

beverage list

soft drinks

Mieral water	0,3l	2,50
Bottle of water mineral water or without gas	0,3l	3,50
Frucade coke, fanta, sprite	0,3l	2,90
Juices /apple, current, grape, passionfruit	0,3l	3,20
	0,4l	3,90
Schweppes Bitter Lemon	0,2l	2,50

beers (Farny)

Beer from the barrel	0,5l	3,20
Pils beer from the barel	0,3l	3,20
Wheat beer	0,5l	3,40
Dark wheat beer	0,5l	3,40
Light or non-alcoholic wheat beer	0,5l	3,40
Beer with lemonade	0,5l	3,40
Wheat beer with coke or lemonade	0,5l	3,90

liqueurs

Sambuca	2cl	3,00
Grappa	2cl	5,50
Williams	2cl	3,00
Averna	2cl	3,00
Ramazotti	2cl	3,00
Brendi V.R.	2cl	5,50

hot drinks

Caffee americano	2,50
Espresso	2,00
– doppio	3,00
Espresso Macchiato	2,40
Cappuccino	3,20
Latte Macchiato	3,50
Tea – peppermint, chamomile, fruit mix, black	2,50

starter

aperitif

Martini Bianco	5,50
Campari with orange juice or soda	6,50
Glas of sparkling wine	5,50
Aperol with sparkling wine or passionfruit	6,50
Sherry	5,50
Cinar	4,50

salad

Mixed salad	4,80
Tomato salad with onions and arugula	4,80
Tomato tuna salad with onions and arugula	9,50
Insalata Tonno salad with tuna, egg, olives, tomato and cheese	12,90
Insalata Pasquale salad with pineapple, tomato, egg, champignons, fried trout and cheese	13,90
Insalata di Casa fried pork tenderloin with champignons on mixed salad	14,90

soup

Tomato soup	4,80
Minestra di fagioli soup with beans	5,80
Minestra di Cipolle onion soup with a baked cheesetost	5,80
Minestra di Gamberetti soup with crabs	6,80

starter

Bruschetta Aglio e Olio, Pomodoro	5,50
Mozzarella Caprese	10,50
Spiedino di scampi scampi grilled with leek	12,50
Carpaccio	12,50
Giardiniera mixed vegetables oven baked	13,50

pasta

fettuccine

Fettuccine alla Burina with crabs, peas, champignons, garlic, on piquant tomato-cream sauce	11,50
Fettuccine al Salmone with salmon, tomato-cream sauce	11,50
Taglierini S. Angela with crabs, paprika, aubergine on piquant tomato-cream sauce	11,50
Taglierini Buona Donna with capers, olives, anchovies, garlic, cheese, on spicy tomato sauce	10,50

pasta

Linguine all ' Amatrice with bacon, onions on piquant tomato sauce	9,50
Linguine Broccoli with broccoli on spicy garlic sauce	9,50
Heu und Stroh (hay and staw) green and yellow noodles with chanterelles, champignons on cream sauce	9,50
Lasagne with ham and egg	9,50
Pappardelle with pork tips, capers, olives, on spicy garlic-tomato sauce	10.50
Tortellini oder Tortiglioni Gratinati baked with ham, peas, cheese and champignons	9,50
Tortelli alla Panna	8,50
Paccheri (Makkeroni) beef tenderloin strip	12,50

pasta

spaghetti

Spaghetti umbra with capers, olives, garlic, oliveoil, peperoncini	9,50
Spaghetti aglio, olio garlic, oliveoil, chillies, parsley	8,50
Spaghetti Pasquale on saffron-cream sauce, crabs and cheese	10,50
Spaghetti cacio, pepe e pancetta with cheese, pepper, bacon and egg	9,50
Spaghetti mare monti with fresh seafood and champignons – spicy	13,50
Spaghetti vongole e gamberetti with clams, crabs on garlic-tomato sauce – spicy	13,50

tortiglioni/penne

Tortiglioni al Gorgonzola With spinach-gorgonzola sauce	9,50
Tortiglioni del Marinaio with tuna, garlic, olives, capers and tomato	12,50
Penne all' arrabiata on spicy garlic-tomato sauce, basil and cheese	8,50
Penne Gamberi with shrimp on garlic-tomato sauce	13,50

meat dishes

argentinean angus beef steak

Steak Palermitana spicy fried steak, garlic, baked with finely seasoned bread crumbs, with roasted potatoes and salad	26,50
Steak al pepe on pepper sauce with roasted potatoes and salad	26,50
Steak Contadina with bacon, champignons, tomato, baked with fontina cheese, with oven baked vegetables and salad	29,50
Steak Bordelaise fried with échalotes (onion) with oven baked vegetables and salad	29,50
Steak vom Grill with roasted potatoes	24,50

