

**Dear guests, we only accept card payments from 20.00 €.  
Thank you for your understanding!**

### **Aperitivo**

01. Prosecco 0,1l <sup>10,g</sup>	6,00 €
02. Champagne Moët & Chandon 0,1l <sup>10,g</sup>	18,50 €
00. Chandon Garden Spritz 0,15l <sup>10,g</sup>	9,00 €
03. Aperol Spritz 0,2l <sup>2,10,g</sup>	8,50 €
00. Hugo 0,2l <sup>10,g</sup>	8,50 €
00. Lillet Spritz 0,2l <sup>3,10,g</sup>	10,50 €
Lillet with, frizzante and wild berry tonic	
00. Martini bianco/rosso/extra dry <sup>4</sup> 5cl	5,40 €
05. Sandeman Sherry med. /dry 5cl <sup>2</sup>	6,00 €
06. Sandeman Port Tawny 5cl <sup>2</sup>	6,00 €
07. Sandeman Port White 5cl <sup>2</sup>	6,00 €
08. Sanbitter 0,1 l non-alc.	4,80 €

### **Cocktails**

705. Dolce Vita	8,00 €
Peach puree, Prosecco	
708. Green Baron	11,00 €
Baron Vodka, Blue Curaçao, orange juice, maracuja fruit juice, fresh lemon juice	
709. Wild Berry Traum	11,50 €
Licor 43, crème de banana, lemon juice, Lime juice, wild berry tonic	
710. Bora Bora	9,00 €
Pineapple and maracuja fruit juice, lemon, grenadine	

### **Insalata - Salads**

11. Tomato salad with burrata <sup>a,d,k</sup>	11,80 €
colorful Mikado tomatoes, stracciatella, pesto alla Genovese, fresh basil	
12. Insalata Mista <sup>e,l,l</sup>	8,80 €
mixed salad	
13. Caesar salad <sup>a,d,i,l,m</sup>	18,00 €
wonderful Caesar salad with romaine lettuce, breaded chicken breast, Tomato confit, fine garlic dressing, a soft-boiled egg, parmesan and croutons	
16. Insalata Gamberetti <sup>4,a,c,d,k</sup>	18,90 €
wonderful romaine lettuce, fried prawns, Tomato confit, garlic, parmesan and croutons, fine garlic dressing	

### **Antipasto - Starters**

23. Burrata Pappa al Pomodoro <sup>a,d,i,k</sup>	10,60 €
burrata served on al Pappa al Pomodoro: a mixture from bread, tomatoes, parmesan, Tomato confit olive oil und fresh basil	

24. Burrata pesto <sup>a,d,k</sup>	11,50 €
burrata, tomato confit, rocket, olives, basil, pine nuts, basil pesto, olive oil and balsamic vinegar	
25. Burrata Tartufo <sup>a,b,d,e,i,j,m</sup>	20,30 €
burrata served with a truffle sauce and fresh truffle on top	
28. Caponata Siciliana <sup>a,d,e,k,l</sup>	10,30 €
diced and fried eggplant fresh vegetables, delicious tomatoes, pine nuts, raisins, celery and pane carasau	
30. Insalata di Polpo <sup>9,e,n</sup>	17,30 €
Octopus, potatoes, carrots, celery, onions, olives, cherry tomatoes, parsley and olive oil	
31. Vitello Tonnato <sup>1,4,a,b,e,i,l</sup>	17,90 €
boiled veal, Tomato confit, fried capers with spicy tuna sauce	
32. Carpaccio di Manzo <sup>1,4,a,e,d</sup>	17,90 €
finely sliced, raw beef fillet with fresh mushrooms, Tomato confit, rocket, parmesan cheese, lemon	
33. Bruschetta with burrata <sup>a,d,k,l,j</sup>	11,50 €
Crispy sourdough bread with burrata, tomato confit, cherry tomatoes and pesto alla Genovese, fresh basil	
36. Bruschetta <sup>a,d,k,l</sup>	8,30 €
fresh tomatoes, garlic, onions and basil on sourdough bread	
59. Arancini Siciliani <sup>a,d,i</sup>	10,30 €
Three fried arancini (Sicilian rice balls) filled with Pecorino cheese fine tomato basil sauce + <b>extra Arancini 3,50 €</b>	
270. Formaggio misto <sup>4,a,d,k</sup>	17,00 €
mixed cheese platter	

