

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

Aperitivo

01. Prosecco 0,1l ^{10,g}	6,60 €
02. Champagne Moët & Chandon 0,1l ^{10,g}	18,60 €
00. Chandon Garden Spritz 0,15l ^{10,g}	9,50 €
03. Aperol Spritz 0,2l ^{2,10,g}	8,60 €
09. Hugo 0,2l ^{10,g}	8,60 €
711. Lillet Spritz 0,2l ^{3,10,g}	10,60 €
Lillet with, frizzante and wild berry tonic	
731. Crodino Spritz 0,15 l	6,60 €
bitter-sweet with slice of orange, alcohol-free	
04. Martini bianco/rosso/extra dry ⁴ 5cl	6,30 €
05. Sandeman Sherry med. /dry 5cl ²	6,60 €
06. Sandeman Port Tawny 5cl ²	6,60 €
07. Sandeman Port White 5cl ²	6,60 €

Cocktails

705. Dolce Vita	9,00 €
Peach puree, Prosecco	
708. Green Baron	12,00 €
Baron Vodka, Blue Curaçao, orange juice, maracuja fruit juice, fresh lemon juice	
709. Wild Berry Traum	12,00 €
Licor 43, crème de banana, lemon juice, Lime juice, wild berry tonic	
710. Bora Bora	10,00 €
Pineapple and maracuja fruit juice, lemon, grenadine	

Insalata - Salads

11. Tomato salad with stracciatella ^{a,d,k}	10,80 €
colorful tomatoes, stracciatella, pesto alla Genovese, fresh basil	
12. Insalata Mista ^{e,l,l}	9,80 €
mixed salad	
13. Caesar salad ^{a,d,i,l,m}	18,80 €
wonderful Caesar salad with romaine lettuce, breaded poultry breast, Tomato confit, fine garlic dressing, a soft-boiled egg, parmesan and croutons	
16. Insalata Gamberetti ^{4,a,c,d,k}	19,80 €
wonderful romaine lettuce, fried prawns, tomato confit, garlic, parmesan and croutons, fine garlic dressing	

Antipasto - Starters

23. Burrata Pappa al Pomodoro ^{a,d,i,k}	11,30 €
burrata served on al Pappa al Pomodoro: a mixture from bread, tomatoes, parmesan, tomato confit, olive oil und fresh basil	

24. Burrata pesto ^{a,d,k}	12,30 €
burrata, tomato confit, rocket, olives, basil, pine nuts, basil pesto, olive oil and balsamic vinegar	
28. Caponata Siciliana ^{a,d,e,k,l}	11,00 €
diced and fried eggplant fresh vegetables, delicious tomatoes, pine nuts, raisins, celery and pane carasau	
30. Insalata di Polpo ^{9,e,n}	18,00 €
Octopus, potatoes, carrots, celery, onions, olives, cherry tomatoes, parsley and olive oil	
31. Vitello Tonnato ^{1,4,a,b,e,i,l}	18,20 €
boiled veal, Tomato confit, fried capers with spicy tuna sauce	
32. Carpaccio di Manzo ^{1,4,a,e,d}	18,20 €
finely sliced, raw beef fillet with fresh mushrooms, tomato confit, caper, parmesan cheese, lemon	
33. Bruschetta with stracciatella ^{a,d,k,l,j}	12,00 €
Crispy sourdough bread with creamy stracciatella, tomato confit, cherry tomatoes and pesto alla Genovese, fresh basil	
36. Bruschetta ^{a,d,k,l}	9,00 €
fresh tomatoes, garlic, onions and basil on sourdough bread	
59. Arancini Siciliani ^{a,d,i}	10,80 €
Three fried arancini (Sicilian rice balls) filled with Pecorino cheese fine tomato basil sauce + extra Arancini 3,80 €	
270. Formaggio misto ^{4,a,d,k}	17,80 €
mixed cheese platter	

