

Aperitif

Sherry ^{1,12} Dry or Medium	5 cl	4,50
Martini ^{1,2} Bianco Dry or Rosso	5 cl	4,50
Campari-Soda ¹ with mineralwater.....	4 cl	5,50
Campari-Orange ¹ with orangejuice.....	4 cl	5,90
Prosecco Aperol ^{1,8,12}	0,10 l	6,90
Hugo ¹²	0,20 l	6,50
Prosecco with ederberrysirup, Soda, mint und ice		
Aperol-Spritz ^{1,8,12}	0,20 l	6,50
Prosecco with aperol, soda, mint, orange and ice		
San Bitter ¹	0,10 l	4,50
without alcohol Aperitiv, mint, ice		
Prosecco ¹²	0,10 l	5,90

Champagner-Prosecco

Moët & Chandon Impérial ¹²	Flasche 0,20 l	33,50
Moët & Chandon Impérial ¹²	Flasche 0,75 l	98,00
Moët & Chandon Rosé Impérial ¹²	Flasche 0,75 l	130,00
Moët & Chandon Ice Imperial ¹²	Flasche 0,75 l	139,00
served in Glas with Orange, ice and mint		
Ruinart ¹²	Flasche 0,75 l	112,00
Ruinart Rose ¹²	Flasche 0,75 l	130,00

Zuppe

Crema di Pomodoro A, J, I, 4, 5, 0 **5,90**
tomato cream soup with buffalo mozzarella and basil

Minestrone J, O, B **5,90**
fresh Italian vegetable soup with parmesan cheese

Zuppa di Pesce A, J, N, C, 4, 5, 0 **13,90**
fine fish soup with pravn

Antipasti

Barbabietola Rosa A, J, 4, 5 **9,50**
beetroot-carpaccio with sardenien sheeps cheese and pine nuts

Mozzarella e Pomodoro A, J, I **11,50**
buffalo mozzarella on rucola, basil and cherry tomatoes

Vitello Tonnato A, J, N, G, 4, 5 **11,90**
thin slices of veal and capers covered in tuna cream

Carpaccio di Manzo A, J **12,50**
thin slices of raw beef with lemon, olive oil, rucolasalad and grated Parmesan cheese

Antipasto Misto kan enthalten: A, B, J, C, F, G, E, H, I, J, K, L, M, N, P, O, R, 1, 3, 9, 7, 4, 5 **13,50**
appetizers plate of the house

Insalate

Salads are served with our homemade dressing H, A, N, 4

Insalata Mista **8,50**
mixed salad with dried tomatoes

Insalata Tonno G, J, A **13,50**
mixed salad with tuna, onions, feta cheese and egg

Insalata con Polo J, A **14,50**
Mixed salad with grilled corn chicken breast, parmesan cheese and fresh mushrooms

Pesce

All dishes will be served with our daily Supplement

- Salmone alla Griglia** ^{G,B,K,I,J} 21,50
fresh grilled salmon filet
- Salmone alla Siziliana** ^{G,B,K,I,J} 22,50
grilled salmon filet with capers, olives and tomato sauce
- Luccio al Senape** ^{G,B,K,I,J} 22,50
roasted pike-perch filet with mustard sauce
- Orata alla Saffrono** ^{G,B,K,I,J,A,O} 24,50
grilled sea bream filet on saffron sauce
- Scampi alla Griglia** ^{C,B,K,I,J} 25,90
5 grilled king prawns with olive oil, peperoncini (hot) and garlic
- Scampi alla Pepe** ^{C,B,K,I,J} 25,90
5 grilled king prawns with green pepper on cream sauce

Pasta

- Spaghetti Aglio e Olio** ^{A,J,N} 9,50
Spaghetti with garlic, olive oil and peperoncini (hot)
- Tagliolini Buongustaio** ^{A,J,N,G,K,4,5,O,D} 15,50
ribbon noodles with fresh salmon and zucchini in white wine-thyme sauce
- Gnocchi Ripieni** ^{A,J,N,O,4,5} 15,50
Gnocchi's filled with truffle and Goat's Cheese in butter-sage sauce
- Casarecce della Nonna** ^{A,J,N,4,O,R} 15,90
hand made noodles with beef fillet strips, mushrooms, arugula and parmesan cheese in cream sauce
- Linguine con Scampi** ^{A,J,N,C,4,5,D} 15,90
Linguine Aglio e Olio hot peperoncini, garlic, olive oil and dried tomatoes

