

Soup

Tomato Parmesan soup with basil and croutons^{a,g} 6.90 €

Minestrone 6.90 €

Appetizers

Caprese mozzarella^g with tomato, fresh basil and arugula 9.90 €

Buffalo mozzarella^g on ham^g in an arugula and cherry tomato bed with balsamico cream 12.90 €

Beef carpaccio with arugula and parmesan^g shavings 12.90 €

Vitello Tonnato pink fried veal slices with tuna^d cream 13.90 €

Antipasti plate à la maison^{d,g,g} with Vitello Tonnato, beef carpaccio, Parma/Melone, Caprese mozzarella 14.90 €

Seafood salad^d 15.90 €

Ham^g and melone 10.90 €

Bruschetta

Bruschetta Classica 3 Pcs. 7.20 €
with tomato, olive oil, arugula and parmesan^g

South Tyrolean Bruschetta 3 Pcs. 8.20 €
with bacon^g topped with mountain cheese

Bruschetta Salmone 3 Pcs. 9.20 €
with salmon^d and cream cheese

Bruschetta Vitello Tonnato^d 3 Pcs. 9.20 €

Bruschetta with tuna^d and caramelized onions 3 Pcs. 8.20 €

Bruschetta Parma^g 3 Pcs. 8.20 €
with parma ham^g, tomatoes, arugula and parmesan^g

Salad

Green salad	4.90 €
Tomato-Cucumber salad with red onions and arugula	5.90 €
Mixed salad	6.90 €
Nice salad with olives ⁸ , eggs, onions, beans and tuna ^d	12.90 €
Greek salad with olives ⁸ , feta cheese ^g , pepperoni, red onions and tomatoes	11.90 €
Mixed salad with grilled chicken breast and hot home-made paprika jam	12.90 €
Arugula salad with stripes of grilled salmon ^g and avocado mousse	13.90 €
Arugula salad with grilled mushrooms and goat cheese ^g with honey	12.90 €
Arugula salad with cherry tomatoes and parmesan ^g shavings, walnuts ^h and Balsamico cream	10.90 €
Mixed salad with grilled mozzarella ^g wrapped in ham ^g	12.90 €
Caesar Salad Romana salad with homemade dressing, Croutons ^{a,g} and parmesan ^g	9.90 €
Caesar Salad Romana salad with homemade dressing, Croutons ^{a,g} , parmesan ^g and chicken	13.90 €

Pasta

Spaghetti Pomodoro with basil	8.90 €
Spaghetti Aglio & Olio (hot) with cherry tomato confit and arugula	10.90 €
Spaghetti Scampi ^b	15.90 €
Spaghetti Amatriciana with bacon ⁶ , onions and tomatoes	11.90 €
Spaghetti Allo Scoglio ^b with seafood ^d	15.90 €
Spaghetti Carbonara with egg, parmesan ⁹ , bacon ⁶ , cream ⁹ and black pepper	11.90 €
Penne all'arrabbiata (hot)	10.90 €
Rigatoni al Forno with mushrooms, prosciutto ⁹ , peas, bechamel and cream sauce Bolognese ⁹	12.90 €
Rigatoni ai Formaggi ^{6,9}	10.90 €
Lasagna classica ⁹	11.90 €
Home-made Tagliatelle all'emiliana with ham ⁹ , peas, mushrooms and cream sauce ⁹	11.90 €
Home-made Tagliatelle Bolognese with meat ragout	11.90 €
Home-made Tagliatelle with salmon ^d and broccoli	12.90 €
Meat-Tortellini with ham ⁹ and cream sauce ⁹	10.90 €
Tortellini Ricotta e Spinaci in gorgonzola sauce ⁹	11.90 €

