

I NOSTRI APERITIVI

OUR APERITIFS

		€
Prosecco	0,1l	4.90
Fragolino - prosecco flavored with wild strawberry		4.90
Hugo – sparkling wine with elderflower		7.90
Aperol Sprizz - Aperol, Prosecco, Soda		8.90
Prosecco with Aperol		8.90
San Bitter or Crodino – alcohol-free aperitif		4.90
Martini - bianco/ extra dry/ rosso	5cl	5.90
Sherry		5.90
Pernod *	4cl	5.90
Cynar *		5.90
Aperol *		5.90
Campari *		5.90

LONGDRINKS

Campari* Soda	4cl	9.50
Campari* Orange		9.50
Gin Tonic		9.50
Wodka Lemon***		9.50
Bacardi *Cola**		9.50
Wodka Red Bull**		9.50

*food dye **caffeine *** quinine

BEVANDE ANALCOLICHE

ALCOHOL-FREE DRINKS

Mineral water	0,2 l / 0,4 l	2.80 / 3.90 €
*Coca Cola** , Fanta* , Sprite*	0,2 l / 0,4 l	2.90 / 4.90 €
Tonic, Ginger Ale, Bitter Lemon***	0,2 l / 0,4 l	3.20 / 5.20 €
Bad Liebenwerda Gourmet Classic	Fl. 0,75 l	8.90 €
San Pellegrino oder Acqua Panna	Fl. 0,25 l	3.50 €
San Pellegrino oder Acqua Panna	Fl. 0,75 l	8.90 €
Apple fizz - spritzer with juice, nectar of your choice	0,2 l / 0,4 l	3.20 / 5.20 €
Spezi * ~ Coke** with Fanta*	0,2 l / 0,4 l	3.20 / 5.20 €
Red Bull	0,25 l	4.90 €

SUCCHI DI FRUTTA

FRUIT JUICES

Apple juice, orange juice, mango nectar, sour cherry nectar, tomato juice, rhubarb juice, currant nectar, multivitamin juice, Strawberry nectar, passion fruit nectar, banana nectar	0,2 l / 0,4 l	3.50 / 5.50 €
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BIRRE

BEER

Sternquell Pils on tap	0,3 l / 0,5 l	3.90 / 5.50 €
Clausthaler alcohol-free	0,33 l	3.90 €
Paulaner wheat beer alcohol-free	0,5 l	5.50 €
Paulaner wheat beer white	0,5 l	5.50 €
Paulaner wheat beer black	0,5 l	5.50 €
Paulaner wheat beer kristall	0,5 l	5.50 €
Köstritzer black beer	0,5 l	5.50 €
Shandy ~ beer with Sprite*	0,3 l / 0,5 l	3.90 / 5.50 €
Beer with lemonade ~ beer with Fanta*	0,3 l / 0,5 l	3.90 / 5.50 €
Diesel ~ beer with Coke**	0,3 l / 0,5 l	3.90 / 5.50 €

*food dye **caffeine *** quinine

WINE CARD

WHITE WINE

Alto Adige	Chardonnay DOC Alois Lageder Fragrance of ripe tropical fruits, delicate floral aroma, medium-bodied; clean, fresh and dry	0,75 l / 34.90 € 0,2 l / 9.90 €
Venetien	Pinot Grigio Veneto IGT Cantina Colli del Soligo Distinct fruit flavors, well-balanced, smooth, full bodied; dry	0,75 l / 32.90 € 0,2 l / 8.90 €
Umbrien	Brezza dell' Umbria IGT Cantina Lungarotti Fresh and aromatic, with floral hints, lively, with a delicate acidity, rounded and invigorating; Medium-dry	0,75 l / 32.90 € 0,2 l / 8.90 €
Venetien	Lugana "Folar" D.O.C. Santi harmoniously combined aromas of ripe pears, white peaches and roasted almonds, elegant structure, with liveliness and finesse; dry	0,75 l / 34.90 € 0,2 l / 9.90 €

ROSÉ WINES

Alto Adige	Lagrein Rosé DOC Alois Lageder Intense, fruity aroma, full-bodied with a robust character, wine-like taste with fresh acidity and a fine bitter note in the finish; dry	0,75 l / 34.90 €
Venetien	Bardolino Chiaretto DOC Sartori Invigorating, fruity bouquet, refreshing strawberry and raspberry flavors, full-bodied and persistent; fruity-dry.	0,75 l / 32.90 € 0,2 l / 8.90 €
Venetien	Bardolino "Infinito" D.O.C. Santi appears pale pink in the glass, intense on the nose with a fine bouquet of currants, pomegranate, and subtle hints of sour cherry. Freshness, fruitiness, and spice unite on the palate; dry	0,75 l / 34.90 € 0,2 l / 9.90 €

