


APPETIZER

ANTIPASTI

Olive nere fritte (warm) [a,6] VEGAN 

piquant fried black olives with red onions, garlic, pepperoni and ciabatta bread

Focaccia con pomodori ciliegino e oregano [a] VEGAN 

italian flatbread with half-dried cherry-tomatoes and oregano

Focaccia con rosmarino [a] VEGAN 

italian flatbread with rosemary and salt

VEGAN 

Focaccia con aglio e pepperoncino [a]

italian flatbread with garlic and pepperoni



Focaccia con sardelle e cipolla [a,d]

italian flatbread with anchovy and onion

Zuppa di ciliegino [f]

fruity cherry-tomato soup

FROM THE SEA

Capesante Gratinata al Forno [a,o]

baked gratinated scallops with herb breadcrumbs served in a scallop shell

As an appetizer for 2 or as a main course

Cozze ripiene [a,g,o]

mussels filled with herb breadcrumbs baked with parmesan gratin and served with a tomato and garlic dip, a recipe from the Puglia region

1kg Gambas [a,b]

gambas fried in garlic, cherry tomatoes, chili peppers, and white wine served with homemade aioli [f]
(not peeled with head and shell)



FAVORITE APPETIZER OF OUR GUESTS

ANTIPASTI

Antipasti Gustitalia from 1 person

Starter mixed of grilled vegetables, salami, cheese, tomatoes, olives and much more...

Additional person

Also available as a vegetarian variation



Vitello Tonnato[a,c,d]

Cooked thin slices of veal served with aromatic tuna cream and capers

Carpaccio di Carne[a,g]

Raw thin Beef fillet slices dressed with rocket on parmesan slices with a dressing of lemon juice, mild olive oil and balsamic cream served with ciabatta bread

Crostini con Funghi di Bosco[a,g]

3 pc. roasted Ciabatta bread with goat cheese, thyme and garlic, with spicy forest mushrooms

Bruschetta con mozzarella di bufala[a,g,h,6]

3 pc. roasted Ciabatta bread with buffalo mozzarella and basil

Bruschetta con pomodori [a,g,h] AS WELL VEGAN


3 pc. roasted Ciabatta bread with fresh cherry tomatoes, Parmesan slicing and basil





INSALATE

Salad

NEW  **VEGAN** we can do a lot, please talk to our Service depends on it.

Insalata con Manzo [a,g,k,]

seasonal salad, grilled roast beef strips, cherry tomatoes, cucumber, mozzarella, red onions, parmesan

Insalata Cesare [a,g,k,f]

mixed salad with marinated chicken breast in teriyaki base, ciabatta croutons, cherry tomatoes, rocket and parmesan

Insalata con gamberi[m,k,b,g]

pan fried king prawns tossed with fresh herbs in a seasonal salad

Insalata Antipasti [m,k,2,3]

mixed seasonal salad with cherry tomatoes, grilled vegetables (zucchini, aubergine, peppers), olives, balsamic onion and sun-dried tomatoes.

Beilagensalat[m,k]

classic mixed green salad with cherry tomatoes and arugula (small and large)

Gluten-free bread with rosemary

All salads are served with toasted Italian bread. You can choose between a **vinaigrette**, [m, k] **sea buckthorn dressing** [m, k] or **balsamico / olive oil dressing** [m, k]

Vinaigrette (mustard, vinegar, lemon juice, olive oil, vegetable oil, sugar, honey, salt and pepper)

Sea buckthorn dressing (sea buckthorn juice, orange juice, olive oil, vinegar, sugar, honey, mustard, ginger, salt and pepper)

Balsamic dressing (balsamic vinegar, olive oil, honey, salt and pepper)



INSALATE

Salad

Favorite salads of our guests

Insalata Gustitalia [m,k,g]

seasonal salad with rocket, cherry-tomatoes, buffalo mozzarella, parma ham and parmesan

Insalata al Bosco [m,k,a,h]

seasonal salad with cherry tomatoes, fresh fried mushrooms, walnuts and roasted ciabatta croutons

