

Gli Antipasti freddi - Starters

	€
L'INSALATA CAPRESE ^G Buffalo Mozzarella with tomato slices and basil	8,50
IL PROSCIUTTO DI PARMA SU MELONE Parma ham on melon	9,00
IL CARPACCIO CON RUCOLA, PARMIGIANO E FUNGHI ^G Thinly cut fillet of beef with rocket, parmesan cheese and mushrooms (with optional garlic)	10,00
IL VITELLO TONNATO ^{C,D,G} Thinly sliced roast veal in tuna sauce with capers ³	10,00
L'INSALATA DI POLIPO ^{B,D} Octopus tentacle salad with olive oil, salt, lemon and pepper	10,00
L'ANTIPASTO DI VERDURE ^{G,D,C} Mixed vegetable starter (with optional Parma ham and cold sliced veal with creamy mayonnaise dressing)	9,50
L'ANTIPASTO TOSCANO ^G Italian sausage and speciality cheese	9,50
LE BRUSCHETTE ^A Two toasted slices of ciabatta with tomato slices	3,00

Gli Antipasti caldi - Hot Starters

	€
I FUNGHI TRIFOLATI CON GAMBERI ^B Mushrooms fried in oil and garlic with prawns	9,00
I BROCCOLI AL FORNO CON GORGONZOLA ^G Broccoli cooked in gorgonzola cheese, with grilled parmesan	7,50
LE LUMACHE AL VINO BIANCO ^{G,M,N} Stuffed snails in white wine sauce	9,00
LA COMBINATA DI VERDURE AL FORNO ^G Broccoli, artichoke and spinach in tomato sauce, grilled with cheese ¹	7,50
PIZZA PANE ^A Fresh pizza bread	2,00

All starters served with bread ^A

Le Insalate - Salads

	€
L'INSALATA DEL DOGE ^G Rocket salad, tomatoes and parmesan cheese	6,00
L'INSALATA MISTA ^D Seasonal salad leaves with tomato, cucumber, carrot and onions	6,50
L'INSALATA POMODORI E PECORINO ^G Tomato on salad leaves, sheep's cheese, olives ⁶ and onions	6,00
L'INSALATA AL MELONE ^{G,K,H} Seasonal salad leaves with tomatoes, cucumber, parmesan, sunflower seeds and honey melon	6,50
L'INSALATA DI CARCIOFI Artichoke ² hearts with onions and seasonal salad leaves	5,00
L'INSALATA BELLA ITALIA ^{C,G} Seasonal salad leaves with ham ^{2,3} , cheese ¹ , tomato, cucumber, onions and egg	7,00
L'INSALATA CAPRICCIOSA ^G Seasonal salad leaves, cucumber, tomato, peppers, turkey breast slices and parmesan cheese	7,50
L'INSALATA FANTASIA ^G Seasonal salad leaves with tomatoes, cucumber, rocket, broccoli, carrot and buffalo mozzarella	8,50
L'INSALATA ROMANA ^G Seasonal salad leaves with tomatoes, cucumber, radishes, olives ⁶ , peppers and sheep's cheese	7,50
L'INSALATA DELLA CASA ^{C,D,G} Seasonal salad leaves with tomatoes, cucumber, cheese ¹ , ham ^{2,3} , olives ⁶ , tuna ² , onions, artichokes ² and egg	8,50

All salads are served with olive oil, balsamic vinegar and bread^A.
Upon request, we can also provide our house dressing^{J,N} for you.

Le Zuppe - Soup

	€
IL MINISTRONE DI VERDURE ^I Fresh vegetable soup	4,00
LA VELLUTATA DI POMODORO Tomato soup	4,00
LA STRACCIATELLA ALLA ROMANA ^{C-G} Bouillon ⁴ with parmesan cheese and beaten eggs	4,00

