

# Tagesangebot

## Soup

51. **Minestrone** 9,50 €  
vegetable soup

76. **Crema di zucca** <sup>d,k</sup> 8,90 €  
Pumpkin cream soup with roasted pumpkin seeds

## Pasta specialties

121. **Gnocchi alla Sorrentina al forno** <sup>a,d,i</sup> 16,90 €  
**Served in a pizza bowl, flambéed at the table**  
Gnocchi with Pomodoro SCIUÉ-SCIUÉ with fresh cherry tomatoes, Fior di Latte mozzarella, Parmesan cheese, fresh basil, garlic, and baked

122. **Mezzalune noce-fico** <sup>a,c,d,i,j,l,m,n</sup> 19,80 €  
Handmade mezzalune filled with ricotta, walnut and fig in chestnut cream sauce

## Stone-baked sourdough pizza

141. **Pizza con prosciutto di Parma e fichi** <sup>2,4,a,d,i,k</sup> 19,80 €  
Tomato sauce, mozzarella, Parma ham, fresh fig, roasted almond flakes

146. **Pizza con pere e gorgonzola** <sup>4,d,i,k</sup> 19,80 €  
Cream sauce, pear, Gorgonzola, walnut and honey

## Meat specialties

179. **braised beef cheeks** <sup>d,e</sup> 29,80 €  
Fig, carrot, cherry tomato, port wine-fig sauce, pea-potato mousse

180. **roasted duck breast** <sup>d</sup> 29,80 €  
fried with orange-cinnamon sauce on pumpkin-potato mousse

190. **Saltimbocca alla Romana** <sup>4,10,a,d,e,g</sup> 32,10 €  
Veal with Parma ham and sage in white wine sauce  
Gnocchi with tomatoes, onions, garlic, and parsley in olive oil

## Dessert

437. **Zapfen** <sup>2, a,d,i,k,m</sup> 11,80 €  
mousse cake, caramel chocolate, speculatius with pine nuts (Valrhona Chocolate)