### Minestre - Soups

50. Crema di Pomodoro <sup>d</sup>	7,80 €
cream of tomato soup	
75. Cream of chanterelle soup <sup>d,i</sup>	9,50 €
with croutons	

### Pasta Asciutta – Pasta dishes

88. Risotto con Finferli <sup>a,d</sup>	15,90 €
with fresh chanterelles, parmesan and onions, seasoned with white wine	
60. Neapolitan spaghetti <sup>i,j</sup>	15,90 €
all Pomodoro SCIUÉ-SCIUÉ with fresh tomatoes, with burrata creamy stracciatella	
61. Spaghetti Bolognese <sup>i</sup>	15,30 €
Spaghetti with minced meat sauce	

62. Spaghetti alla Carbonara <sup>1,4,a,d,e,i,l</sup> with bacon, egg, parmesan, pecorino in cream sauce	15,90 €
63. Spaghetti Alla Carbonara <sup>1,4,a,d,e,i,l</sup> Traditional, Italian with bacon, egg yolk, Pecorino, parmesan, pecorino, parsley	15,30 €
64. Spaghetti Aglio Olio e Peperoncino <sup>a,d,e,i,l</sup> with garlic, chili peppers, parsley in olive oil	14,50 €
80. Spaghetti al Frutti di Mare <sup>a,b,c,d,e,i,j,n,m</sup> with seafood and garlic in tomato sauce	18,30 €
82. Calamarata alla GIOVANNI <sup>a,d,e,i,j,m</sup> Beef fillet tips, cherry tomatoes, onions and garlic, parmesan, pecorino, parsley in olive oil	18,50 €
86. homemade Mafaldine pasta ai Gamberetti al vino bianco <sup>a,b,c,d,e,i,l,m</sup> with prawns and shrimps, cherry tomatoes, in a fine garlic and white wine sauce	22,40 €
89. homemade Mafaldine pasta ai Finferli <sup>a,c,d,e,k,i,m</sup> with fresh chanterelles, onions and cocktail tomatoes in parmesan cream sauce	17,50 €
95. Penne all' Arrabbiata <sup>i,m</sup> with garlic and pepperoni in tomato sauce	16,30 €
98. Penne Classico <sup>a,d,e,i,j,m</sup> with turkey breast strips, fresh vegetables and porcini mushrooms in cream sauce	18,50 €
103. Penne alle Verdure <sup>a,i,d</sup> Handmade, made from wholemeal spelled flour with fresh vegetables, garlic and onions, parmesan, pecorino, parsley with olive oil	16,50 €
104. Calamarata ai Gamberetti <sup>a,b,c,d,e,i,l,m</sup> with shrimp and cherry tomatoes in a tomato garlic sauce	21,50 €
106. Calamarata all' Salsiccia <sup>a,d,i,l,m</sup> spicy salsiccia, broccoli, fennel, fresh tomatoes, fresh cocktail tomato sauce, fresh pepperoni, parmesan, pecorino, parsley	18,50 €
107. Calamarata all' Salmone <sup>a,b,d,e,i,j,m</sup> with fresh salmon, onions and coriander, fresh tomatoes in cream sauce	18,80 €
108. Magherite all' Pesto <sup>a,b,c,d,i,k,n</sup> handmade green ravioli filled with ricotta; zucchini, basil, tomato confit, fried zucchini in a fine pesto-basil sauce	19,30 €
109. Truffle pasta <sup>a,b,c,d,i,k,n</sup> OUR SUPERSTAR: homemade Mafaldine pasta, mascarpone-creamy-truffle sauce topped with fresh seasonal black truffles	29,00 €
<b>for 2 people</b>	
110. Truffle pasta made from cheese <sup>a,b,c,d,e,i,j,m</sup> <b>our special Mafaldine</b> with mascarpone-creamy-truffle sauce, parmesan, fresh black truffles, served in a pecorino wheel	62,00 €

