

EMPFHELUNGSKARTE

I Primi : Vorspeisen

INSALATA DI **MARE** 20,5

Meerefrüchtesalat mit Kartoffeln | Petersilie | Cocktailtomaten | Knoblauch | Zitrone | olio di oliva extra vergine | dazu Brot
Octopus salad with potatoes | parsley | cocktail tomatoes, garlic | lemon | olio di oliva extra vergine | served with bread

CARPACCIO **BURRATA** 23,5

Carpaccio vom Rind || Burrata | Rucola | Parmigiano | dazu unser hausgemachtes Brot
Beef carpaccio | rocket salad | Parmigiano cream | served with our homemade bread

La Pasta

LINGUINE AI **FRUTTI DI MARE** 25,5

Linguine | Miesmuscheln | Gamberi | Vongole | Calamari | Petersilie | Weißwein | ein hauch von Tomate | Knoblauch
Pasta | Mussels | Gamberi | Vongole | Calamari | Parsley | White wine | Cocktail tomatoes | Garlic | Olive oil

GNOCCHI **AL ZAFFERANO** 24,5

Große Gnocchi | Füllung aus Mozzarella & Rucola | Safransauce | Zucchini
Large gnocchi with a filling of mozzarella & rocket in saffron sauce with courgette and prawns

Pesce e Carne : Fisch und Fleisch

SALTIMBOCCA **ALLA ROMANA** 28,5

Kalbsschnitzel | Prosciutto Crudo | Butter | frischer Salbei | Weißweinsugo | dazu Gemüse und Kartoffeln
Veal escalope with Parma ham with butter, sage in white wine sauce, served with vegetables and potatoes

SCALOPPINE **AI FUNGI** 28,5

Kalbsschnitzel | gebratenen Champignons | cremiger Sahnesauce | dazu Gemüse und Kartoffeln
Veal escalope with freshly fried mushrooms in creamy cream sauce

TAGLIATA **DI MANZO** 34,5

Argentinisches Rumpsteak vom LAVASTEINGRILL, aufgeschnitten | Rucola Salat | Cocktailtomaten, Grana padano | Olio di Oliva Extra Vergine | dazu Kartoffeln
Grilled rump steak, sliced on rocket salad with cocktail tomatoes sliced Grana padano and olive oil

AGNELLO **ALLA GRIGLIA** 32,5

Lammkarree vom Lavasteingrill | Knoblauch | Rosmarin, dazu Gemüse und Kartoffeln
Grilled Rack of lamb, served with vegetables and potatoes

CALAMARI **CON PASTA** 24,5

Calamari vom LAVASTEINGRILL | Cocktailtomaten | Knoblauch | dazu Pasta aglio e olio
calamari with cocktail tomatoes and garlic, served with pasta aglio e olio

FILETTI **DI ORATA** 28,5

Doradenfilet vom Lavasteingrill, mit Knoblauch & Cocktailtomaten, dazu Gemüse und Kartoffeln
Dorade fillet from the lava stone grill, with garlic & cocktail tomatoes, served with vegetables and potatoes

Pizza Gourmet

PIZZA **NAPOLI MEETS NEW YORK** 18,5

Pomodoro | Fiordilatte Mozzarella | Peperoni Salami | geräuchertes Paprika Pulver | Chilli - Honig | Parmesan | Oregano
Pomodoro | Fior di latte Mozzarella | Peperoni Salami | Smoked Paprika Powder | Chili Honey | Parmesan | Oregano

PIZZA **RED VELVET** 18,5

Crema Rossa | Rote-Bete-Creme | Fiordilatte Mozzarella | Gorgonzola | Salsiccia | Parmigiano | Basilikum
Red Cream | Beetroot Cream | Fiordilatte Mozzarella | Gorgonzola | Sausage | Parmesan | Basil

PIZZA **GREEN QUEEN VERDE** 18,5

Crema di Zucchini (Zucchini Pesto) | Fiordilatte Mozzarella | Stracciatella di Bufala | Rucola | Garnelen | olio di oliva
Zucchini Cream (Zucchini Pesto) | Fiordilatte Mozzarella | Stracciatella di Bufala | Arugula | Shrimp | Olive Oil