

Antipasti - Starters

Bruschetta

small spicy breadsticks with tomatoes,
oregano, garlic and basil²⁰
8,90 €

Caprese

Buffalo mozzarella, tomatoes and fresh basil¹⁵
16,90 €

Carpaccio

Marinated beef, sliced
with arugula and parmesan^{15,22}
15,90 €

Antipasto Misto

Fresh homemade starters^{10,11,12} (may contain other allergens)
16,90 €

Vitello Tonnato

Thinly sliced veal, coated with fine
tuna sauce and capers^{11,12,13,14,17}
16,90 €

**With the antipasti we serve you
fresh bread.**

**Dear guests,
please also have a look at our boards, there you
will find our seasonal offers.**

Zuppe - Soups

Zuppa di Pomodoro

Cream of tomato soup, served with fresh bread ^{15,27}
6,90 €

Insalate - Salad

We serve fresh bread, oil and balsamic vinegar with the salads.

Insalata Mista

Colourful mixture of seasonal variety of leaf salads
8,90 €

Insalata Pomodoro

Marinated pole tomato with onions and basil
8,90 €

Insalata Tonno

Mixed salad plate with tuna and onions
9,90 €

**Pizza bread
with garlic and oregano
9,90 €**

**„Our Pizza of the Year 2023“
with arugula pesto, cherry tomatoes, parmesan
slices and burrata
16,90 €**

PIZZA

Pizza Margherita

Tomato sauce, mozzarella and basil ^{15,27}
11,90 €

Pizza Napoli

tomato sauce, mozzarella, small tomatoes and basil ^{13,14,15,27,25}
13,90 €

Pizza Regina

Tomato sauce, mozzarella, arugula and parmesan cheese ^{15,18,27}
13,90 €

Pizza Parma

Tomato sauce, mozzarella, parma ham, arugula and parmesan cheese ^{15,18,27}
17,50 €

Pizza Hawaii

Tomato sauce, mozzarella, ham and pineapple ^{15,27}
13,90 €

Pizza Salame e Funghi

Tomato sauce, mozzarella, salami and mushrooms ^{15,27}
13,90 €

Pizza Prosciutto e Funghi

Tomato sauce, mozzarella, ham and mushrooms ^{15,27}
13,90 €

Pizza Capricciosa

Tomato sauce, mozzarella, salami, artichokes, ham
and olives ^{13,15,27}
16,90 €

Pizza Diavolo

Tomato sauce, mozzarella, spicy salami and peppers ^{15,18,27}
15,90 €

Pizza 4 Stagione

Tomato sauce, mozzarella, ham, salami, mushrooms and tuna fish ^{15,22,27}
15,90 €

PIZZA

Pizza Marinara

Tomato sauce, oregano, anchovies and garlic ^{15,27}
11,90 €

Pizza Dolce Vita

Tomato sauce, mozzarella, salmon, spinach and garlic ^{15,27}
17,50 €

Pizza Primavera

Tomato sauce, cherry tomatoes, arugula, parmesan and burrata ^{15,27}
16,90 €

Pizza Positano

Tomato sauce, mozzarella, tuna and onions ^{15,18,27}
15,90 €

Pizza Vegetale

Tomato sauce, mozzarella and various vegetables ^{15,27}
15,90 €

Pizza Colosseo

Tomato sauce, mozzarella, gorgonzola, mushrooms and Parma ham ^{13,14,15,27,25}
17,50 €

Pizza 4 Formaggi

Tomato sauce, mozzarella, gorgonzola, parmesan
and smoked cheese ^{15,18,27}
15,50 €