Minestre – Soups

50. Crema di Pomodoro ^d	8,80 €
cream of tomato soup	

Pasta Asciutta – Pasta dishes

87. Risotto con Porcini ^{a,d}	16,90 €
with porcini mushrooms and onions, parmesan seasoned with white wine	
60. Neapolitan spaghetti ^{i,j} / all Pomodoro SCIUÉ-SCIUÉ	16,80 €
with fresh tomatoes, with garlic, parmesan, pecorino, parsley, thyme and burrata creamy stracciatella	
61. Spaghetti Bolognese ⁱ	16,10 €
Spaghetti with minced meat sauce	
62. Spaghetti alla Carbonara ^{1,4,a,d,e,i,l}	16,80 €
with bacon, egg, parmesan, pecorino in cream sauce	
63. Spaghetti Alla Carbonara ^{1,4,a,d,e,i,l}	16,10 €
Traditional, Italian with bacon, egg yolk, parmesan, pecorino, parsley	

64. Spaghetti Aglio Olio e Peperoncino ^{a,d,e,i,l} with garlic, chili peppers, parsley in olive oil	15,10 €
80. Spaghetti al Frutti di Mare ^{a,b,c,d,e,i,j,n,m} with seafood and garlic in tomato sauce	19,10 €
82. Calamarata alla GIOVANNI ^{a,d,e,i,j,m} Beef fillet tips, cherry tomatoes, onions and garlic, parmesan, pecorino, parsley in olive oil	19,20 €
86. homemade Mafaldine pasta ai Gamberetti al vino bianco ^{a,b,c,d,e,i,l,m} with prawns and shrimps, cherry tomatoes, in a fine garlic and white wine sauce	23,20 €
95. Penne all' Arrabbiata ^{i,m} with garlic and pepperoni in tomato sauce	16,60 €
98. Penne Classico ^{a,d,e,i,j,m} with turkey breast strips, fresh vegetables and porcini mushrooms in cream sauce	19,20 €
103. Penne alle Verdure ^{a,i,d} Handmade, made from wholemeal spelled flour with fresh vegetables, garlic and onions, parmesan, pecorino, parsley with olive oil	17,20 €
104. Calamarata ai Gamberetti ^{a,b,c,d,e,i,l,m} with shrimp and cherry tomatoes in a tomato garlic sauce	22,20 €
106. Calamarata all' Salsiccia ^{a,d,i,l,m} spicy salsiccia, broccoli, fennel, fresh tomatoes, fresh cocktail tomato sauce, fresh pepperoni, parmesan, pecorino, parsley	18,80 €
107. Calamarata all' Salmone ^{a,b,d,e,i,j,m} with fresh salmon, onions and coriander, fresh tomatoes in cream sauce	20,10 €
108. Magherite all' Pesto ^{a,b,c,d,i,k,n} handmade green ravioli filled with ricotta; zucchini, basil, tomato confit, fried zucchini in a fine pesto-basil sauce	19,80 €
126. Lasagne al Forno ^{2,a,d,i} Pasta casserole with minced meat in béchamel sauce with cheese baked	17,20 €
109. Truffle pasta ^{a,b,c,d,i,k,n} OUR SUPERSTAR: homemade Mafaldine pasta, mascarpone-creamy-truffle sauce topped with fresh seasonal black truffles	29,80 €

for 2 people

110. Truffle pasta made from cheese ^{a,b,c,d,e,i,j,m} our special Mafaldine with mascarpone-creamy-truffle sauce, parmesan, fresh black truffles, served in a pecorino wheel	63,00 €
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Stone open pizza from sourdough

135. Margherita ^{d,i} tomato sauce, mozzarella fior di latte and fresh basil	14,80 €
136. Salami ^{2,4,6,d,i} tomato sauce, mozzarella fior di latte and salami	15,20 €