126. Lasagne al Forno<sup>2,a,d,i</sup> 16,60 €  
Pasta casserole with minced meat  
in béchamel sauce with cheese baked

### Stone open pizza

135. Margherita<sup>d,i</sup> 14,00 €  
tomato sauce, mozzarella fior di latte and fresh basil

136. Salami<sup>2,4,6,d,i</sup> 14,50 €  
tomato sauce, mozzarella fior di latte and salami

138. Prosciutto and funghi<sup>1,2,4,6,d,i</sup> 15,30 €  
tomato sauce, mozzarella fior di latte, ham and mushrooms

140. Pizza Hawaii<sup>1,2,4,6,d,i</sup> 15,30 €  
tomato sauce, mozzarella fior di latte, ham and pineapple

143. Tonno e Cipolla <sup>2,4,b,d,i,m</sup> 16,50 €  
tomato sauce, mozzarella fior di latte, tuna and onions

144. Emrata<sup>2,d,l</sup> 17,00 €  
pesto alla Genovese and stracciatella, zucchini, tomato confit, basil

145. Verdure<sup>2,d,i</sup> 17,00 €  
Tomato sauce, mozzarella fior di latte, and grilled vegetables

148. Diavolo <sup>1,2,4,6,d,e,i,l</sup> 17,30 €  
Tomato sauce, mozzarella fior di latte and salami Calabrese, chili peppers

152. Arugula <sup>4,a,d,i</sup> 18,30 €  
tomato sauce, mozzarella fior di latte, parma ham, parmesan shavings and arugula

153. Pizza quattro formaggi<sup>2,d,i</sup> 18,50 €  
4. Types of cheese

155. Classico <sup>2,b,c,d,i,n</sup> 18,50 €  
Tomato sauce, mozzarella fior di latte, turkey breast strips, grilled vegetables

156. Truffle pizza <sup>4,a,b,c,d,r,i,j,m</sup> 26,80 €  
truffle sauce with mascarpone, mozzarella fior di latte, fresh black truffle

### Carne – Meat specialities

211. Bistecca di Manzo alla Griglia <sup>4,10,a,d,e,g</sup> 32,80 €  
arg. grilled rump steak (250g)  
with thyme potatoes or grilled vegetables

**+ extra gorgonzola or pepper sauce<sup>d</sup>** 4,00 €

214. Filetto di Manzo alla Griglia 38,50 €  
Arg. Grilled beef fillet (200g), with thyme potatoes or grilled vegetables

**+ extra gorgonzola sauce<sup>d</sup>** 4,00 €

217. Vitello con Finferli freschi<sup>a,b,c,d,e,k,m</sup> 32,90 €  
Veal with fresh chanterelles in parmesan cream sauce, rosemary potatoes

## Pesce – Fish dishes

235. Scampi alla Griglia <sup>c</sup> grilled king prawns, with salad or grilled vegetables	31,50 €
241. Salmone alla Griglia <sup>b,i</sup> Grilled salmon fillet with thyme potatoes or grilled vegetables	29,30 €
243. Monkfish fillet alla Pizzaiola <sup>9,b,i</sup> with capers and olives in tomato-garlic sauce, fettuccine al dente, potato chips	33,50 €
250. Orata alla Griglia <sup>b,i</sup> Grilled sea bream, with thyme potatoes or grilled vegetables	29,30 €
251. Polpo alla Griglia <sup>a,d,e,k,n</sup> grilled octopus on mashed potatoes, Tomato confit, salsa verde	32,80 €