argentinean angus beef-filetsteak

Filetsteak paesana with mushrooms, roasted onions, baked with fontina cheese, with roasted potatoes and salad	36,50
Filetsteak grilled placed on mushroom risotto	36,50
Filetsteak e Verdure miste grilled, with oven baked vegetables and salad	36,50
Filetsteak au poivre a la creme baked with pepper crust on cognacsauce, with roasted potatoes and salad	36,50

calf back loquets

Scaloppine Livornese Capers, olives, tomato-garlic sauce with noodles and salad	21,50
Scaloppine al Vino white wine sauce or lemon sauce	21,50
Saltimbocca Romana with parma ham and sage on white wine sauce, with noodles and salad	21,50

fish dishes

fish dishes

Doraden filet fried in butter with almond, saffron rice and salad	29,50
Zander filet on risotto with leek and a salad	29,50
Salmon filet grilled, with vegetables oven baked	26,50

big shrimp

Gamberoni alla griglia grilled with saffron rice and salad	30,50
Gamberoni all'arrabbiata spicy tomato sauce, with rice and salad	32,50
Gamberoni all'italiana oven baked, finely seasoned shrimp with shellfish and crabs, with rice and salad	34,50

risotto

Crab-leek risotto	13,50
Risotto with mushrooms	12,50
Risotto mare monti with seafood	13,50

Legislation requires gastronomy to declare all additives on the menu. No flavor enhancers are used in our house, but we still have to declare a few additives that are included in our suppliers' products:

If you have any questions about the additives and allergens, please do not hesitate to contact our service.

Pizza

Magerita mit Tomaten und Käse	7,50
Prosciutto mit Schinken	8,50
Carciofi mit Artischocken Herzen	8,50
Salami	8,50
Prosciutto e Fhungi mit Champignons und Schinken	9,00
Tonno mit Thunfisch und Zwiebeln	9,50
Bolognese mit Bolognese, Zwiebeln, Salsiccia und Parmesan	11,50
Speciale belegt mit Schinken, Salami, Peperoni, Champignons	9,50
Romana belegt mit Sardellen und Kapern	9,50
Marinara belegt mit Oliven, Kapern, Sardellen und Thunfisch	10,50
Pulgliese belegt mit Salami, Peperoni	9,00
Mare e Monti mit frischen Meeresfrüchten, Champignons und Knoblauch	13,50
Brasilera belegt mit Salsiccia, Champignons, Rucola und Auberginen	9,50
Quattro Stagioni mit Peperoni, Schinken, Salami, Artischocken, Sardellen und Champignons	9,50
Quattro Formaggi vier Käse Sorten	9,50
Squisita mit frischem Gemüse belegt	11,50
Aglio e olio peperoncini mit Knoblauch, Chili, Olivenöl u. Oregano	8,50
Calzone gefüllt mit Schinken und Champignons	9,50
Al Gorgonzola mit Gorgonzola Käse, Spinat und Champignons	9,50
Invernale Salsiccia und Chili	9,50
Burina mit Krabben, Paprika, Peperoni, Champignons, Knoblauch und scharf gewürzt	11,50
Crudaiola mit Parmaschinken, Rucola, Gorgonzola Käse, Knoblauch, Parmesansplitter und Tomatenstücke	12,50
Al Salmone mit Lachs, Spinat und Gorgonzola	12,50
Sfiziosa Pizzabrot mit frischem Blattsalat, Tomatenscheiben, geräucherter Lachs, Zwiebeln und Rucola	12,50

wine list

vino bianco D.O.C

Il Carpino, Frascati „Latium“ Umbria/ITA 2013	0,25l	5,20
Il Carpino, Orvieto „Latium“	0,25l	5,20
Pinot Chardonnay delle Venezie Venezie/ITA 2013	0,25l	5,20
Pinot Grigio delle Venezie Venezie/ITA 2013	0,25l	5,20

vino rosso D.O.C

Merlot „Piave“ Veneto/ITA 2013	0,25l	5,20
Montepulciano „d’abruzzo“ Abruzzo/ITA 2013	0,25l	5,20
Valpolicella „Venezie“ Venezie/ITA 2013	0,25l	5,20
Barbera “Piemont” Piemont/Ita 2013	0,25l	5,20
Chianit Classico “Toscana” Toscana/ITA 2013	0,25l	5,20

Bottles of wine - rosso

Primitivo di Manduria Apulien Torrevento, Manduria/ITA 2009, 100% Primitivo	32,50
Maru Negroamaro Salento	29,50

bottles of wine - bianco

Vernaccia Di San Gimignano	29,50
Lugana Bulgarini Garda	32,50