

# STARTERS

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## SUPER FOOD BOWL **V**

Quinoa-Avocado salad, raspberry-dressing, sprouts and Maqui berry powder

EUR 12,00

with sautéed chanterelles + EUR 4,00

with breast of cornfed chicken + EUR 7,00

with king prawns + EUR 8,00

## POITRINE DE CANARD MARRAKECH

smoked duckling breast on Moroccan chick-pea salad, with sun-dried tomatoes, coriander and cumin

EUR 14,00

## AIR-DRIED PARMA HAM

with aged Modena balsamic vinegar and marinated chanterelles

EUR 11,00

*instead of chanterelles also a ball of mozzarella possible*

## FRESH BUFFALO MOZZARELLA CHEESE

from Campagna with San Marzano tomatoes

EUR 9,00

*something different, just perfect for summer time*

## GAZPACHO **V**

Gazpacho of avocado und Granny Smith apple

EUR 9,50

# PASTA

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## RAVIOLI FATTI IN CASA

stuffed with chanterelles and Ricotta cheese, with aged Parmesan shavings

EUR 13,50

## HOMEMADE LINGUINE AL VONGOLE

with mussels

EUR 15,50

*Italian classic pasta*



**V** = VEGAN

- VAT included -



# MAIN

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## ANDALUSIAN TAJINE

king prawns, pulpo, tomatoes, garlic

EUR 24,00

## PINTADE

*Label Rouge, red lable of high quality*

french supreme of cornfed guinea fowl with assorted vegetables, chanterelles, potato mash with mediterranean herbs, Barolo sauce

EUR 21,00

## RODABALLO

fillet of turbot with crust of chanterelles, leaf spinach, celeriac mash and Spumante Sauce

EUR 24,50

## VITELLO AMALFI

fried fillet of veal marinated with lemon, spring leek and creamy polenta, red wine sauce

EUR 23,00

## HALF GRILLED AUBERGINE **V**

with peperonata and fresh tomato sauce

EUR 17,00

# SWEET N' SALTY

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## CASSATA SICILIANA

ricotta-cream-cake, vanilla ice cream from AROMA ice bar

EUR 8,50

## HOME-MADE PROFITEROLE

filled with crema pasticcera, orange cream with pistache, ice cream from AROMA ice bar and chocolate-Brandy-sauce

EUR 8,50

## QUESO

Manchego cheese with olive oil, Parmesan cheese, Picandou cheese with fig-mustard, grapes and nuts

EUR 11,50



# PIZZA CLASSICS

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## PIZZA PANE

Pizza bread with garlic and home-made herbal oil

EUR 5,50

## MARGHERITA

with tomato sauce, mozzarella from L'Abbate cheese manufactory and basil

EUR 7,50

## VENTRICINA

with tomato sauce, Ventricina sausage and mozzarella from L'Abbate cheese manufactory

EUR 9,50

## QUATTRO STAGIONI

with tomato sauce, boiled ham, mushrooms, artichokes and olives

EUR 10,50

# PIZZA SPECIALS

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## TERRA E MARE

with tomato sauce, green asparagus, fillet of beef, prawns and rocket salad

EUR 14,50

## CHORIZO

with tomato sauce, ricotta cheese, leaf spinach and Chorizo sausage

EUR 12,50

*spanish paprika sausage*

## PROSCUITTO CRUDO

with tomato sauce, tomatoes, Prosciutto Crudo and basil

EUR 12,50

## VERDURA

with tomato sauce, bell pepper, tomato, courgette, egg plant and basil

EUR 10,50

*vegan!*

## RUSTICA

with tomato sauce, carpaccio, Parmesan cheese and aged balsamic vinegar

EUR 14,50

## SALSICCIA

with tomato sauce, Salsiccia sausage, Cima di Rapa and Pecorino cheese

EUR 12,50

## CALZONE

with tomato sauce, boiled ham, mushrooms and basil

EUR 12,50

*without tomato sauce*

# PIZZA BIANCO

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## CONTADINA

with ricotta cheese, Parmesan cheese, rosemary and panchetta sausage

EUR 11,50

## PARMA & RICOTTA

with rocket

EUR 11,50

## BUFFALINA

with home-made pesto, tomatoes, Buffalo mozzarella cheese from Campagna and basil

EUR 11,50



*the plus for your pizza:  
1 scoop of freshly imported  
Buffalo mozzarella  
from the Campagna  
EUR 4,50*

We would also be happy to prepare your pizza with gluten-free dough.  
This can still contain traces of gluten-containing cereals.