



## Starter/Apetizer

<b>Vitello Tonnato</b> <sup>1,3</sup> boiled veal with creme of tuna and caper	€ 11,00
<b>Carpaccio di Manzo</b> <sup>3</sup> raw thin slices of beef with rocket and parmesan	€ 11,00
<b>Antipasto della casa</b> mixed apetizer dish	€ 12,90
<b>Bruschetta</b> with tomato, basil, oregano and olive oil	€ 4,50

## Salads

<b>Mixed salad</b> <sup>1</sup> mixed seasonal salad with cherry tomatoes	€ 4,50
<b>Rocket with roasted oyster mushrooms</b> <sup>3</sup> rocket, roasted oyster mushrooms, parmesan and cherry tomatoes	€ 8,50
<b>Cesar Salad</b> <sup>3</sup> Romaine lettuce with chicken breast, boiled egg, parmesan and french dressing	€ 10,50

## Pasta

<b>Tagliatelle with salmon</b> <sup>3</sup> Tagliatelle with salmon-cream sauce	€ 9,50
<b>Duetto di Pasta – Zwei verschiedene Pasta Variationen</b> <sup>3</sup> Agnolotti burro e salvia Dough packets filled with ricotta and spinach, in sage butter and parmesan Tortelloni con Radicchio e Gorgonzola Filled noodles with radicchio and gorgonzola	€ 14,50
<b>Spaghetti Carbonara -The original-</b> <sup>3</sup> with air dried bacon, Parmesan and egg	€ 9,00
<b>Spaghetti in Parmesan</b> <sup>3</sup> with black summer truffles	€ 14,50
<b>Strozzapreti con Straccetti di Manzo, Funghi e Sugo di Pomodori</b> Pasta with beef stripes, champignons and tomato sauce	€ 12,50
<b>Pennette con Gamberi e Spinaci</b> Penne with fried prawns and spinach	€ 14,50



## Main Dishes

**Saltimbocca alla Romana con Patate al Rosmarino** € 22,50  
Calfs medallion with ham and sage in a white wine sauce and rosemary potatoes

**Pork Filet with bacon coat** <sup>3</sup> € 17,90  
in Mushroom cream souce and handmade swabian noodles

**Original vienesse Schnitzel** <sup>1</sup> (escalope of veal) € 22,90  
with roasted potatoes, cowberry and cucumber salad

**Roasted sirloin Steak** € 21,90  
with onions and swabian noodels

**Beef Cheeks** € 19,80  
in Barolosauce with dumplings and vegetables

**Grilled Fish dish** € 25,00  
With salmon and calamari on wild herbs salad

**Tagliata di Manzo su Rucola, Pomodorini e Parmigiano** <sup>3</sup> € 21,50  
Tranches of Roastbeef on rucolabed with cherry tomatoes and Parmesan

**Fried Pikeperch** € 23,90  
with fregola (special italian noodle) and spinach

**Salmonfilet** € 23,90  
with Rosapeppersauce and Tagliatelle

**Roastbeef** 200g € 19,50  
300g € 23,50

**Entrecôte** 200g € 23,50  
300g € 28,90

**Beef Filet** 200g € 29,50

Served with oriental chutney, herb butter, grilled vegetables and fresh french fries.

## Swabian Special

**Swabian Cheese Noodles** <sup>3</sup> € 10,90  
with cheese and roasted onions

**Swabian ravioli** <sup>3</sup> € 10,90  
with beef stock or with egg and salad from the season and vinaigrette



## Coffee specialties

Cup of coffee	€ 2,20
Cup of coffee decaffainated	€ 2,20
Coffee jug	€ 3,50
Milk coffee	€ 2,70
Espresso	€ 2,00
Espresso doppio	€ 3,50
Espresso macchiato	€ 2,50
Espresso corretto	€ 3,50
Cappuccino	€ 2,70
Latte macchiato	€ 3,20
Cup of tea	€ 2,50
(Peppermint, chamomile, fruits, green, maroccan nights and black)	

## Dessert

<b>Tiramisù</b> <sup>2,3</sup> homemade	€ 5,90
<b>Panna Cotta</b> <sup>3</sup> with raspberries	€ 5,90
<b>Dolce della casa</b> <sup>3</sup> sweet of home	€ 6,90
<b>Espresso Gourmet</b> <sup>2,3</sup> fine espresso & a sweet suprise	€ 4,90
<b>Schokosoufflé</b> <sup>3</sup> warm cake with a soft core	€ 6,50
<b>Fruit salad without/ with Vanille Icecream</b> <sup>3</sup> fresh mixed fruit	€ 5,00

### Note to our guests:

**We use no additives for own production.  
It is included with the purchase of foods:**

1 With preservative 2 With caffeine 3 Milk protein