### upon availability

260. Rissotto all Astice <sup>a,c,d,i</sup> Creamy risotto with half a lobster	41,00 €
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### Extras

37. portion of bread, olives and butter <sup>9,d,l</sup>	8,80 €
38. portion of bread <sup>i</sup>	4,40 €
39. portion of olives	5,50 €
43. Portion of thyme potatoes	6,70 €
44. fresh truffle	9,00 €

### Dolce – dessert

279 Tartlets al lime <sup>a,d,i,k,m</sup> with crème pâtissière and meringue layer	10,00 €
280. Sorbetto al Limone con Prosecco <sup>10,g</sup> Lemon sorbet with Prosecco	5,90 €
281. Tiramisu <sup>a,d,i,k</sup> mascarpone cream on sponge cake with Amaretto	10,50 €
284. Profiterole <sup>d,h,l,k</sup> vanilla ice cream, hazelnut brittle. almond shavings, nougat cream and chocolate sauce	12,80 €
290. Dresden Eierschecke	5,90 €
308. Ice chocolate <sup>d</sup>	6,00 €
309. iced coffee <sup>5,d</sup>	6,00€

as well as our own patisserie, available upon request

294. heart <sup>2,a,d,l,k,m</sup> Pistachio and strawberry mousse tarts	11,80 €
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## Warm drinks

000. Filter coffee <sup>5</sup>	3,30 €
320. Coffee crema <sup>5</sup>	3,70 €
321. Coffee / decaffeinated	3,30 €
322. espresso <sup>5</sup>	3,30 €
323. Espresso coretto <sup>5</sup>	5,20 €
324. Espresso macchiato <sup>5,d</sup>	3,30 €
325. cappuccino <sup>5,d</sup>	4,00 €
326. Cappuccino Classico <sup>5,d</sup> / with Baileys	6,30 €
327. Eille's tea / black, peppermint, fruit, chamomile, green	3,70 €
318. Latte macchiato <sup>5,d</sup>	4,50 €
328. Latte <sup>5,d</sup>	4,50 €
329. Hot chocolate <sup>5,d</sup>	4,70 €
330. grog	5,20 €
331. Mulled wine	4,50 €

## Soft drinks

	0,25l	0,75l
332. San Pellegrino	3,80 €	8,60 €
339. Acqua Panna	3,80 €	8,60 €

	0,2l	0,4l
000. San Pellegrino Aranciata, 0,275l Orange lemonade		4,00 €
000. San Pellegrino Limonata, 0,275l <sup>6</sup> Lemon lemonade		4,00 €
334. Pepsi Cola <sup>2,4,5,7</sup>	3,30 €	5,30 €
336. Pepsi Cola-Light <sup>2,4,5,7,8</sup>	3,30 €	5,30 €
338. Mirinda <sup>2,4</sup>	3,30 €	5,30 €
340. 7Up	3,30 €	5,30 €
342. Apple juice spritzer	3,30 €	5,30 €

	0,25l
344. Margon Bitter-Lemon <sup>3</sup>	3,50 €
345. Margon Tonic <sup>3</sup>	3,50 €
346. Margon Ginger Ale <sup>2</sup>	3,50 €
347. Red Bull <sup>2,5</sup> 0,25 l	5,80 €

## Homemade lemonades and iced tea

	0,5l
366. Rhubarb raspberry lemonade still/ fizzy <sup>2</sup> Raspberry syrup, rhubarb juice, raspberries, mint	7,60 €
367. Mango lemonade <sup>2,11</sup> Mango syrup, mango and orange juice	7,60 €
368. Strawberry iced tea <sup>2</sup> Strawberry syrup, iced tea and strawberry juice, mint	7,60 €