138. Prosciutto and funghi ^{1,2,4,6,d,i}	
tomato sauce, mozzarella fior di latte, ham and mushrooms	16,10 €
140. Pizza Hawaii ^{1,2,4,6,d,i}	16,10 €
tomato sauce, mozzarella fior di latte, ham and pineapple	
142. Pizza alla Marinara ^{2,b,c,d,i,n}	19,10 €
tomato sauce, mozzarella fior di latte, Seafood and garlic	
143. Tonno e Cipolla ^{2,4,b,d,i,m}	17,20 €
tomato sauce, mozzarella fior di latte, tuna and onions	
145. Verdure ^{2,d,i}	17,80 €
tomato sauce, mozzarella fior di latte, and grilled vegetables	
147. Burrata ^{4,a,d,i}	19,10 €
tomato sauce, mozzarella fior di latte, burrata, cherry tomatoes, Pesto alla Genovese	
148. Diavolo ^{1,2,4,6,d,e,i,l}	18,10 €
tomato sauce, mozzarella fior di latte and salami Calabrese, chili peppers	
151. Burrata e prosciutto di Parma ^{4,a,d,i}	19,50 €
tomato sauce, mozzarella fior di latte, burrata, parma ham and arugula	
152. Arugula ^{4,a,d,i}	19,20 €
tomato sauce, mozzarella fior di latte, parma ham, parmesan shavings and arugula	
153. Pizza quattro formaggi ^{2,d,i}	19,10 €
4. Types of cheese	
155. Classico ^{2,b,c,d,i,n}	19,50 €
tomato sauce, mozzarella fior di latte, turkey breast strips, grilled vegetables	
156. Truffle pizza ^{4,a,b,c,d,r,i,j,m}	28,10 €
truffle sauce with mascarpone, mozzarella fior di latte, fresh black truffle	

Carne – Meat specialities

192. Piccatine con Porcini ^{a,d,e}	32,10 €
veal with porcini mushrooms and onions, in cream sauce, thyme potatoes	
194. Cotoletta di vitello / Veal ^{a,d,i,l}	34,10 €
with asparagus	
211. Bistecca di Manzo alla Griglia ^{4,10,a,d,e,g}	34,10 €
arg. grilled rump steak (250g) with thyme potatoes or grilled vegetables	
+ extra gorgonzola or pepper sauce^d	4,50 €
214. Filetto di Manzo alla Griglia	39,50 €
Arg. Grilled beef fillet (200g), with thyme potatoes or grilled vegetables	
+ extra gorgonzola sauce^d	4,50 €

Pesce – Fish dishes

235. Scampi alla Griglia ^c	32,80 €
grilled king prawns, with salad or grilled vegetables	

241. Salmone alla Griglia^{b,i} 31,10 €
grilled salmon fillet with thyme potatoes or grilled vegetables

246. Lucioperca fritto^{a,d,b} 33,10 €
Fried pike-perch with a herb, garlic, and Parmesan crust, oven-baked,
tomato confit on saffron risotto

250. Orata alla Griglia^{b,i} 33,10 €
grilled sea bream, with thyme potatoes or grilled vegetables

251. Polpo alla Griglia^{a,d,e,k,n} 34,20 €
grilled octopus on mashed potatoes, tomato confit, salsa verde

upon availability

260. Rissotto all Astice^{a,c,d,i} 43,00 €
creamy saffronrisotto, tomato confit with half a lobster

Extras

37. portion of bread, olives and butter^{9,d,l} 9,60 €

38. portion of breadⁱ 4,90 €

39. portion of olives 6,00 €

43. Portion of thyme potatoes 7,20 €

44. fresh truffle 10,00 €

Dolce – dessert

280. Sorbetto al Limone con Prosecco^{10,g} 6,50 €
lemon sorbet with Prosecco

281. Tiramisu^{a,d,i,k} 10,80 €
mascarpone cream on sponge cake with Amaretto

299. Tartufo^{a,d,m} 9,00 €
Chocolate ice cream with eggnog flavor and cocoa powder

290. Dresdner Eierschecke 5,90 €

308. Ice chocolate^d 6,50 €

309. ice coffee^{5,d} 6,50 €

as well as our own patisserie, available upon request

294. heart^{2,a,d,l,k,m} 11,80 €
pistachio and strawberry mousse cakes (Valrhona chocolate)

