

## Antipasti-Vorspeisen

### **Carpaccio di Manzo su Rucola con Parmigiano**

Finely sliced raw beef on rocket salad with parmesan flakes in an oliveoil-lemon vinaigrette

12,50€

### **Vitello Tonnato**

Wafer-thin ‚kiss‘ of veal in Mamma’s tuna sauce

10,50€

### **Fegato di Vitello su Insalata di Rucola e pinoli tostati**

Pan-fried calf’s liver with roasted pine nuts & balsamic vinaigrette

10,50€

### **Carpaccio di Pomodoro con Bufala**

Buffalo mozzarella on a tomato carpaccio with fine olive oil & fresh basil

8,50€

### **Antipasti all’Italiana di casa nostra**

Cardinale surprises mixed appetizer plate

12,50€

### **Polipo con Avocado & cuori di sedano**

Octopus salad with avocado & celery hearts and capers in a mint-lemon citronette

12,50€

## Zuppe-Suppen

### **Zuppa di Fagioli alla Siciliana**

Fisty Sicilian bean soup with delicate bacon

7,50€

### **Giardinetto di Verdure di Stagione**

An Italian seasonal Italian vegetable explosion with basil pesto

6,50€

### **Caciucco del mediterrano all’Acqua Pazza**

Mediterranean-style fish soup with thyme croutons

12,50€

## Specialita di paste- feinste Pastaspezialitäten

### **Spaghetti alla Cardinale**

With bacon, mushrooms & onion in a spicy cream sauce  
10,50€

### **Spaghettoni Mozzafiato**

With bacon & onions in tomato sauce with parsley & peperoncino  
10,50€

### **Linguine ai Gamberoni**

With prawns, tomato, garlic & fresh chili  
14,50€

### **Linguine al Pesto Trapanese**

In a pesto of dried tomatoes, capers, anchovy fillets & almonds  
10,50€

### **Spaghetti „Antichi“ all’Aglio, Olio e Peperoncino**

In olive oil, garlic & peperoncino  
8,50€

### **Spaghetti Maria Clothilde**

With fine sirloin tips, mushroom & onions in a cream sauce  
12,50€

## Pizze-Pizza

### **Pizza Margherita**

(with tomato, mozzarella & basil)  
7,50€

### **Pizza Salami**

(with tomato, mozzarella & salami)  
8,50€

### **Pizza Caterina**

(with tomato, mozzarella, spicy salami,  
cherrytomatoes & olives)  
9,50€

....or ask for a pizza with your favourite ingredients

## Insalate-Salate

### **Insalata Faraona**

Fine guinea fowl breast strips on a mixed salad with orange fillets & pine nuts  
11,50€

### **Insalata Arlecchino**

Colourful mixed salad with Greek sheep's cheese  
7,50€

### **Insalata di Rucola con Pomodorini & grana**

Rocket salad with cherry tomatoes & sliced parmesan  
7,50€

### **Insalata „Appetitosa“**

Large colourful mixed salad with mozzarella, Parma ham & cherry tomatoes  
11,50€

## Pesce-Fischspezialitäten

### **Scampi a piacere**

Prawns ,as-you-like-it' with spinach or salad  
21,50€

### **Orata alla griglia**

Almost self-caught gilthead from the lava stone grill with a side salad and salt potatoes  
21,00€

### **Salmone al Prosecco con Estragon**

Pan-fried salmon fillet in a creamy prosecco sauce with tarragon, served with a side salad and salt potatoes

19,50€

### **Filetti di Pesce misto alla Sorrentina**

Mixed fish fillets with cherry tomatoes, capers & fresh basil with ginger aroma, served with a side salad and salt potatoes  
22,50€

## Carne-Fleischspezialitäten

**Filetto di Manzo Argentino alla griglia**  
Argentine Angus fillet steak from the lava stone grill  
180g oder 220g  
(price oft he day)

**Scaloppina Gorgonzola**  
Veal medallion in a gorgonzola  
17,50€

**Filetto di Manzo al pepe**  
Fillet steak in a pepper sauce with a touch of cream  
24,50€

**Saltimbocca alla Romana**  
'jumps in the mouth' with Parma ham & sage in a white wine sauce  
18,50€

**Filetto di Maiale al Senape**  
Pan-fried pork fillet in a Dijon mustard sauce  
16,50€

**Filetto di Manzo con patè di olive e Marsala di Bartoli**  
Fillet steak with olive pate and Marsala di Bartoli  
24,50€

**Filetto di Manzo gratinato con Rucola & Gorgonzola**  
Fillet steak au gratin in a gorgonzola-rocket crust on port wine stock  
24,50€

All meat dishes will be served with mixed vegetables and rosemary potatoes