369. Mango iced tea		7,60 €
Mango syrup, iced tea and mango juice		

**Niehoffs Vaihinger juice/nectar**

	<b>0,2l</b>	<b>0,4l</b>
350. Orange juice	3,70 €	5,90 €
352. Cherry nectar	3,70 €	5,90 €
354. Banana nectar	3,70 €	5,90 €
356. Tomato juice	3,70 €	5,90 €
358. Apple juice	3,70 €	5,90 €
360. Multivitamin juice	3,70 €	5,90 €
362. Juice spritzer	3,30 €	5,50 €
(cherry spritzer, orange spritzer, banana spritzer, multivitamin spritzer)		

**Birra - Beer**

**from the barrel**

	<b>0,3l</b>	<b>0,5l</b>
380. Feldschlösschen <sup>i</sup>	4,20 €	6,30 €
382. Diesel (beer and cola) <sup>2,4,5,7,i</sup>	4,20 €	6,30 €
384. Radler (beer and lemonade) <sup>i</sup>	4,20 €	6,30 €
386. Schwarzer Steiger	4,20 €	6,30 €
Black beer / Feldschlößchen		

**bottled beer**

379. Erdinger non-alc. <sup>i</sup> 0,5l		6,30 €
388. Erdinger wheat beer <sup>i</sup> 0,5l		6,30 €
389. Erdinger dark wheat beer <sup>i</sup> 0,5l		6,30 €
390. Erdinger crystal clear <sup>i</sup> 0,5l		6,30 €
392. Feldschlößchen non-alc. 0,33l		5,20 €
393. Feldschlößchen Radler <sup>i</sup> 0,33l		5,20 €
Naturally cloudy		

**Vino Rosso/Open red wines<sup>10,9</sup>**

	<b>0,2l</b>
394. Chianti	7,70 €
395. "Doppio Passo" Primitivo / Casa Vinicola Botter – Apulien	9,00 €
396. Montepulciano	7,20 €
397. Lambrusco	7,20 €
398. Red wine spritzer	6,70 €

**Vino Bianco/Open white wines<sup>10,9</sup>**

	<b>0,2l</b>
400. Pinot Grigio	7,70 €
401. Lugana	10,20 €
402. Chardonnay	7,50 €
403. Frizzantino	7,50 €
404. Rosé	7,50 €
405. White wine spritzer	6,70 €

**Bottled wine****0,75 Liter****Vino Bianco/White wine<sup>10,g</sup>**

410. Pinot Grigio Friuli DOC 35,50 €  
**Torre Rosazza – Friaul / Italien**  
Aromatic bouquet of apple and ripe peach. Full-bodied on the palate, well-structured with harmonious fine acidity. Present on the finish, elegant and balanced.
411. Sauvignon Blanc Alto Adige DOC 47,00 €  
**Cantina Bolzano - Südtirol**  
in the nose fine scent of elderberry, pepperoni and grapefruit;  
in taste fruity, strong and aromatic
413. Tere Crea Lugana DOC 36,50 €  
**Azienda Agricola Pilandro – Lombardei / Italien**  
The hand-picked ones grow on the southern shore of Lake Garda  
Turbiana grapes for this great, mineral and very fruity wine. Intense aromas of peach and citrus characterize the Lugana with a long aftertaste.
414. „Chardonnay „Colle Cavalieri“ IGT 24,00 €  
**Cantina Tollo - Abruzzan**  
delicate, fruity scent of exotic fruits with subtle honey and vanilla nuances.  
full-bodied and lively, fresh in the mouth
416. Gavi del Comune di Gavi DOCG 35,50 €  
**Fontanafredda - Piemont**  
stimulating bouquet of fresh, aromatic apples, lemons and flowers  
In the mouth it is uncomplicated, juicy and harmonious with an elegant spice  
in the aftertaste
417. Roero Arneis “Pradalupo” DOCG 38,00 €  
**Fontanafredda - Piemont**  
pronounced bouquet of exotic fruits, ripe pears and acacia honey;  
Very pleasant and round in the mouth with an acidity that brings  
out freshness and spice
418. Vernacchia di San Gimignano DOCG 33,00 €  
**Teruzzi & Puthod - Toskana**  
Scent of ripe pears and almonds paired with a mineral note,  
it gives the wine fruit and elegance, youthfully sparkling
419. Regaleali Bianco DOC 35,50 €  
**Tasca d’Almerita - Sizilien**  
The wine presents itself in the glass in a light straw yellow with slightly greenish reflections,  
The nose reveals aromas of ripe citrus fruits, apples and pink grapefruit.  
On the palate it is very pleasant, balanced and soft.  
A ripe fruitiness extends into the finish.
421. Pomino Bianco DOC 41,00 €  
**Castello di Pomino – Marchesi de’Frescobaldi - Toskana**  
the cuvée of Chardonnay and Pinot Bianco exudes aromas of white flowers,  
apples, pears and bananas; Strong and supple in the mouth with refined elegance  
and long, harmonious finish.