Insalata Botanica [m,k,2,3]

mixed salad of the season, with cherry tomatoes, sweet potato cubes, rocket, baby spinach, beetroot, goat's cheese, sunflower seeds, dressed with sea buckthorn dressing

RISOTTO

Rice dishes

Risotto Casella [m,g]

creamy risotto with sage, sweet potato cubes, onion, chillies, baby spinach and parmesan

Risotto Frutti di Mare [m,g,b,d,o]

creamy risotto with seafood and parmesan cheese

AS WELL  VEGAN

Risotto ai funghi nobile [m,g]

creamy risotto with seasonal mushrooms and thyme, plus as various herbs dressed with fried mushrooms with garlic and shallots

AS WELL  VEGAN

Risotto ai pomodori con Filetto arrosto [m,g]

creamy tomato risotto with grilled cherry tomatoes and tender beef fillet (approx. 50 gr.)

All risotto dishes are deglazed with white wine and contain parmesan and butter.

OUR GUESTS' FAVOURITE DISHES

As well  Gluten-free

Tagliatelle al Salmone e spinaci [a,m,g]

ribbon pasta with fresh salmon cubes, melted cherry tomatoes, shallots, garlic in a light white wine tomato salsa base with mascarpone, basil and baby spinach served with parmesan

Orecchiette con Braciola [a,g,c]

fresh ear noodles in braised tomato sauce with a beef roulade filled with garlic, parsley and parmesan and served with parmesan slicer

Insalata Cesare [a,g,k,f]

mixed salad with marinated chicken breast in teriyaki base, ciabatta croutons, cherry tomatoes, rocket and parmesan

Petto di Polo ai Porcini [g,k]

grilled chicken breast with porcini base with rosemary potatoes, salad or vegetables

Spaghetti con gamberi [a,m,b]

spaghetti with prawns, pepperoni, garlic and cherry tomatoes in finely spicy white wine sauce (spicy)

Penne amatriciana with veal meatballs [a,g,h,k,m]

pasta in a tomato sauce with bacon, chili, onions and garlic served with mini veal meatballs with parmesan cheese

Linguine alla scogliera e pomodoro [a,b,o,d]

fresh tagliatelle with seafood, scampi, mussels, cockles, garlic, shrimp, some chili peppers and cherry tomatoes in finely spicy sauce

Penne al forno [a,g,]

pasta with mushroom cream sauce and gratinated with cheese



VEGAN CUISINE



Starters

Caprese [a,l]

tomato-mozzarisella with basil, olive oil and balsamic vinegar

Also classic with buffalo mozzarella

Peperonata [a,l]

braised sweet paprika strips with onion

and tomato - served lukewarm

Salads

Caesar Salat vegan [a,f,l]

mixed leaf salad with marinated soy chicken chunks in teriyaki sauce, ciabatta croutons, cherry tomatoes, rocket and vegan cheese served with vegan dressing

Insalata Greca [a,l]

with cucumbers, tomatoes, red onions, mixed sweet paprika, kalamata olives and vegan feta cheese with lemon olive oil dressing

Linsensalat Bianca [a,f,l]

crunchy beluga lentil salad with lots of fresh vegetables from cucumbers, sweet paprika, red onions, cherry tomatoes, fruity mango, vegan feta cheese refined with fresh parsley and sweet and sour dressing (depending on the season, the fruits may vary)



Soup

Minestrone [a,l]

homemade vegetable stew with potatoes, beans, peas, carrots and tomatoes

Tomatensuppe [a,l]

fruity cherry tomato soup with basil and olive oil

VEGAN CUISINE

Mains

Pasta with Vegan Bolognese [a,f,i]

with a flavorful bolognese-style sauce made from sunflower protein and vegetable brunoise

Penne with asparagus and pesto rosso [a]

pasta with green asparagus, melted cherry tomatoes and homemade vegan sun-dried tomatoes pesto

Penne amatriciana with vegan meatballs [a,g,h,k,m]

pasta in a tomato sauce with chili, onions and garlic served with mini-vegan meatballs

Spaghetti alla Puttanesca [a]

with a fine Italian sauce made from tomatoes, olives, capers and chili peppers (slightly spicy)

