

Appetizers, soups

Treasury of Italian cold cuts, D.O.P. quality (Prosciutto di Parma from Langhirano, Finocchiona, Strolghino salami, Speck, Coppa) with tomato bruschetta, grilled Parmesan snacks and olives	2 750,-
Two-faced beef loin carpaccio	3 290,-
Vitello Tonnato – steamed veal slices served cold with tuna-cream mayonnaise sauce	2 390,-
Burata cheese bundle on a colorful bed of salad	2 650,-
	VEGETARIAN
Seafood jewels (marinated tuna, shrimp tatar, gratinated Saint Jacob mussel, salmon bonbon, marinated anchovies)	4 990,-
Four-cheese soufflé with bolete, spiced pear and minced leek	2 250,-
	VEGETARIAN
Goose liver gratinated with buffalo mozzarella, cougloaf toast and red onion marmalade	3 790,-
Cozze – fresh Mediterranean mussel – in garlic-white wine sauce	2 950,-
Soup from tasty wild mushrooms, with crusty Linzer pastries	2 150,-
	VEGETARIAN
Tuscan tomato soup, as we like it (with Tuscan pecorino cheese cream)	1 990,-
	VEGETARIAN
Minestrone – fresh cooked vegetable soup with homemade pesto and pearl barley	1 590,-
	VEGETARIAN
Bouillon soup with home made meat filled tortellini	1 650,-

Salads

Bufala – Buffalo mozzarella salad with Datterino tomatoes, Carasao bread and pinenut	2 950,-
	VEGETARIAN
Pomo d'Oro salad (mixed lettuce, roast beef tenderloin pieces, taleggio cream cheese, crispy bacon, garlic croutons, poached egg)	3 350,-
Fried shrimp tails with fresh salad leaves, accompanied with a dressing of anchovy and parmesan	3 650,-

Pasta dishes and risottos

Tortelli filled with pumpkin mash, with baby spinach and sauce made from 24-month-old parmesan	2 850,-
	VEGETARIAN
Large noodles rolled with thyme-flavoured bolete bits, with truffle pears	3 550,-
	VEGETARIAN
Sage fettucce pasta with goose liver and morel	4 790,-
Home-made tagliatelle noodles with bolognese ragou	3 290,-
Ravioli filled with spinach ricotta cream with Vesuvian San Marzano D.O.P. tomato sauce and parmesan	2 950,-
	VEGETARIAN
Pasta bigoli rolled with breast of duck-ragout, served with castelmagno cheese cream and smoked minced duck	3 690,-
Lasagne al forno – layered with home made green pasta	2 990,-
Home-made cannelloni – large pasta tube filled with three meet ragout (veal, beef, pork)	2 890,-
Pasta maccheroni à la Trattoria (with sirloin chops and Sangioves wine)	3 950,-
Priest choker pasta - hand rolled pasta with tomato ragout, flambéed with parmezan cheese	2 890,-
Seafood delicacies hug with of home made noodles	5 350,-
Rucola Scialatielli noodles with garlic, shrimps and dried tomato crumbs	4 150,-
Benedetto Cavalieri linguine – large noodles with hard clams and mussels in garlic-white wine sauce, with pistachio and lemon scent	3 750,-
Black risotto in Venetian style, with grappa-seasoned squid and chive oil	3 590,-
Duck ragout risotto with green apple purée and smoked duck ham	3 550,-
Parmesan risotto with goose liver and caramelized „fake” mini chicken legs	3 490,-

