

APPETIZER

ANTIPASTI

Crostini Funghi di Bosco [a,g]

3 pc. roasted Ciabatta bread with goat cheese, thyme and garlic, with spicy forest mushrooms **10⁹⁰**

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

3 pc. roasted Ciabatta bread with buffalo mozzarella and basil **13⁹⁰**

Bruschetta pomodori [a,g,h] VEGAN

3 pc. roasted Ciabatta bread with fresh cherry tomatoes, Parmesan slicing and basil **10⁹⁰**

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

piquant fried black olives with red onions, garlic, pepperoni and ciabatta bread **9⁹⁰**



FROM THE SEA

Capesante Gratinée al Forno [a,o]

3 baked gratinated scallops with herb breadcrumbs served in a scallop shell **16⁹⁰**

1kg Gambas [a,b]

gambas fried in garlic, cherry tomatoes, chili peppers, and white wine served with homemade aioli [f] **34⁹⁰**

(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... **15⁹⁰**

Additional person **+5⁵⁰**

Also available as a vegetarian variation



Vitello Tonnato [a,c,d]

Cooked thin slices of veal served with aromatic tuna cream and capers **17⁹⁰**

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 **16⁹⁰**

Piadina con pomodori e oregano [a] **VEGAN**

italian flatbread with half-dried cherry-tomatoes and oregano **9⁵⁰**

Piadina con rosmarino [a] **VEGAN**

italian flatbread with rosemary and salt **9⁵⁰**

Piadina con aglio e pepperoncino [a] **VEGAN**

italian flatbread with garlic and pepperoni **9⁵⁰**

Piadina con sardelle e cipolla [a,d]

italian flatbread with anchovy and onion **9⁵⁰**

Zuppa di ciliegino [i] **VEGAN**


fruity cherry-tomato soup **7⁹⁰**





INSALATE

Salad

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

Insalata Gamberi [m,k,b,g]

pan fried king prawns tossed with fresh herbs in a seasonal salad **21⁹⁰**

Insalata con Manzo [a,g,k,]

seasonal salad, grilled roast beef strips, cherry tomatoes, cucumber, mozzarella, red onions, parmesan **22⁹⁰**

Beilagensalat [m,k]

classic mixed green salad with cherry tomatoes and arugula (**klein: 6⁹⁰ groß: 11⁹⁰**)

Insalata Bosco [m,k,a,h]

seasonal salad with cherry tomatoes, fresh fried mushrooms, walnuts and roasted ciabatta croutons **21⁹⁰**

Favorite salads of our guests

Insalata Gustitalia [m,k,g]

seasonal salad with rocket, cherry-tomatoes, buffalo mozzarella, parma ham and parmesan **21⁹⁰**

Insalata Cesare [a,g,k,f]

mixed salad with marinated chicken breast in teriyaki base, ciabatta croutons, cherry tomatoes, rocket and parmesan **22⁹⁰**

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 **21⁹⁰**

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)

Gluten-free bread with rosemary + 4,00 € 



OUR GUESTS' FAVOURITE DISHES

As well  **Gluten-free + 5,50 €**

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 **22⁹⁰**

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 **22⁹⁰**

Petto di Polo ai Porcini [g,k]

grilled chicken breast with porcini base with rosemary potatoes, salad or vegetables **28⁹⁰**

Spaghetti con gamberi [a,m,b]

spaghetti with prawns, pepperoni, garlic and cherry tomatoes in finely spicy white wine sauce (spicy) **21⁹⁰**

Penne amatriciana with Italian 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 **18⁹⁰**

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 **22⁹⁰**

Penne al forno with mushrooms [a,g]

pasta with mushroom cream sauce and gratinated with cheese **18⁹⁰**



VEGAN CUISINE

Salads

Linsensalat Bianca [a,f,l]

crunchy beluga lentil salad with lots of fresh vegetables from cucumbers, sweet paprika, red onions, cherry tomatoes, fruity mango, veganfeta cheese refined with fresh parsley and sweet and sour dressing (depending on the season, the fruits may vary) **22⁹⁰**



Pizza and pinsa

Make your own pizza with Vegan

Pizza Melt [a] **As well** **Gluten-free + 5,50 €**

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 **18⁹⁰**

Make your own pinsa with Vegan

Pizza Melt [a] **As well** **Gluten-free + 2,50 €**

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 **18⁹⁰**

Soup

Minestrone [a,l]

homemade vegetable stew with potatoes, beans, peas, carrots and tomatoes **7⁹⁰**

Tomatensuppe [a,l]

fruity cherry tomato soup with basil and olive oil **7⁹⁰**

Pasta **As well** **Gluten-free + 5,50 €**

Penne with Asparagus and Pesto Rosso [a]

pasta with green asparagus, melted cherry tomatoes and homemade vegan sun-dried tomatoes pesto **21⁹⁰**