Pizza Calzone

Tomato sauce, mozzarella, salami, ham
and mushroom
15,50 €

Pizza Calzone Vegetale

Tomato sauce, mozzarella and vegetables
15,50 €

Spaghetti

Spaghetti Aglio e Olio

in olive oil with garlic and a hint of chilli pepper^{20,27}

12,50 €

Spaghetti Carbonara

with pancetta, egg and parmesan cheese²⁰

13,50 €

Spaghetti Frutti di Mare

Seafood, fresh tomatoes and garlic^{13,14,20,25,27}

16,90 €

Tagliatelle

Tagliatelle Punta di Filetto

Fresh tomatoes and onions with beef strips, rosemary and rocket salad^{15,20,27}

17,90 €

Tagliatelle al Salmone e Gamberetti

pink sauce with salmon and shrimps^{13,15,20,22,27}

17,90 €

Tagliatelle Bolognese

in meat sauce^{16,20,27}

13,50 €

Al Forno - Scalloped

Lasagne

Pastry sheets and meat sauce layered and gratinated^{15,20,16}

13,90 €

Tortellini al forno

with ham and mushrooms in cream sauce^{27,15,16}

13,90 €

Tortellini - small meat filled dough rings

Tortellini Panna e Prosciutto

in cream sauce with fine ham_{2,7,12,15,20,27}
13,50 €

Tortellini Gorgonzola e Spinaci

in spicy cheese sauce with tender leaf spinach_{2,7,12,15,20,27}
13,50 €

Penne - short tube noodles

Penne Mare e Monte

in fine pink sauce with shrimps and courgettes_{15,16,20,22}
14,90 €

Penne Firenze

with tomato sauce and mixed vegetables₂₀
13,90 €

Penne Arrabbiata

in a spicy tomato sauce_{20,16}
13,50 €

Gnocchi

Gnocchi alla Sorrentina

with tomato sauce and mozzarella cheese_{2, 15, 6, 20, 16}
13,90 €

Gnocchi Gorgonzola

with fine gorgonzola cream sauce_{2, 15, 6, 20}
13,90 €

Carne di Vitello - Veal meat

Saltimbocca alla Romana

Veal with parma ham, sage and white wine ^{15,20,27}
25,90 €

We serve vegetables and potatoes with this meat dish.

Carne - Beef

Rumpsteak - Tagliata

on a bed of arugula with cherry tomatoes and parmesan cheese ^{15,16}
31,90 €

We serve baguette bread with this meat dish.

Pesce - Fish

Scampi alla Griglia

5 grilled king prawns with lemon ^{13,22}
25,90 €

Salmone alla Griglia

Grilled salmon with lemon ^{13,22}
25,90 €

We serve side dishes such as salad or vegetables with every fish dish.

Our recommendation:

