

Spezialitätenkarte - Specials

Aperitivo della casa:

- Prosecco, raspberry juice 0,1l € 2,80

Antipasti/ Vorspeisen/ Starter

- **Tuna tartar with avocado** € 12,50
- **Bruschetta - Weißbrotscheiben mit Tomate und Basilikum** € 4,50
- **Roasted bread with tomato, garlic and basil**
- **Carne salada - fine slices of marinated beef with rucola and parmesan** € 11,00
- **Melanzane parmiggiana - Casserolle of eggplant, tomato, parmesan, and mozzarella** € 9,00
- **Marinated anchovies on tomato-carpaccio** € 11,50

Pastel/ Nudelgerichte/ Pasta

- **Tagliatelle pasta with slices of beef and vegetables** € 9,50
- **Paccheri pasta with salsiccia (italian sausage) and stracchino (italian cheese)** € 9,50
- **Risotto with shrimps and artichokes** € 11,50
- **Pizza with potatoes and black truffle** € 12,50

Bitte beachten Sie unsere hausgemachten Nudelspezialitäten, die an der Tafel angeschrieben sind.

Our homemade pasta dishes are written by the blackboard .

Pesce/ Fischgerichte/ Fish dishes

- **Branzino - Wolfsbarsch gegrillt** € 21,50
- **Grilled Sea bass**
- **Orata - Goldbrasse gegrillt** € 20,00
- **Grilled Gilthead seabream**
- **Swordfish in crust of parmesan and bread, salad of vegetables** € 16,50
- **Grilled tuna with sesame and grilled vegetables** € 17,50
- **Filet of baramundi with leek and saffron** € 15,50

Carni/ Fleischgerichte/ Meat dishes

- **Calf fillet on wine cream with caramelized onions** € 16,50
- **Spring chicken with garlic and chilli with vegetables, artichokes** € 15,50
- **Wild boar fillet with tomato, olives and rosemary** € 16,50
- **Guinea fowl with artichokes and black truffle** € 16,00

Dolci/ Nachspeisen/ Dessert - Sweets

- *Tirami su* € 6,00
- *Cheese cake with pistachios* € 6,00
- *Lemon cake with lemon cream* € 6,00
- *Chocolate cake with caramel sauce* € 6,00
- *Cannolo siciliano - sweet made with ricotta cheese and glazed fruits* € 7,00

Menü

*Carne salada - fine slices of marinated beef with
rucola and parmesan*

*Paccheri pasta with salsiccia (italian sausage)
and stracchino (italian cheese)*

Grilled tuna with sesame and grilled vegetables

Chocolate cake with caramel sauce

Menüpreis € 33,50

*Menü mit Weinbegleitung € 42,00 - je 3 Gläser 0,1l von der
Weinempfehlung, nach Ihrer Wahl*

***The Menu can be accompanied with your choice
of our recommendations of wine***

€ 42,00 - 3 glasses 0,1l

*Gerne informieren wir Sie über Allergene in unserer Speisekarte.
Bitte wenden Sie sich an unsere Mitarbeiter.*