**Red wine<sup>10,g</sup>**

435. Bardolino Chiaretto DOC 26,50 €  
**Zenato - Veneto**  
wonderful scent of rose petals and delicately sweet violets;  
long, fruity taste reminiscent of blackberries and blueberries
436. Rosato Pilandro 31,00 €  
**Azienda Agricola Pilandro – Lombardei / Italien**  
This rosé with its light pink color was created thanks to careful selection  
red berry grapes from southern Lake Garda between Desenzano and Peschiera.  
Fragrant of dark berries and cherries, fruity and persistent taste  
which is reminiscent of blueberries and light fruits and has a subtle acidity.



## Vino Rosso/Red wine<sup>10,9</sup>

440. Dolcetto d'Alba DOC „dei Grassi“ 43,50 €  
**Elio Grasso - Piemont**  
Dolcetto – the “house wine” of Piedmontese winemakers; rich in nuances in the bouquet, tasty on the palate and velvety-soft on the finish
443. Barolo DOCG „Paesi Tuoi“ 85,00 €  
**Terre da Vino – Piemont**  
Dark, glowing ruby red. Warm scent of sauerkirchen, leather and mint. The expressive taste is harmoniously engaging with silky tannins. A cleanly vinified, ready-to-eat Barolo with potential. On the nose there are rich cherries and rich strawberries, supported by a pinch of red pepper and some forest fruits.
445. Chianti DOCG „Terre di Priori“ 26,00 €  
**Cantina di Montepulciano - Toskana**  
On the nose there is a beautiful richness of aromas, fruit and the scent of violets typical of the variety; Structure, softness and harmony on the palate.
446. Chianti Rufina Riserva DOCG Nipozzano 54,00 €  
**Castello di Nipozzano – Marchesi de'Frescobaldi - Toskana**  
This wine offers elegant floral notes of March violets and aromas of cherries, dried plums and raspberries; very spicy, lush, distinctive and classic in the mouth
448. Lagrein „Perl“ Alto Adige DOC 49,00 €  
**Cantina Bolzano - Südtirol**  
stimulating scent of cocoa, vanilla and humus, which also reflects the 1st year of aging in the wooden barrel; Strong in taste with harmonious body and velvety fullness
449. „Le Volte“ Rosso di Toscana IGT 67,50 €  
**Tenuta dell' Ornellaia – Toskana**  
Color: lively, shiny ruby red Bouquet: intensely fruity and spicy scent with balsamic notes  
Taste: soft and silky on the palate, supple tannins, and lively, fresh acidity in impressive harmony is aged in the wooden barrels of Ornellaia, hence the name, the Little Ornellaia.
453. Brunello di Montalcino DOCG 114,00 €  
**Frescobaldi – Castel Giocondo - Toskana**  
powerful bouquet with an animalic, bacony basic tone and lovely fruit aromas of dark berries and sour cherries;  
On the palate you are first captivated by a powerful tannin structure, before you come across the juicy fruit core; a powerful wine, with perfect length
454. Vino Nobile di Montepulciano DOCG 58,50 €  
**Antinori – Tenuta La Brassesca**  
This classic Vino Nobile impresses with its extreme elegance and freedom. The taste is dense, structured and shows a balanced, supple aftertaste of soft tannins and rich aromas of cherries and wild berries
456. Amarone della Valpolicella DOC 184,00 €  
**"Pietro dal Cero" ca dei Frati – Veneto**  
intense ruby red; strong scent of lush fruit notes, lovely sour cherries merge with chocolate to reate spicy sweetness; floral nuances, strong aromas of balsamic notes, star anise and wild mint. Tertiary aromas such as sweet tobacco and coffee. The grapes are dried in boxes for 4 months. Fermentation in stainless steel tanks with long contact with the skins; alolactic fermentation. The aging takes place for 24 months in wooden barrels, 12 months in stainless steel barrels and 24 months in the bottle
457. Amarone della Valpolicella DOCG Classico 81,50 €  
**“Vignetti Vallata di Marano” Giuseppe Campagnola – Veneto (Corvina & Rondinella)**  
The hand-picked grapes dry in small baskets from September to December. During this time they lose 35-40% of their weight. Almost half of the wine is stored for 18 months in barrique barrels, the rest in larger oak barrels.  
Spicy aromas with powerful notes of cherries, bitter almonds and vanilla, velvety and spicy in the aftertaste.
458. Tenuta Frescobaldi di Castiglioni IGT 62,00 €  
**Tenuta di Castiglioni – Marchesi de'Frescobaldi - Toskana**  
on the nose a fruity bouquet of blackberries, cherries, plum and strawberry; spicy notes of cocoa, tobacco, vanilla and cinnamon;  
warm, soft and well balanced on the palate with dense tannins that are well integrated into the structure; long and persistent finish with a hint of fruit

