

ANTIPASTI DI PESCE

TRIS CARPACCIO DI PESCE (D)

Three types of fish carpaccio (swordfish, tuna, salmon), served cold // 17,80 €

ANTIPASTO DI MARE (R-A)

Seafood marinated and served on a bed of salad, cold // 18,90 €

PEPATA DI COZZE (R-A)

Mussels in pepper broth // 17,90 €

COZZE AL POMODORO (R-A)

Mussels in tomato sauce // 17,90 €

SOUTÉ DI COZZE E VONGOLE ALLA NAPOLETANA (R-A)

Mussels and clams with garlic and parsley // 23,80 €

POLIPO CROCCANTE CON MISTICANZA (D)

Crispy octopus with olives on a bed of salad // 19,70 €



ANTIPASTI DI TERRA

TARTARE DI MANZO (A-C-G-M)

Beef tartare with egg yolk, capers, onions, and crispy bread // 25,60 €

ANTIPASTO DI VERDURDA (O)

Mediterranean vegetables, served cold **vegetarian** // 15,80 €

CARPACCIO DI CINGHIALE (G)

Homemade wild boar carpaccio with rocket, cherry tomatoes, and Parmesan // 20,60 €

MELANZANE ALLA PARMIGIANA (A-G)

Eggplant casserole with mozzarella, tomatoes, and Parmesan **vegetarian** // 19,40 €

ANTIPASTO MISTO CAMINETTO (O-G)

Italian mixed cold cuts with cheese, vegetables, olives, and buffalo mozzarella // 21,00 €

CARPACCIO DI CARNE (G)

Homemade beef carpaccio with rocket and Parmesan // 18,90 €

VITELLO TONNATO (L-M-D-C)

Thinly sliced veal with tuna-caper sauce // 19,20 €

CAPRESE CON BUFALA (G)

Buffalo mozzarella, tomatoes, and basil **vegetarian** // 17,30 €

INSALATONE

INSALATA CAMINETTO (G)

Buffalo mozzarella, cherry tomatoes, black olives, and rocket **vegetarian** // 16,50 €

INSALATA DI TONNO (D)

Green salad with tuna, tomatoes, onions, and corn // 14,80 €

INSALATA DI TACCHINO

Mixed salad with grilled turkey strips // 17,20 €

INSALATA TERRA MIA (B-G-D)

Buffalo mozzarella, cherry tomatoes, anchovies, shrimp, black olives, rocket, and grated Parmesan // 19,60 €

ZUPPE

ZUPPA DI POMODORO (A-G)

Creamy tomato soup with a cream topping **vegetarian** // 6,80 €

MINISTRONE (L)

Soup with finely chopped vegetables **vegetarian** // 7,90 €

ZUPPA DEL GIORNO (G)

Daily soup **vegetarian** // 6,80 €

PRIMI PIATTI CLASSICI

SPAGHETTI AGLIO, OLIO E PEPERONCINO (A)

*Spaghetti in olive oil with garlic,
chili peppers, and cherry tomatoes*
vegetarian // 13,50 €

SPAGHETTI AL POMODORO E BASILICO (A)

*Spaghetti with tomato sauce and
fresh basil* *vegetarian* // 13,50 €

PENNE ARRABBIATA (A)

*Penne in spicy tomato sauce with
garlic and parsley*
vegetarian // 13,50 €

LASAGNE (A-C-G-L-O)

Lasagna with meat filling // 17,70 €

GNOCCHI ALLA SORRENTINA (A-G-C)

*Homemade gnocchi with tomato sauce
and mozzarella*
vegetarian // 16,80 €

SPAGHETTI ALLA CARBONARA (A-C-G-O)

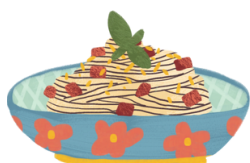
*Spaghetti with guanciale,
Pecorino cheese, and egg* // 16,90 €

TAGLIATELLE ALLA BOLOGNESE (A-C-L-O)

*Homemade tagliatelle with
meat sauce* // 17,20 €

TAGLIATELLE ALLA BELLADONNA (A-C-D)