537. Dubai cake^{2,a,d,i,k,m} 17,00 €
chocolate pistachio mousse cakes (Valrhona Chocolate)

Warm drinks

000. Filter coffee ⁵		3,50 €
320. Coffee crema ⁵		4,00 €
321. Coffee / decaffeinated		3,50 €
322. espresso ⁵		4,00 €
323. Espresso coretto ⁵		5,30 €
324. Espresso macchiato ^{5,d}		4,20 €
325. cappuccino ^{5,d}		4,60 €
326. Cappuccino Classico ^{5,d} / with Baileys		6,80 €
327. Eille's tea / black, peppermint, fruit, chamomile, green		4,00 €
318. Latte macchiato ^{5,d}		4,90 €
328. Latte ^{5,d}		4,90 €
329. Hot chocolate ^{5,d}		4,90 €

Soft drinks

	0,25l	0,75l
332. San Pellegrino	4,30 €	8,80 €
339. Acqua Panna	4,30 €	8,80 €
	0,2l	0,4l
334. Pepsi Cola ^{2,4,5,7}	3,50 €	5,50 €
336. Pepsi Zero Zucker ^{4,5,7,8}	3,50 €	5,50 €
338. Schwip Schwap-Orange ^{2,4}	3,50 €	5,50 €
340. 7Up	3,50 €	5,50 €
342. Apple juice spritzer	3,50 €	5,50 €
		0,25l
345. Margon Tonic ³		4,00 €
346. Margon Ginger Ale ²		4,00 €
347. Red Bull ^{2,5} 0,25 l		6,50 €

Homemade lemonades and iced tea

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

Niehoffs Vaihinger juice/nectar

	0,2l	0,4l
350. Orange juice	4,00 €	6,50 €

	0,2l	0,4l
352. Cherry nectar	4,00 €	6,50 €
354. Banana nectar	4,00 €	6,50 €
356. Tomato juice	4,00 €	6,50 €
358. Apple juice	4,00 €	6,50 €
360. Multivitamin juice	4,00 €	6,50 €
362. Juice spritzer	3,80 €	6,00 €
(cherry spritzer, orange spritzer, banana spritzer, multivitamin spritzer)		

Birra - Beer

from the barrel

	0,3l	0,5l
380. Feldschlösschen ⁱ	4,40 €	6,50 €
382. Diesel (beer and cola) ^{2,4,5,7,i}	4,40 €	6,50 €
384. Radler (beer and lemonade) ⁱ	4,40 €	6,50 €
386. Schwarzer Steiger	4,40 €	6,50 €
Black beer / Feldschlößchen		

bottled beer

379. Erdinger non-alc. ⁱ 0,5l	6,50 €
388. Erdinger wheat beer ⁱ 0,5l	6,50 €
389. Erdinger dark wheat beer ⁱ 0,5l	6,50 €
390. Erdinger crystal clear ⁱ 0,5l	6,50 €
392. Feldschlößchen non-alc. 0,33l	5,50 €
393. Feldschlößchen Radler ⁱ 0,33l	5,50 €
Naturally cloudy	

Vino Rosso/Open red wines^{10,g}

	0,2l
394. Chianti	7,70 €
395. "Doppio Passo" Primitivo / Casa Vinicola Botter – Apulien	9,50 €
396. Montepulciano	7,20 €
397. Lambrusco	7,20 €
398. Red wine spritzer	6,70 €

Vino Bianco/Open white wines^{10,g}

	0,2l
400. Pinot Grigio	7,70 €
401. Lugana	10,80 €
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^{10,9}**

410. Pinot Grigio Friuli Colli Orientali DOC 37,50 €

Monviert – Friuli / Italien

A simple and fresh wine, its lovely acidity and minerality immediately convey a pleasant freshness. Reminiscent of wildflowers, fresh hay, and pear.

