

Antipasti

Bruschetta classica  Toasted ciabatta bread with tomatoes, garlic & olive oil 5,00

Garlic bread  Toasted 2,50

Bruschetta Parma Tomatoes, parma ham and parmesan shavings 6,50



Minestrone vegetariano  Italian vegetable soup with parmesan 5,50

Zuppa di pomodoro  Tomato soup with croutons 5,00

Mozzarella Caprese di Bufala DOP  Italian Buffalo mozzarella from Campania, with tomatoes & basil 11,00

Prosciutto di Parma DOP
Original parma ham, matured for 18 months, finely sliced, served with melon 12,50



Pasta starter
Choose from our pasta selection 7,00

Tris di pasta
A selection of three different pasta dishes 9,50


Antipasto misto della casa
A selection of marinated vegetables, parma ham, mixed seafood, mozzarella 13,00

Frutti di mare
Mixed seafood in our house marinade 11,75

Carpaccio – di Manzo
Thinly sliced beef, served with olive oil, lemon & parmesan shavings 12,50

Carpaccio – di Salmone
Thinly sliced salmon, served with pink peppercorns, chives & a sherry-vinegar dressing 11,50




We suggest: add a **Pizza bread** 
– tomato sauce & garlic *or* olive oil, rosemary & sea salt 5,50

Insalate

Mista piccola  Small mixed side salad, choice of dressing 5,00


Tacchino
Seasonal salad mix with strips of grilled turkey breast, tomatoes, bell peppers & red onions. Choice of dressing 12,00

Caprina
Goats cheese⁸ wrapped in parma ham, grilled & served on a mixed salad with vinaigrette 12,50


Greca  Seasonal salad mix with feta cheese, bell peppers, cucumbers, red onions, lombardi peppers^{2,11} & olives^{1,3}. Choice of dressing 11,00

Tonno
Seasonal salad mix with tuna fish, red onions, organic egg, tomatoes & olives^{1,3}. Choice of dressing 11,50

Nudelbrett
Seasonal salad mix with ham^{2,3}, tomatoes, organic egg, feta cheese, cucumbers, peppers & olives^{1,3}. Choice of dressing 11,00

Rucola e pomodorini  Rucola salad served with parmesan shavings & cherry tomatoes. Choice of dressing 11,25

 = suitable for vegetarians

Vitality Salad 
Avocado, beetroot, Cannelli beans, dried organic figs, walnuts, sweet chilli drops⁵ & organic Chia seeds on a bed of lettuce with vinaigrette 11,50

Dressings ~ mustard house dressing ~ balsamic^{1,15} ~ yoghurt



La Pasta

with our homemade sauces.



Spaghetti al pomodoro

Classic italian tomato sauce
with basil 8,95

Fettuccine al pesto e pinoli

Egg noodles with basil pesto,
garnished with pine nuts 10,25

Penne all'arrabbiata

Spicy tomato sauce with garlic and chillies 9,50

Tagliatelle al gorgonzola

Green egg noodles with a creamy gorgonzola
cheese sauce, garnished with walnuts 10,25

Spaghetti alla bolognese

Classic bolognese sauce made
with 100 % minced beef 9,75

Bio-Tagliatelle alla vegetariana

Organic wholemeal & spelt egg noodles served with
vegetables in a delicately spicy tomato sauce 10,00

Tagliatelle alla boscaiola

Green egg noodles with a cep mushroom sauce
prepared with white wine and cream 10,50

Spaghetti aglio olio e peperoncino

Olive oil, garlic, red hot chillies and parsley 9,50

Nudelbrett favorites

Trio alla Nudelbrett

A selection of three of
our pasta dishes 12,50

 vegetarian option upon request

Lasagne al Forno

Homemade lasagne with bolognese sauce
(100 % minced beef) and béchamel,
baked in the oven 10,50

Gnocchi di Patata

Italian **potato dumplings**, served with a **choice** of one of the following **sauces**:
pomodoro, gorgonzola, vegetariana, bolognese, boscaiola, pesto, arrabbiata 9,75

Filled Pasta

Panzerotti alle erbe

Pasta parcels with a ricotta and spinach filling,
served with a **choice** of melted butter and parmesan
or tomato sauce and parmesan 10,75

