

Soup

SOUP OF THE DAY	€ 9,50
ZUPPA DI PESCE D, B, I, G	€ 15,0

Starters

PIATTO MISTO CON ANTIPASTO A, D, G, M
VARIATION OF ITALIAN APPETIZERS CHEF'S CHOICE

AB 2 PERSONEN € 23,5 PRO PERSON

STEAK TARTARE C	€ 24,5
FRESHLY GROUND BLACK TRUFFLE	

BEEF CARPACCIO C, G, K	€ 23,5
THINLY SLICED FILLET OF BEEF PARMESAN PINE NUTS ROCKET	

PULPO ALLA LUCIANA G, N	€ 23,5
TOMATO SAUCE POTATOES CAPERS OREGANO OLIVES	

VITELLO TONNATO D, G	€ 20,0
THINLY SLICED VEAL HOMEMADE TUNA & CAPER CREAM	

CAPONATA DI MELANZANE H, I	€ 18,5
AUBERGINE TOMATO SAUCE ALMOND CRUNCH	

HOMEMADE FOCACCIA A, G	€ 10,5
ROSEMARY ROCKET PARMESAN	

Salads

CAESAR SALAD A, C, G, J	€ 14,0
ROMAINE LETTUCE PARMESAN-CHEESE-DRESSING CROSTINI	

INSALATA MISTA A, C, G, J	€ 14,5
MIXED SALAD LEAVES RED BELL PEPPERS BALSAMIC CHERRY TOMATOES ONIONS CROÛTONS	

INSALATA CAPRESE G	€ 18,0
BURRATA FRESH BASIL TOMATOES POMEGRANATE VINAIGRETTE	

EXTRAS:	
+ GRILLED PRAWNS B	€ 11,0
+ SLICED BLACK ANGUS FILLET G	€ 11,5
+ GRILLED CHICKEN STRIPS G	€ 6,0

Pasta & Risotto

PENNE FILETO DI MANZO A, G	€ 24,0
BEEF FILLET TIPS PEPPER SAUCE PARMESAN	

LINGUINE AL LIMONE CON GAMBERI A, C, G	€ 31,0
PRAWNS GARLIC CHILI PARSLEY LEMON	

PASTA AL TARTUFO A, C, G	€ 36,5
FLAMBÉED IN AN ITALIAN HARD CHEESE WHEEL BLACK TRUFFLE	

GNOCCHI QUATTRO FORMAGGI A, H, G	€ 21,5
PARMESAN RICOTTA MOZZARELLA LEAF SPINACH	

RISOTTO CON FUNGHI PORCINI G, I	€ 19,0
FRESH PORCINI MUSHROOMS SMOKED SCAMORZA CHEESE	

Fish & Seafood

GRILLED GAMBERETTI IN BRODO B, G	€ 29,0
PINOT GRIGIO CHILI GARLIC HERBS CHERRY TOMATOES	

WHOLE GRILLED DORADE D, G	€ 32,0
LEMON OLIVE OIL HERBS ROSEMARY POTATOES SIDE SALAD	

SALMON FILLET D, G	€ 28,0
VEGETABLE TARTARE PARMESAN RISOTTO	

TUNA STEAK D, G, L	€ 34,0
SESAME CRUST WAKAME SEAWEED SALAD	

Classics

TAGLIATA DI MANZO G	€ 38,5
SLICED ROAST BEEF ARUGULA SALAD TRUFFLE OIL	

WIENER SCHNITZEL (VEAL) A, C	€ 31,0
POTATO SALAD CRANBERRIES	

WIENER SCHNITZEL (CHICKEN) A, C	€ 21,0
POTATO SALAD CRANBERRIES	

Grill

GRILLED LAMB CHOPS A, D, G	€ 42,0
POTATO AN DOLIVE PUREE CHERRY TOMATOES	

BEEF FILLET (220G)	€ 40,0
TENDERLY GRILLED BLACK ANGUS BEEF	

ENTRECÔTE (300G)	€ 39,0
TENDERLY GRILLED BLACK ANGUS BEEF	

ROASTBEEF (250G)	€ 35,0
TENDERLY GRILLED BLACK ANGUS BEEF	

US- PRIME BEEF MASTERCUT

TOMAHAWK (CA. 1,4 KG)	€ 150,0
CHÂTEAU BRIAND (500G)	€ 90,0

Sides

MIXED LEAF SALAD M	€ 7,5
FRIES	€ 6,0
ROSEMARY POTATOES G	€ 5,0
WILD BROCCOLI G	€ 9,0
MEDITERRANEAN GRILLED VEGETABLES G	€ 6,0
MASHED POTATOES	€ 6,0

Pizza Homemade

ORTELAN A, G	€ 17,0
TOMATO FIOR DI LATTE VEGETABLES	

SALAMI A, G	€ 14,5
TOMATO SAUCE MOZZARELLA HALAL SALAMI	

QUATTRO FORMAGGI A, G, H	€ 18,0
RICOTTA GORGONZOLA PARMESAN MOZZARELLA	

TONNO A, D, G	€ 15,0
TUNA CARAMELIZED ONIONS	

PISTACCHIO A, G	€ 18,0
FIOR DI LATTE BURRATA MORTADELLA PISTACCHIO CROSTA	

GAMBERETTI A, B, G	€ 21,0
PRAWNS TOMATO GARLIC CHERRY TOMATOES BASIL	

Desserts

CRÈME BRÛLÉE G, C	€ 9,0
PASSION FRUIT- MANGO SORBET	

CHOCOLATE FONDANT A, G, C	€ 9,0
ITALIAN VANILLA ICE CREAM	

HOMEMADE TIRAMISU A, G, C	€ 9,0
ESPRESSO	

PANNA COTTA G	€ 9,0
FRUIT COULIS	

SELECTION OF PICCOLI DOLCI AND TARTLETS G, A, C	€ 7,0
FROM OUR IN- HOUSE PATISSERIE, SEASONAL SELECTION	



20% Discount for Members

MEDITERRRANE POWER BOWL	€ 15,0
BALDO RICE GRILLED VEGETABLES CHERRY TOMATOES OLIVES CHICKPEAS ARUGULA OLIVE OIL	

+ GRILLED PRAWNS B	€ 11,0
+ SLICED BLACK ANGUS FILLET G	€ 11,5
+ GRILLED CHICKEN STRIPS G	€ 6,0

A – GLUTEN	H – SCHALENFRÜCHTE
B – KREBS & SCHALENTIERE	I – SELLERIE
C – EIER	K – SENF
D – FISCH	L – SESAM
E – ERDNÜSSE	M – SCHWEFELOXID/SULFITE
F – SOJABOHNEN	N – LUPINE
G – MILCH (INCL. LACTOSE)	O – WEICHTIERE