Le Paste - Noodles

	€
I CECATELLI AI FILETTINI ^A	10,00
Small noodles with beef fillet strips and peppers in a light and creamy tomato sauce	
GLI SPAGHETTI AI GAMBERI E ZUCCHINI ^{A,B}	9,50
Spaghetti with prawns and courgette in a light tomato sauce	
RISOTTO ALLA MILANESE	7,00
Rice dish with saffron	
GLI SPAGHETTI ALLO SCOGLIO ^{A,B,D,N}	12,50
Spaghetti with octopus, mussels and prawns in a light white wine and cherry tomato sauce	
LE LINGUINE ALLA RUCOLA E PARMIGIANO ^{A,G}	8,00
Thin ribbon pasta in truffle oil, tossed with rocket, parmesan and cherry tomatoes	
LE PENNE AL SALMONE ^{A,D,G}	8,00
Small noodles with pieces of salmon in a creamy tomato sauce	
LE TAGLIATELLE AI MARI E MONTI ^{A,B,C,G,I}	8,00
Ribbon pasta with mushrooms and shrimps in a meat and cream sauce	
LE PENNE CON BROCCOLI E GORGONZOLA ^{A,G}	7,50
Small noodles with broccoli in a gorgonzola sauce	
LE PENNE AL TACCHINO CON FUNGHI ^{A,G}	8,50
Small noodles with turkey strips and mushrooms in a creamy tomato sauce	
CECATELLI CON PORRI, GAMBERETTI DI FIUME E UN PIZZICO DI PANNA ^{A,B,G}	9,50
Small noodles with leek and crayfish in a light cream sauce	
I TORTELLINI ALLA PANNA ^{A,G}	7,50
Pasta rings stuffed with meat ^{2,4} in a cream sauce with peas and ham ^{2,3}	
I TRIANGOLI AGLI SPINACI ^{A,C,G}	9,50
Triangular pasta stuffed with ricotta and rocket on pink sauce with spinach	
PASTA FRESCA RIPIENA AL TARTUFO ^{A,C,G}	9,50
Pasta pockets stuffed with cheese and truffles in a creamy tomato sauce with mushrooms	
GLI GNOCCHI DI PATATE GRATINATI ^{A,G,I}	7,50
Potato dumplings ² with bolognaise sauce, béchamel and grilled cheese	
LA LASAGNA ALLA BOLOGNESE ^{A,C,G,I}	8,00
Pasta layers with bolognaise sauce, béchamel and grilled cheese ¹	

Of course you can also get classic noodle dishes^A
e.g Matriciana, Bolognaise ^I, Carbonara ^{C,G}, Napoletana, Arrabbiata, Aglio & Olio .

Le Specialità di Pesce - Speciality Fish Dishes

	€
I CALAMARI ALLA GRIGLIA ^M Rolls of grilled squid in garlic sauce	16,50
IL FILETTO DI TILAPIA IN SALSA AL LIMONE ^{D,G} Roast fillet of tilapia in lemon sauce	14,00
IL FILETTO DI SALMONE ALLO ZAFFERANO E POMODORINI ^{D,G} Roast fillet of salmon in saffron sauce with tossed tomato pieces	16,50
I GAMBERONI ALLA GRIGLIA ^B Grilled giant prawns on a bed of rocket	24,50

All Speciality Fish dishes are served with sauté potatoes and vegetables

Per i Bambini - For Children

	€
GLI SPAGHETTI ^A ALLA BOLOGNESE [!] , O NAPOLETANA Spaghetti with meat or tomato sauce	4,00
LE PENNE ALLA MAMMA ^{A,G,I} Small noodles with ham ^{2,3} on creamy meat sauce	4,00
LA PIZZA PINOCCHIO ^{A,G} Small pizza with toppings of your choice	4,00
LA MILANESE ALLA DISNEYLAND ^{A,C} Small pork steak with chips	6,00
LE PATATE FRITTE A serving of chips with ketchup or mayonnaise	3,00

Substances or Products causing allergies or intolerances

A: Cereals containing gluten
B: Crustaceans and products thereof
C: Eggs and products thereof
D: Fish and products thereof
E: Peanuts and products thereof

F: Soybeans and products thereof
G: Milk and products thereof (including lactose)
H: Nuts
I: Celery and products thereof
J: Mustard and products thereof

K: Sesame seeds and products thereof
L: Lupin and products thereof
M: Molluscs and products thereof
N: Sulphites

Food additive

1. With colour¹, With preservative², With antioxidant³, With flavour enhancer⁴, Blackened⁶, With caffeine⁹, With quinine¹⁰, With sweetener¹¹

Le Carni - Speciality Meat Dishes

	€
L'INVOLTINO ALLA SALVIA ^G Roast pork rolls filled with cheese ¹ and ham ^{2,3} in a creamy sage sauce	14,00
LA FETTINA DI MAIALE ALLA CREMA DI FUNGHI ^{A,G} Roast pork cutlet with creamy mushroom sauce	13,50
L'IMPANATA ALLA CACCIATORA ^{A,C,G} Breaded pork cutlet with mushrooms and peppers in cream sauce	14,50
IL PETTO DI TACCHINO CON FUNGHI ^G Turkey steak with mushrooms in a light, creamy tomato sauce	13,50
LA SCALOPPINA DI VITELLO AL VINO BIANCO ^{A,N} Roast veal cutlet in white wine sauce	16,00
LA SCALOPPINA DI VITELLO DELIZIOSA ^{A,G,N} Roast veal cutlet with artichoke ² in creamy tomato sauce	16,50
IL SALTIMBOCCA ALLA ROMANA ^{A,N} Roast veal cutlet with Parma ham and sage in white wine sauce	16,50
LA BISTECCA DI MANZO ALLA GRIGLIA ^G Grilled rump steak with garlic butter	17,00
LA BISTECCA DI MANZO CON CIPOLLE Grilled rump steak with roasted onions	18,00
LA BISTECCA DI MANZO AL BALSAMICO ^N Grilled rump steak in balsamic sauce	18,00
LA TAGLIATA DI MANZO SU RUCOLA E PARMIGGIANO ^G Grilled sliced beef on rocket with parmesan cheese and truffle oil	26,00
IL FILETTO DI MANZO AL PEPE VERDE ^G Grilled beef steak in green pepper sauce	26,00
IL FILETTO DI MANZO AI PORCINI ^G Grilled beef steak with penny bun mushrooms in cream sauce	26,00

