

*Dear guests,
all our dishes are made of fresh ingredients at the moment for you. If you desire any changes in the dishes please tell us – we are glad to satisfy your wishes. Buon appetito!*

FINGERFOOD & STARTERS

CARPACCIO DI MANZO

Paper-thin slices from Irish Black Angus filet with Rucola tips and Grana Padano cheese 13

CARPACCIO DI POLIPO

Paper-thin slices from Mediterranean Sea octopus with fennel in lemon sauce 12

FANTASIA DI PANE

4 homemade bruschetta each served with ham from Parma and rucola, Mozzarella and cheese-cream, cocktail-tomatoes and onions, homemade creme from tuna 11

VITELLO TONNATO

Thinly cut rib eye cooked with white wine and vegetables covered with our homemade tuna-mayonnaise 13

PROSCIUTTO E MELONE

Little melon-boats with sails of Parma ham 9

SALAD



INSALATONA FANTASIA

Big mixed salad with fresh vegetables of the day – please choose your additional toppings (e.g. entrecote-slices, cheese, fish etc.; price may rise acc.) 9

RISOTTO



RISOTTO AL CANTALUPO

Risotto with fresh melon – summer is here 12



RISOTTO ALLA MILANESE

Risotto with saffron and cream and white wine 15

RISOTTO DEL BOSCAIOLO

Risotto „lumberjack“-style with yellow boletus, Salsiccia (Italian sausage) and cherry tomato 15

PRIMI PIATTI – FIRST DISHES

PANCIOTTI DI CAPESANTE

Handmade pasta filled with shrimps and fresh chees in a noble lobster-creme 13



SPAGHETTI AL PARMIGIANO

Handmade spaghetti made in Parmesan-cheese (24 months DOC) 13



AGNOLI CON TARTUFO

Handmade pasta filled with truffles in a rich butter-crème-sauce 12



SPAGHETTI ITALIANA

Hot: Handmade Spaghetti with garlic, olive-oil and chili 9

TAGLIATELLE ALLA ADRIANA

Handmade pasta with artichokes, anchovies, capers and tomato 15

PACCHERI ALLA PAOLINA

Handmade pasta with stripes of salmon, rucola and Piccadilly-tomato 15

PENNE ALLA BERLINESE

Handmade pasta with Entrecote-slices in a hearty sauce of Gorgonzola 15

SPAGHETTI ALLA BOLOGNESE

Handmade Spaghetti in our homemade minced meat tomato sauce 12

SECONDI PIATTI – SECOND COURSES

CARRÉ DI MAIALE ALLA GRIGLIA

Juicy pork steak (ca. 300g) with daily side dish 16

MEDAGLIONE DI MANZO IN CROSTA

Fine beef tenderloin (ca. 180g) in delicious Parmesan-crisp with daily side dish 26

TAGLIATA DI MANZO

Delicate stripes from beef entrecote with arugula and vine tomatoes 18

PESCATO DEL GIORNO ALLA PIZZAIOLA

Fresh fish of the day made in gently reduced tomato sauce with daily side dish 19

SALMONE AL CARTOCCIO

Fresh salmon with shrimps, olives and cherry tomatoes cooked in foil with daily side dish 24

GRIGLIATA MISTA DI MARE

Mixed fish grill with fresh fish and seafood with daily side dish 23

PLEASE SEE OUR DAILY FRESH HOMEMADE DESSERT IN OUR SHOWCASE