

# Zuppe

## Soups

<b>Crema di Pomodoro<sup>a,e,g</sup></b> <b>Tomato cream soup</b> tomato-sauce, cream, basil, chieves and croutons	6,00 €
<b>Minestrone di Verdure<sup>g,l</sup></b> Soup with fresh vegetables and chieves	6,50 €
<b>Stracciatella alla Romana<sup>c</sup></b> Soup with scrambled egg, chieves, parsley, black pepper	6,50 €

# Antipasti Misti

## Mixed appetizers

<b>Focaccia Rustica<sup>a,g</sup></b> <b>Bruschetta alla Chef</b> Fresh pieces of tomatoes, celery, onions, garlic	8,00 €
<b>Antipasto della Casa<sup>j,e,2,3,4,5</sup></b> <b>Mixed italian appetizer</b> Arugula, cherry tomatoes, parma ham, buffalo mozzarella, head sausage, spicy salami, salami neapolitan-style	15,00 €
<b>Insalata Caprese<sup>e</sup></b> Mozzarella, tomatoes, basil	9,50 €
<b>Vitello Tonnato<sup>c</sup></b> Slices of veal with tuna sauce, caper fruit	13,50 €

# Insalate

## Salads

<b>Insalata Piccola Mista</b> <b>Small mixed salad</b> lettuce, radicchio, corn, carrots, onions, peppers, cucumbers, tomatoes	6,00 €
<b>Insalata Siciliana<sup>7,d</sup></b> lettuce, radicchio, corn, carrots, onions, peppers, cucumbers, tomatoes, tuna, black olives	10,50 €
<b>Insalata Max<sup>e</sup></b> lettuce, radicchio, corn, carrots, onions, peppers, cucumbers, tomatoes, parmesan flakes, grilled slices of turkey	13,00 €
<b>Insalata di Pomodoro</b> Tomato salad, onions, basil	7,50 €

We offer you our selfmade house dressing ( olive oil,  
wine vinegar <sup>a,2,5,11</sup>, salt)

# Pasta

## noodles

(talk to us about gluten-free noodles)

<b>Linguine (De Cecco) aglio olio e peperoncino<sup>a</sup></b> Flat spaghetti garlic, olive oil, fresh chili, cherry tomatoes	12,50 €
<b>Tagliatelle Panna e Prosciutto<sup>a,e,5,14</sup></b> Ribbon noodles (fresh pasta) with cream sauce and ham	12,50 €
<b>Paccheri Sinfonia Naturale<sup>a,e</sup></b> Hollow noodles (fresh pasta) olive oil, chives, cherry tomatoes, buffalo mozzarella, parmesan flakes	14,50 €
<b>Strozzapreti Primavera<sup>a</sup></b> Short curved noodles (fresh pasta) olive oil, zucchini, chives, cherry tomatoes	14,50 €
<b>Linguine (De Cecco) al Profumo di Mare<sup>a,b,k</sup></b> Flat spaghetti in the scent of sea olive oil, cherry tomatoes, clams, shrimps	18,00 €
<b>Tagliatelle al Salmone e Pistacchio<sup>a,d,f</sup></b> Ribbon noodles (fresh pasta) olive oil, chives, chili, pistachios, fresh salmon	16,50 €
<b>Paccheri con Salsiccia<sup>a,d,3,4,5</sup></b> Hollow noodles (fresh pasta) olive oil, chili, chives, italian sausage (salsiccia)	14,50 €
<b>Ravioli Burro e Salvia<sup>a,e</sup></b> (fresh pasta) filled with ricotta and spinach with butter-salbei-sauce	14,50 €

# Carne

## Meat

Different meat variations from regional selected breeders

**Tagliata di Tacchino<sup>e,2,10</sup>** 16,50 €  
arugula, grilled turkey, cherry tomatoes, parmesan flakes,  
balsamico-cream