All Speciality Meat dishes are served with sauté potatoes and vegetables

Le Pizze - Pizzas

All pizzas are occupied Ø30cm with tomatoes and mozzarella

LA PIZZA MARGHERITA ^{A,G}	6,00
Pizza with tomato sauce and mozzarella	
LA PIZZA RUSTICA ^{A,G}	7,00
Pizza with salami ^{1,2,3} and mushrooms	
LA PIZZA QUATTRO STAGIONI ^{A,G}	8,00
Pizza with ham ^{2,3} , mushrooms, salami ^{1,2,3} and peppers	
LA PIZZA TONNO ^{A,D,G}	7,00
Pizza with onions and tuna ²	
LA PIZZA DIAVOLA ^{A,C,G}	8,50
Pizza with peppers, ham ^{2,3} , olives ⁶ , chilli sausage ² and boiled egg	
LA PIZZA HAWAII ^{A,G}	7,00
Pizza with ham ^{2,3} and pineapple ²	
LA PIZZA DEL CONTADINO ^{A,G}	8,50
Pizza with fresh tomato, mozzarella, courgette, mushrooms and artichoke	
LA PIZZA DELLO CHEF (spicy) ^{A,G}	8,00
Pizza with onions, gorgonzola cheese and chilli sausage ²	
LA PIZZA DEL PESCATORE ^{A,B,D,G}	10,00
Pizza with octopus, mussels and crab	
LA PIZZA CAPRICCIOSA ^{A,G}	8,00
Pizza with mushrooms, ham ^{2,3} , artichoke ² and olives ⁶	
LA PIZZA DEL DOGE ^{A,G}	7,50
Pizza with rocket and parmesan cheese	
LA PIZZA CARPACCIO ^{A,G}	9,50
Pizza with chopped fillet of beef and parmesan cheese	
LA PIZZA PUGLIESE ^{A,G}	7,50
Pizza with gorgonzola cheese and mushrooms	
LA PIZZA SICILIANA ^{A,D,G}	7,50
Pizza with capers ³ , anchovy fillets ³ and olives ⁶	
LA PIZZA DELLA CASA ^{A,G}	9,50
Pizza with spinach, mushrooms and Parma ham	
LA PIZZA FIORENTINA ^{A,G}	9,50
White pizza with chicory, mozzarella, ham and parmesan cheese	
PIZZA DE MEDICI ^{A,G}	9,50
Pizza with mozzarella, mushrooms, truffle oil, parmesan cheese and bacon	

Extra Side dishes

Salami ^{1,2,3}, Mushrooms, Ham ^{2,3}, Artichoke², Broccoli, Spinach, Tuna ^{2,D}, Cheese ¹, Mozzarella ^G,
Rocket, Capers³, Peppers, Onions, Olives ⁶, Pineapple², Chilli Peppers.

PRO SIDE DISHES € 1,40

Gorgonzola Cheese ^G, Parmesan Cheese ^G, Parma ham, Chilli sausage², Crab ^B.

PRO SIDE DISHES € 2,40

Drinks

Beer

KROMBACHER ^{A,G}  Krombacher	0,3l	2,50
KROMBACHER DUNKEL ^{A,G}	0,33l	2,30
ALSTER ^{A,G}	0,3l	2,30
KROMBACHER Alcohol Free ^{A,G}	0,33l	2,30
PAULANER WEIZEN ^{A,G} (Natural Beer, Crystal Clear, Dark, Alcohol Free)	0,5l	3,50
 PAULANER		
MALZBIER ^{1,A,G}	0,33L	2,00