Tortellini alla boscaiola

Small pasta rings with a meat filling⁴,
served with our cep mushroom sauce 10,00

Fiocchi all'arrabbiata

Pasta parcels with a cheese and pear filling,
served with a spicy tomato sauce 10,25

Tortelli di zucca e gorgonzola

Pasta parcels with a pumpkin, amaretti and
parmesan filling, served with a gorgonzola
cream sauce 10,50



Gluten free - Pasta

Served with a choice of one of the following sauces:

pomodoro, arrabbiata, vegetariana, pesto 9,75

Approx. 20 minutes preparation time



La Pizza

Why our pizzas are so exceptional...! Our dough is easily digestible and crispy, tasty and light.
We use only high quality ingredients as toppings. – ca. 32 cm

„Pizza in combination with a salad,
is a healthy option for a complete meal.“ **side salad** 5,00

la Margherita

Tomato sauce, fior di latte mozzarella, oregano, basil 
8,95

ai Funghi

Tomato sauce, fior di latte mozzarella, fresh mushrooms 
9,50

al Prosciutto

Tomato sauce, fior di latte mozzarella, ham^{2,3}
10,50

al Salame

Tomato sauce, fior di latte mozzarella, salami^{2,3,4}
10,95

al Tonno e Cipolla

Tomato sauce, fior di latte mozzarella, tuna fish, red onions, garlic
11,50

la Vegetariana

Tomato sauce, fior di latte mozzarella, vegetables, red onions 
10,50

la Capricciosa

Tomato sauce, fior di latte mozzarella, ham^{2,3}, artichokes⁵, olives^{1,3}
11,75

la Quattro Formaggi

Fior di latte mozzarella, gorgonzola, ricotta, parmesan 
11,25

la Romana

Tomato sauce, fior di latte mozzarella, anchovies, capers
10,00

al Gorgonzola e Porcini

Fior di latte mozzarella, gorgonzola, cep mushrooms 
10,75

al Salamino piccante

Tomato sauce, fior di latte mozzarella, spicy salami^{2,3,4}
12,00

Hawaii

Tomato sauce, fior di latte mozzarella, ham^{2,3}, pineapple
11,50



passione per... **La Pizza** 

"An exceptional dish that's loved world wide!"

la Vegana

Slightly spicy tomato sauce, fresh vegetables, pine nuts 
11,00

al Prosciutto e Funghi

Tomato sauce, fior di latte mozzarella, ham^{2,3}, fresh mushrooms
11,50

la Quattro stagioni

Tomato sauce, fior di latte mozzarella, ham^{2,3}, fresh mushrooms, artichokes, anchovies
12,50

di Parma

Tomato sauce, fior di latte mozzarella, original parma ham, rucola
14,00


la Val d'Aosta

Fior di latte mozzarella, fontina cheese, cep mushrooms, italian cured beef
12,50


ai Frutti di mare

Tomato sauce, mixed seafood in a garlic olive oil marinade (without cheese)
13,00

la Bufalita

Tomato sauce, fior di latte mozzarella, italian Buffalo mozzarella, basil 
11,75


al Pesto

Tomato sauce, fior di latte mozzarella, pesto, cherry tomatoes, pine nuts 
10,25

la Spinaci

Tomato sauce, fior di latte mozzarella, spinach with onions, feta cheese, chillies 
11,00

ai Bocconcini

Tomato sauce, fior di latte mozzarella, mini-mozzarella balls,
cherry tomatoes, olives^{1,3}, rucola, lemon olive oil 
11,25

la Diavola

Tomato sauce, fior di latte mozzarella, spicy salami^{2,3,4}, lombardi peppers^{2,11}
12,50

il Calzone

Fior di latte mozzarella, ham^{2,3}, spicy salami^{2,3,4}, artichokes, ricotta
13,00

Amici

Tomato sauce, fior di latte mozzarella, ham^{2,3}, spicy salami^{2,3,4}, fresh mushrooms, peppers, onions
15,00



Please ask our staff for our **garlic-chilli-olive oil** – *Extra charge for additional toppings*

Aperitivi

Aperol ¹ Spritz	0,2 l	6,00	Holunder Spritz	0,2 l	6,00
Sherry Tio Pepe	5 cl	4,00	Campari ¹ Soda / Orange	5 cl	5,50
Martini Rosso, Bianco ¹⁵	5 cl	4,50	Gin and Tonic ¹⁰	4 cl	6,50