**Scaloppina di Tacchino al Vino Bianco<sup>11</sup>** 17,50 €  
turkey cutlets in white-wine-sauce

**Scaloppina di Tacchino alla Pizzaiola<sup>g,7</sup>** 17,50 €  
turkey cutlets, tomato-sauce, chili, black olives

**Costolette D'agnello** 24,50 €  
grilled lamb chop on arugula

**Filetto alla Griglia<sup>g</sup>** 30,50 €  
grilled beef filet (from young german bull), herb butter

**Filetto al Barolo<sup>11</sup>** 34,50 €  
grilled beef filet (from young german bull), onions,  
red-wine-sauce (Barolo)

**All meat dish served with fresh pan vegetables and parsley potatoes**

# Pesce

## Fish

<b>Filetti di Branzino al Vino Bianco<sup>a,d,11</sup></b> fried sea bass in white-wine-sauce with fresh pan vegetables and parsley potatoes	18,50 €
<b>Filetto di Salmone con Spinaci<sup>d</sup></b> Fresh fried salmon filet with spinage and parsley potatoes	25,00 €
<b>Gamberoni di Mare alla Griglia<sup>b</sup></b> Grilled giant sea prawns with small mixed salad	25,50 €
<b>Gamberoni di Mare alla Mediterranea<sup>b,11</sup></b> Pulled giant sea prawns with white-wine-cognac-cherrytomato-sauce with parsley potatoes	27,00 €

# Pizze

## Pizza

<b>Focaccia Bianca<sup>a</sup></b> Pizzabread, olive oil, oregano, rosemary, salt	5,00 €
<b>Margherita<sup>a,e,g</sup></b> tomato sauce, mozzarella, basil	7,50 €
<b>Prosciutto Cotto<sup>a,e,g,3,4,5,14</sup></b> tomato sauce, mozzarella, ham	8,50 €
<b>Salame<sup>a,e,g,3,4,5,</sup></b> tomato sauce, mozzarella, salami	8,50 €
<b>Diavola<sup>a,e,g,3,4,5,</sup></b> tomato sauce, mozzarella, <b>spicy</b> salami	9,50 €
<b>Spinat e Funghi<sup>a,e,g</sup></b> tomato sauce, mozzarella, spinage, fresh champignons, garlic	9,00 €
<b>Hawaii<sup>a,e,g,3,4,5,14</sup></b> tomato sauce, mozzarella, ham, pineapple	9,00 €
<b>Tonno e Cipolla<sup>a,e,g,d</sup></b> tomato sauce, mozzarella, tuna, onions	10,00 €
<b>Broccoli e Salsiccia<sup>a,e,g,2,3,5</sup></b> tomato sauce, mozzarella, broccoli, italian sausage (salsiccia)	11,00 €
<b>Quattro Stagioni<sup>a,e,g,14</sup></b> tomato sauce, mozzarella, artichokes, ham, fresh champignons, salami	11,00 €
<b>Rucola e Prosciutto di Parma<sup>a,e,g, 4,5</sup></b> tomato sauce, mozzarella, arugula, cherry tomatoes, parma ham, parmesan flakes	13,00 €

For each additional ingredient 1€

# Dessert

Enjoy one of our daily homemade desserts<sup>a,c,e,1,2,10</sup>

6,00 €

# Bevande Calde

hot drinks

<b>Espresso<sup>1</sup></b>	2,30 €
<b>Espresso doppio<sup>1</sup></b> (double espresso)	3,80 €
<b>Cup of coffee<sup>1</sup></b>	2,50 €
<b>Cappuccino<sup>1,e</sup></b>	2,80 €
<b>Latte macchiato<sup>1,e</sup></b>	3,50 €
<b>Hot chocolate<sup>e</sup></b>	2,80 €
<b>Cup of tea</b> (different sorts)	2,50 €