Main dishes

Chicken breast fillet filled with Toma cheese, wrapped in pancetta bacon, served with fragrant mushroom sauce	3 890,-
Medium cooked duck breasts with garlic-geese liver sauce, pear in red wine filled with goat milk cheese, and mixed seeds	4 890,-
Saltimbocca in Roman style – veal slices fried with Parma prosciutto and sage leaves, with Marsala wine sauce, mashed celery, trumpet mushrooms and mashed hazelnuts	4 190,-
Pork tenderloin medallions with goose liver and cream of leek served in primitivo wine sauce	4 150,-
Veal cheeks in Barbera wine sauce served with polenta (cornmeal cream)	5 890,-
Beefsteak filled with ham and mozzarella with green pea sauce, potato cakes and caramelized pearl-onion	6 990,-
Ossobuco – „holed bone” in Milano-style: bony veal shank with saffron-styled risotto and citrus scent	5 950,-
Seaside snacks – crunchy, fried fresh squids, sardine, shrimp tails, vegetables	4 750,-
Orata – sea bream fillet with shrimps, mint-seasoned zucchini cream and crab sauce	4 490,-
Branzino – sea bass fillet filled with pancetta bacon black mussels ragout in saffron sauce	4 850,-
Branzino – sea bass for 2 persons, cca. 1000 g (roasting style: grill, roasted in salt, with white wine guazzetto)	13 900,-

Charcoal-grilled dishes and side dishes

Ironed chicken breast fillet pickled in lemon and spicy paprika, with rubra vegetable sauce and fried heart salad	2 650,-
Marinated rosé baked rump steak slices served with rucola salad	5 990,-
Fiorentina (whole baked beef spine) min. 500 g	1 990,-/100g
Costata (marinated bony beef roast) min. 500 g	1 690,-/100g
Rolled beefsteak pancetta rolled in bacon, with wine sauce and champignon fried in pine nut coating, with tarragon cream	5 990,-
Beefsteak (glazed with Tuscan olive oil upon serving) 230–250g	6 290,-
Bony veal chop (min. 400 g)	1 590,-/100g
French rack of lamb with rosemary	6 790,-
Mediterranean meat grill plate for 2 persons: rolled beefsteak pancetta rolled in bacon, pickled chicken drumsticks, lamb cutlet, bony loin of veal, pickled pork chops	12 600,-
Fresh squid with black “rice cloud” and squid mayonnaise	4 490,-
Yellowfin tuna steak with red vinegar mashed potatoes	6 290,-
Orata – sea bream fillet	3 790,-
Branzino – sea bass fillet	3 890,-

Mazzancolle – giant shrimp (10-15 dkgs/pcs) in its shell	3 590,-/pc
Mixed sea taster for 2 persons (scallops, shrimp tail, sea bass, sardines, skewered squids)	13 900,-
Mediterranean sauté potatoes rolled in herb butter	790,-
Mashed potatoes with colourful tapioca roasts, seasoned with veal sauce	850,-
Colourful carrots steamed on butter, flambé with Marsala wine	890,-
Grilled mediterranean vegetables, polished with paprika oil	1 190,-
Spiced and milky spinach cream	950,-
Savory mixed mushrooms roasted on olive oil	1 090,-
Colourful salad leaves with minced carrots	1 590,-