Beer

Augustiner Hell draught	0,50l	4,40
Augustiner Dunkel draught	0,50l	4,50
Augustiner Edelstoff	0,33l	3,70
Augustiner Pils	0,33l	3,70
Radler (Shandy)	0,50l	4,40
Erdinger Urweisse draught	0,50l	4,50
Erdinger Weißbier light	0,50l	4,50
Erdinger Weißbier alcohol free	0,50l	4,50
Russn (Weißbier Shandy)	0,50l	4,50
Clausthaler alcohol free	0,33l	3,70



Mineral water

S. Pellegrino	0,25l	3,00
S. Pellegrino	0,50l	4,70
S. Pellegrino	0,75l	6,40
FLOSE natural mineral water uncarbonated, light and low in sodium	0,25l	3,00
	0,50l	4,70



Hot Drinks

Espresso	2,30
Espresso macchiato	2,40
Espresso corretto (with Grappa)	3,60
Espresso doppio	3,60
Cappuccino	3,00
Latte macchiato	3,40
Cup of coffee	2,60
Cup of decaffeinated coffee	2,50
Mulled wine	3,50
Tea variations (black, green, peppermint, herbal, fruit, camomile)	3,50
Hot lemon	2,40
ERACLEA – Italian hot chocolate - delicious, creamy, rich -	4,00



Spirits

Chivas Regal 12 years	4 cl	8,00
Johnnie Walker Red Label	4 cl	6,00
Grey Goose Vodka	2 cl	7,00
Moskovskaya Wodka	2 cl	4,00
Kirschwasser	2 cl	3,50
Williamsbirne	2 cl	3,50
Vecchia Romagna	2 cl	5,00

Fruit juices / Nectar

Wolfra – apple juice	0,30l	3,70
Wolfra – black currant juice	0,30l	3,70
Wolfra – passion fruit juice	0,30l	3,80
Wolfra – orange juice	0,30l	3,70
Wolfra – tomato juice	0,20l	3,50
Freshly squeezed orange juice	0,20l	4,00

Fruit juices / Nectar-Spritzers

Apple-Spritzer	0,30l	3,30	0,50l	4,40
Black currant-Spritzer	0,30l	3,40	0,50l	4,50
Passion fruit-Spritzer	0,30l	3,40	0,50l	4,50
Orange-Spritzer	0,30l	3,40	0,50l	4,50
Rhubarb-Spritzer	0,30l	3,40	0,50l	4,50
Elderberry-Spritzer	0,30l	3,40	0,50l	4,50

Soft Drinks

Fanta ^{1,3}	0,30l	3,30	0,50l	4,50
Paulaner Spezi ^{1,3,9}	0,30l	3,30	0,50l	4,50
Coca Cola ^{1,3,9}	0,30l	3,30	0,50l	4,50
Coca Cola Zero/Light ^{1,3,9,11,12}	0,30l	3,30	0,50l	4,50
Lemonade ²	0,30l	3,30	0,50l	4,50
Iced tea ^{5,9}	0,30l	3,30	0,50l	4,50
Schweppes Bitter Lemon ^{3,5,10}			0,20l	3,10
Schweppes Tonic Water ^{5,10}			0,20l	3,10
Schweppes Ginger Ale ^{1,5}			0,20l	3,10
BIONADE – elderberry/ginger orange	0,33l	3,50		

Liquors

Rucolino	4 cl	6,00
Limoncello	4 cl	4,50
Averna	2 cl	3,50
Ramazotti	2 cl	3,50
Sambuca	2 cl	3,50
Fernet Branca	2 cl	3,50
Amaretto di Saronno	2 cl	3,50
Bailey's Irish Cream ^{1,9}	2 cl	3,50

Le Grappe

Barolo	2 cl	6,00	Brunello	2 cl	6,00
Amarone	2 cl	4,50	Prosecco	2 cl	4,50



Vino

Please ask for our wine of the month.