# Liquori

Liqueurs

<b>Ramazotti</b>	2cl	3,50 €
<b>Amaretto<sup>2,f</sup></b>	2cl	3,50 €
<b>Averna<sup>j</sup></b>	2cl	3,50 €
<b>Sambuca<sup>2</sup></b>	2cl	3,50 €
<b>Fernet Branca</b>	2cl	3,50 €
<b>Chivas Regal Aged 12 Years</b>	2cl	6,00 €
Blended Scotch Whiskey		

# Aperitivi

## Aperitif

<b>Crodino<sup>2</sup>(non-alcoholics)</b>	0,11	3,50 €
<b>Hugo (non-alcoholics)</b>	0,21	5,00 €
<b>Hugo</b>	0,21	6,00 €
<b>Aperol spritz<sup>2,11</sup></b>	0,21	6,00 €
<b>Campari orange<sup>2,9,11</sup></b>	0,21	6,00 €
<b>Campari soda<sup>2,9,11</sup></b>	0,21	4,50 €
<b>Campari<sup>2,9,11</sup></b>	0,21	5,00 €
<b>Martini Bianco<sup>2,11</sup></b>	5cl	6,00 €
<b>Martini Rosso<sup>2,11,j</sup></b>	5cl	6,00 €
<b>Prosecco<sup>j</sup></b>	0,11	5,50 €
<b>Aperol Prosecco<sup>2,11,j</sup></b>	0,11	6,00 €

# Softdrinks

<b>Coca Cola<sup>1,2,5</sup></b>	0,31	2,90 €
<b>Coca Cola light<sup>1,2,5,10</sup></b>	0,33l	2,90 €
<b>Lemonade<sup>2,5,11</sup></b>	0,31	2,90 €
<b>Spezi (lemonade and coke)<sup>1,2,11/</sup></b>	0,31	2,90 €
<b>Sprite<sup>11</sup></b>	0,31	2,90 €
<b>Bitter Lemon<sup>5,9,11</sup></b>	0,31	2,90 €
<b>Juice spritzer</b>	0,31	2,90 €
<b>Orange juice</b>	0,31	3,50 €
<b>Currant juice</b>	0,31	3,50 €
<b>Apple juice</b>	0,31	3,50 €
	<b>0,25l</b>	<b>0,75l</b>
<b>San Pellegrino mineral water</b>	2,80 €	6,00 €
<b>Acqua Panna silent water</b>	2,80 €	6,00 €



# Draft beer from Zwiefalter Klosterbräu

	0,3l	0,5l
<b>Export</b>	3,10 €	3,90 €
<b>Radler</b> (beer with lemonade <sup>1,2,11</sup> or mineral water)	3,10 €	3,90 €
<b>Pils</b>	3,10 €	3,90 €
<b>Hefeweizen</b> (wheat beer)	3,10 €	3,90 €
<b>Colaweizen</b> (coke with wheat beer) <sup>1,2,5)</sup>	3,20 €	3,90 €
<b>Hefeweizen dunkel</b> (dark wheat beer, bottled)		3,90 €
<b>Kristallweizen</b> (crystal wheat beer, bottled)		3,90 €
<b>Alkoholfreies Bier</b> (non-alcoholic beer, bottled)		3,20 €
<b>Hefeweizen alkoholfrei</b> (non-alcoholic wheat beer, bottled)		3,90 €

All prices included VAT

---

1 contains caffeine, 2 with dye, 3 with preservatives, 4 with nitrite curing salt and nitrate,  
5 with antioxidants, 6 with flavor enhancers, 7 blackened olives, 8 sulphurised, 9 with quinine,  
10 with sweetening, 11 with acidifiers, citrid acid, 12 with phosphate,  
13 phenylalanine, 14 pressed ham

Allergenic:

a) cereals containing gluten, b) crustaceans, c) eggs, d) fish, e) milk and products derived therefrom,  
f) nuts, g) celery, h) mustard, i) lupins, j) sulfur dioxide and sulphites, k) molluscs and products therefrom  
l) meatsoup