Italian Pizza

Margherita (tomatoes, mozzarella)	2 350,-	VEGETARIAN
Pizza Caprese (fior di latte mozzarella, fresh tomatoes, basil, olive oil)	2 550,-	VEGETARIAN
Pizza DOP (buffalo milk mozzarella, fresh tomatoes, basil, olive oil)	3 150,-	
Prosciutto (tomatoes, mozzarella, ham)	2 890,-	
Prosciutto e Funghi (tomatoes, mozzarella, ham, mushrooms)	3 150,-	
Schiacciata con straciatella (cherry tomatoes, straciatella cheese, rucola, olive oil)	2 950,-	
Salame Piccante (tomatoes, mozzarella, spicy salami)	2 990,-	
Quattro Stagioni (tomatoes, mozzarella, ham, mushrooms, artichoke, basil)	3 390,-	
Capricciosa (tomatoes, mozzarella, ham, mushrooms, artichoke, olives)	3 750,-	
Tonno e Cipolle (tomatoes, mozzarella, tuna, onion)	3 150,-	
Quattro Formaggi (tomatoes, mozzarella, gorgonzola, Emental, Parmesan)	2 850,-	VEGETARIAN
Mezza Luna (tomatoes, mozzarella, ricotta, ham, cherry tomatoes, rucola)	3 150,-	
Pizza Gorgonzola (slices of pear, mozzarella, gorgonzola)	2 850,-	
Campagnola (tomatoes, mozzarella, ham, flap mushrooms, black olives)	3 850,-	
Aurora Cozze e Gamberetti (tomatoes, cream, mozzarella, black mussel, shrimp tail)	3 850,-	
Ortolana (tomatoes, mozzarella, grilled vegetables)	2 850,-	VEGETARIAN
Rustica (tomatoes, mozzarella, aubergine, black olives, ham, gorgonzola)	3 890,-	
Abruzzese (tomatoes, mozzarella, spicy salami, ham)	3 450,-	
Amalfitana (tomatoes, mozzarella, onion, cappers, anchovy, tuna)	3 550,-	
Calabrese (tomatoes, N'duja spycy paprika sauce, mozzarella, smoked pecorino cheese, lardo bacon, tropea)	3 290,-	VEGETARIAN
Emiliana (tomatoes, mozzarella, Parma ham, Parmesan)	3 350,-	
Pizza Tommaso (parmesan, garlic, fresh tomatoes, basil, Parma ham, rucola)	3 490,-	
Napoli (pomatoes, mozzarella, anchovy, oregano)	2 790,-	
Desenzano (tomatoes, mozzarella, mascarpone, Parma ham, rucola)	3 450,-	
Tirolese (cream, parmesan, speck ham)	3 290,-	
Pizza Pompei (tomatoes, mozzarella, smoked ham, home made pork balls, courgette, basil)	3 290,-	
Calzone Classico (tomatoes, mozzarella, ham)	2 850,-	
Calzone Lombardo (mozzarella, spicy salami, gorgonzola, ricotta - Italian cheese)	3 150,-	
Calzone Napoli (tomatoes, mozzarella, ham, cherry tomatoes, ricotta - Italian cheese)	3 150,-	
Pomo D'oro (fresh cherry tomatoes, mozzarella, rucola, Parmesan)	3 190,-	

Desserts

Selection of home made ice creams as your choice	450,-/scoop
Surprise of the day	1 390,-
Forest-fruit and fresh tropical fruit gratin with zabaione cream and a passion fruit sorbet	1 990,-
Thousand sheets – Puffpastry filled with vanilla cream and amarena sour cherry	1 350,-
Rainbow panna cotta (steamed cream) with fruit jam	1 150,-
Delizia al limone – Lemon tart Sorrento style	1 190,-
Setteveli – Seven veils cake (a chocolate and hazelnut cake with seven different layers and almond flour sponge)	1 390,-
Tiramisú	1 350,-
Profiterole with white and brown chocolate sauce topped with hazelnut brittle	1 350,-
Cremoso (caramel and coffee mousse drizzled with salted caramel, served on a pumpkin seed oil base)	1 190,-
Warm chocolate cake filled with Gorgonzola cheese, served with home made pear ice cream	1 390,-
Special cheese from Veneto and Piemonte with home-made jam, served with nutty bread	2 390,-

Dear Guests!

For special request we prepare gluten and flour free meals!

Concerning the following allergens in our dishes, you may receive information from your waiter.

Grain containing gluten (wheat, rye, barley, oat) · Crustaceans · Eggs · Fish · Peanuts · Soy · Milk and dairy products · Tree nuts (almond, hazelnut, walnut, cashew, pecan, brazil nut, pistacchio, macadamia nut) · Celery · Mustard · Sesame seeds · Sulphur-dioxide and sulfites · Lupin · Molluscs

There is a 13% service charge added to your bill.