RED WINES

Abruzzen	Montepulciano d' Abruzzo Larinum DOC	0,75 l/ 32.90 €
	Casa Vinicola Farnese	0,21/ 8.90 €
	elegant, lightly spicy notes, perfect balance of soft tannins and fruit flavors; dry	
Apulien	Primitivo Larinum Puglia IGT	0,75 l/ 32.90 €
	Casa Vinicola Farnese	0,21/ 8.90 €
	fruit-forward aroma, flavors of blueberries and herbs, soft, smooth tannins; dry	

OPEN WINES

Vino della casa	0,5 l/ 14.90 €
red or white italian country wine	0,2 l/ 7.90 €
White wine spritzer	0,2 l/ 7.50 €
Red wine spritzer	0,2 l/ 7.50 €
Rose wine spritzer	0,2 l/ 7.50 €
Lambrusco	0,2 l/ 7.90 €
red italian sparkling wine sweet	

Our service staff will be happy to provide you with another menu offering a wider selection of Italian wines.

Of course, we always have the latest vintages of the wines we offer available for you.



PROSECCO & CHAMPAGNE

Prosecco „Cuvée This Prestige Brut” Borgo Molino 0,75 l 32.90 €

Prosecco „Cuvée This Prestige Rosé” Borgo Molino 0,75 l 36.90 €
Extra Dry

Roederer Cristal Brut Jahrgang 0,75 l 299.00 €

Moet & Chandon brut 0,75 l 89.00 €

Moet & Chandon Rosé brut 0,75 l 99.00 €

Moet & Chandon brut Piccolo 0,2 l 34.90 €

Moet & Chandon Ice Imperial Rosé 0,75 l 119.00 €

Veuve Clicquot brut 0,75 l 89.00 €

Veuve Clicquot brut 0,375 l 59.00 €



DIGESIVI

DEGISTIFS

<u>HERBAL / BITTER</u>	4cl	€
Averna		4.90
Ramazotti		4.90
Unicum		4.90
Fernet Branca		4.90
<u>BRANDY / COGNAC</u>	4cl	
Vecchia Romagna		5.90
Remy Martin		6.90
Hennessy		7.90
<u>WHISKEY</u>	4cl	
Jim Beam		6.90
Ballantines		6.90
Chivas Regal 12 Jahre		7.90
Johnny Walker Red		6.90
<u>LIQUEUR / RUM</u>	4cl	
Amaretto		4.90
Frangelico – italian hazelnut liqueur		4.90
Baileys		4.90
Sambuca		4.90
Wodka		4.90
Bacardi		4.90
Gin		4.90
Havanna		4.90
Limoncello		4.50

*food dye **caffeine

GRAPPA

	2 cl	€
<u>Nonino</u>		
Grappa Vuisinar	41 % Vol.	6.90
Grappa Il Moscato	41 % Vol.	7.90
Grappa Lo Chardonnay Barrique	41 % Vol.	7.90
Grappa Anticacuvée 5 years matured	43 % Vol.	9.90
<u>Andrea da Ponte</u>		
Grappa Prosecco fruity	42 % Vol.	8.90
<u>Angelo Gaja</u>		
Grappa Barolo Sperss Barrique	45 % Vol.	12.90
<u>Ornellaia</u>		
Eligo dell'Ornellaia, Grappa Riserva	42 % Vol.	12.90
<u>Tenuta Luce</u>		
Grappa Invecchiata, the special class	40 % Vol.	11.90

HOT DRINKS

	€
Coffee**	3.50
Espresso** / double	2.90/ 4.50
Espresso** Macchiato	3.20
Espresso** Coretto - with grappa or whiskey	6.90
Espresso** Affogato - espresso with vanilla ice cream	6.90
Hot chocolate with cream	6.90
Cappuccino** all Italiana	4.90
Latte Macchiato** - italian caffe latte	5.50
Tea - different flavors*	2.90
Hot lemon	2.90
Mulled wine	4.90

DO YOU HAVE A FOOD ALLERGY OR INTOLERANCE? PLEASE FEEL FREE TO ASK OUR SERVICE FOR THE MENU FOR FOOD ALLERGIES.