Punica Montessu
Isola dei Nuraghi IGT 2017
Sardinia - dry
0,75 l 59,00 €

Dolce - Desserts

Tiramisu ^{12,15, Alcohol}
8,50 €

Panna cotta with seasonal sauce ^{15,22}
7,90 €

Crème brûlée ^{12,15}
8,50 €

Chocolate Soufflé ^{12,15,19}
7,90 €

Hot drinks

Coffee ^{11,} decaffeinated
3,20 €

Espresso ¹¹
3,30 €

Double Espresso ¹¹
5,90 €

Espresso Macchiato ^{11,15}
3,80 €

Cappuccino ^{11,15}
3,80 €

Latte Macchiato ^{11,15}
5,10 €

Tea

Camomile, Mint, Darjeeling, Green tea, Herbs, Fruits
4,10 €

Fresh ginger - mint - tea
4,50 €

Aperitifs

Crodino (non-alcoholic) ₃	0,1 l	5,10 €
Martini (Bianco, Rosso, Extra Dry)	5 cl	5,20 €
Hugo _{1,6}	0,2 l	8,80 €
Aperol Spritz _{3,6}	0,2 l	8,80 €
Aperol Rhabarberspritz _{3,6,10} Aperol, Prosecco, rhubarb nectar, soda	0,2 l	8,80 €
Aperol Maracuja Spritz _{3,6,10} Aperol, Prosecco, passion fruit nectar, soda	0,2 l	8,80 €
Limoncello Spritz Limoncello, Prosecco, Soda	0,2 l	8,80 €
Rosato Bella ₃ Ramazzotti Rosato, Schweppes Wild Berry	0,2 l	8,80 €
Lillet Berry Lillet blanc, Schweppes Wild Berry	0,2 l	8,80 €
Lillet Roseberry Lillet rose, Schweppes Wild Berry	0,2 l	8,80 €
Campari Spritz Campari, Prosecco, Soda	0,2 l	8,80 €
Sarti Spritz Sarti, Prosecco, Soda	0,2 l	8,80 €
Italicus Spritz Italicus, Prosecco, Soda	0,2 l	8,80 €

Draught beers

Bitburger Pilsner ₂₈	0,2 l	0,4 l
Radler _{2,6,28}	3,30 €	5,30 €
Diesel _{3,8,11,28}	3,30 €	5,30 €
Birra Moretti Italian beer ₂₈	0,25 l	4,20 €
	0,40 l	5,90 €
Paulaner Hefeweizen _{27,28}	0,5 l	6,50 €
Bananenweizen _{27,28}	0,5 l	6,50 €
Colaweizen _{3,8,11,27,28}	0,5 l	6,50 €

Bottled beers

Bitburger non-alcoholic ₂₈	0,33 l	0,5 l
Paulaner Hefeweizen dark _{27,28}	4,10 €	5,90 €
Paulaner Hefeweizen non-alcoholic _{27,28}		5,90 €
Köstritzer Schwarzbier ₂₈		5,90 €

NON-ALCOHOLIC DRINKS

	0,2 l	0,4 l
Coca-Cola ^{3,8,11}	2,50 €	4,80 €
Coca-Cola Light ^{1,3,8,11,26}	2,50 €	4,80 €
Fanta ^{3,7,9,26}	2,50 €	4,80 €
Sprite ^{2,6}	2,50 €	4,80 €
Spezi ^{3,7,8,9,11,26}	2,50 €	4,80 €
Juice spritzer ^{6,7,9}	2,50 €	4,80 €
Schweppes Ginger Ale ^{1,4,10}	0,2 l	3,50 €
Schweppes Tonic Water ¹	0,2 l	3,50 €
Schweppes Bitter Lemon ⁷	0,2 l	3,50 €
Schweppes Wild Berry	0,2 l	3,50 €
Still table water	0,25 l	3,00 €
Aqua Panna	0,5 l	5,30 €
San Pellegrino	0,25 l	3,50 €
	0,75 l	7,50 €
Red Bull ^{3,1,11} / Sugarfree / Edition	0,25 l	4,50 €

JUICES / NECTARS

	0,2 l	0,4 l
Juices from Niehoffs	2,80 €	5,30 €
Orange, apple, banana ⁷ , cherry, currant, Kiba ⁷ , rhubarb, passion fruit		

ALCOHOL-FREE COCKTAILS

Pazza Fabiana	7,50 €
passion fruit nectar, banana nectar, grenadine	
Laura Selvaggia	7,50 €
Orange juice, lemon juice, almond syrup, blue curacao	

WHITE WINE OPEN

White wine spritzer ₆	0,2 l	5,50 €
Chardonnay - dry ₆ Villa Santa Flavia - Ventien	0,2 l	6,50 €
Pinot Grigio – dry ₆ Villa Santa Flavia - Venetien	0,2 l	6,50 €
Bianchetto Sauvignon Blanc IGT – dry ₆ Sacchetto - Venetien	0,2 l	7,20 €

ROSÉ WINES OPEN

Rose wine spritzer ₆	0,2 l	5,50 €
Rosato – dry ₆ Villa Santa Flavia – Venetien	0,2 l	6,50 €

