

APERITIFS

Martini, Sherrys, Campari, Cynarsoda, Punt e Mes,	5 cl	€ 7,00
Aperol-Spritz	0,2L	€ 9,00
Prosecco - Elderflower syrup	0,2L	€ 9,00
Bellini	0,1L	€ 9,00
Prosecco Valdobbiadene	0,1L	€ 8,50
Spumante Brut Rose	0,1L	€ 9,00
Negroni- Americano	0,2L	€ 12,00

ALCOHOL FREE DRINKS

Acqua Minerale San Pellegrino / Panna	0,75L	€ 7,50
Acqua Minerale Naturale Panna/ San Pellegrino	0,5L	€ 4,50
Fanta, Cola, Cola Light, Bitter Lemon, Ginger Ale	0,2L	€ 4,00
Apple juice, blackberries juice	0,3L	€ 5,00
Fresh orange juice	0,2L	€ 6,00

OFFENE WEINE BIANCHI

Kampanien	DOCG	Falanghina	2021 Vinosia	Dry and minera	0,2L	€ 8,00
Piemont	DOCG	Arneis	2020 Clemente G	Dry and elegant	0,2L	€ 8,00
Friul	DOCG	Friulano	2018 Graunar	Aromatic	0,2L	€ 8,00

OFFENE WEINE ROSSI

Abruzzo	DOC	Montepulciano	2017 Agriverde	Elegant - fullbo	0,2L	€ 9,50
Kampanien	DOC	Neromora Aglianico	2018 Vinosia	Elegant - fruity	0,2L	€ 9,00
Apulien	DOC	Primitivo	2018 Vinosia	Light fruity	0,2L	€ 9,00
Apulien	DOC	Negroamaro	2016 Ercolino	Full body fruity	0,2L	€ 9,50

BEERS

Chiemseer Hell	0,33L	€ 5,00
Paulaner Alkoholfrei	0,33L	€ 3,70

HOT DRINKS

Coffee, espresso macchiato	€ 3,00
Espresso, Espresso decaf	€ 3,00
Espresso Corretto	€ 4,50
Doppio Espresso	€ 5,00
Cappuccino, Latte Macchiato	€ 3,90
Tee assortment	€ 5,80

PACOS MENU RECOMMENDATION

White asparagus from Schrobenhausen, gratinated with Parmesan, poached egg, and black truffle

Tortelli filled with asparagus and ricotta, finished with butter, burrata, and pistachios

Swordfish bites in a sesame crust with fennel and orange-mint sauce

or alternatively

Guinea fowl breast saltimbocca with green asparagus and green pepper sauce 4Course € 69,00

Classic tiramisù with rhubarb jam 5Course € 79,00

ANTIPASTI / STARTER

White asparagus from Schrobenhausen, gratinated with Parmesan, poached egg, and black truffle € 27,00

Scampi tartare with puntarelle salad and lemon mayonnaise € 28,00

Cooked veal fillet with salsa verde and raw artichoke salad € 27,00

PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with asparagus and ricotta, finished with butter, burrata, and pistachios € 27,00

Spaghetti alla chitarra with clams and calamari on zucchini-mint cream € 27,00

Fettuccine with beef fillet ragout, porcini mushrooms, and rosemary € 28,00

PESCE / FISH

Pan-fried monkfish with peas and spring onions in Prosecco sauce € 39,00

Swordfish bites in a sesame crust with fennel and orange-mint sauce € 38,00

Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season (for 2 People) € 75,00

CARNE / MEAT

Guinea fowl breast saltimbocca with green asparagus and green pepper sauce € 38,00

Pan-fried calf's liver with mashed potatoes, roasted cardoncelli mushrooms, and black truffle € 38,00

Beef Tagliata with Artichokes and Red Wine Sauce (for 2 People) € 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream € 11,00

Salted caramel ice cream with marinated peaches € 10,50

Millefeuille with yogurt mousse and strawberries € 10,50

Classic tiramisù with rhubarb jam € 10,50

Sorbetto "LIMONI" with Prosecco and Vodka € 8,90

DESSERTWEINE

Passito Di Noto	DOC	Planeta	2018		5cl € 7,50
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Malvasia Lipari	DOC	Caravaglio	2016		5cl € 9,90
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Sagrantino	DOCG	Antonelli	2019		5cl € 9,90
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Torcolato	DOC	Maculan	2018		5cl € 10,50
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Classici

ANTIPASTI / APPETIZERS

Gourmet fish soup with bread crusts	€ 21,00
Filet of beef carpaccio with arugola salad and parmesan shaves	€ 18,50
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 21,50
Buffalo mozzarella with cherry tomatoe and basil	€ 16,50
Duet of buffalo mozzarella with culatello ham	€ 19,50
Vitello Tonnato	€ 19,50
Arugola salad with parmesan shaves and cherry tomatoes	€ 10,50

PRIMI PIATTI / PASTA

Spaghetti "Aglio & Olio and chilli peppers" with pine nuts (spicy)	€ 16,00
Linguine with prawns (light spicy)	€ 23,00

PESCE / FISH

Grilled sole fish served with vegetables and mash potatoes	€ 37,00
Squids/Calamari and prawns grilled with arugola salad	€ 33,00

CARNE / MEAT

Straccetti - Beef medallions served with garlic, chilli, rosemary and vegetables	€ 33,50
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FORMAGGI / CHEESES

Pecorino Sardo	DOP	€ 9,50
Taleggio	DOP	€ 9,50
Gorgonzola	DOP	€ 9,50
Parmigiano Reggiano	DOP	€ 9,50
Assortimento di Formaggi misti		€ 12,50

Wine recommendation of the day

Piedmont	DOCG	Gavi di gavi	2019	Guasti	0,75L	37 €
Friuli	DOCG	Friulano	2018	Gravner	0,75L	29 €
Piedmont	DOC	Dolcetto Passola	2015	Del Tufo	0,75L	39 €
Abruzzo	DOC	Montepilciano	2017	Agri Verde	0,75L	39 €