411. Sauvignon Blanc Alto Adige DOC 49,00 €

Cantina Bolzano - Südtirol

in the nose fine scent of elderberry, pepperoni and grapefruit; in taste fruity, strong and aromatic

413. Tere Crea Lugana DOC 38,50 €

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 26,00 €

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 37,50 €

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 40,00 €

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 35,00 €

Teruzzi & Puthod - Toskana

Scent of ripe pears and almonds paired with a mineral note,
it gives the wine fruit and elegance, youthfully sparkling

421. Pomino Bianco DOC 43,00 €

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.

Rose wine^{10,9}

435. Chiaretto di Bardolino DOC „Casal Busól“ 28,50 €

Famiglia Lenotti – Venetien

A dry, light rosé wine from Lake Garda with a fruity bouquet of peach blossoms.
Fresh and savory on the palate with a mild acidity.

436. Rosato Pilandro 32,00 €

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^{10,9}

440. Dolcetto d'Alba DOC „dei Grassi“ 45,50 €

Elio Grasso - Piemonte

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“ 87,00 €

Terre da Vino – Piemonte

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“ 28,00 €

Cantina di Montepulciano - Toscana

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 56,00 €

Castello di Nipozzano – Marchesi de'Frescobaldi - Toscana

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 51,00 €

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 69,50 €

Tenuta dell' Ornellaia – Toscana

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 116,00 €

Frescobaldi – Castel Giocondo - Toscana

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 60,50 €

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 186,00 €

"Pietro dal Cero" ca dei Frati – Veneto

intense ruby red; strong scent of lush fruit notes, lovely sour cherries merge with chocolate to create 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 83,50 €

"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 64,00 €
Tenuta di Castiglioni – Marchesi de'Frescobaldi - Toscana
 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

461. Montepulciano d'Abruzzo DOC 26,00 €
Tollo- Abruzzo
 Aroma of red fruits, harmonious and round on the palate; a hint of licorice in the finish

462. Negroamaro Puglia IGP "I Tratturi" 30,50 €
Cantine San Marzano – Apulien
 Dark purple wine with aromas of blackberry, blackcurrant and Thyme. Full-bodied with a long finish.

463. „Doppio Passo“ Primitivo Salento IGT 31,50 €
Casa Vinicola Botter - Apulien
 impressively intense and full-bodied; a soft, Full-bodied and exceptionally aromatic wine, reminiscent of blackberries and cherries and forest fruits and comes with an irresistible density of flavors

Prosecco/Sparkling wine^{10,g}

0,75 L

470. Prosecco Scavi & Ray D.O.C. 30,00 €
 frizzante Veneto

474. Prosecco Scavi & Ray Rosé DOC 34,50 €
 spumante

000. Chandon Garden Spritz 49,00 €

Champagner^{10,g}

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

Spirits

Wodka 2cl

495. Absolut Vodka 5,00 €

Herbs & Bitters 2cl

500. Ramazzotti 3,80 €

501. Averna 3,80 €

502. Fernet Branca 3,50 €

504. Campari 4cl 6,00 €

505. Jägermeister 3,50 €

Aquavits & Anis 2cl

510. Malteserkreuz Aquavit 4,50 €

511. Linie Aquavit 5,00 €

Rum 2cl

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

Whisk(e)y

Irish	2cl
535. Jameson Standart	5,00 €
536. Tullamore Dew	5,00 €

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

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

Tennessee	2cl
555. Jack Daniels	6,00 €

Brandy & Cognac	2cl
560. Vecchia Romagna	5,00 €
561. Remy Martin VSOP	6,00 €
562. Hine Rare VSOP	6,00 €

Grappa	2cl
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 €
575. Grappa di Barricata	6,50 €
576. Pascall Poire Williams	5,00 €
580. Grappa Nonino	8,00 €

Liköre	2cl
601. Baileys	5,00 €
603. Amaretto Bella Donna	4,60 €
605. Sambuca Molinari	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

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

Allergens:

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