

> *Antipasti* <

Vitello tonnato – Veal with tuna and caper sauce	13,00 €
Frutti di mare – Seafood salad	13,00 €
Insalata di polpo – Octopus salad with fennel and celery	14,00 €
Tonno e fagioli – White Bean and Tuna Salad	10,00 €
Caprese di bufala – Buffalo mozzarella with tomatoes and fresh basil	14,00 €
Mozzarella roll stuffed with Parma ham, rocket and parmesan	9,00 €
Caponata – Sicilian sweet and sour eggplant stew	12,00 €
Parmigiana di melanzane – Italian eggplant casserole	10,00 €
Verdure marinate – Grilled and marinated vegetables	13,00 €
Salumi e formaggi misti - Wurst-und Käseaufschnitt	15,00 €
Antipasto Salumeria – Prawn, Seafood salad, Mozzarella roll, grilled and marinated vegetables	16,00 €
Antipasto Italia – Vitello tonnato, Mozzarella roll, Prawn, Onions and fennel with balsamic vinegar, Stuffed mushroom	16,00 €
Carpaccio di manzo – Beef Carpaccio	14,00 €

> *Pasta* <

Penne al pomodoro – with tomato and basil sauce	10,00 €
Penne all'arrabbiata – with spicy tomato sauce	11,00 €
Spaghetti all'amatriciana – with bacon and onions sauce	11,00 €
Rigatoni con salsiccia – with italian sausage tomato sauce	12,00 €
Lasagne alla Bolognese	12,00 €
Tagliatelle al ragù – with Neapolitan-style meat sauce	12,00 €
Tagliolini in salsa tartufata – with truffle cream sauce	12,00 €
Tagliatelle ai porcini – with porcini mushroom sauce	12,00 €
Gnocchi al pesto – with basil pesto sauce	12,00 €
Ravioli in salsa rosa – Spinach Ricotta Ravioli with tomato cream sauce	12,00 €
Cannelloni ripieni – spinach and ricotta stuffed, with tomato sauce and Bechamel	12,00 €
Crespelle della nonna – spinach and ricotta stuffed, with Bechamel sauce	12,00 €
Tagliolini con gamberetti e zucchini – with zucchini and shrimp	12,00 €
Spaghetti ai frutti di mare – Seafood spaghetti	12,00 €

> *Carni* <

Saltimbocca alla romana	16,50 €
Pork loin with Parma ham and sage, served with sautéed green beans	
Piccata milanese	16,50 €
Pork cutlet with parmesan and egg breading, served with mixed salad	
Polpette al sugo	15,00 €
Meatballs in spicy tomato sauce, served with mashed potatoes	
Salsiccia e friarielli	15,00 €
Italian sausage with sautéed broccoli rabe	
Petto di pollo in crosta di Speck	15,00 €
Bacon wrapped chicken breast, served with ratatouille	
Costolette d'agnello all'abruzzese	20,00 €
Grilled lamb chops with garlic and herbs, served with oven baked potato slices	
Filetto d'agnello incamiciato	18,00 €
Bacon wrapped lamb fillets, served with sautéed spinach	
Roastbeef in salsa di vino rosso	18,00 €
Beef sirloin steak in red wine sauce, served with sautéed green beans	
Filetto di manzo agli aromi	22,00 €
Steamed beef fillet with spices and garlic, served with mixed salad	
Brasato di guancia di vitello	22,00 €
Red wine braised veal cheeks, served with mashed potatoes	

> *Pesce* <

Filetto di orata grigliato	16,00 €
Grilled sea bream fillet, served with oven baked potato slices	
Coda di rospo agli aromi	18,00 €
Steamed monkfish with garlic and herbs, served with sautéed spinach	
Salmone grigliato	17,00 €
Grilled salmon with sautéed green beans	
Gamberoni al vino bianco	16,00 €
Tiger prawns in white wine sauce, 3 St.	
Gamberoni alla griglia	16,00 €
Grilled tiger prawns, 3 St.	
Polpo arrostito	22,00 €
Grilled octopus, served with mixed salad	

> *Side dish* <

Insalata mista – Mix green salad with parmesan and balsamic dressing	6,00 €
Finocchi al balsamico – Braised fennel with balsamic vinegar	6,00 €
Carote al vapore – Steamed carrots	5,00 €
Peperoni in agrodolce – Sweet and sour paprika	6,00 €
Champignons – Garlic-rosemary mushrooms	6,00 €
Funghi ripieni – Herb-stuffed mushrooms	8,00 €
Spinaci saltati – Garlic sautéed spinach	7,00 €
Fagiolini saltati – Sautéed green beans	6,00 €
Friarielli – Chili and garlic sautéed broccoli rabe	6,00 €
Patate al forno – Oven baked potato slices with rosemary	6,00 €
Purè di patate – Mashed potatoes	5,00 €
Ratatouille – Stewed vegetables in tomato sauce	8,00 €
Verdure in padella – Italian style steamed vegetables	8,00 €
Polpette di verdure – Vegetable patties	3,00 €/St.

> *Desserts* <

Tiramisù	6,50 €
Panna cotta with wild berry sauce	6,00 €
Cassata – Sicilian ice cream cake with Amarena cherries	6,00 €
Tartufo – Calabrian ice cream with chocolate	5,00 €
Sorbetto al limone – Creamy lemon ice cream in lemon shell	5,00 €
Torta caprese – Chocolate and almond flourless cake	5,00 €
Torta al limone – Lemon meringue cake	5,00 €
Torta della nonna – Tuscan vanilla cream cake topped with pine nuts	5,00 €
Profiteroles – Whipped cream puffs garnished with chocolate sauce	3,00 €/St.
Cannoli siciliani – Sicilian pastry with ricotta filling	2,50 €/St.
Bignè – Deep-fried pastry with cream filling	2,50 €/St.
Babà – Small yeast cake with rum	2,50 €/St.