*Homemade tagliatelle with
tuna, anchovies, and capers
in tomato sauce* // 18,20 €



PRIMI PIATTI DI MARE

SPAGHETTI AI FRUTTI DI MARE (A-R-D)

*Spaghetti with seafood in cherry
tomato sauce* // 24,00 €

SPAGHETTI ALLE VONGOLE FRESCHE (A-R)

*Spaghetti with fresh clams in
cherry tomato sauce* // 23,00 €

TAGLIATELLE GAMBERI, RUCOLA E POMODORINI (A-B-C)

*Handmade tagliatelle
with shrimp, rocket, and
cherry tomatoes* // 19,80 €

PAPPARDELLE CON GRANCHIO, POMODORINI E PORCINI (A-C)

*Handmade wide pasta with
fresh crab, cherry tomatoes, and
porcini mushrooms* // 24,60 €

SPAGHETTI ALLO SCOGLIO (A-R-D-B)

*Spaghetti with a special
selection of seafood in
cherry tomato sauce* // 29,30 €

SCIALATIELLI ALLA PESCATORA (A-R-C-B)

*Handmade short pasta with a ragout
of shrimp, calamari, mussels, and
clams in tomato sauce* // 23,00 €

GNOCCHI AL SALMONE FRESCO (A-D-G-C)

*Handmade gnocchi with
fresh salmon in cream sauce* // 18,90 €



*Our pasta is also available
gluten-free upon request!*

PRIMI PIATTI DI TERRA

RAVIOLI AI PORCINI CON CREMA DI PARMIGIANO E TARTUFO (A-G-E-C)

Handmade porcini mushroom
ravioli in a light Parmesan sauce
with fresh truffle *vegetarian* // 24,30 €

RAVIOLI RICOTTA E PROVOLA CON PORCINI, POMODORINI E BESCIAAMELLA (A-G-E-C)

Handmade ravioli filled with provola
cheese and ricotta, with porcini
mushrooms and cherry tomatoes in a
light cream sauce *vegetarian* // 22,80 €

PAPPARDELLE AL CINGHIALE (A-C-O)

Handmade wide pasta with
wild boar sauce // 23,60 €

TAGLIATELLE TARTUFO FRESCO (A-C-G)

Handmade tagliatelle with fresh truffle
and Parmesan sauce
vegetarian // 23,00 €

Our pasta is also available
gluten-free upon request!

VEGANE PIZZA

PRIMAVERA VEGAN (A)

Tomato sauce, rice-mozzarella
and basil // 14,50 €

ORTOLANA VEGAN (A)

Tomato sauce, rice-mozzarella,
cherry tomatoes, and vegetables // 19,20 €

CHAMPIGNONS VEGAN (A)

Tomato sauce, rice-mozzarella
and fresh mushrooms // 16,20 €

VERDE VEGAN (A)

Tomato sauce, rice mozzarella
and spinach // 15,90 €

VEGANE GERICHTE

ANTIPASTO DI VERDURA (O)

Mediterranean vegetables // 15,80 €

CAPRESE VEGAN

Rice-mozzarella, tomatoes, basil,
and oregano // 17,50 €

CANNELONI DI SPINACI (A-F)

Pasta filled with spinach, soy
bechamel, and rice-mozzarella
in tomato sauce // 20,80 €

PENNE ALL'ORTOLANA (A)

Penne with vegetables
in tomato sauce // 16,90 €

SPAGHETTI AGLIO, OLIO E PEPERONCINO (A)

Spaghetti in olive oil
with garlic, chili peppers,
and cherry tomatoes // 13,50 €

SPAGHETTI AL POMODORO E BASILICO (A)

Spaghetti with tomato sauce
and basil // 13,50 €

PENNE ARRABBIATA (A)

Penne in spicy tomato sauce with
garlic and parsley // 13,50 €

LASAGNE ALLA CONTADINA (A-F)

Lasagna with mixed vegetables,
rice-mozzarella, tomato sauce,
and soy bechamel // 21,60 €

PENNE ALLA SORRENTINA (A)

Penne with rice-mozzarella
and tomato sauce // 16,80 €



SECONDI DI PESCE

ORATA ALLA GRIGLIA (D)