Pizza, baked in the stone oven 32 cm

Pizzabread with tomatoes, oregano, garlic and basil	4.90 €
Margherita with tomato sauce, mozzarella ⁹ and basil	8.90 €
Funghi with tomato sauce, fresh mushrooms and mozzarella ⁹	9.90 €
Prosciutto with tomato sauce, mozzarella ⁹ and ham ⁹	10.90 €
Salami with tomato sauce, mozzarella ⁹ and salami ⁹	10.90 €
Regina with tomato sauce, fresh mushrooms, mozzarella ⁹ and ham ⁹	11.40 €
Capricciosa with tomato sauce, mozzarella ⁹ , ham ⁹ , mushrooms, olives ⁸ , artichokes and pepperoni	12.90 €
Vegetariana with tomato sauce, mozzarella ⁹ and seasonal vegetables	11.90 €
Bavarese bianca with mozzarella ⁹ , Salsiccia ⁹ and porcini mushrooms	12.90 €
Dolcevita with tomato sauce, buffalo mozzarella ⁹ , ham ⁹ , arugula and parmesan ⁹	12.90 €
Tirolese bianca with mozzarella, gorgonzola, spinach and bacon tirolese ^{6,9}	11.90 €
Salmone bianca with mozzarella, salmon, Philadelphia and fresh zucchini ^{d,9}	12.90 €
Tonno with tomato sauce, mozzarella, tuna and red onions from Tropea ^{d,9}	11.90 €
Pizza Bufala with buffalo mozzarella, tomato carpaccio, arugula and parmesan cheese ⁹	12.90 €

On request with gluten-free dough (1.00 € extra cost)

Pizza, baked in the stone oven 32 cm

<p>Spinaci with tomato sauce, mozzarella, gorgonzola and fresh spinach⁹</p>	<p>11.90 €</p>
<p>Vulcano (hot) with bacon⁶, hot salami, garlic, and fresh peeled paprika</p>	<p>12.90 €</p>
<p>Sofia with tomato sauce, mozzarella, scampi, arugula, cherry tomatoes, honey and parmesan⁹</p>	<p>13.90 €</p>
<p>Calzone with tomato sauce, mozzarella, ham⁹, artichokes and fresh mushrooms topped with Arugula and parmesan slices^{9,9}</p>	<p>12.90 €</p>
<p>Pizza Méditerranée with shrimps, fresh baby spinach and garlic (light hot)ⁿ</p>	<p>11.90 €</p>
<p>Pizza Diavolo with hot salami, peperoni, garlic, goat cheese and olives^{9,8}</p>	<p>12.90 €</p>
<p>Pizza Hawaii with tomato sauce, mozzarella, ham⁹ and ananas^{9,9}</p>	<p>10.90 €</p>
<p>Pizza Veneta with Taleggio cheese, ham⁹, grilled aubergine and parmesan slices^{9,9}</p>	<p>11.90 €</p>
<p>Pizza Frutti di Mare with fresh seafood^{n,b}</p>	<p>13.90 €</p>
<p>Pizza Bufalina (Calzone) filled with buffalo mozzarella, ricotta and ham⁹. Served with arugula and parmesan slices^{9,9}</p>	<p>11.90 €</p>
<p>Pizza Tonnato bianca with mozzarella, pink fried veal slices and tuna cream^{9,d}</p>	<p>13.90 €</p>

On request with gluten-free dough (1.00 € extra cost)

Pizza, baked in the stone oven 32 cm

<p>Quattro Formaggi with four hearty cheese varieties ⁹</p>	<p>10.90 €</p>
<p>Freetz Bianc with buffalo mozzarella, scampi and cherry tomatoes ⁹</p>	<p>13.90 €</p>
<p>Napoli with tomato sauce, mozzarella, capers, olives and anchovies ^{9,8}</p>	<p>11.90 €</p>
<p>Primavera with tomato sauce, mozzarella, Salsiccia, broccoli and onions ^{9,4}</p>	<p>11.90 €</p>
<p>Pizza Ikaro Bianca with potato carpaccio, Taleggio cheese, mozzarella ⁹ and truffle oil</p>	<p>12.90 €</p>
<p>Julia bianca with shrimps, cherry tomatoes, buffalo mozzarella, maize and arugola ^{9,n}</p>	<p>11.90 €</p>
<p>Quattro Stagioni with tomato sauce, mozzarella, ham ⁹, olives, artichokes and peeled paprika</p>	<p>12.90 €</p>

