

OSF < RIA
TR < SSANTI

ANTIPASTI

ANTIPASTO ALL'ITALIANA

Auswahl an Aufschnitt, käse, Burrata Käse, Saisongemüse
Selection of cold cuts, cheeses, burrata cheese, seasonal vegetables

1 P. €16 / 2 P. €29 / 3 P. €42 / 4 P. €55

BRUSCHETTE €6.50

Tomaten, Basil, Knoblauch (3 stuck)

FEGATINI €6.50

Hühnerleber, Zwiebeln, Anchovis und Kapern
Chicken liver, Onions, Anchovies and Capers

AFFETTATI €8

Eine Auswahl an Aufschnitt
A selection of Italian Cold Cuts

FORMAGGI €8

Saisonale Käsesorten aus Italien
Seasonal Cheeses from Italy

BURRATA €8.50 Schinken. Prosciutto. €11

TORTINO RICOTTA E RADICCHIO €11

Ricotta kase, Radicchio, Walnuss, Eier, Grana kase, Gorgonzola kase
Ricotta cheese, Radicchio, Walnuts, Eggs, Gorgonzola cheese, Grana cheese

TAGLIERE DI VERDURE €12

Gemischte Gemüseplatte
Mixed Vegetable Platter

CAPONATA SICILIANA €12

Aubergine, oliven, tomaten, sellerie
Aubergine, olives, tomatoes, celery

CARPACCIO DI MANZO €13

Carpaccio Rind, Champignon, Rucola, Grana-Käse
Beef Carpaccio, Mushroom, Rocket, Grana cheese

POLPO SCOTTATO €15

Gebratener Oktopus, Kichererbsen Sardellen creme
Seared Octopus, Chickpea, Sardines Cream

ZUCCA IN SAOR €12

Gebackener Kürbis, belegt mit süß-sauren Zwiebeln, Sultaninen, Pinienkernen und Lorbeerblättern
Baked pumpkin, Topped with Sweet and Sour Onions, Sultanas, Pine Nuts and Bay Leaves



PRIMI

CACIO E PEPE (V) €13.5

Bigoli mit Bio Pecorino Käse, Schwarzer Pfeffer
Bigoli pasta with organic pecorino cheese, black pepper

GRICIA €14.5

Bigoli, Schwarzer Pfeffer, Bio Pecorino Käse und Schweinebacke
Bigoli, black pepper, organic pecorino cheese, pork cheek

CARBONARA €15.5

Rigatoni, Eigelb, Schwarzer Pfeffer, Pecorino Käse und Schweinebacke
Rigatoni, egg yolk, black pepper, pecorino cheese and pork cheek

AMATRICIANA €15.5

Rigatoni mit Tomatensauce, Schweinebacke und Bio Pecorino Käse
Rigatoni with tomato sauce, pork cheek and organic pecorino cheese

CARBONARA TARTUFO E PORCINI (V) €21

Frische gemacht Spaghetti mit Eier, Trüffelcreme, Steinpilzen
Freshly made Spaghetti with eggs, truffle cream, porcini mushrooms

SALSICCIA E SPUNTATURE €16.5

Rigatoni, Tomaten, Salsicce, Rippchen
Rigatoni, Tomato, Sausage and Short Ribs.

LASAGNA €16.5

Lasagna Nudeln mit Hackfleisch (Rind, Schweine) Tomaten, Mozzarella, Grana Käse
Lasagna with minced meat (beef, pork) tomatoes, mozzarella and grana cheese

QUADRUCCI IN BRODO DI CARNE €17.5

Handgemachte Kleine Nudeln, Fleischbrühe.
Handmade Small Pasta, Meat Broth.

PUTTANESCA (V) €13.5

Hausgemacht Spaghetti mit Kirschtomaten, Oliven, Kaper und Knoblauch
Homemade spaghetti with cherry tomatoes, olives, caper and garlic

BUFALA BASILICO (V) €14.5

Tagliatelle mit Basilikum Öl, Bufala Ricotta, Walnuss, Getrocknete Tomaten
Tagliatelle with basil oil, bufala ricotta, walnuts, dried tomatoes

PAPPARDELLE AL SUGO DI FARAONA €17.5

Pappardelle Nudeln, Perlhuhn Ragout.
Pappardelle Pasta, Guinea Hen Ragout

RAVIOLI AL TARTUFO IN CREMA DI GRANA (V) €21

Truffel Ravioli Nudeln, Grana Käse Sauce
Truffle Ravioli Pasta, Grana Cheese Sauce.

PASTA E FAGIOLI (V) €14.5

Handgemachte Kleine Nudeln, Borlotti Bonen.
Handmade Small Pasta, Borlotti Beans.



SECONDI

TRIS POLPETTE €19

Rinder boulette, Bollito boulette, Vegetarish boulette.
Beef boulette, Bollito boulette, Vegetarian boulette.