Risotto with peas and basil

creamy risotto with fine peas and basil served with vegan grated cheese

Risotto Pomodoro

creamy risotto with cherry tomatoes and basil served with vegan grated cheese

Make your own pizza with vegan pizzacheese [a] **As well** **Gluten-free**

with the following ingredients (max. 4 ingredients): sweet paprika, broccoli, olives, onions,

pickled eggplant, pickled zucchini, garlic, hot peppers, mushrooms, peas, tomato slices, corn, spinach,

capers, pineapple, rocket



Dessert

Fruit berry sorbet vegan

Iced and pureed berry mix with currant juice and mint



All prices are in EURO including VAT and service.

For an explanation of allergens and additives see last page of the menu

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TRATTORIA RISTORANTE

As well  Gluten-free

PASTA

Noodles dishes

Fettucine Gustitalia [a,c,g]

fine ribbon noodles with cherry tomatoes, buffalo mozzarella, rocket, parma ham and parmesan slicer

Spaghetti con Pesto di Rucola alla Cristina [a,h,g,b]

spaghetti with homemade pesto made from rocket, with dried tomato, parmesan and prawns

Fettuccine con Pere e Pecorino [a,c,g,h]

fine ribbon noodles with pear, pine nuts, garlic, rosemary, in fine lemon base and grated parmesan cheese



Fettucine alla Gorgonzola [a,c,g,h,m]

fine ribbon noodles with pears, gorgonzola, red onion, radicchio and walnuts in subtle white wine base

Penne all´arrabbiata with prawns [a,b]

spicy tomato sauce, peas and fried prawns with parmesan cheese

Penne with green vegetables and bacon crispy [c,g,m]

pasta with sugar pods, broccoli, zucchini, onions, cherry tomatoes served with Cream sauce and crispy bacon

Penne with pears gorgonzola cream [a,c,m,]

pasta in subtle gorgonzola sauce with fennel, onions and pears and croutons

By request, for pasta dishes[a] we have additional sauces: a **minced meat base (Bolognese)[a,i,m]** or a **fresh tomato base with basil[a]**, **carbonara [a,c,g]** and **aglio olio [a]** or **peperoncino**



PASTA

Noodles dishes

(Gluten-  free Noodle varieties (Spaghetti, Penne, Rigatoni, Gnocchi und Tagliatelle)

Gnocchi al gorgonzola [a,c,g]

homemade gnocchi with gorgonzola base

Gnocchi alla Sorentina [a,c,g]

homemade gnocchi with fresh tomatoes, tomato base, mozzarella and parmesan with whip cream refined

Gnocchi alla piemontese [a,c,g]

homemade gnocchi made pan in sage butter with fresh tomato base and parmesan

Tagliatelle Casalinga [a,m,c,g]

fine ribbon noodles with salsiccia (sicilian pork sausage, fennel seed, salt, pepper) with onion, broccoli, pepperoni, garlic in tomato base and parmesan

Tortelloni Ricotta Spinaci al Limone (Vegetarisch) [a,c,g]

fresh tortellini with spinach-ricotta filling lemon-butter base and rosemary



Tagliatelle con Pollo e Porcini [a,g,c]

fine ribbon noodles with chicken breast, porcini mushrooms, fresh tomatoes and cream

Orecchiette con Braciola [a,g,c]

fresh ear noodles in braised tomato base with a stuffed beef roulade filled with garlic, parsley and parmesan

CARNE

Meat dishes

Bistecca alla griglia 250g roh [g,k]

grilled roastbeef steak with homemade red wine butter or herb butter with vegetables or salad and rosemary potatoes

Filetto di Manzo 200g roh [g,k]

tender fillet of beef with homemade red wine butter or herb butter and with vegetables or salad and rosemary potatoes

Scallopina alla parmegiana [a,c,k]

veal cutlet with parmesan breadcrumbs served with vegetables or salad and rosemary potatoes

Petto di Polo ai Porcini [g,k]

grilled chicken breast with porcini base with rosemary potatoes, salad or vegetables

