

## **Antipasti / Starter**

### **TATAR DI GAMBERI ROSSI E AVOCADO**

*red shrimp tatar and avocado, tomato carpaccio, chili remoulade*  
19,50

### **CRUDO DI PESCE**

*Sashimi from red gambas, salmon, tuna, bream*  
29,00/pers.

### **BURRATINA SORRENTINA**

*buffalo milk burrata (lukewarm), cherry tomatoes, basil*  
16,50

### **CARPACCIO TONNO FUMÉ**

*smoked tuna carpaccio, dijon mustard, apple, cranberry*  
19,50

### **CARPACCIO DI MANZO**

*beef carpaccio, arugula, pine nuts, parmesan*  
19,50  
+summer truffle  
27,50

### **TATAR DI MANZO**

*beef tatar, quail egg, garlic bread*  
19,50  
+ summer truffle  
27,50

### **PARMIGIANA ALLA MARIA**

*gratinated aubergines, tomato, basil, parmesan*  
14,50

### **ROASTBEEF TONNATO**

*pink roast beef slices, tuna sauce, capers*  
19,50

### **CAPONATA & LANGHERINO**

*sicilian ratatouille and flambéed piedmontese soft cheese*  
17,50

### **POLPO & PATATE**

*grilled octopus on roasted potato carpaccio,  
cherry tomato salad, arugula, sour cream*  
19,50

### **SALMONE MARE ROSSO**

*pickled salmon label rouge, caviar malossol, beetroot, fennel*  
29,50

## **Antipasti / Starter**

### **COCKTAIL D'ASTICE AL MANGO**

*lobster, mango, cognac dip*

38,00

### **CAVIALE ST. JAMES**

*20g caviar top selection gold imperial,  
russian eggs, pumpernickel, butter*

79,00

### **OSTRICHE ST. MICHEL**

*atlantic oysters from mont st. michel (piece)*

pz. 5,90

### **ITALIAN CURRYWURST**

*grilled salsiccia, selfmade mango bbq sauce, spicy curry*

12,50

## **Minestre / Soup**

### **MACCU DI FAVE** ♡

*creamy broad bean soup, basil, oregano, olive oil*

12,50

### **HOT BLOODY MARY**

*tomato soup, celery, tabasco, vodka*

12,50

### **FISHERMANS CHOWDER**

*fish broth, seafood, mussels, star anise, herbs*

19,50

### **MINISTRONE SOSTANZIOSO** ♡

*root vegetables, peas, chickpeas, fave, broccoli, cauliflower, potatoes*

12,50

### **PLIN IN BRODO**

*strong beef broth, plins filled with fassonaroast, parmesan*

16,50

## **Insalate / Salad**

### **INSALATA DI POMODORI**

*tomato salad, arugula, red onions, oregano, olive oil*

10,50

### **INSALATA „NIZZA“**

*mixed seasonal salad, eggs, tuna, mozzarella, taggia olives,  
ham, red onions*

14,50

### **VALERIANA**

*corn salad, caramelized goat cheese, lavender flowers, grilled peach,  
Walnuts, roasted almond leaves, raspberry dressing*

16,50

### **INSALATA MISTA**

*mixed seasonal salad*

10,50

+grilled poulard brest	16,50
+grilled beef tenderloin medallions (120g.)	22,50
+grilled gambas (6 pieces)	24,50

### **CEASER´S SALAD**

*romaine salad, parmesan dressing, croutons, parmesan slices*

12,50

+grilled poulard brest	16,50
+grilled beef tenderloin medallions (120g.)	24,50
+grilled gambas (6 pieces)	24,50

# **Pizza**

## **PIZZA BRUSCHETTA**

*pizzabread, garlic, fresh tomato, onions,  
basil, olive oil*

9,50

## **NAPOLI**

*tomato, mozzarella, basil*

9,50

## **BOSCAIOLA**

*mozzarella, freshly roasted wild mushrooms,  
garlic, parsley*

16,50

## **AMERICANA**

*cheddar, meat balls in tomato sauce, bell pepper,  
parmesan slices, basil*

14,50

## **PIZZA PINO**

*tomatoes, buffalo mozzarella, arugula, parmesan slices,  
pine nuts, roast beef*

19,50

## **PIZZA CRUDO & MELONE**

*mozzarella, guadeloupe melon, arugula, parma ham,  
parmesan slices,*

18,50

## **LA CARPIZZA**

*tomatoes, mozzarella, arugula, beef carpaccio,  
parmesan slices*

19,50

## **TONNO**

*tomatoes, mozzarella, tuna,  
red onions, capers*

14,50

## **SICILIA**

*mozzarella, eggplant caponata, olives, capers,  
anchovies, pine nuts, red onions, basil*

14,50

## **Pizza**

### **CAPRICCIOSA**

*tomatoes, mozzarella, artichokes, olives, capers,  
cooked ham, red onions, egg*