Grilled sea bream // 26,30 €

BRANZINO ALLA GRIGLIA (D)

Grilled sea bass // 26,30 €

ORATA AL SALE (D)

Sea bream baked in a salt crust // 29,40 €

BRANZINO AL SALE (D)

Sea bass baked in salt crust // 29,40 €

GAMBERONI ALLA GRIGLIA (B)

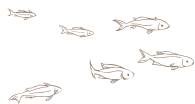
Grilled king prawns // 25,40 €

GAMBERONI AL SALE (B)

King prawns in a salt crust // 25,40 €

GAMBERONI ALLA DIAVOLA (B)

King prawns in a
spicy tomato sauce // 25,40 €



CALAMARI FRITTI (A-E-M-R)

Fried calamari // 18,30 €

FILETTO DI SALMONE CON POMODORINI E PEPE ROSA (D)

Salmon fillet with pink pepper
in cherry tomato sauce // 21,40 €

GRIGLIATA DI PESCE (D-B-R)

Mixed grilled seafood platter with
sea bass, king prawns, calamari,
tuna, and swordfish // 32,00 €

SIDES - SALADS

INSALATA MISTA PICCOLA

Small mixed salad // 5,20 €

INSALATA RUCOLA E PARMIGIANO (G)

Rocket with shaved Parmesan // 8,40 €

INSALATA POMODORO E CIPOLLA

Tomatoes with onions // 6,40 €

SECONDI DI CARNE

SCALOPPINA AL VINO BIANCO, AL LIMONE O AL MARSALA (A-O-L)

Veal cutlets in lemon, white wine,
or Marsala sauce // 19,80 €

TAGLIATA DI MANZO CON RUCOLA E SCAGLIE DI PARMIGIANO (G)

Grilled sirloin slices with rocket and
shaved Parmesan // 25,30 €

SCOTTADITO DI AGNELLO

Grilled lamb chops // 23,40 €

FILETTO DI MANZO ALLA GRIGLIA

Grilled beef fillet (200 g) // 33,60 €

FILETTO DI MANZO AI FUNGHI PORCINI (L-A)

Beef fillet with porcini mushroom sauce
(200 g) // 38,40 €

FIorentina

T-bone steak // 8,50 €
per 100 g



CONTORNI - BEILAGEN

PATATE AL ROSMARINO (E)

Rosemary potatoes // 5,20 €

PATATE FRITTE (E)

French fries // 5,20 €

VERDURA ALLA GRIGLIA (O)

Grilled Mediterranean
vegetables (cold) // 7,50 €

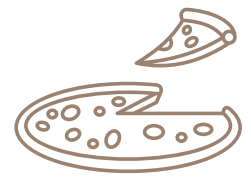
MISTO PATATE E VERDURE

Mixed side dish with rosemary potatoes
(warm) and grilled Mediterranean
vegetables (cold) // 8,20 €

PIZZA BREAD

Pizza bread, plain or with garlic // 6,00 €
(+ 0,50 €)

PIZZE



DIAVOLA (A-G-O)

Tomato, mozzarella,
and spicy salami // 14,30 €

NAPOLI (A-D-G)

Tomato sauce, mozzarella,
anchovies, and basil // 13,80 €

SICILIANA (A-D-G)

Tomatoes, mozzarella,
anchovies, capers, and olives // 15,20 €

BUFALINA (A-G)

Tomatoes, buffalo mozzarella,
and basil // 14,80 €

TONNO E CIPOLLA (A-D-G)

Tomatoes, mozzarella, tuna, and
onions // 13,90 €

AVELLINESE (A-G-O)

Tomatoes, mozzarella, grilled
peppers, and spicy salami // 15,20 €

CALZONE (A-G)

Tomatoes, mozzarella, ham,
and mushrooms // 14,80 €

FRUTTI DI MARE (A-B-G-R)

Tomatoes, mozzarella, seafood, fresh
mussels, and clams // 17,90 €

TRENTINA (A-G-O)

Tomatoes, mozzarella,
and Trentino-Bacon // 14,70 €

GORGONZOLA E SPINACI (A-G)