ANTIPASTI

APPETIZERS

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| 200 PICCOLA VARIAZIONE DI ANTIPASTI ALL'ITALIANA GRIGLIATI | 10.90 € |
| SMALL VEGETARIAN ANTIPASTI PLATTER WITH VEGETABLES | |
| 201 CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO | 16.50 € |
| BEEF CARPACCIO WITH MUSHROOMS, ARUGULA, AND PARMESAN SHAVINGS | |
| 202 GRANDE VARIAZIONE DI ANTIPASTI ALL'ITALIANA GRIGLIATI | 19.90 € |
| LARGE ITALIAN ANTIPASTI PLATTER WITH BEEF CARPACCIO, VITELLO TONNATO, BUFFALO MOZZARELLA ON TOMATO-BASIL, BRUSCHETTA, GRILLED VEGETABLES, OLIVES, SAUSAGE, CHEESE, AND PARMA HAM WITH GRISSINI ... | |
| 203 CARPACCIO DI SALMONE FRESCO CON GAMBERETTI E POMODORINI | 17.90 € |
| SALMON CARPACCIO WITH SHRIMP-TOMATO SALAD AND PRAWN | |
| 204 RUCOLA E POLLO | 15.90 € |
| GRILLED SLICED CHICKEN BREAST ON ARUGULA SALAD WITH PARMESAN SHAVINGS | |
| 205 INSALATA DI POLIPO TIEPIDO CON PATATE E POMODORINI | 17.90 € |
| WARM OCTOPUS SALAD WITH POTATOES, CHERRY TOMATOES, AND BASIL | |
| 206 VITELLO TONNATO | 16.90 € |
| THINLY SLICED ROASTED VEAL WITH HOMEMADE TUNA-CAPER CREAM ON ARUGULA SALAD; CHERRY TOMATOES | |
| 207 CAPRESE DI BUFALA CON PROSCIUTTO DI PARMA | 15.90 € |
| BUFFALO MOZZARELLA "CAPRESE-STYLE" WITH PARMA HAM, TOMATOES, AND BASIL | |

ZUPPE

SOUPS

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| 210 CREMA DI POMODORO ALLA PANNA CON CROSTINI E BASILICO | 8.90 € |
| HOMEMADE TOMATO SOUP | |
| 211 ZUPPA DI PESCE E CROSTACEI | 14.90 € |
| FISH SOUP "LA GROTTA" WITH MIXED SHELLFISH AND FISH | |

BIANCHE PIZZE ~ WHITE PIZZAS

Nr. 01~28 WITH CHEESE, WITHOUT TOMATO SAUCE

01	PIZZA BOLOGNESE bolognese*, cheese*	15.90 €
02	PIZZA FILETTO GORGONZOLA with beef fillet beef Fillet, gorgonzola*, pepper, cheese*	19.90 €
03	PIZZA HAWIANA ham*, pineapple, gorgonzola*, cheese*	16.90 €
04	PIZZA GAMBERINA with shrimps shrimps, zucchini, tomato, parmesan*, cheese*	18.50 €
05	PIZZA NORCINA porcini mushrooms, truffle oil, salsiccia* (italian sausage), parmesan*, arugula, cheese*	18.90 €
06	PIZZA SCAMORZA scamorza* (italian cheese), vienna sausage, onion, cheese*	17.90 €
07	PIZZA SPINACINA with spinach spinach, salami*, bell pepper, corn, onions, cheese*	17.90 €
08	PIZZA PANNA vegetarian cream, corn, mushrooms, feta cheese*, gorgonzola*, cheese*	18.50 €
09	PIZZA BIANCA BOGI pepperoni salami, tomatoes, red onions, gorgonzola*, feta cheese*, parmesan*, cheese*	18.90 €
10	PIZZA CARPACCIO beef carpaccio, arugula, parmesan*, cheese*	19.90 €
11	PIZZA ALL` ANATRA with duck duck breast fillets, arugula, mushrooms, parmesan*, cheese*	20.90 €
12	PIZZA PEPERINA spicy spicy peppers, gorgonzola*, onions, cheese*	16.90 €
13	PIZZA CHICKI with chicken chicken breast fillet, pineapple, curry, cream, cheese*	18.90 €
14	PIZZA GORGONZOLA gorgonzola*, spinach, pepper, cheese*	16.50 €

BIANCHE PIZZE ~ WHITE PIZZAS

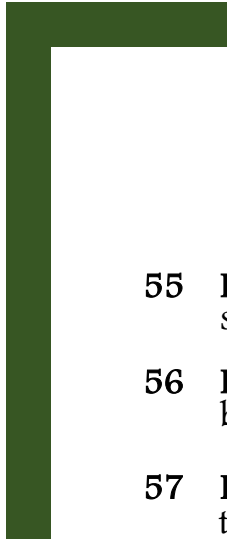
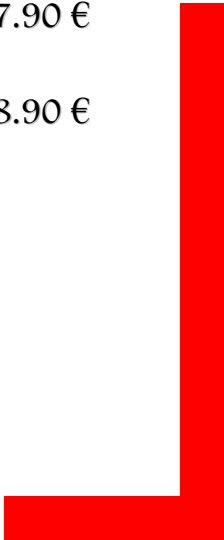
Nr. 01~28 WITH CHEESE, WITHOUT TOMATO SAUCE

