

# Tagesangebot

## Soup

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

## Rice specialties

- 90. Risotto con zucca** <sup>d,k,g</sup> 15,90 €  
Rice with pumpkin, onions, Parmesan cheese, and roasted pumpkin seeds seasoned with white wine

## Pasta specialties

- 112. hausgemachte Mafaldine** <sup>d,e,i</sup> 18,00 €  
homemade Mafaldine pasta with venison ragout, sauce and carrots

## Stone-baked sourdough pizza

- 146. Pizza con pere e gorgonzola** <sup>4,d,i,k</sup> 19,80 €  
Cream sauce, pear, Gorgonzola, walnut and honey
- 159. Pizza Caesar** <sup>a,d,i,l,m</sup> 19,50 €  
Garlic dressing, romaine lettuce, breaded chicken breast, tomato confit, fresh cherry tomatoes, Parmesan
- 160. Pizza Barbecue** <sup>2,d,i</sup> 19,50 €  
Barbecue sauce, Fior di Latte mozzarella, turkey, mushrooms, corn, bell peppers, onions

## fish specialties

- 157. Cozze fresche** <sup>g,n</sup> 16,90 €  
fresh mussels in tomato or white wine sauce
- 245. Branzino** <sup>a,b,c,d,i,j,l,m</sup> 26,80 €  
Steamed sea bass fillet, rolled, with homemade pesto alla Genovese (fresh basil, pine nuts, olive oil) and delicate sweet potato gratin

## Meat specialties

- 178. gebratene Kalbsleber, nach venezianischer Art** <sup>d</sup> 18,00 €  
Pan-fried veal liver with onions in white wine sauce, mashed potatoes

## Dessert

- 298. Kürbis** <sup>2,a,d,i</sup> 10,90 €  
Chocolate Pumpkin Mousse Tartlets (Valrhona Chocolate)