RED WINES OPEN

Red wine spritzer ₆	0,2 l	5,50 €
Montepulciano d`Abruzzo DOC – dry ₆ Vini Fantini - Abruzzan	0,2 l	6,50 €
Chianti DOCG – dry ₆ Villa Neri – Toscana	0,2 l	6,50 €
Lambrusco – sweet ₆ Rosso Emilia IGT	0,2 l	6,50 €
Nero d`Avola IGT dry ₆ Roccaperciata - Sizilien	0,2 l	7,20 €

PROSECCO/CHAMPAGNER

Prosecco Live Brune ₆	0,1 l	6,50 €
	0,75 l	45,00 €
Moët & Chandon Brut Impérial ₆	0,75 l	120,00 €

WHITE WINE BOTTLE

Chardonnay Puglia IGT ₆ Tormaresca – Apulien Pure Chardonnay, lively and refreshing, vanilla nuances	0,75 l	29,00 €
Pinot Grigio `L´ Elfo´ ₆ Sacchetto – Venetien finely balanced fruit, fragrant elegance, lemon blossom	0,75 l	28,00 €
Villa Antinori Bianco ₆ Toscana intense floral fragrance with notes of banana, orange and roses	0,75 l	29,00 €
Prestige Lugana DOP ₆ Ca Maiol – Lombardi complex aroma, great structure, a typical Lugano	0,75 l	45,00 €
Gavi DOCG Del Comune di Gavi – La Scolca Straw yellow color, green reflections, a hint of almond	0,75 l	36,00 €

ROSÉ WINES BOTTLE

Rosato Veneto IGT ₆ Merlot und Pinot Nero - Sacchetto - Venetien Light cherry red, harmonious taste, goes well with young cheese	0,75 l	32,00 €
Scalabrone – Bolgheri DOC Rosato Cuvee Cabernet Sauvignon, Merlot, Syrah Very fruity with berry aroma, full and balanced	0,75 l	42,00 €

Our recommendation

RIESLING DER OHNE - NON-ALCOHOLIC

Typical Riesling aromas of citrus, elderberry and apple.

Pleasant effervescence, fine structure and as a non-alcoholic wine an excellent alternative.

0,2 l	7,50 €
0,75 l	22,50 €



RED WINES BOTTLE

Primitivo IGT Tormaresca - Puglia Antinori 6 Complex bouquet, aromas of coffee and and cocoa, silky tannins	0,75 l	32,00 €
Barbera d`Alba DOC 6 Prunotto – Piemont Vinous bouquet, floral note, very pleasing	0,75 l	38,00 €
Nero d`Avola IGT 6 Branciforti – Sizilien On the palate, flattering, very fruity with a gentle taste	0,75 l	39,00 €
Santagostino Baglio Rosso 6 Firriato – Sizilien Varied aromas of cherry and plums, complex tannins	0,75 l	43,00 €
Chianti Classico DOCG 6 „Peppoli“ – Toskana Aroma of ripe cherries, aged for nine months in oak barrels Elegant and well-structured	0,75 l	45,00 €
Il Bruciato Bolgheri DOC 6 Tenuta Guado Al Tasso – Toskana Cuvee from Cabaret, Merlot and Syrah, round tannins with a sensational finish	0,75 l	76,00 €
Brunello di Montalcino DOCG 6 Villa Poggio Salvi – Toskana Garnet reflections, spicy notes of vanilla, pleasant finish	0,75 l	74,00 €

**„Eating is a
joy that you
must be shared.“**

**Buy your voucher online
here. Or ask our friendly
service staff.**



Scan and find out more

LIQUEURS

Amaretto di Saronno	4 cl	4,90 €
Sambuca Molinari	4 cl	4,90 €
Limoncello	4 cl	4,90 €
Frangelico	4 cl	4,90 €