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| 15 | PIZZA TARTUFO CARPACCIO
beef carpaccio, truffle cheese*, truffle oil, arugula, cheese* | 21.90 € |
| 16 | PIZZA LILLI with smoked salmon
smoked salmon, caviar, arugula, cheese* | 19.50 € |
| 17 | PIZZA CHECCA POLLO with chicken
chicken breast fillet, grilled vegetables, cheese* | 19.50 € |
| 18 | PIZZA GUSTO
gorgonzola*, parma ham*, tomatoes, cheese* | 17.90 € |
| 19 | CROSTINO BOSCAIOLA
parma ham*, mushrooms, cheese* | 16.50 € |
| 20 | PIZZA CARBONARA
bacon*, egg, spring onion, cream, parmesan*, cheese* | 18.90 € |
| 21 | PIZZA BIANCA GILDA vegetarian
arugula, tomatoes, corn, parmesan*, cheese* | 17.90 € |
| 22 | PIZZA ESTIVA with shrimps
shrimps, cream, corn, tomatoes, arugula, parmesan*, cheese* | 18.90 € |
| 23 | PIZZA GATA vegetarian
pear, walnuts, gorgonzola*, pepper, cheese* | 18.50 € |
| 24 | PIZZA SCOGLIO - FRUTTI DI MARE with shellfish
assorted shellfish and fish in tomato sauce, cheese* | 20.90 € |
| 25 | PIZZA PORCINI with mushrooms
porcini mushrooms, ham*, cream, cheese* | 16.90 € |
| 26 | PIZZA CIPPI with spinach
spinach, ricotta cheese*, parma ham*, parmesan*,
tomatoes, cheese* | 19.50 € |
| 27 | PIZZA SAMI with shrimps
shrimps, champignons, curry, cheese * | 16.50 € |
| 28 | PIZZA 4 FORMAGGI with 4 cheese sorts
mozzarella*, feta cheese*, gorgonzola*, cheese* | 17.90 € |

PIZZA ROSSE ~ RED PIZZAS

Nr. 40~100 CHEESE AND TOMATO SAUCE

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| 40 | SPICCHIOTTA 2 MISTA 4 different pizzas
pizzas for 2 people with our La Grotta mix | 29.90 € |
| 41 | SPICCHIOTTA 4 MISTA 4 different pizzas
pizzas for 4 people with our La Grotta mix | 49.90 € |
| 42 | PIZZA NAPOLI with anchovies
anchovies, capers, olives, oregano, cheese* | 17.90 € |
| 43 | PIZZA MIMOSA
parma ham*, arugula, parmesan*, cheese* | 18.90 € |
| 44 | PIZZA DIAVOLA spicy
pepperoni salami*, spicy peppers, cheese* | 16.90 € |
| 45 | PIZZA LIPSIA ~ LEIPZIG
broccoli, salami*, ham*, cheese* | 17.90 € |
| 46 | PIZZA PAOLA
bacon*, truffle oil, mushrooms, parmesan*, cheese* | 18.90 € |
| 47 | PIZZA FIRE spicy
pepperoni salami*, bell pepper, spicy peppers, onion, cheese* | 18.90 € |
| 48 | PIZZA MARE E MONTI with fish
assorted fish in tomato sauce, mushrooms, cheese* | 20.90 € |
| 49 | PIZZA ARCOBALENO
spinach, gorgonzola*, ham*, salami*, cheese* | 18.90 € |
| 50 | PIZZA VENDETTA with beef fillet
beef fillet, radicchio, parmesan*, cheese* | 20.90 € |
| 51 | PIZZA GRIGLIATA with vegetables, vegetarian
grilled vegetables, cheese* | 17.90 € |
| 52 | PIZZA FEGATINA with liver
liver, porcini mushrooms, onions, arugula, cheese* | 19.90 € |
| 53 | PIZZA VERDE vegetarian
broccoli, feta cheese*, cream, cheese* | 17.50 € |
| 54 | PIZZA DONAU with eggs
egg, salami, ham*, mild peppers, cheese* | 18.90 € |