Tomatoes, mozzarella,
gorgonzola, and spinach // 14,70 €

SAN DANIELE (A-G)

Tomatoes, mozzarella, San Daniele ham,
rocket, and Parmesan // 16,90 €

SAPORI DI BOSCO (A-G)

Tomatoes, mozzarella, porcini
mushrooms, Trentino sausage // 16,50 €

QUATTRO STAGIONI (A-G)

Tomatoes, mozzarella,
ham, mushrooms,
artichokes, and olives // 15,20 €

RUSTICA (A-G-O)

Tomatoes, mozzarella, gorgonzola,
onions, and salami // 15,90 €

SALAMI (A-G-O)

Tomatoes, mozzarella, salami // 14,30 €

CAMINETTO (A-G)

Mozzarella, diced tomatoes,
homemade beef carpaccio, rocket,
and Parmesan // 18,20 €

QUATTRO FORMAGGI (A-G)

Tomatoes and four cheeses // 14,80 €

CAPRICCIOSA (A-G)

Tomatoes, mozzarella, ham,
mushrooms, and artichokes // 14,40 €

SALMONE (A-D-G)

Tomatoes, mozzarella, salmon // 14,80 €

FIORE (A-G-O)

Flower-shaped pizza with mozzarella, rocket,
San Daniele ham, Parmesan, cherry tomatoes,
and sweetcorn // 17,30 €

PIZZA BREAD (A) // 6,00 €

EXTRAS // 1,00 - 2,50 €

PORTION GARLIC OIL // 2,00 €

The basic ingredients of our pizzas are
guaranteed organic: pizza dough,
tomatoes, and mozzarella.



PIZZE BIO

All ingredients are guaranteed organic

PRIMAVERA (A-G)

Tomato, mozzarella, basil // 13,20 €

CARDINALE (A-G)

Tomato, mozzarella, ham // 15,40 €

PROSCIUTTO E FUNGHI (A-G)

*Tomato, mozzarella,
ham, mushrooms // 16,40 €*

SQUISITA (A-G)

Mozzarella, rocket, cherry tomatoes // 15,90 €

ORTOLANA (A-G)

*Tomato, mozzarella, cherry
tomatoes, grilled vegetables // 18,20 €*

DELIZIOSA (A-G)

*Tomato, mozzarella, prosciutto
crudo, rocket, Parmesan // 18,90 €*

MARINARA (A)

Tomato, garlic, oregano // 12,00 €



DOLCI - DESSERTS



TIRAMISÙ (A-C-O-G)

Homemade tiramisu // 7,20 €

PROFITEROLES (G-A-C)

Cream-filled profiteroles // 6,90 €

PANNA COTTA (G)

Homemade panna cotta // 7,20 €

TORTINO CAPRESE CON GELATO (C-H-G-O-E)

*Homemade southern Italian
chocolate-almond cake served with
vanilla ice cream* // 8,60 €

TRIS DI DOLCE (A-C-G-O-E-H)

*A trio of desserts: tiramisu,
panna cotta, and profiteroles* // 8,90 €

CUORE CALDO AL CIOCCOLATO CON GELATO ALLA NOCCIOLA (A-C-E-G)

*Warm chocolate lava cake with
hazelnut ice cream* // 9,60 €

SORBETTO (SGROPPINO) (G-O)

*Homemade lemon sorbet
with Prosecco, vodka, and
a touch of cream* // 6,90 €

COCCO COTTA VEGAN

Homemade coconut-based vegan dessert // 7,80 €

Die 14 Allergene



GLUTENHALTIGES GETREIDE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Brot und Gebäck, Kuchen, Teigwaren, Suppen, Soßen, Paniermehl, Semmelbrösel, Würstwaren, Backerbsen, Frischkornbreie, Desserts, Schokolade



KREBSTIERE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Feinkostsalate, Suppen, Soßen, Paella, Bouillabaisse, Sashimi, Surimi



EIER VON GEFLÜGEL UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Eierteigwaren, panierte Speisen, Mayonnaise, Palatschinken, Kuchen, Gebäck, Brot, Nudeln, Croustons, Faschierter Braten, Burger, Feinkostsalate, Pasteten, Quiches, Soßen, Dressings, Desserts