Fish

<p>Mixed grilled fish (Salmon fillet, scampi, gilthead fillet, squid) ^{n,d}</p>	<p>25.90 €</p>
<p>Patagonia squid ⁿ from the grill with wasabi sauce</p>	<p>23.90 €</p>
<p>Grilled giant scampi ⁿ</p>	<p>25.90 €</p>
<p>Grilled salmon steak</p>	<p>24.90 €</p>

All fish dishes are served with potatoes and vegetables fresh from the market.

Loin from the veal

Veal locket with citrone sauce	24.90 €
Saltimbocca alla Romana (veal) with sage, prosciutto ^g and white wine sauce and home-made Demi Glace	25.90 €
Veal locket with porcini mushroom sauce	24.90 €
Wiener Schnitzel (veal) with cranberry jam	23.90 €

Beef

Tagliata (beef) on arugula with parmesan ^g and cherry tomatoes	27,90 €
Grilled beef fillet	31.90 €
Grilled Block House roastbeef	26.90 €

All meat dishes are served with potatoes and vegetables fresh from the market.

Dessert

Tiramisu ^{g,12}	6.90 €
Black Chocolate Truffles soaked in Baileys ²	6.90 €
Mixed Ice (3 balls) ¹	5.50 €
Chocolate Soufflé with vanilla ice ^{a,g}	7.50 €

Hot drink

Espresso ¹²	2.30 €
Espresso Macchiato ^{12,g}	2.50 €
Espresso Doppio ¹²	4.20 €
Espresso Corretto ¹²	3.90 €
Cappuccino ^{12,g}	2.90 €
Latte Macchiato ^{12,g}	3.90 €
A cup of coffee ¹²	2.90 €
Different teas	2.90 €
Hot chocolate ^g	3.90 €
Affogato al caffè ^{12,g}	5.90 €

Soft drinks

Bottled water	0.2 l	2.20 €	0.4 l	2.80 €
San Pellegrino	0.5 l	3.90 €	0.75 l	5.90 €
Acqua Panna	0.5 l	3.90 €	0.75 l	5.90 €
Lemonade ⁹	0.2 l	2.80 €	0.4 l	3.90 €
Fanta (glass bottle) ^{1,3}			0.33 l	3.90 €
Cola (glass bottle) ^{1,3,9}			0.33 l	3.90 €
Cola light (glass bottle) ^{1,3,9,13}			0.33 l	3.90 €
Spezi ^{1,3,9}	0.2 l	2.80 €	0.4 l	3.90 €
Tonic ¹³			0.2 l	3.90 €
Ginger Ale ¹			0.2 l	3.90 €
Bitter Lemon ¹¹			0.2 l	3.90 €
Crodino ¹			0.1 l	3.70 €
Sanbitter ¹⁰			0.1 l	3.70 €
Red Bull ¹²			0.25 l	3.90 €
Orange juice	0.2 l	3.50 €	0.4 l	4.90 €
Mango juice	0.2 l	3.50 €	0.4 l	4.90 €
Passion fruit juice	0.2 l	3.50 €	0.4 l	4.90 €
Mango Schorle	0.2 l	2.90 €	0.4 l	3.90 €
Passion fruit juice Schorle	0.2 l	2.90 €	0.4 l	3.90 €
Currant Schorle	0.2 l	2.90 €	0.4 l	3.90 €
Apple Schorle	0.2 l	2.90 €	0.4 l	3.90 €
Apple Schorle cloudy	0.2 l	2.90 €	0.4 l	3.90 €
Rhubarb Schorle	0.2 l	2.90 €	0.4 l	3.90 €

Explanation of terms: Schorle (shorle) means (juice) mixed with sparkling water.