Spaghetti alla Puttanesca [a]

with a fine Italian sauce made from tomatoes, olives, capers and chili peppers (slightly spicy) **18⁹⁰**

Dessert

Fruit berry sorbet vegan

Iced and pureed berry mix with currant juice and mint **6⁹⁰**



PASTA

Noodles dishes

As well  **Gluten-free+ 5,50€**

Fettucine Gustitalia [a,c,g]

fine ribbon noodles with cherry tomatoes, buffalo mozzarella, rocket, parma ham and parmesan slicer **20⁹⁰**

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 **20⁹⁰**

Penne all'arrabbiata with prawns [a,b]

spicy tomato sauce, peas and fried prawns with parmesan cheese **18⁹⁰**



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 **18⁹⁰**



Spaghetti alla Puttanesca [a]

Noodles with a fine sauce in the Italian tradition with tomatoes, olives, capers, anchovies, and peppers (mildly spicy) **18⁹⁰**

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

fresh tortellini with spinach-ricotta filling lemon-butter base and rosemary **21⁹⁰**

Upon request, we also offer the following additional sauces for pasta dishes [a]:

Meat sauce (Bolognese) [a,i,m] 18⁹⁰

Tomato sauce with basil [a] 18⁹⁰

Carbonara [a,c,g] 18⁹⁰

Aglio, Olio e Peperoncino [a] 18⁹⁰



PASTA

Noodles dishes

(Gluten-free  Noodle varieties (Spaghetti, Penne, Rigatoni, Gnocchi und Tagliatelle) + 5,50

Gnocchi alla Sorentina [a,c,g]

homemade gnocchi with gorgonzola base **18⁹⁰**

Gnocchi alla piemontese [a,c,g]

homemade gnocchi maked pan in sage butter with fresh tomato base and parmesan **18⁹⁰**



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

fine ribbon noodles with chicken breast, porcini mushrooms, fresh tomatoes and cream **22⁹⁰**



Orecchiette con Braciola [a,g,c]

fresh ear noodles in braised tomato base with a stuffed beef roulade filled with garlic, parsley and parmesan **22⁹⁰**

RISOTTO

Rice dishes

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

creamy risotto with sage, sweet potato cubes, onion, chillies, baby spinach and parmesan **22⁹⁰**

Risotto funghi nobile [m,g] **AS WELL** **VEGAN + 3,00 €**

creamy risotto with seasonal mushrooms and thyme, plus as various herbs dressed with fried mushrooms with garlic and shallots **21⁹⁰**

Risotto pomodori con manzo arrosto [m,g] **AS WELL** **VEGAN + 3,00 €**

creamy tomato risotto with grilled cherry tomatoes and tender beef fillet (approx. 50 gr.) **22⁹⁰**



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

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 **35⁹⁰**

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 **39⁹⁰**

Scallopina alla parmegiana [a,c,k]

veal cutlet with parmesan breadcrumbs served with vegetables or salad and rosemary potatoes **32⁹⁰**

Petto di Polo ai Porcini [g,k]

grilled chicken breast with porcini base with rosemary potatoes, salad or vegetables **28⁹⁰**

On request also with fries instead of rosemary potato + **2⁵⁰** Euro

The following sauces can be ordered with steak or fillet + **3⁶⁰** Euro

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 **29⁹⁰**

More fresh fish as daily specials [d]

please ask our service about the variety of fish and preparation

Price on request

NEU

PINSA

NEU

From the traditional Roman cuisine

Pinsa (as well  Gluten-free + 2,50 €)

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.