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| 55 | PIZZA SALMONE with smoked salmon
smoked salmon, potatoes, tomatoes, cheese | 18.90 € |
| 56 | PIZZA PESTO with pesto
basil pesto, salami*, parmesan*, cheese* | 17.50 € |
| 57 | PIZZA PAZZA with tortellini
tortellini with meat filling, ricotta cheese*, parmesan*, cheese* | 18.50 € |
| 58 | PIZZA MARGHERITA
tomato sauce, cheese* | 11.90 € |
| 59 | PIZZA TUNSI with tuna
tuna, olives*, capers, onions, cheese* | 18.50 € |
| 60 | PIZZA PARMELLA
salami*, ham*, mushrooms, olives*, cheese* | 18.50 € |
| 61 | PIZZA TONNATA with tuna
tuna, artichokes, red onions, cheese* | 17.90 € |
| 62 | PIZZA TOLVA vegetarian
eggplant, mascarpone*, gorgonzola*, parmesan*, cheese* | 18.90 € |
| 63 | PIZZA PIZICOSA
pepperoni Salami*, olives*, oregano, cheese* | 15.90 € |
| 64 | PIZZA PARMIGIANA vegetarian
aubergines, tomatos, basil, parmesan*, cheese * | 18.50 € |
| 65 | PIZZA LOLI with anchovies
anchovies, tomatoes, basil, oregano, parmesan*, cheese* | 18.90 € |
| 66 | PIZZA CAPRICCIOSA
artichokes, ham*, mushrooms, olives, cheese* | 18.90 € |
| 67 | PIZZA CAPRESE vegetarian
tomatoes, mozzarella, fresh Basil, cheese* | 18.50 € |
| 68 | PIZZA TRENTINA spicy
salami*, mushrooms, spicy peppers, cheese* | 17.90 € |
| 69 | PIZZA GOLOSA
parma ham*, radicchio, ricotta cheese*, cheese* | 17.90 € |
| 70 | PIZZA PEPE with anchovies, spicy
anchovies, mushrooms, capers, olives*, ricotta cheese*,
spicy peppers, pepper, cheese* | 18.90 € |
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| 71 | PIZZA MESSICANA mexican
beans, corn, vienna sausage, pepperoni salami*,
spicy peppers, cheese* | 18.90 € |
| 72 | PIZZA SALUMELLA with different sausage
vienna sausage, ham*, salami*, bacon, cheese* | 18.90 € |
| 73 | PIZZA U.S.A.
bell pepper, vienna sausage, salsiccia* (italian sausage),
onions, cheese* | 18.90 € |
| 74 | PIZZA SCORPION
salami*, vienna sausage, onions, mushrooms, oregano, cheese* | 18.90 € |
| 75 | PIZZA DI BUFALA ~ MICHAEL BUBLE'
buffalo mozzarella*, parma ham*, tomatoes, fresh basil,
parmesan*, cheese* | 20.90 € |
| 76 | PIZZA GROTTA
sheep cheese*, bacon, oregano, arugula, salsiccia*
(italian sausage), parmesan*, tomatoes, cheese* | 18.90 € |
| 77 | PIZZA PATATE vegetarian, with potatoes
potatoes, bell pepper, onions, pepper, parmesan*, cheese* | 18.50 € |
| 78 | PIZZA 4 STAGIONI ~ 4 SEASONS
artichokes, mushrooms, salami*, ham*, cheese* | 18.90 € |
| 79 | PIZZA CARCIOFOTTA vegetarian
artichokes, onion, olives, mushrooms*, corn, cheese* | 18.90 € |
| 80 | PIZZA HAWAII
pineapple, ham*, cheese* | 15.90 € |
| 81 | PIZZA DELIZIOSA
ham*, gorgonzola*, red onions, cheese* | 18.50 € |
| 82 | PIZZA FAMOSA with scamorza
scamorza* (italian cheese), mushrooms, salsiccia*
(italian sausage), cheese* | 18.90 € |
| 83 | PIZZA SKANDINAVIA with smoked salmon
smoked salmon, spinach, tomatoes, gorgonzola*, cheese* | 20.90 € |
| 84 | PIZZA CALABRESE
pepperoni salami*, arugula, parmesan*, cheese* | 17.90 € |
| 85 | PIZZA ROMA with anchovies
anchovies, tomatoes, olives, oregano, cheese* | 17.90 € |
| 86 | PIZZA REGINA
ham*, mushrooms, corn, cheese* | 17.50 € |