On request also with fries instead of rosemary potato

The following sauces can be ordered with steak or fillet

Green pepper cream sauce [g] or hot pepper cream sauce [g] (spicy)



PESCE

Fish dishes

Lucioperca in Crosta [a,d,k,m]

succulent pike-perch fillet in herbal lemon crust, rosemary potatoes with vegetables or salad

More fresh fish as a daily offer

please ask our service about the variety of fish and preparation price on request

NEW

PINSA

NEW

From the traditional Roman cuisine

The pinsa is a type of flatbread and has its origins in ancient Rome, it is actually not an alternative to pizza, but rather its ancestor. The name derives from the Latin word "pinsère", which means "to mash". Over to the long maturation time of up to 72 hours, the dough is at the same time fluffy and airy on the inside and wonderfully crunchy on the outside. As ingredients for this mixture, wheat flour, rice flour, soy flour are mainly used. Be it spicy, light, or savory - try your way through our pinsa variations.

ROMULUS [a,f,g]

salsiccia (sicilian pork sausage), red onions,
mozzarella, broccoli, chili peppers
with tomato sauce

AUGUSTUS [a,f,g]

parma ham, rocket, parmesan,
mozzarella with tomato sauce

MAXIMUS [a,f,g]

buffalo mozzarella, basil pesto,
cherry tomatoes, rocket with tomato sauce

SPARTACUS [a,f,g]

spinata calabrese (spicy salami),
pepperoni, mozzarella with tomato sauce

QUINTUS [a,b,f,g]

prawns and garlic,
cherry tomatoes, mozzarella with tomato sauce

TIBERIUS [a,f,g]

grilled vegetables,
mozzarella with tomato sauce

VOTUM [a,f,g]

base tomato sauce and mozzarella

Make your own Pinsa with the following ingredients (max. 4 ingredients): peppers, broccoli, olives, onions, pickled eggplant, pickled zucchini, garlic, hot peppers, mushrooms, peas, tomato slices, corn, spinach, capers, pineapple, arugula, salami. Italian bratwurst, ham, spicy salami, prawns, tuna, gorgonzola.

GAIUS IULIUS CAESAR [a,f,g]

mozzarella, ham, artichokes,
olive mushrooms with tomato sauce

PONTIUS PILATUS [a,d,f,g]

mozzarella, tuna, red onion,
garlic with tomato sauce

REMUS [a,b,f,g]

prawns, zucchini, cherry tomatoes,
garlic, mozzarella with olive oil

CLAUDIUS [a,f,g,h]

gorgonzola, pear, walnuts,
mozzarella, red onions with olive oil

NERO [a,d,f,g,l]

salmon, zucchini, black sesame,
Crème fraiche with olive oil

TITUS [a,f,g]

spinach, mushroom, basil pesto,
parmesan, mozzarella with olive oil

Our Pinsas are baked directly on stone with a size of 19x30 cm and always topped with mozzarella [g].



PIZZE

Pizza (as well  Gluten-free)

Pizza Fiorentina [a,g]

with tomato sauce, spinach, gorgonzola and garlic

Pizza Verde [a,g]

with tomato sauce, lots of fresh vegetables, and onion

Pizza 4 Stagione [a,g,2,3]

with tomato sauce, artichokes, mushrooms,
Peppers and salami

Pizza siciliana [a,g,d,3,6]

with tomato sauce, anchovies, capers and olives

Pizza 4 formaggi [a,g,2,3]

with tomato sauce and 4 different types of cheese



Pizza Gustitalia [a,g]

with tomato sauce, parma ham, rocket,
buffalo mozzarella and parmesan slicer

Pizza d'estate [a,g,6]

with tomato sauce, grilled aubergines and zucchini,
olives, cherry tomatoes and goat's cream cheese

Pizza con Cipolle Balsamico [a,g]

with tomato sauce, fruity balsamic shallots, zucchini
and aubergines, refined with rosemary and basil

Pizza con gamberi [a,g,b,6]

with tomato sauce, prawns, garlic,
olives and arugula

Pizza ai Frutti di Mare [a,g,o,b]

with tomato sauce, seafood, garlic

[may contain surimi (imitation crab meat) b,d,1]

Pizza Pesto [a,g,o,b,h]

with tomato sauce, rocket pesto, gamberi,
pine nuts, garlic, parmesan slicer and arugula

Pizza Pompei [a,g,2,3]

with tomato sauce, red bell pepper, spicy chili pep-
pers and spicy salami

Pizza Mista [a,g,2,3]

with tomato sauce, ham, salami,
mushrooms and onions



Our pizzas are baked directly on stone with a size of ap-
prox. Ø 30 cm and always topped with mozzarella [g].

