

APERITIF

Aperol Spritz 10,50
Americano 9
Campari Spritz 11
Negroni 11,50
Limoncello Spritz 11
Hugo Spritz 11
Espresso Martini 12,50
Gin Tonic 11,50
Amaretto Sour 11.50

BEER

Draft beer:

Stella Artois 3,95

Weizener 5,85

On bottle:

Peroni 4

Alcohol free:

Stella Artois 0% 4,50

Franziskaner Weizen 0.5% 5,85

ALCOHOL FREE

Riesling sekt 0% 7,50

Aperol Spritz 0% 9,75

Gin Tonic 0% 9,75

Hugo Spritz 0% 9,75

Crodino 6

SOFTDRINK

Schulp apple juice 4,25

Coca cola 3,95

Coca cola zero 3,95

Fuze tea green 3,95

S.PELLEGRINO 4,25

Aranciata

Aranciata rossa

Chinotto

Gingerbeer

Limonata

Tonic

De ITALIAAN

STARTERS

- Formaggi e salumi** cold cuts and cheeses 17,50
Formaggi cheese 16,50
Salumi cold cuts 16,50
Bruschetta with San Daniele ham, buffalo mozzarella and basil oil 7,50
Bruschetta with tomato, garlic and basil 6,50
Burrata with fennel, white grapes and tarragon 15,50
Shellfish with anchovy butter and parsley 15,50
Bisque with toast, mascarpone, langoustine and lardo 15,50
Smelt fish with lemon herb mayonnaise 10
Bread and olive oil 4,50

PASTA

- Linguine** with shellfish, garlic, parsley and chili pepper 22,50
Rigatoni with tomato sauce, stracciatella, grana padano and basil oil 18,50
Tagliatelle with ragù 23
Tagliolini with grana padano sauce and black truffle 22,50

MAINS

- Ribeye** with rucola, olive oil and lemon 28
Redfish with polenta, saffron sauce and green asparagus 24,50

EXTRA

- Tomato salad** 7,50
Fennel oven roasted 6,50
Potatoes oven roasted 6,50

PIZZA

- Margherita** 14
Burrata with tomato, grana padano and basil oil 19
Prosciutto di San Daniele with buffalo mozzarella, basil oil and grana padano 21
Puttanesca with anchovies, capers and olive tapenade 18,50
Nduja with guanciale, tomato and oregano 20
Bianca with sheep ricotta, stracciatella, artichokes and roasted onion 18,50
Quattro formaggi 19
Verde with cavolo nero sauce with courgette, fave beans, monks beard and stracciatella 19,50

DESSERT

- Panna cotta** with strawberries and rhubarb 9
Tiramisu 9
Formaggi cheeses 16,50
Gelati ice cream per scoop 3
Affogato 6,50
Sgroppino 9

Do you have an allergie or dietary wishes? Notify us!

SPARKLING

- Mas Suau Cava brut nature nv** | Ferre i Catusus 8 / 44
Macabeu, Xarel.lo and Parellada, Penedès
Blancjat Prosecco nv | Vini di Lea 37
Pinot Grigio, Friuli
Lambrusco di Modena 2024 | Acetaia Pedroni 42
Lambrusco, Emilia-Romagna
Alta Langa DOCG 2022 | Ferraris 60
Pinot noir en Chardonnay, Piemonte

WHITE

- Nec-otium 2024** | Ronco del Gnemiz 6,75 / 37
Pinot Grigio, Friuli
Pinot Bianco 2024 | Cantina Bolzano 7,75 / 42,50
Pinot Bianco, Alto Adige
Mofete Bianco DOC 2023 | Palmento Costanzo 9 / 49,50
Carricante, Catarratto, Sicily
Tinnari 2023 | Sergio Falzari 8,25 / 45
Trebiano, Tuscany
Absolu Chardonnay 2024 | Florensac 7,50 / 41
Chardonnay, Languedoc

RED

- Pinot Nero 2025** | Cantina Bolzano 8,75 / 48
Pinot Nero, Alto Adige
Primitivo Di Manduria 2023 | Sammarco 7,25 / 39,75
Primitivo, Puglia
Chianti Colli Senesi 2023 | Felsina 8,50 / 46,75
Sangiovese, Tuscany
Botonero 2024 | Mamete Prevostini 9,50 / 52
Nebbiolo, Lombardia
Valpolicella Ripasso 2023 | Domini Veneti 10,50 / 57,50
Corvina, Veneto

ROSE

- Ca Brigiano blush 2025** | Bennati 6,50 / 35,75
Pinot Grigio, Veneto
Blancjat 2022 | Vini di Lea 7,75 / 42,50
Pinot Grigio, Friuli
Pop Cozs 2023 | Da Cruz & Teles 45
Vital, Lisboa

DESSERT WINE

- Vin Santo del Chianti 2020** | Tenuta di Artimino 7,50
Trebiano and Malvasia, Tuscany
Visciola nv | Sabbionare – Donatella Paoloni 7,50
Montepulciano, Marche