No hidden costs

Aperitif

Prosecco Spumante ¹²	0.1 l	4.90 €
Martini Bianco/ Rosso	0.4 l	4.50 €
Campari Soda ¹	0.2 l	5.20 €
Campari Orange ¹	0.2 l	6.20 €
Hugo (Prosecco, lime, mint and elder) ^{8/10}	0.3 l	6.80 €
Aperol Spritz (with Prosecco) ^{2/13}	0.3 l	6.80 €
Lillet Spritz	0.3 l	6.80 €

Beer

Draft lager beer	0.5 l	3.90 €
Small draft lager beer	0.3 l	2.90 €
Draft ale	0.5 l	3.90 €
Nonalcoholic beer	0.5 l	3.90 €
Draft wheat beer	0.5 l	3.90 €
Brown wheat beer ^a	0.5 l	3.90 €
Small wheat beer ^a	0.3 l	3.10 €
Light wheat beer ^a	0.5 l	3.90 €
Nonalcoholic wheat beer ^a	0.5 l	3.90 €
Shandy	0.5 l	3.90 €
Pils	0.3 l	3.90 €
Wheat beer and Cola ^a	0.5 l	3.90 €
Ruß'n ^{a,9}	0.5 l	3.90 €
Wheat beer and lemonade		

Open wines

Trebbiano d'abruzzo - white	0.2 l	5.90 €	0.5 l	14.40 €
Lugana, d.o.c., Venetien - white	0.2 l	7.20 €	0.5 l	17.50 €
Montepulciano d'abruzzo - red	0.2 l	5.90 €	0.5 l	14.40 €
Nero d'Avola, i.g.t., Sizilien - red	0.2 l	6.90 €	0.5 l	15.90 €
Rosé della casa	0.2 l	5.90 €	0.5 l	14.40 €
Wine Schorle			0.5 l	5.90 €

Longdrinks

Jacky Cola ^{2/11}			0.2 l	8.50 €
Gin Tonic ¹³			0.2 l	8.50 €
Vodka Bull ^{12,2}			0.2 l	8.50 €
Vodka Lemon ^{1,2}			0.2 l	8.50 €
Cuba Libre ^{1,2}			0.2 l	8.50 €
Negroni ^{1,2}			0.2 l	7.80 €

Digestive

Amaro del Capo	35 %	2 cl	3.90 €
Ramazotti	30 %	2 cl	3.90 €
Averna	29 %	2 cl	3.90 €
Fernet Branca	39 %	2 cl	3.90 €
Sambuca	40 %	2 cl	3.90 €
Amaretto	28 %	2 cl	3.90 €
Jägermeister	35 %	2 cl	3.90 €
Limoncello ²	26 %	2 cl	3.50 €
Grappa	38 %	2 cl	3.80 €
Williams	42 %	2 cl	3.80 €
Vecchia Romagna	38 %	2 cl	3.90 €
Chivas Regal, Blended Scotch Whiskey	40 %	4 cl	4.80 €
Glenmorangie, Single Malt Whiskey	40 %	4 cl	7.20 €
Baileys	17 %	4 cl	4.90 €
Rémy Martin	40 %	4 cl	7.20 €
Jack Daniels, Tennessee Whiskey	40 %	4 cl	5.00 €
Gin	37.5 %	4 cl	6.00 €

Information according to food regulations

1) with flavor enhancer, 2) with colorant, 3) with antidegradant, 4) with antioxidant substance, 5) sulphurated, 6) sooted, 7) with phosphate, 8) with sweetener, 9) contain a phenylalanine source, 10) waxed, 11) contains caffeine, 12) contains taurine, 13) contains quinine

A) Cereals containing gluten, B) celery udgE, C) crustaceans udgE, D) lupins udgE, E) sesame seeds udgE, F) fish udgE, G) mustard udgE, H) peanuts udgE, milk udgE, J) sulphur dioxide/sulfit K) soybeans udgE, L) edible nuts, M) eggs udgE, N) molluscs udgE

udgE – and derived products