



ZUPPA | ANTIPASTI

ZUPPA DI POMODORO	8 €
ITALIAN TOMATO SOUP	
CAPRESE ^G	14 €
FRESH TOMATO WITH MOZZARELLA, BASIL AND OLIVE OIL	
CAPRINO CAMELLATO ^{G,Aa}	15 €
CARAMELIZED GOAT CHEESE WITH ARUGULA AND PINIE NUTS	
CARPACCIO DI MANZO ^{G,C}	16 €
BEEF CARPACCIO WITH OLIVE OIL, ARUGULA, LEMON MAYONNAISE AND PARMESAN	
VITELLO TONNATO ^{G,Hg,D,C}	16 €
VEAL LOIN WITH TUNA CREAM AND CAPER	
CALAMARETTI ALLA GRIGLIA	21 €
GRILLED BABY CALAMARETTI WITH MIXED SALAD	

INSALATA

INSALATA DI POMODORI	12 €
FRESH TOMATOES WITH RED ONIONS, BALSAMICO DRESSING AND OLIVE OIL	
RUCOLA ^G	14 €
FRESH ARUGULA WITH PINE NUTS, PARMESAN AND BALSAMICO	



PASTA



RAVIOLONI AI CANTARELLI ^{Aa,Hg,G}	15 €
RAVIOLONI FILLED WITH CHANTERELLES IN LEMON-BUTTER-SAUCE	
TAGLIOLINI POMORORINI E STRACCIATELLA ^{Aa,G}	15 €
FRESH TAGLIOLINI WITH CHERRY TOMATOES, STRACCIATELLA	
CARBONARA ^{Aa,G,i}	15 €
SPAGHETTONI WITH GUANCIALE, EGG AND PECORINO ROMANO	
TAGLIATELLE CON RAGÚ ALLA BOLOGNESE ^{Aa,G,i}	16 €
TAGLIATELLE WITH BEEF RAGOUT „BOLOGNESE STYLE“ AND PARMESAN	
SPAGHETTI AGLIO, OLIO E GAMBERI ^{Aa,G,B}	22 €
SPAGHETTI WITH FRESH PEPPERONCINO, GARLIC AND SHRIMPS	
TAGLIOLINI AL TARTUFO ^{Aa}	28 €
TAGLIOLINI WITH FRESH TRUFFLES AND PARMESAN	



PIATTI PRINCIPALI

MEDAGLIONI DI POLLO	18 €
GRILLED CHICKEN MEDAILLONS WITH OVEN POTATOES AND FRESH SALAD	
SALMONE CON AVOCADO ^{D,G,I}	23 €
GRILLED SALMON FILET WITH AVOCADO AND ROSEMARY POTATOES	
FILETTO DI MAIALE	22 €
PORK MEDAILLONS WITH DIJON MUSTARD BREADING AND SAUTED MUSHROOMS	

DESSERT

PLEASE ASK OUR SERVICE FOR THE DAILY DESSERT
ICE AND CAKE SPECIALS

APERITIVO



SANBITTER SODA ODER MARACUJA	ALKOHOLFREI	7 €
CAMPARI SODA ODER ORANGE		10 €
APEROL SPRITZ	APEROL, PROSECCO, SODA	12 €
LIMONCELLO SPRITZ	LIMONCELLO, PROSECCO, SODA	12 €
NONINO BOTANICAL SPRITZ	NONINO BOTANICAL, PROSECCO, TONIC	12 €

VINI APERTI

SPUMANTI		ARGERO DOC SPUMANTE, BRUT, RUGGERI	0.1 L 8 €
		SPUMANTE ROSA CUVÉE, BIANCA VIGNA	0.1 L 8 €
BIANCO		SOAVE 2023 DROPS BY CECILIA BERETTA, VENETO	0.1 L 4.5 €
ROSATO		ROSE TREVENEZIE 2023, DROPS BY CECILIA BERETTA, VENETO	0.1 L 4.5 €
ROSSO		ROSSO VENETO 2021, DROPS BY CECILIA BERETTA, VENETO	0.1 L 5.5 €

IL SEGRETO DELLA NOSTRA PIZZA È LA FARINA, ACQUA E AMORE

LE NOSTRE PIZZE

MARGHERITA ^{G,Aa}	MOZZARELLA, TOMATOES AND FRESH BASIL 	11 €
PROCIUTTO FUNGHI ^{G,Aa}	MOZZARELLA, TOMATOES, COOKED HAM AND MUSHROOMS	13 €
SALAME PICCANTE ^{G,Aa}	MOZZARELLA, TOMATOES AND SPICY SALAMI	14 €
SALAME ^{G,Aa,1,3}	TOMATOES, MOZZARELLA, ITALIAN SALAMI DRIED TOMATOES, GRINDED RICOTTA	15 €
CRUDO ^{G,Aa}	DATETOMATOES, MOZZARELLA PARMAS HAM, FRESH BASIL	15 €
THUNFISCH ^{D,Aa,G}	MOZZARELLA, TUNA, DATETOMATOES ONIONS AND OLIVES	15 €
BUFALA ^{G,Aa}	TOMATOES, MOZZARELLA DI BUFALA FRESH BASIL 	16 €
4 FORMAGGI ^{G,Aa}	PIZZA BIANCA, MOZZARELLA, GORGONZOLA SMOKED SCAMORZA, GRINDED RICOTTA 	16 €

 = VEGETARISCH