BRANDY/COGNAC

Vecchia Romagna	2 cl	3,50 €
-----------------	------	--------

HERBS/BITTER

Ramazotti	4 cl	4,90 €
Ramazotti Crema	4 cl	4,90 €
Averna	4 cl	4,90 €
Fernet Menta	4 cl	4,90 €
Fernet Branca	4 cl	4,90 €
Campari ₃	4 cl	4,90 €

SPIRITS

Jack Daniels	2 cl	4,00 €
Three Sixty Vodka	2 cl	3,50 €
Larios Gin	2 cl	3,50 €
Ron Botucal	2 cl	6,20 €

LONGDRINKS 4CL

Malfy Gin Arancia (Orange) Tonic ₁	0,2 l	9,90 €
Larios Gin Tonic ₁	0,2 l	8,80 €
Larios Rosé Gin Tonic ₁	0,2 l	8,80 €
Larios Gin Red Bull Watermelon	0,2 l	9,90 €
Campari Orange / Soda	0,2 l	8,80 €
Havana Cola _{3,5,11}	0,2 l	8,80 €
Cuba Libre _{3,5,11}	0,2 l	9,10 €
Three Sixty Vodka Red Bull _{1,3,11}	0,2 l	9,90 €
Three Sixty Vodka Lemon ₇	0,2 l	8,80 €
Three Sixty Vodka Cola _{3,5,11}	0,2 l	8,80 €
Jack Daniels Cola _{2,3,8,11,26} / Berry	0,2 l	9,50 €
Ron Botucal Cola _{2,3,8,11,26} /	0,2 l	12,50 €

COCKTAILS

Negroni _{3,6}	8,90 €
Larios Gin, Campari, Vermouth rosso	

Martini Mojitato	8,90 €
Havana 3 j, Limoncello, Martini Extra Dry, Limette, Minze, Soda	

ITALIAN SPECIALTIES

Grappa

Grappa di Chianti pleasantly velvety in the mouth, very fragrant	2 cl	3,50 €
Grappa di Prosecco Delicate vanilla fragrance, fine and elegant taste	2 cl	3,50 €
Grappa di Moscato With its own spice and fine nutmeg note	2 cl	3,50 €
Grappa Nebbiolo Langhe Barrique exclusively from the vinification of Nebbiolo grapes, broad, elegant and complex	2 cl	6,90 €

The name grappa is derived from the Italian word „graspo“ and means „grape“ - and is feminine. It is therefore correctly called „the grappa“. However, the masculine gender has prevailed in linguistic usage, which is why, according to the Duden dictionary, both articles should be used equally.

The origins of grappa are not clearly documented: Was it farmers from Burgundy who taught their colleagues from Friuli the technique of distilling or did the craft of distilling come to Italy via the Arabs? Other manuals point to the Crusades of the 11th century as the origin of distilling in Europe. A distillate called grappa was first mentioned in 1451 - followed by a rapid trade in this spirit, which quickly became very popular, especially among the clergy, but also among farmers. Whether it was the envy of the high clergy that even peasants could brew and consume this drink or whether it was due to alcohol-related excesses: from the end of the 15th century, production was strictly regulated; only the smallest quantities of grappa were permitted for the peasants' own consumption.

Labeled additives and allergens

- 1 = Phosphate
- 2 = Preservatives
- 3 = Colorants
- 4 = Sweetener
- 5 = contains phenylalanine source
- 6 = Antioxidant
- 7 = Flavor enhancer
- 8 = Blackened
- 9 = Sulphurized
- 10 = Contains quinine
- 11 = Contains caffeine
- 12 = Eggs
- 13 = Fish
- 14 = Crustacean
- 15 = Milk
- 16 = Celery
- 17 = Sesame seeds
- 18 = Sulphur dioxide and sulphites
- 19 = Peanuts
- 20 = Gluten
- 21 = Lupine
- 22 = Nuts
- 23 = Mustard
- 24 = Soybeans
- 25 = Molluscs
- 26 = with nitrite curing salt
- 27 = contains wheat
- 28 = contains barley