La Dolce Vita

Chianti Classico - Fiasco DOC 2016

Toscana – Castelli del Grevepesa 1 liter € 29,50

Rosé

Rosalita IGP 2017/18

Puglia – Cantine due Palme 0,201 6,50
Dry, fruity, velvety 0,751 22,00

Red wine

Barbera D'Alba DOC 2016

Piemonte – Renato Ratti 0,201 7,00
Dry, fruity, full bodied, velvety 0,751 23,00

Chianti Classico DOCG 2016

Toscana – Castellare 0,201 7,00
Dry, harmonious, velvety, full bodied 0,751 23,00

Lambrusco IGT 2017

Emilia Romagna 0,201 5,95
Sweet, slightly sparkling, served cool 0,751 18,00

Primitivo del Salento IGP 2016/17


Puglia – Cantine due Palme 0,201 6,75
Dry, full bodied, harmonious 0,751 23,00

Prosecco

Prosecco Brut DOC

Veneto – Adami 0,101 4,50
Sparkling, fruity, fresh 0,751 25,00

White wine

Gavi DOCG 2017/18  BIO

Piemonte – Tenuta San Pietro 0,201 7,00
Fruity, fresh, light 0,751 23,00

Lugana DOC 2017/18

Lombardia – Cà dei Frati 0,201 7,75
Dry, elegant fruit structure, aromatic 0,751 28,00

Pinot Grigio IGT 2017/18

Friuli – Villa Vitas 0,201 6,75
Fruity, dry, full bodied 0,751 23,00

Chardonnay IGT 2017/18

Lazio – Fallesco 0,201 7,00
Fresh, fruity aromas with rich bouquet 0,751 23,00

Wine Spritzer white/red 0,201 4,75

Spumante Rosé Melarosa

Puglia – Cantine due Palme
0,101 4,00 / 0,201 6,00 / 0,751 22,00

Morellino di Scansano DOCG 2016

Toscana – Terenzi 0,751 23,00

Barolo Marcenasco DOCG 2014

Piemonte – Renato Ratti 0,751 49,00

Amarone della Valpolicella Classico

DOC 2013/14 **Veneto** – Tedeschi 0,751 54,50

Soave Classico DOC 2017/18

Veneto – Azienda Agricola Inama 0,751 25,00

Falanghina del Sannio DOP 2017

Campania – Fontanavecchia 0,751 23,00

Grillo Sciare di Est IGT 2017

Sicilia – Antichi Vinai 1877 0,751 22,00

IL PIACERE DI MANGIARE
LA CUCINA ITALIANA
SEMPLICE E BUONA



PARMIGIANO
REGGIANO



Bambini menu for our small guests up to 10 years!

1 Pasta plate **or** pizza of your choice
+ 1 drink (0.20l)
+ 1 kids ice cream **€ 8,50**



Please ask our staff for colouring pencils and our childrens menu.

Kitchen open daily from 11 am

Our wines are all available at reasonable prices for you to take away!

Dolce Finale

Torta frutti di bosco

Short pastry base filled with chantilly cream and lavishly garnished with an assortment of berries. € 5,00

Soufflé al cioccolato

A unique and classic fondant soufflé with a liquid chocolate centre, served with vanilla sauce. € 5,50

Panna cotta con caramello

Italian cream dessert with caramel sauce. € 5,95

Limone ripieno

Fruit filled with Lemon sorbet. € 5,75



Cassata al pistacchio

A traditional Sicilian ice cream speciality with pistachios, candied fruits and crushed hazelnuts. € 5,50

Tartufo classico

Zabaione cream center, surrounded by chocolate gelato, coated with crushed hazelnuts and dusted with cocoa powder. € 5,00



Tiramisù con savoiardi

Soft sponge base with a layer of mascarpone cream, decorated with coffee soaked finger biscuits and dusted with cocoa powder. € 5,50

Profiteroles scuro

Choux pastry filled with chantilly cream, topped with chocolate cream. per portion € 1,85

Torta mousse cioccolato

A delicate chocolate mousse on a cocoa sponge base, dusted with cocoa powder. € 5,00

Dolce Tris

A selection of 3 traditional Italian desserts, ideal for 2 or more to share. € 9,75



Gelato misto

A choice of 3 scoops of premium ice cream from our selection, topped with whipped cream and a waffle biscuit. € 4,75

Affogato al caffè

A scoop of vanilla ice cream topped with Espresso. € 3,60

Apple-strudel

Warm apple-strudel served with a choice of vanilla ice cream or vanilla sauce. € 5,75

Formaggio

Cheese platter € 8,00