Carne

All dishes will be served with our daily Supplement

Bistecca alla Griglia ^{B,K,I,J,A} **24,50**
grilled Angus Argentinean beef filet with fat layer and herb butter

Tagliata di Manzo ^{B,K,I,J,A} **24,90**
grilled Angus Argentinean beef fillet with fat layer, garlic, rosemary and peperoncini (hot)

Filetto alla Griglia ^{B,K,I,J,A} **28,50**
grilled Angus Argentinean beef filet with herb butter

Filetto al Pepe Verde ^{B,K,I,J,O,R,A} **29,90**
grilled Angus Argentinean beef filet in green pepper sauce

Mare e Monti ^{B,K,I,J,O,R,A,C} **31,50**
grilled Angus Argentinean beef filet in red wine sauce and 2 grilled prawns in saffron sauce

Filetto di Vitello al Pepe Verde ^{B,K,I,J,O,R,A} **25,50**
grilled veal filet in green pepper sauce

Filetto di Vitello-San Daniele ^{B,K,I,J,O,R,A} **25,50**
veal filet with Parma ham and sage in a white wine-butter sauce



Getränke

WARME GETRÄNKE

Espresso ²	2,50
Espresso without Coffein	2,70
Kaffee ^{2,J}	2,90
Cappuccino ^{2,j}	3,50
Latte Macchiato ^{2,j}	3,70
Tee: different	3,90

WEIßWEIN

	0,2 l	0,75 l
Bianco ^K	6,90	23,90
Toscana		

ROTWEIN

	0,2 l	0,75 l
Rosso ^K	6,90	23,90
Toscana		

ALKOHOLFREI

	0,2 l	
Coca Cola ^{1,2,4}	Fl.	2,90
Coca Zero ^{1,2,4,6}	Fl.	2,90
Fanta ^{1,4,5,9}	Fl.	2,90
Sprite ⁴	Fl.	2,90
Mezzo Mix ^{1,2,4}	Fl.	2,90
Apfelschorle		2,90
S. Pelegrino	Fl. 0,75 l	6,50
Acqua Panna	Fl. 0,75 l	6,50
Bitter Lemon ^{3,4,8}	Fl. 0,20	3,00

ROSEWEIN

	0,2 l	0,5 l
ROSE ^K	6,50	14,90
Apulien		

BIER

Berliner Kindl (Fass) ^A	0,3 l	3,50
Weizenbier	Fl. 0,5l	4,50
Kristall, Hefe oder alkoholfrei ^A		
Alkohlfreis Bier ^A	Fl. 0,33 l	3,90

SÄFTE

	0,2 l	
Apfelsaft	3,00	
Orangensaft	3,00	

LIKÖRE & SPIRITUOSEN

Grappa	2 cl	3,50
Amaretto ^{A,I}	2 cl	3,50
Sambuca	2 cl	3,50
Limoncello ¹	2 cl	3,50
Baileys ^{1,2}	2 cl	3,50
Ramazzotti ¹	2 cl	3,50
Amaro Averna ¹	2 cl	3,50
Fernet Branca ¹	2 cl	3,50

A) Glutenhaltiges Getreide, **B)** Sellerie/-erzeugnisse,
C) Krebstiere/-erzeugnisse, **D)** Geschmacksverstärker
E) Lupine/-erzeugnisse,
F) Sesam/-erzeugnisse, **G)** Fisch/-erzeugnisse,
H) Senf/-erzeugnisse, **I)** Schalenfrüchte/-erzeugnisse (Mandel, Haselnuss, Walnuss, Chashewnuss, Pecanuss, Paranuss, Pistazie, Macadamianuss, Queenslandnuss),
J) Milch/-erzeugnisse, (Laktose) **K)** Schwefeldioxid/Sulfite, **L)** Soja/-erzeugnisse, **M)** Erdnüsse/-erzeugnisse,
N) Eier/-erzeugnisse, **P)** Weichtiere/-erzeugnisse (Molusken) **O)** Klare Brühe besteht aus: A,C,B,H,L,N,4,5,1,9,F,G,J,I,D,K,P
R) Bratensauce besteht aus: A,C,B,H,L,N,4,5,1,9,F,G,J,I,D,K,P

Zusatzstoffe: **1** mit Farbstoff · **2** coffeinhaltig · **3** mit Antioxidationsmittel · **4** Säuerungsmittel **5** mit Konservierungsmittel · **6** mit Süßstoff · **7** enthält eine Phenylalaninquelle · **8** chininhaltig **9** Stabilisatoren · **12** enthält Sulfite · Alle Preise inc. gesetzlichen MwSt.