14,50

### **TARTUFO**

*tomatoes, mozzarella, smoked truffle scamorza,  
fresh summer truffle*

22,00

### **SALSICCIA & RAPE**

*tomatoes, mozzarella, salsiccia, rapeseed,  
caciocavallo cheese, black pepper*

14,50

### **MARINARA**

*tomatoes, mozzarella, octopus, calamari, shrimp,  
mussels, garlic, parsley*

18,50

### **HELL'S PIE**

*tomatoes, mozzarella, spicy salami,  
jalapeños, grilled hot peppers, red onions  
(sorry but not sorry :-)*

14,50

### **You are welcome to style your own pizza**

<b>PIZZA TOMATO BASIC</b>	<b>8,50</b>
mushrooms, peppers, onions, capers, arugula, jalapeños	+ 1,00
mozzarella , cheddar , ham, salame napoli, salame piccante, parmesan slices, taggia olives, grilled peperoni, tuna	+ 2,00
buffalo mozzarella , parma ham, salsiccia, meat balls	+ 4,00
shrimps , octopus , seafood , smoked truffle scamorza cheese	+ 6,00
<i>fresh summer truffle</i>	+ 8,00

# Pasta

## **PENNETTE CALABRESE**

*tomato, garlic, chilli, taggia olives, parsley, olive oil*  
14,50

## **SPAGHETTI CARBONARA**

*original guanciale bacon, egg yolk, pecorino cheese, black pepper, olive oil*  
14,50

## **SPAGHETTI CAPRINO**

*goat cheese, lemon, black pepper*  
14,50

## **SPAGHETTI LILLI E IL VAGABONDO**

*beef balls, tomato, bell pepper, parmesan*  
16,50

## **BUCATINI AMATRICIANA**

*guanciale bacon, onions, tomato, white wine, pecorino cheese*  
14,50

## **TAGLIOLINI ASTICE & ARANCIA**

*lobster, orange, cherry tomatoes*  
38,00  
(for 2 Pers. 74,00)

## **TAGLIOLINI AL TARTUFO <sup>1\*, 3\*, 7\*</sup>**

*black truffle, butter, parmesan*  
19,50

## **TAGLIARINI NERI ALLO SCOGLIO**

*black tagliarini, fresh seafood, cherry tomatoes*  
19,50

## **LINGUINE ALLE VONGOLE VERACI**

*fresh clams, garlic, cherry tomatoes, olive oil, parsley*  
19,50

## **PAPPARDELLE AL SALMONE**

*salmon, pink pepper, olive oil*  
17,50

## **TORTELLONI ZAFFERANO**

*ricotta spinach filled pasta, saffron gorgonzola sauce, arugula, parmesan*  
18,50

## **RAVIOLI PULLED PORK**

*pulled pork, sesame, arugula, cranberry, parmesan*  
18,50

## **Pasta**

### **GNOCCHETTI & BURRATINA**

*spinach gnocchi, pesto, burrata, cherry tomatoes*

18,50

### **GNOCCHETTI SORRENTINA**

*potato gnocchi, tomato, buffalo milk mozzarella, basil*

18,50

### **ORECCHIETTE SALSICCIA & RAPE**

*salsiccia, rapeseed, garlic, caciocavallo, olive oil*

16,50

### **RISOTTO GAMBERI & LIMONE**

*shrimp, lemon, parmesan, fresh herbs*

19,50

### **RISOTTO MARINARA**

*fresh seafood, cherry tomatoes, parmesan*

19,50

### **RISOTTO BOSCAIOLA**

*fresh forest mushrooms, wild berries, parmesan*

18,50

### **GRANDMA'S LASAGNE**

*beef, bechamel, cheese, egg, peas*

14,50



## **Secondi piatti / Main courses**

all grill specialties and burgers excluding side dishes

### **FILETTO DI MANZO (ARG., 250G.)**

*beef tenderloin*

34,00 (each 100G more +13,50)

### **FILETTO DI MANZO (USA, 250G.)**

*us tenderloin*

59,00 (each 100G more +23,50)

### **FILETTO DI BISONTE (USA, 250G.)**

*bison tenderloin*

79,00 (each 100G more +31,50)

### **NEW YORK STRIPLOIN (USA, 400G.)**

*rump steak*

45,00 (each 100G more +11,00)

### **ENTRECÔTE (AUSTR., 400G.)**

*ribeye*

45,00 (each 100G more +11,00)

### **NODINO DI VITELLO (GERM., CA. 600G.)**

*veal chop*

28,00

### **TAGLIATA DI BAVETTA WAGYU (AUSTR., CA. 1000G.)**

*wagyu flank steak (ca. 1000g for 2 Pers.), arugula, pine nuts, parmesan*

99,00

### **BISTECCA FIORENTINA**

*porterhouse (Austr.) available from 1000G*

each 100g.