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|---|---------|
| 461. Montepulciano d'Abruzzo DOC  | 24,00 € |
| <b>Tollo- Abruzzo</b>   |         |
| Aroma of red fruits, harmonious and round on the palate;<br>a hint of licorice in the finish  |         |
| 462. Negroamaro Puglia IGP "I Tratturi"   | 28,50 € |
| <b>Cantine San Marzano – Apulien</b>  |         |
| Dark purple wine with aromas of blackberry, blackcurrant and<br>Thyme. Full-bodied with a long finish.  |         |
| 463. „Doppio Passo“ Primitivo Salento IGT   | 29,50 € |
| <b>Casa Vinicola Botter - Apulien</b>   |         |
| impressively intense and full-bodied; a soft,<br>Full-bodied and exceptionally aromatic wine, reminiscent of blackberries and cherries<br>and forest fruits and comes with an irresistible density of flavors |         |

**Prosecco/Sparkling wine<sup>10,g</sup>**

0,75 L

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|--|---------|
| 470. Prosecco Scavi & Ray D.O.C.<br>frizzante Veneto | 28,50 € |
| 474. Prosecco Scavi & Ray Rosé DOC<br>spumante       | 32,50 € |
| 000. Chandon Garden Spritz                           | 49,00 € |

**Champagner<sup>10,g</sup>**

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|--------------------------------|----------|
| 480. Moët & Chandon 0,375l     | 66,50 €  |
| 481. Moët & Chandon 0,75l      | 121,00 € |
| 482. Moët & Chandon Rose 0,75l | 136,00 € |

**Spirits**

<b>Wodka</b>	<b>2cl</b>
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|------------------------|--------|
| 495. Alpha Noble Wodka | 5,00 € |
|------------------------|--------|

<b>Herbs &amp; Bitters</b>	<b>2cl</b>
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|--------------------|--------|
| 500. Ramazzotti    | 3,80 € |
| 501. Averna        | 3,80 € |
| 502. Fernet Branca | 3,50 € |
| 504. Campari 4cl   | 6,00 € |
| 505. Jägermeister  | 3,50 € |

