

RECOMMENDATION

Starter

Goat cheese <small>A,J,I,P,4,5,O</small>	11,50
grilled with nuts, figs, wild berries and pineapple carpaccio	
Calamaretti and Pulpo <small>A,J,I,P,4,5,O</small>	13,90
fried in olive oil on rucola salad	
Fresch artichoke <small>A,J,I,P,4,5,O</small>	14,50
with truffles, dates-tomatoes, chilli, rucola and parmesan	

Meat dish with side dish

Argentinien US Ribey <small>A,J,K,B,I,4,5,O,R</small>	32,50
from the grill with fresh Italian lemon and herb butter	
Calf liver <small>A,J,K,B,I,4,5,O,R</small>	21,50
roasted in butter with wild berries, rocket salad and Parmesan	
Lammb fillet <small>A,J,K,B,I,4,5,O,R</small>	25,90
from the grill with dried prunes in barolo sauce	
Ox Cheeks <small>A,J,K,B,I,4,5,O,R</small>	19,50
on celery puree with Red wine sauce	
Veal Chop <small>A,J,K,B,I,4,5,O,R</small>	24,50
Grilled with Italian Pioppini mushrooms	

Fish dish with side dish

Monkfish <small>A,J,K,B,I,P,G,4,5,O,R</small>	25,50
grilled with onions, olives and capers in white wine sauce	
Sea bass fillet <small>A,J,K,B,I,P,G,4,5,O,R</small>	24,90
Grilled sea bass fillet with herb crust and porcini mushrooms on mascarpone sauce	
Salmon fillet <small>A,J,K,B,I,P,G,4,5,O,R</small>	22,90
Grilled buffalo mozzarella in lobster sauce on pasta stuffed with red shrimp and avocado	

Noodles

Tagliatelle <small>A,J,N,4,5,O,R,I,R</small>	14,90
with duck breast and porcini mushrooms in cream sauce	
Gnocchi sorrentina <small>A,J,N,4,5,O,R,I,R</small>	12,90
Gnocchi with buffalo mozzarella and basil in tomato sauce	
Black Tagliatelle <small>A,J,N,4,5,O,R,I,R</small>	16,50
with monkfish fillet and prawns in white wine and thyme sauce	
Casareccie <small>A,J,N,4,5,O,R,I,R</small>	13,90
with Cime di Rapa, anchovy fillets, garlic, chilli and Sardinian sheep's cheese	
Flat noodles <small>A,J,N,4,5,O,R,I,R</small>	19,90
with Truffle und Parmesan cheese	