Our gluten-free pizzas are made with a purchased raw
pizza base, made in Italy and have a size of Ø 30 cm.
Baking is done in a separate oven, so we guarantee a glu-
ten-free preparation.



Spinaci, Olive e Salmone [a,g,d,6]

with spinach, olives, garlic and salmon

PIZZE BIANCHE

White Pizza (as well  Gluten-free)

Pizza with crème fraiche sauce

Parma e funghi e cipolla rossa [a,g]

with parma ham, mushrooms and red onions

Gorgonzola con pere e noci [a,g,c,h]

with gorgonzola, pears, red onions and

walnuts

PIZZE

Pizza (as well  Gluten-free)

Pizza margherita [a,g,3]

with tomato sauce and mozzarella

Pizza funghi [a,g,2,3]

with tomato sauce and fresh mushrooms

Pizza Tonno [a,g,d,3]

with tomato sauce and tuna

Pizza Tonno Cipolla [a,g,2,3]

with tomato sauce, tuna and onions

Pizza piccante [a,g,2,3]

with tomato sauce and spicy salami

Pizza salame [a,g,2,3]

with tomato sauce and salami

Pizza salame prosciutto [a,g,2,3]

with tomato sauce, salami and ham

Pizza salame funghi [a,g,2,3]

with tomato sauce, salami and mushrooms

Pizza prosciutto [a,g,2,3]

with tomato sauce and ham



Pizza Hawaii [a,g,2,3]

with tomato sauce, ham and pineapple

Pizza capriciosa [a,g,3,2,6]

with tomato sauce, artichoke hearts, olives,

onions, mushrooms and ham

MENU PER BAMBINI

Children's menu

Pasta (Noodle dishes)

Spaghetti Bolognese [a,i,]

with mince beef and tomato base, carrots, celery and onion

Spaghetti Pomodoro [a]

with cherry tomato base

Tortelloni Panna e Prosciutto [a,g,2]

filled noodles with spinach, ricotta with an onion and ham-cream base

Pizze (Pizza)

Pizza Margarita [a,g,]

with tomato base and mozzarella slices

Pizza Salami [a,g,2]

with tomato base and salami

Pizza Prosciutto [a,g,2]

with tomato base and ham

Pizza Hawaii [a,g,2]

with tomato base, mozzarella, pineapple and ham

Carne (Meat dishes)

Scallopina alla parmigiana [a,c]

mini veal cutlet with parmesan breading vegetables and fries

French fries with ketchup or mayonnaise



SWEET KIDS MENU only up to 6 years

with 1 drink, toy, lollipop and balloon

To select:

-Mini Pizza Margherita / Salami / Prosciutto / Hawaii [a,g,2]

-Pasta with tomato sauce or bolognese or ham + cream [a,i,g,2]

DRINKS

WARM DRINKS

Espresso [9]
Espresso Macchiato [g,8,9]
Espresso Doppio [g]
Espresso Coretto [9] with alcohol
Caffe Crema [9]
Cappuccino [g,8,9]
Latte Macchiato [g,8,9]
Ciok (Italian hot chocolate) [f,g,8]
Tea (different sorts)

Fruit mixture; Wild berry; Herbs; Green tea; Camomile; Peppermint; Darjeeling;
Earl Grey; Black Tea; English Breakfast; rooibos vanilla; Ginger Lemon



DESSERTS

Tiramisu
Panna Cotta
Ice cream from our own production *In the assortment (2 balls)
Zabbaione

*Please ask the waiter about the availability of desserts.