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| 87 | PIZZA CONTADINA with anchovies
anchovies, salami*, onions, cheese* | 17.50 € |
| 88 | PIZZA MILANO
salami*, capers, bell pepper, olives, cheese* | 18.50 € |
| 89 | PIZZA TONNO with tuna, spicy
tuna, corn, spicy peppers, cheese* | 17.90 € |
| 90 | PIZZA DELICATA vegetarian
zucchini, mozzarella*, parmesan*, sun-dried tomatoes, cheese* | 18.90 € |
| 91 | PIZZA SPINACI- GORGONZOLA with spinach, vegetarian
spinach, gorgonzola*, bell pepper, red onion, cheese* | 18.90 € |
| 92 | PIZZA PATRIX
pepperoni salami*, red onions, gorgonzola*, cheese* | 17.90 € |
| 93 | PIZZA POLLO with chicken
chicken breast fillet, corn, bell pepper, red onions, cheese* | 19.50 € |
| 94 | PIZZA NORVEGIA-NORWEGEN with fresh salmon
fresh salmon, spinach, tomatoes, mozzarella*, cheese* | 22.90 € |
| 95 | PIZZA FILETTO „ROSSINI“ with beef fillet
beef fillet, truffle cheese*, truffle oil, arugula, cheese* | 23.90 € |

CALZONI

STUFFED PIZZA POCKETS

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| 96 | CALZONE MIMI
ham*, mushroom, tomato sauce, cheese* | 15.90 € |
| 97 | CALZONE GALBANI
ricotta cheese*, salsiccia* (italian sausage), tomato sauce, cheese* | 16.90 € |
| 98 | CALZONE FINI
salami*, ham*, vienna sausage, tomato sauce, cheese* | 17.90 € |
| 99 | CALZONE DIAVOLO spicy
pepperoni salami*, bell pepper, tomato sauce, cheese* | 16.90 € |
| 100 | CALZONE SGARBI with smoked salmon
smoked salmon, spinach, feta cheese*, tomato sauce, cheese* | 18.90 € |

FOCACCE

SPECIALTY PIZZA BREADS

101	FOCACCIA CIPOLLOSA with onions	10.90 €
102	FOCACCIA GIAMPI with sesame, tomato sauce, fresh basil, rosemary	12.90 €
103	FOCACCIA CAPRÉSE vegetarian cold with mozzarella*, tomatoes, fresh basil	17.90 €
104	FOCACCIA with sesame, olive oil "specialty from sunny italy!"	9.90 €

SIDE DISHES:

Side dish 1	corn, onions, olives, beans, egg, pineapple, Tomato sauce, radicchio, mushrooms, arugula, basil, cream, garlic	2.00 €
Side dish 2	shrimps, anchovies, tuna, truffle oil, parmesan*, feta cheese*, pepperoni salami* gorgonzola*, mascarpone*, ricotta, cheese, mozzarella*, soft cheese, spinach, zucchini, eggplant, peppers, tomatoes, broccoli, salami*, artichokes, capers, walnuts, porcini mushrooms, hot peppers, potatoes, pear viennese sausage, shoulder*, bacon, salsiccia	3.00 €
Side dish 3	bolognese, truffle cheese, scamorza, caviar, parma ham, buffalo mozzarella	4.00 €
Side dish 4	fresh salmon, duck breast fillet, smoked salmon, chicken breast fillet	6.00 €
Side dish 5	beef fillet strips	7.00 €

PIZZA DESSERT

120	MONTE BIANCO nutella cream, whipped cream, chocolate flakes, banana, walnuts	19.90 €
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BRUSCHETTE

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| 110 | BRUSCHETTE AL FORNO CON FORMAGGIO DI CAPRA
bruschetta with baked goat cheese, balsamic glaze | 10.90 € |
| 111 | BRUSCHETTE SALMONE E RUCOLA
bruschetta with smoked salmon and arugula | 9.90 € |
| 112 | BRUSCHETTE AL POMODORO
bruschetta with fresh tomatoes, garlic and basil | 7.90 € |
| 113 | BRUSCHETTE MISTE
bruschetta mix with salmon, tomatoes, porcini mushrooms | 11.90 € |
| 114 | BRUSCHETTE AI PORCINI
bruschetta with porcini mushrooms | 8.90 € |
| 115 | BRUSCHETTE AGLIO E OLIO
bruschetta with garlic and oil | 6.90 € |

* ham 1,2,3,4,5, cheese 1, bacon 2,3, salami 2,3, olives 6
1. dye 2. preservatives 3. sweeteners 4. antioxidants
5. flavor enhancer 6. blackened 7. phosphate