<b>Aquavits &amp; Anis</b>	<b>2cl</b>
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- |                            |        |
|----------------------------|--------|
| 510. Malteserkreuz Aquavit | 4,50 € |
| 511. Linie Aquavit         | 5,00 € |

<b>Rum</b>	<b>2cl</b>
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- |                      |        |
|----------------------|--------|
| 515. Havana Club 3J. | 4,50 € |
| 516. Havana Club 7J. | 6,00 € |

**Long drinks**

- |   |         |
|---|---------|
| 523. Tequila Sunrice  | 12,00 € |
| Sierra Tequila Silver, lemon juice, pomegranate syrup, orange juice |         |
| 526. Wodka Lemon  | 11,00 € |

527. Campari – Soda <sup>2</sup>	11,00 €
528. Campari – Orange <sup>2</sup>	11,00 €
529. Jim Beam Cola <sup>2</sup>	11,00 €
530. Jack Daniels Cola <sup>2</sup>	11,00 €
531. Hendricks Gin Tonic <sup>3</sup>	12,00 €
532. Bacardi Cola <sup>2</sup>	11,00 €

### **Whisk(e)y**

<b>Irish</b>	<b>2cl</b>
535. Jameson Standart	5,00 €
536. Tullamore Dew	5,00 €

<b>Scotch</b>	<b>2cl</b>
542. Ballantines Finest <sup>2</sup>	5,00 €
543. Chivas Regal 12J. <sup>2</sup>	6,00 €
544. Glenlivet 12J. <sup>2</sup>	7,00 €
545. Glenlivet 15J. <sup>2</sup>	7,50 €
546. Glenlivet 18J. <sup>2</sup>	8,50 €

<b>Bourbon / Tennessee</b>	<b>2cl</b>
550. Jim Beam	5,00 €

<b>Tennessee</b>	<b>2cl</b>
555. Jack Daniels	6,00 €

<b>Brandy &amp; Cognac</b>	<b>2cl</b>
560. Vecchia Romagna	5,00 €
561. Remy Martin VSOP	6,00 €
562. Hine Rare VSOP	6,00 €

<b>Grappa</b>	<b>2cl</b>
570. Grappa	4,50 €
571. Grappa di Prosecco	7,00 €
572. Grappa di Chardonnay	5,80 €
573. Grappa di Moscato	5,80 €
574. Grappa di Barolo	7,80 €
000. Grappa di Barricata	6,50 €
576. Pascall Poire Williams	5,00 €

<b>Liköre</b>	<b>2cl</b>
601. Baileys	5,00 €
603. Amaretto Bella Donna	4,60 €
605. Sambuca Molinari	4,60 €
609. Galliano Vanille	4,60 €
611. Limoncello	4,60 €

**We reserve the right to make changes!**

**Were you satisfied? Please take an Italian minute to rate us online!**

**Your Classico Italiano team**

**Additives**

<b>1</b>	Flavour enhancers	<b>2</b>	Colouring
<b>3</b>	Quinine	<b>4</b>	Preservatives
<b>5</b>	Caffeine	<b>6</b>	antioxidant
<b>7</b>	Sweetener	<b>8</b>	Phenylalaninquelle
<b>9</b>	Blackened (Black olives)	<b>10</b>	Sulfite
<b>11</b>	waxed		

**Allergens:**

- |   |                         |
|---|-------------------------|
| <b>a.</b> eggs;                         | <b>b.</b> Fish;         |
| <b>c.</b> Crustaceans;                  | <b>d.</b> Milk;         |
| <b>e.</b> Celery(Celeriac);             | <b>f.</b> Sesame seeds; |
| <b>g.</b> Sulphur dioxide and Sulphite; | <b>h.</b> Peanuts;      |
| <b>i.</b> glow-containing grain;        | <b>J.</b> Lupin;        |
| <b>k.</b> Bowl fruits;                  | <b>I.</b> Mustard;      |
| <b>m.</b> Soy beans;                    | <b>n.</b> Molluscs      |