VIRIDIS [a,f,g]

Mozzarella, spinach, red onions, broccoli, pepperoni with tomato sauce **19⁹⁰**

AUGUSTUS [a,f,g]

parma ham, rocket, parmesan, mozzarella with tomato sauce **19⁹⁰**

MAXIMUS [a,f,g]

buffalo mozzarella, basil pesto, cherry tomatoes, rocket with tomato sauce **19⁹⁰**

SPARTACUS [a,f,g]

spinata calabrese (spicy salami), pepperoni, mozzarella with tomato sauce **19⁹⁰**

QUINTUS [a,b,f,g]

prawns and garlic, cherry tomatoes, mozzarella with tomato sauce **19⁹⁰**

TIBERIUS [a,f,g]

grilled vegetables, mozzarella with tomato sauce **19⁹⁰**

VOTUM [a,f,g]

base tomato sauce and mozzarella **19⁹⁰**

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 **19⁹⁰**

PONTIUS PILATUS [a,d,f,g]

mozzarella, tuna, red onion, garlic with tomato sauce **19⁹⁰**

CLAUDIUS [a,f,g,h]

gorgonzola, pear, walnuts, mozzarella, red onions with olive oil **19⁹⁰**

TITUS [a,f,g]

spinach, mushroom, basil pesto, parmesan, mozzarella with olive oil **19⁹⁰**

REGINA

Tomato sauce, buffalo mozzarella, basil, olive oil **19⁹⁰**

Our Pinsas are baked directly on stone with a size of 19x30 cm and always topped with moz-



PIZZE

Pizza (as well  Gluten-free + 5,50 €)

Pizza Siciliana [a,g,d]

with tomato sauce, anchovies, capers and olives **16⁹⁰**

Pizza 4 Formaggi [a,g]

with tomato sauce and 4 different types of cheese **17⁹⁰**

Pizza Gustitalia [a,g]

with tomato sauce, parma ham, rocket,
buffalo mozzarella and parmesan slicer **19⁹⁰**

Pizza d'estate [a,g]

with tomato sauce, grilled aubergines and zucchini,
olives, cherry tomatoes and goat's cream cheese **19⁹⁰**

Pizza con gamberi [a,g,b]

with tomato sauce, prawns, garlic,
olives and arugula **19⁹⁰**

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

with tomato sauce, seafood, garlic

[may contain surimi (imitation crab meat) b,d,l] **19⁹⁰**

Pizza Verde [a,g]

with tomato sauce, lots of fresh vegetables,
and onion **17⁹⁰**



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

with tomato sauce, rocket pesto, gamberi,
pine nuts, garlic, parmesan slicer and arugula **19⁹⁰**

Pizza Pompei [a,g]

with tomato sauce, red bell pepper, spicy chili peppers
and spicy salami **17⁹⁰**

Pizza Mista [a,g]

with tomato sauce, ham, salami,
mushrooms and onions **17⁹⁰**



Our pizzas are baked directly on stone with a size of approx. 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 gluten-free preparation.

PIZZE

Pizza (as well  Gluten-free + 5,50 €)



Pizza salame [a,g]

with tomato sauce and salami **15⁹⁰**

Pizza salame prosciutto [a,g]

with tomato sauce, salami and ham **16⁹⁰**

Pizza prosciutto [a,g]

with tomato sauce and ham **15⁹⁰**

Pizza Hawaii [a,g]

with tomato sauce, ham and pineapple **16⁹⁰**

Pizza capriciosa [a,g]

with tomato sauce, artichoke hearts, olives,
onions, mushrooms and ham **17⁹⁰**

Pizza margherita [a,g]

with tomato sauce and mozzarella **13⁹⁰**

Pizza funghi [a,g]

with tomato sauce and fresh mushrooms **14⁹⁰**

Pizza Tonno [a,g,d]

with tomato sauce and tuna **16⁹⁰**

Pizza Tonno Cipolla [a,g]

with tomato sauce, tuna and onions **17⁹⁰**

Pizza piccante [a,g]

with tomato sauce and spicy salami **15⁹⁰**




MENU PER BAMBINI

Children's menu

Pasta (Noodle dishes)

Spaghetti Bolognese [a,i,] 

with mince beef and tomato base, carrots, celery and onion **8⁵⁰**

Spaghetti Pomodoro [a] 

with cherry tomato base **7⁹⁰**

Tortelloni Panna e Prosciutto [a,g]

filled noodles with spinach, ricotta with an onion and ham-crea base **7⁹⁰**



Pizze (Pizza)

Pizza Margarita [a,g] 

with tomato base and mozzarella slices **8⁹⁰**

Pizza Salami [a,g] 

with tomato base and salami **9⁵⁰**



Pizza Prosciutto [a,g] 

with tomato base and ham **9⁵⁰**

Pizza Hawaii [a,g] 

with tomato base, mozzarella, pineapple and ham **9⁵⁰**

Carne (Meat dishes)

Scallopina alla parmigiana [a,c]

mini veal cutlet with parmesan breading vegetables and fries **15⁹⁰**

French fries with ketchup or mayonnaise **5⁵⁰**