INSALATE

SALADS

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|---|---------|
| 220 PICCOLA INSALATA MISTA
SMALL MIXED SALAD WITH TOMATOES, CUCUMBERS,
PEPPERS, MUSHROOMS | 7.90 € |
| 221 GRANDE INSALATA MISTA
LARGE MIXED SALAD WITH TOMATOES, CUCUMBERS,
PEPPERS, MUSHROOMS | 10.90 € |
| 222 INSALATA ALLA GROTTA CON POLLO
MIXED SALAD WITH FRIED CHICKEN BREAST STRIPS | 15.90 € |
| 223 INSALATA CAPRICCIOSA
MIXED SALAD WITH TUNA, ANCHOVIES, EGG,
ARTICHOKES, OLIVES* | 16.90 € |
| 224 FOGLIE DI RUCOLA CON GAMBERI E POMODORINI
GRILLED SHRIMP ON RUCOLASALAD WITH
CHERRY TOMATOES | 15.90 € |
| 225 RUCOLA E PARMIGIANO
ARUGULA SALAD WITH GRAVED PARMESAN | 8.90 € |
| 226 INSALATA DI POMODORO CON CIPOLLE
TOMATO SALAD WITH ONIONS | 8.90 € |
| 227 FORMAGGIO DI CAPRA AL FORNO IN MANTELLO
DI SESAMO SU INSALATE CON PINOLI
GOAT CHEESE BAKED IN SESAME, ON
SALAD VARIATION WITH BALSAMIC CREAM AND PINE NUTS | 13.90 € |

PASTE

PASTA

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| 240 | SPAGHETTI AGLIO E OLIO PICCANTE CON SCAGLIE DI PARMIGIANO
SPAGHETTI WITH GARLIC OLIVE OIL SPICY , PARMESAN GRAVES | 13.90 € |
| 241 | SPAGHETTI AL RAGU DI CARNE
SPAGHETTI BOLOGNESE | 13.90 € |
| 242 | SPAGHETTI ALLA „GROTTA SPECIALE“
SPAGHETTI “LA GROTTA” WITH PESTO, PINE NUTS, ARUGULA,
PEPPERS, GRATED PARMESAN | 16.90 € |
| 243 | SPAGHETTI ALLA CARBONARA
SPAGHETTI CARBONARA WITH BACON, EGG, SPRING ONIONS, CREAM, PARMESAN | 15.90 € |
| 244 | TAGLIATELLE VERDI AI GAMBERI IN CREMA D’ASTICE SU POMODORINI
GREEN TAGLIATELLE IN LOBSTER CREAM, PRAWNS, CHERRY TOMATOES | 18.90 € |
| 245 | TAGLIATELLE AL SALMONE FRESCO CON POMODORINI E PANNA
TAGLIATELLE WITH FRESH SALMON, LEEKS,
CREAM, CHERRY TOMATOES | 18.50 € |
| 246 | TAGLIATELLE AI PORCINI CON POMODORINI FRESCI
TAGLIATELLE WITH FRIED PORCINI MUSHROOMS, CHERRY TOMATOES | 16.90 € |
| 247 | TAGLIATELLE CON PECORINO TARTUFATO E PROSCIUTTO CRUDO
TAGLIATELLE WITH TRUFFLE CHEESE COATED WITH PARMA HAM | 18.90 € |
| 248 | LINGUINI ALLO SCOGLIO CON CROSTACEI E PESCI MISTI
LINGUINI "FISHERMAN'S WAY" WITH MUSSELS AND FISH,
CHERRY TOMATOES, BASIL | 18.90 € |
| 249 | GNOCCHI ALLE VERDURE E PARMIGIANO
GNOCCHI WITH FRESH PAN VEGETABLES AND SLICED PARMESAN | 16.90 € |
| 250 | GNOCCHI DI PATATE CON GAMBERETTI E CAVIALE
GNOCCHI WITH SHRIMP, SHRIMP, CAVIAR, CREAM, CHERRY TOMATOES | 18.90 € |
| 251 | PENNETTE ALLA GORGONZOLA CON SPINACI E PUNTE DI FILETTO
PENNE WITH BEEF FILLET POINTS, GORGONZOLAS SAUCE,
BLATTSPINAT | 19.90 € |
| 252 | TORTELLINI ALLA PANNA
TORTELLINI WITH MEAT STUFFING IN CREAM OF HAM SHOULDER SAUCE | 16.90 € |
| 253 | LASAGNE FATTE IN CASA AL RAGU DI CARNE
HOMEMADE LASAGNE WITH MEAT RAGOUT | 15.90 € |