PARMIGIANA €15.5 MELENZANE (V)

Auberginen, Tomatensauce, Mozzarella, Grana, Basilikum
Aubergine, Tomatensauce, Mozzarella, Grana, Basil

POLENTA SALSICCE SPUNTATURE €21

Polenta, Tomaten, Salsicce, Rippchen
Polenta, Tomato, Sausage and Short Ribs.

INSALATE E CONTORNI

INSALATA VERDE (V) €5

Kleine Grüner Salat
Small Green Salad

INSALATA MISTA (V) €6

Gemischte grüner Salat mit Kirschtomaten, Karotten
Mixed green salad with cherry tomatoes, carrots

INSALATA CAPRINO (V) €10

Ziegenkäse, Kirchen Tomaten und Mandeln
Goat Cheese, Cherry Tomatoes, Almonds

PATATE AL FORNO €7

Gebackene Kartoffeln
Baked Potatoes

DESSERT

TIRAMISU €6.5

Eier, Zucker, Kaffee, Kakao, Mascarpone
Käse, Löffelbiskuit
Eggs, Sugar, Vanilla, Cocoa, Savoiardi
Cookies, Mascarpone Cheese

PANNA COTTA €6.5

Sahne, Vanille, Zucker, Tierische Gelatine
Double Cream, Vanilla, Sugar, Gelatine
Sheets



GËTRANKE

IN DIESEM RESTAURANT WIRD GEFILTERTES UND GEKÜHLTES WASSER
SERVIERT. SPRUDELNDES - LICHT SPRUDELNDES - STILLES

1 LITER €3.5

ALKOHOLFREI

FRITZ COLA	€3.50
ORANGINA	€3.50
TONIC WATER	€3.50
BITTER LEMON	€3.50
GINGER ALE	€3.50
FRUCHTSÄFTE	€2.5/€3.50
CRODINO/BITTER	€5

BIER

ITALIENISCHES BIER	€4
HEFEWEISSEN BIER	€5
ALKOHOLFREIES BIER	€4

APERITIVO - DIGESTIVO

APEROL SPRITZ	€7	NEGRONI	€9
LIMONCELLO SPRITZ	€7	NEGRONI SBAGLIATO	€9
CAMPARI SPRITZ	€7	LONG DRINKS	€8.5
CAMPARI ORANGE/SODA	€7	AMARI	€4.5

CAFFÉ - TEE

ESPRESSO	€2
TEE	€3.5



BOLLICINE

LA DELIZIA PROSECCO 31 LINEE

REBSORTE: TOCAI - GARGANECA - MOSCATO

0.1 €6 - 0.2 €9 - 0.75L €34

PÉT NAT FRIZZANTI NATURALI

MIRCO MARIOTTI SMARAZEN (EMILIA-ROMAGNA)

REBSORTE: TREBBIANO ROMAGNOLO, MALVASIA DI CANDIA

0.75L €36

ALLA COSTIERA ROSÉ SUI LIEVITI BIO (VENETO)

REBSORTE: RABOSO VENETO

0.75L €36

VINO AL BICCHIERE

BIANCHI

PECORINO LA PIUMA (ABBRUZZO)

REBSORTE: PECORINO

TINI! (ABBRUZZO)

REBSORTE:TREBBIANO, CHARDONNAY

ROSSI

TINI! (ABBRUZZO)

REBSORTE: MERLOT

MONTEPULCIANO (ABBRUZZO)

REBSORTE: MONTEPULCIANO D'ABBRUZZO

0.1 €4.5 - 0.2 €7 - 0.5L €15 - 1L €24

BIANCHI

TORRE ZAMBRA INCASTRO (ABBRUZZO 2022)

REBSORTE: TREBBIANO - PECORINO

0.75L €34

VILLABELLA LUGANA (VENETO 2022)

REBSORTE:LUGANA

0.75L €36

FORCA DI PALMA (LAZIO 2023)

REBSORTE:CHARDONNAY

0.75L €39

AQUILAIA CHARDONNAY (TOSCANA 2022)

REBSORTE:CHARDONNAY

0.75L €39

SIP RIESLING (DEUTSCHLAND 2023)

REBSORTE: RIESLING

0.75L €49

ROSSI

MARINUS ROSSO (MARCHE 2020)

REBSORTE: MONTEPULCIANO

0.75L €34

VILLA MIGLIORINA VINILE (TOSCANA - 2018)

REBSORTE: SANGIOVESE

0.75L €34

CANAILOLO ALLERONA (UMBRIA 2022)

REBSORTE: CANAILOLO

0.75L €42

VILLABELLA RIPASSO (VENETO 2019)

REBSORTE: CORVINA - RONDILLA

0.75L €36

BAROLO STROPPIANA DOCG (PIEMONTE 2019)

REBSORTE: NEBBIOLO

0.75L €89

VILLABELLA AMARONE DOCG (VENETO 2018)

REBSORTE: CORVINA - RONDINELLA

0.75L €89