12,50

### **COSTOLETTE D'AGNELLO ALLE ERBE AROMATICHE**

*grilled lamb chops, fresh herbs, rosemary potatoes, beans*

34,00

### **COTOLETTA VIENNESE**

*wiener schnitzel from veal, mashed potatoes with peas, cucumber salad, cranberries*

26,50

### **OSSOBUCO MILANESE**

*braised veal knuckle, root vegetables, saffron risotto*

29,00

### **FEGATO DI VITELLO ALLA BERLINESE**

*fried calf's liver, caramelized onions, apple,*

*white wine jus, mashed potatoes*

28,00

### **THE ULTIMATE ITALIAN BURGER**

*300g dry aged beef, cheese sauce, greens, arugula,  
red onions, tomato and cucumber*

28,00

### **BBQ BURGER**

*300g dry aged beef, bacon, bbqsauce, cheddar, greens*

28,00

### **BEYOND BURGER (VEGETARISCH)**

*meatless pleasure, mango bbqsauce, greens*

19,50

## **Surf & Turf**

### **BEEF TENDERLOIN (200G) & HALF GRILLED LOBSTER**

69,00

### **BEEF TENDERLOIN (200G) & HALF GRILLED CRAWFISH TAIL**

79,00

#### Side Dishes:

french fries , rosemary potatoes, mashed potatoes, spinach, grilled vegetables, side salad, cucumber salad, garlic bread , caramelized onions, herb butter	4,00
cherry tomatosalad, caesers salad , truffle butter	6,00
truffle fries with fresh truffle, truffle puree with fresh truffle	10,50

#### Sauces:

whisky mixed pepper sauce	4,00
dijon mustardsauce	4,00
sauce bernaise	6,00

#### our 4 BBQ sauces as a set:

smokey bbq , spicy mango bbq, senf teriyaki bbq , hot chili bbq	5,00 / table
--	--------------

## **Pesce & Crostacei / Fish & shellfish**

### **GAMBERONI ALLE ERBE AROMATICHE**

*4 grilled king prawns, garlic, fresh herbs, lemon, side salad*

42,00

### **ASTICE AI FERRI**

*half grilled lobster, herb butter*

38,00

### **CODA D'ARAGOSTA AI FERRI**

*half grilled lobster tail, herb butter*

49,00

### **TONNO AI FERRI**

*grilled tuna steak, fresh herbs, taggia olives, side salad*

38,00

### **ORATA, BRANZINO O ROMBO ALLE ERBE AROMATICHE**

*dorade royal, grilled sea bass or turbot, side dishes*

32,00/pers.

### **SOGLIOLA ALLA MUGNAIA**

*sole „Müllerin“, side dishes*

42,00

### **RANA PESCATRICE ALLA SENAPE**

*monkfish medallions, dijon mustard sauce, side dishes*

38,00

### **PESCE MISTO**

*mixed grilled fish, fresh herbs, lemon, side dishes*

45,00 / pro Person

## **Dolci / Dessert**

### **PANNA COTTA AI LAMPONI**

*raspberry panna cotta*

10,50

### **TIRAMISÚ AL PISTACCHIO**

*pistachio tiramisú*

10,50

### **TARTUFO PINO**

*vanilla, chocolate, amarena, cherry brandy, brittle*

10,50

### **NY CHEESECAKE**

10,50

### **CRÉME BRULÉE**

10,50

### **GELATO AL PIACERE**

*mixed icecream at your choice*

10,00

### **CHOCOLATE SOUFFLE**

*with mango and vanilla ice*

12,50

### **DESSERT COMBO**

12,00 / Person

### **FRUTTI DI BOSCO**

14,50

## Soda

HOMEMADE LEMONADE	0,4	4,90
HOMEMADE ICETEA	0,4	4,90
CRODINO/SANBITTER	0,1	4,00
COCACOLA, ZERO, FANTA, SPRITE	0,2	3,00
COCACOLA, ZERO, FANTA, SPRITE	0,3	4,50
28 BLACK	0,25	4,00
POSSMAN APPLEJUICE/SPRITZ	0,2	3,00
	0,4	5,50
GRANINI DIV. JUICES	0,2	3,00
	0,3	5,50
FEVERTREE		
INDIAN TONIC, MEDITERRIAN TONIC, GINGER ALE, GINGERBEER	0,2	4,00
VÖSLAUER SPARKLING/NATURAL	0,33	3,00
VÖSLAUER SPARKLING/NATURAL	0,75	8,50

## Beer & Cider

BECK'S PILS	0,2	3,50
BECK'S PILS	0,4	5,00
BECK'S BLUE	0,33	4,50
FRANZISKANKER WEISSBIER		
HELL/KRISTALL	0,5	5,50
CORONA	0,33	5,00
POSSMANN CIDER FRAU RAUSCHER	0,25	3,50
	0,5	5,50