PESCE

FISH

- 270 SALTIMBOCCA CON CODA DI ROSPO SU TAGLIATELLE AL LIMONE** 32.90 €
FRIED MONKFISH WITH PARMA HAM AND SAGE TARRGON LEMON TAGLIATELLE
- 271 SOGLIOLA ALLA GRIGLIA SU VERDURE** 38.90 €
WHOLE SOLE BREADED IN A FINE HERB CRUST FROM THE GRILL ON FRESH PAN VEGETABLES (WE ARE PLEASED TO FILLET FOR YOU)
- 272 FILETTO DI LUCCIO FRITTO SU VERDURE FRESCHE CON PATATE AL ROSMARINO** 33.90 €
FRIED ZANDER FILLET ON FRESH PAN VEGETABLES ON ROSEMARY POTATOES
- 273 FILETTI DI BRANZINO CON VERDURE ALLA GRIGLIA SU SALSA DI POMODORINI E BURRO D' ASTICE E PATATE AL ROSMARINO** 32.90 €
FRESH SEA BASS FILLETS BREADED IN A FINE HERB CRUST GRILLED VEGETABLES ON LOBSTER CREAM SAUCE WITH CHERRY TOMATOES AND SPRING LEEKS WITH ROSEMARY POTATOES
- 274 TRANCIA DI SALMONE ALLA GRIGLIA IN CROSTA DI ERBE CON PATATE AL ROSMARINO E SPINACI FRESCI** 32.90 €
CARVED SALMON BREADED IN A FINE HERB CRUST FROM THE GRILL ON FRESH LEAF SPINACH WITH ROSEMARY POTATOES

CONTORNI~ SIDE DISHES:

- ROSEMARY POTATOES, LEAF SPINACH 4.00 €
- MASHED POTATOES, GRILLED VEGETABLES, STILL VEGETABLES 5.00 €
- BUTTERED PASTA 6.00 €

CARNE

MEAT

- 280 PETTO DI POLO „CAPRESE“ POMODORO E MOZZARELLA
CON SPINACI E PATATE AL ROSMARINO** 29.80 €
CHICKEN BREAST FILLETS "CAPRESE- STYLE" WITH TOMATOES,
MOZZARELLA, BASIL OVERCOOKED ON FRESH SPINACH LEAFS
ON ROSEMARY POTATOES
- 281 COSTOLETTE D 'AGNELLO ALLE ERBE SU VERDURE
CON PATATE AL ROSMARINO** 34.90 €
GRILLED LAMB CHOPS BREADED IN A FINE HERB CRUST ON FRESH
PAN VEGETABLES WITH ROSEMARY POTATOES
- 282 COTOLETTA MILANESE CON PATATE ALL 'ACETO
BALSAMICO BIANCO E RUCOLA** 32.90 €
FINE VEAL SCHNITZEL IN PARMESAN COAT ON POTATOES WITH
ONIONS AND ARUGULA FRIED IN WHITE BALSAMICO
- 284 FILETTO DI MANZO ARGENTINO SU SALSA DI GORGONZOLA
CON PATATE AL ROSMARINO E SPINACI FRESCHI** 38.90 €
ARGENTINE BEEF FILLET FROM THE GRILL ON GORGONZOLAS SAUCE
OF FRESH LEAF SPINACH AND ROSEMARY POTATOES

CONTORNI~ SIDE DISHES:

- ROSEMARY POTATOES, LEAF SPINACH 4.00 €
- MASHED POTATOES, GRILLED VEGETABLES, STILL VEGETABLES 5.00 €
- BUTTERED PASTA 6.00 €



DELICIOUS DESSERTS

FROM OUR PATISSERIE

HOMEMADE TIRAMISU CAKE
8.90 €

HOMEMADE PANNA COTTA CAKE
8.90 €

CANTUCCINI E VIN SANTO-
ITALIAN ALMOND COOKIES WITH DESSERT WINE
8.90 €

WHITE MOUSSE CAKE MIT RASPBERRY SAUCE AND ICE
9.90 €

DARK CHOCOLATE MOUSSE CAKE WITH TORRONE AND ICE CREAM
9.90 €

PISTAZIEN TÖRTCHEN MIT HIMBEER MOUSSE GEFÜLLT UND EIS
9.90 €

„MIXED DESSERTS PLATE“ FROM 2 PERSONS
9.90 € per PERSON

HOMEMADE SORBETS:

LEMON SORBET WITH PROSECCO AND FRESH MINT,
CHOCOLATE SORBET, PINEAPPLE SORBET
APPLE SORBET or STRAWBERRY SORBET
8.90 € each SORT

HOMEMADE ICE:

SCOOP FROM 2.50 €

FORMAGGIO MISTO

ITALIAN CHEESE VARIATION

16.90 €

