

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. Bon appetito!

FINGERFOOD & STARTERS

GAMBERI DI NASSA ALLA MEDITERRANEA

Small, delicious prawn cocktail with our homemade creme with lemon, garlic and parsley 13

TARTARA DI MANZO ALL'ACETO DI MELE

Tenderly melting tartare from rib-eye of the Black Angus (ca. 100g) sophisticated with precious cider vinegar 18

BRUSCHETTE ALLA DIVINO

4 homemade bruschetta each served with ham from Parma and rucola, Salsiccia 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 12

IL TAGLIERE DEL CASEARIO

Tasty company to the wine with a selection of 3 Italian cheese and cold cuts, homemade jam and further fresh side orders of the day 10

SALAD



INSALATONA DEL GIORNO A RICHIESTA DEL CLIENTE

Big mixed salad with fresh vegetables of the day dressed with Italian vinaigrette – please choose your additional toppings (e.g. entrecote-slices, cheese, fish etc.; price may rise acc.) 11

INSALATA ALLA NETTUNO

Mixed seafood-cocktail with tuna, shrimps, carrot and celery in lemon with olive oil 13

RISOTTO

RISOTTO ALL' ASTICE E GAMBERI

Risotto with lobster crème and fresh prawn 19



RISOTTO ALLA MILANESE

Risotto with saffron and cream 15

RISOTTO DEL BOSCAIOLO

Risotto „lumberjack“-style with yellow boletus, Salsiccia (Italian sausage) and cherry tomato 19



RISOTTO FRUTTA DI STAGIONE

Risotto with fresh fruits of the season 19

PRIMI PIATTI

MARGHERITE DI MARE ALLA NETTUNO

Handmade pasta filled with shrimps and fresh chees in a tomato-ragù 18



SPAGHETTI AL PARMIGIANO

Handmade spaghetti made in Parmesan-cheese (24 months DOC) – on request with fresh truffles from Alba (+€4) 14

RAVIOLACCI ALLA CALABRESE

HOT: Handmade pasta filled with Ricotta, hearty sausage and sturdy matured Pecorino Romano cheese in a ragù from tomato 16



TAGLIATELLE AI PORCINI

Handmade pasta with porcino 17



SCRIGNO AL TARTUFO ESTIVO AL PARMIGIANO

Handmade pasta filled with tasty truffles from Alba in butter-Parmesa-sauce 17

STROZZAPRETTI AL SALMONE E NON SOLO

Handmade pasta with stripes from fresh salmon, caper and tomato 17

PENNE ALLA TRASUMANZA

Handmade pasta with lamb-carrè and cherry tomato 17

STRIGOLONI ALLA BRONTESE

Handmade spicy pasta with Zucchini, Pasta mit zucchini, eggplant, Salsiccia and vine tomato in creme from pistachio 15

SECONDI PIATTI

FANTASIA DI CARNE ALLA GRIGLIA

Mixed meat from the grill with fine beef (Entrecote), spicy Salsiccia (Italian sausage) and lamb-carré 24

MEDAGLIONE DI MANZO AL PROFUMO DI BOSCO

Fine Irish rib-eye steak (ca. 180g) with porcine and tomato 28

SCOTTADITO ALLA GRIGLIA

Fine Irish lamb-carré from the grill 22

PESCATO DEL GIORNO ALLA GRIGLIA

Fresh fish of the day from the grill 22

SALMONE E FRUTTI DI MARE AL CARTOCCIO

Fresh salmon, prawn, hard clam, olive and vine tomato cooked in foil 24

GRIGLIATA DI MARE

Mixed fresh fish from the grill with salmon, octopus and prawn 20

Please choose your side dish (€3,5 each)

Patate – potatoes

Verdure – vegetables

Insalata mista – mixed salad

Insalata di pomodoro e cipolla- tomato-salad