25l / 6,90€

0.50l / 13,50€

Chianti "Confini" DOCG

Juicy notes of cherry with spicy aromas, fine tannins, well balanced acidity

0.25l / 6,90€

0.50l / 13,50€

Montepulciano d'Abruzzo DOC

Intense ruby red wine. A delicate, fruity bouquet with ripe red fruit notes

0.25l / 6,90€

0.50l / 13,50€

Primitivo Puglia

Powerful, gentle and balanced red wine that goes well with many dishes

0.25l / 7,70€

0.50l / 14,90€

Barbera D'Alba DOC

Notes of cherries and red fruits. Fruity on the palate, good structure

0.25l / 8,90€

0.50l / 17,00€

BOTTLED WINES

WHITE

Lugana I Frati

Expressive aromas of yellow fruits, powerful aromas and delicate astringency in perfect harmony

0.75l / 34,00€

Pinot Grigio DOC

Straw yellow wine with golden reflections. Juicy fruit aromas of yellow apple and citrus fruits

0.75l / 26,00€

Villa Maria sauvignon blanc

Intense fragrance captivates with aromas of lemongrass, green pepper and fresh herbs. In the mouth with crystal clear freshness and an extremely lively draw on the palate.

0.75l / 34,00€

Mosel Riesling trocken Willi Haag

Aromas of ripe peach, passion fruit, kiwi, lemon and lime, delicately fruity, full-bodied

0.75l / 25,50€

Mosel Riesling feinherb Willi Haag

Aromas of plums, ripe peaches, dried apples and mango. Fresh, mineral and fruity

0.75l / 25,50€

ROSE

Bardolino Chiaretto DOC

Light salmon pink, crystal clear. The bouquet delicate with notes of raspberries and strawberries

0.75l / 25,00€

Rosa Dei Frati

Salmon pink and a delicate and refreshing scent of whitethorn and forest fruits

0.75l / 34,00€

RED

Primitivo del Salento 12 1/2

Ripe, intense fruit aromas with slightly sweet notes, wonderful chocolate and vanilla aromas, very soft and balanced

0.75l / 25,50€

Primitivo Puglia

Full-bodied, aromatic, sweetish Spicy notes, velvety and soft, juicy with a little residual sweetness

0.75l / 24,50€

Montepuciano d'Abruzzo DOP

Soft and clean, without the slightest off-tones, dry. Intense aromas of wild berries paired with sweet tannins

0.75l / 29,50€

Chianti Riserva DOCG

Smoother, juicier and full-bodied. Soft and velvety on the palate

0.75l / 29,00€

Ronchedone Ca dei Frati

Dense ruby red and purple reflections The nose inspires with full fruity aromas. The wine spoils the palate with a fresh and fruity start

0.75l / 40,00€

Primitivo Di Manduria DOC Papale d'Oro

A galactic scent, perfectly ripe fruit, dark berries, with lots of chocolate notes. On the palate a mighty, big, powerful start of ripe blackberries with very long finale

0.75l / 49,00€

CHEFS RECOMMENDATION

Oysters and shrimp 19.50 €

fresh oysters 5 pieces with lemon or vinaigrette and
5 peeled prawns with aioli dip

Focaccia Bianca Pomodoro e Parmigiano 8.90 €

Pizza bread with tomatoes, arugula, parmesan

Antipasto Italiano *for two* Person 21.90 €

Creamy burrata cheese or mozzarella di bufala with tomato, rocket
and basil, finely sliced Parma ham on honeydew melon,
grilled zucchini and eggplant, Calabrian salami and olives

Spaghetti Gamberi e Zucchine 16.90 €

Spaghetti with olive oil, fried prawns, zucchini,
garlic and cherry tomatoes

Pasta Sicilia 17.70 €

Tagliatelle with fresh salmon fillet, mushrooms and cream sauce

Tagliata Di Manzo 24.20 €

Pink grilled sliced Argentinian beef steak on a bed of rocket, garnished with
Parmesan cheese, cherry tomatoes and balsamic vinegar cream

Lammkrone vom Grill 26.50 €

marinated 3pcs. Lamb chops from the grill,
with rosemary potatoes and salad