FISCH UND DARAUS GEWONNENE ERZEUGNISSE (AUßER FISCHGELATINE)

z.B. Kräcker, Soßen, Suppen, Würzpasteten, Würste, Surimi, Sardellenwurst, Brotaufstriche, Feinkostsalate, Pasteten, Vitello tonnato



ERDNÜSSE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Margarine, Brot, Kuchen, Gebäck, Schokocreme, Brotaufstriche, Cerealien, Müsli, Frühstücksflocken, Schokolade, Feinkostsalate, Marinaden, Salatsauce, Eis, aromatisierter Kaffee, Likör, (Pommes Frites)

EFMD



SOJABOHNEN UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Brot, Kuchen, Gebäck, Feinkostsalate, Margarine, Schokocreme, Brotaufstriche, Müsli, Schokolade, Kekse, Kaugummi, Soßen, Dressings, Marinaden, Mayonnaise, Eis, Sportlernahrung, Diättrinks, Kaffeeweißer



MILCH VON SÄUGETIEREN UND MILCHSERZEUGNISSE (INKLUSIVE LAKTOSE)

z.B. Brot, Kuchen, Gebäck, Brüh-, Koch-, Rohbratwurst, Feinkostsalate, Margarine, Nussnougatcreme, Müsli, Schokolade, Karamell, Aufläufe, Gratin, Kartoffelpüree, Kroketten, Pommes Frites, Chips, Suppen, Soßen, Dressing, Marinaden, Desserts, Kakao, Wein



SCHALENFRÜCHTE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Brot, Kuchen, Gebäck, Brühwürste (Pistazien), Rohwürste (Walnüsse), Pasteten, Feinkostsalate (Waldorff), Joghurt, Käse, Nuss-/Nougatcreme, Aufstriche, Müsli, Schokolade, Marzipan, Müsliriegel, Kekse, Dressings, Curry, Pesto, Desserts, Likör, aromatisierter Kaffee



SELLERIE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Suppengrün, Gewürzbrot, Wurst, Fleischserzeugnisse, Fleischzubereitungen, Kräuterkäse, Fertiggerichte, Feinkostsalate, Brühe, Suppen, Eintopf, Marinaden, Gewürzmischungen, Curry, salzige Snacks (Chips)



SENF UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Fleischserzeugnisse, Feinkostsalate, Suppen, Soßen, Dressing, Mayonnaise, Ketchup, eingelegtes Gemüse und Gewürzmischungen, Käse, Essiggurken



SESAMSAMEN UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Brot, Knäckebrötchen, Gebäck (süß und salzig), Müsli, vegetarische Gerichte, Falafel, Salate, Humus, Feinkostsalate, Marinaden, Desserts



SCHWEFELDIOXID UND SULFITE

z.B. Fruchtzubereitungen, Müsli, Brot, Fleischserzeugnisse, Feinkostsalate, Suppen, Soßen, Sauerkraut, Fruchtsäfte, Chips und andere getrocknete Kartoffelerzeugnisse, gesalzener Trockenfisch



LUPINEN UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Brot, Gebäck, Pizza, Nudeln, Snacks, fettreduzierte Fleischserzeugnisse, Fleischersatz/vegetarische Produkte, glutenfreie Produkte, Desserts, milchfreier Eiersatz, Kaffeeersatz, Flüssiggewürze



WEICHTIERE WIE SCHNECKEN, MUSCHELN, TINTENFISCHE UND DARAUS GEWONNENE ERZEUGNISSE

z.B. Würzpasten, Paella, Suppen, Soßen, Marinaden, Feinkostsalate

Beachten Sie auch die Inhaltsangaben auf den Etiketten der Produkte welche Sie verarbeiten!

Gastronomen und Hoteliers müssen ihre Kunden künftig darüber informieren, welche Speisen bei ihnen Allergien oder Unverträglichkeiten auslösen können. Dies ist gesetzlich vorgeschrieben (EU-Lebensmittelinformationsverordnung 1169/2011). Die Information kann schriftlich (in der Speisekarte) oder mündlich erfolgen und gilt für diese 14 Allergene.