Open Wines

NERO DÁVOLA ^N RED - DRY (Sizilien)	0,2L	0,25L	0,5L	4,20	4,80	9,00
PRIMITIVO ^N RED - DRY (Apulien)	4,20	4,80	9,00			
CHIANTI D.O.C. ^N RED - DRY (Toscana)	4,20	4,80	9,00			
MONTEPULCIA O ^N RED - MEDIUM DRY D.O.C (Abruzzo)	4,20	4,80	9,00			
BARBERA D.O.C ^N RED - DRY (Piemont)	4,20	4,80	9,00			
FRASCATI D.O.C ^N WHITE - DRY (Lazium)	4,20	4,80	9,00			
CHARDONNAY D.O.C ^N WHITE - MEDIUM DRY (Friaul)	4,20	4,80	9,00			
PINOT GRIGIO D.O.C ^N D.O.C WHITE - DRY (Veneto)	4,20	4,80	9,00			
VERMENTINO ^N WHITE - DRY (Sardinien)	4,20	4,80	9,00			
ROSE' D.O.C ^N DRY	4,20	4,80	9,00			
LAMBRUSCO ^N RED - SWEET (Emilia Romagna)	3,80	4,20	8,00			

(All Prices include VAT)

Unsere
Getränke
liefert

www.getraenke-wille.de

Non-alcoholic Drinks

COCA-COLA ^{1,9} , FANTA ¹ , SPRITE, MEZZO MIX ^{1,9} , LIGHT ^{1,9,11} , ZERO ^{1,9,11}	0,33L	3,10
     		
SAN'PELLEGRINO	0,25L	2,00
SAN'PELLEGRINO	0,5L	3,50
SAN'PELLEGRINO	1L	5,50
ACQUA PANNA (Silent Water)	0,25L	2,00
SCHWEPPESS (Bitter ³ , Tonic ¹⁰ , Ginger ¹)	0,2L	2,00
		
SÄFTE (Orange Juice, Apple Juice)	0,2L	2,00
NEKTAR (Banana, Grape, Cherry)	0,2L	2,00
		
ORANGINA (Original, Red Orange)	0,2L	2,00
		

Warm Drinks

ESPRESSO ⁹	2,00
ESPRESSO CORRETTO ^{9,G}	2,80
ESPRESSO MACCHIATO ^{9,G}	2,00
CAPPUCCINO ^{9,G}	2,20
KAFFEE ⁹	2,00
LATTE MACCHIATO ^{9,G}	2,80
TEE	2,00

Misc. Drinks

PROSECCO ^N	0,1L	4,00
APERITIFS Aperol ¹ , Campari ¹ , Cynav ^{1,10} , Martini Bianco ^N , Martini Rosso ^N	5CL	3,80
APERITIFS Aperol Spritz ^{1,10,N} , Hugo ^N	0,3L	4,50
DIGESTIVS ¹	2CL	2,80
LIKÖRE ^N	2CL	2,30
WHISKY'S	2CL	4,50
WEINBRAND	2CL	4,50
GRAPPA DELLA CASA	2CL	3,50
GRAPPA SPECIALE Nebbiolo, Moscato, Gavi	2CL	4,50
GRAPPA NONINO	2CL	6,50

We also have a separate Grappa menu

Wine

Wine	Winery	Region	Vine	Vol.-%	€
<i>Prosecco</i>					
Prosecco Lunetta D.O.C.	Cavit	Trentino alto Adige	Glera	11% vol	24,50
<i>Sparkling Wine</i>					
Ca de Bosco Cuvée Prestige D.O.C.G.	Franciacorta	Lombardei	Chardonnay, Pinot Bianco, Pinot Nero	12,5% vol	46,50
<i>Whitewine</i>					
Scaia	San Antonio	Venetien	Garganega, Trebbiano, Chardonnay	12,5% vol	19,50
Gavi D.O.C.G.	I Ronchetti	Piemonte	Cortese	12,5% vol	26,50
Lugana	Soraighe	Piemonte	Trebbiano di Lugana	13% vol	26,50
Falanghina D.O.P.	Guardiola	Kampanien	Falanghina	12% vol	24,50
Critone	Librandi	Kalabrien	Chardonnay, Sauvignon	12,5% vol	23,50
<i>Redwine</i>					
Senso Unico D.O.C.	Bonfante	Lombardei	Barbera, Cabernet Sauvignon, Freisa	13% vol	24,50
Amarone della Valpolicella D.O.C.	Giacomo Montresor	Veneto	Corvina, Molinara, Rondinella	15% vol	75,50
Indio Montepulciano d'Abruzzo D.O.C.	Bove	Abruzzo	Montepulciano	14% vol	22,50
Janare Lucchero D.O.C.	La Guardiense	Kampanien	Aglianico	13,5% vol	29,50
Primitivo di Manduria	Conte di Campiano	Apulien	Primitivo	14,5% vol	26,50
Maimone	Cantine della Vernaccia	Sardignen	Cannonau	13,5% vol	28,50
<i>Rosewine</i>					
Five Roses	Leone di Catris	Apulien	Negroamaro, Malvasia	13,5% vol	24,50