

Focaccia

 = Vegetarian

till 17.00

FOCACCIA AL FORNO CON POMODORI E FIOR DI LATTE 9.5

Oven baked • Tomato • Fior di latte • Pesto Genovese

FOCACCIA AL FORNO CON PROSCIUTTO SAN DANIELE 12

Oven baked • San Daniele • Fior di latte • Sundried tomato • Red onion

FOCACCIA AL FORNO CON FUNGHI E TALEGGIO 11

Oven baked • Mushrooms • Garlic • Pesto Genovese • Taleggio • Smoked almond

FOCACCIA CON CARPACCIO DI MANZO E TARTUFO 13.5

Beef • Thinly sliced • Truffle cream • Pine nuts • Parmesan • Arugula

FOCACCIA CON SALMONE MARINATO E CREMA DI BASILICO 13.5

'Gravad laks' • Red onion pickles • Lamb's lettuce • Basil creme fraiche • Puffed beetroot • Black olive crumble

FOCACCIA CON POLLO BRASATO 13.5

Slow-cooked chicken • Red pesto • Cherry tomato • Black olives • Parmesan • Arugula

FOCACCIA CON VITELLO TONATO 13.5

Veal • Rose-roasted • Tuna cream • Capers • Red onion • Olive oil

FOCACCIA CON ZUCCA E SPINACI 12.5

Pumpkin- chickpeas spread • Baby spinach • Grated ricotta • Pumpkin seeds • Cherry tomato • Pomegranate

Pranzo brunchtafel

(Can be ordered from two people)

Brunch with a table full of Italian delicacies to share!
Including freshly baked focaccia, pizza margherita,
Sicilian caponata and carpaccio.

Scan the QR code to explore the full menu. 19,5 P.P.*



* Exclusively to be ordered per table, every day from 12.00 till 16.00, except on Saturdays.

This can be variable on public holidays.

Zuppa e insalate

MINISTRONE 8

Tomato-vegetables • Soup • Tubetti • Flat parsley • Olive oil

INSALATA CAPRESE 15

Tomatoes • Various • Buffalo mozzarella • Basil • Olive oil • Arugula

INSALATA CON FARRO E ACETO BALSAMICO 14.5

Farro • Puffed beetroot • Roasted capsicum • Fresh white cheese • Pine nuts • Balsamic vinaigrette

Do you have an allergy? Please let us know!

Antipasti

Bar bites & small dishes

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ANTIPASTI VEGETARIANI 🌿

22.5

Buffalo mozzarella • Pesto Genovese • Bruschetta •
Tomato salsa • Pumpkin spread • Grissini • Marinated olives •
Focaccia • Dips • Farro salad • Crema di Gorgonzola
(*Burrata extra +5*)

ANTIPASTI DI CARNE

24.5

Prosciutto • Salami • Buffalo mozzarella • Pesto Genovese •
Bruschetta • Tomato salsa • Grissini • Marinated olives •
Focaccia • Dips • Crema di Gorgonzola (*Burrata extra +5*)

PANE 7 🌿

Focaccia • Roasted • Truffle cream • Olive oil • Green herb sea salt •
Pomodori secchi garlicdip

CARPACCIO DI MANZO E TARTUFO 14

Beef • Thinly sliced • Truffle cream • Pine nuts • Parmesan • Arugula •
Olive oil

VITELLO TONNATO 14

Veal • Rose-roasted • Tuna cream • Capers • Red onion • Olive oil

SALMONE MARINATO E CREMA DI BASILICO 14

'Gravad laks' • Lamb's lettuce • Red onion pickles •
Basil creme fraiche • Puffed beetroot • Black olive crumble

ZUCCA E BURRATA 13.5 🌿

Pumpkin • Thinly sliced • Burrata • Chilli oil • Pumpkin seeds • Arugula •
Sundried tomato • Pesto Genovese

ARANCINI DI MOZZARELLA E POMODORO 10 🌿

Deep-fried • Risotto balls • Stuffed • Mozzarella • Tomato •
Pesto mayonnaise

PROSCIUTTO E SALAME 12.5

Variety • Prosciutto • Salami • Lombardy


FRITTURA DI CALAMARI 10

Deep-fried • Squid rings • Lemon • Flat parsley • Garlic mayonnaise

BRUSCHETTE MISTE 9.5

Focaccia • Roasted • Toppings • Variety

Pizze

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MARGHERITA 13

San Marzano tomato sauce • Fior di latte • Basil • Olive oil

PROSCIUTTO SAN DANIELE E POMODORI SECCHI 19

San Marzano tomato sauce • 18 mnd. matured San Daniele • Eggplant • Fior di latte • Cherry tomato • Pesto Genovese • Olive crumble • Basil

ZUCCA E TALEGGIO 16

Pumpkin sauce • Oven baked • Mushrooms • Taleggio • Pecorino Romano • Red onion pickles • Arugula • Pistachio crumble

GORGONZOLA PICCANTE E PERE 17.5

Honey mascarpone • Gorgonzola Piccante • Caramelised pear • Baby spinach • Chestnut mushroom • Walnut

QUATTRO FORMAGGI 16.5

San Marzano tomatensauce • Gorgonzola Piccante • Taleggio • Pecorino Romano • Fior di latte

DIAVOLA CON 'NDUJA PICCANTE E BURRATA 19

San Marzano tomatensauce • Spicy sausage • Calabria • Salame Ventricina • Black olives • Red onion • Burrata filling • Basil

PIZZA DEL MESE

Various • Monthly

MONTHLY PRICE

**Pizza
Mania**

ALL PIZZAS
12.5*

MON TO THURS FROM 17:00 TO 18:00

**not available during holidays*

Pasta

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LINGUINE AL RAGÚ 13 | 22.5

Homemade • Linguine • Veal • Oregano • San Marzano • Garlic • Olive oil • Parmesan

TORTELLONI AI PORCINI 13.5 | 23.5

Tortellini • Mushrooms • Porcini sauce • Creamy • Sundried tomato • Hazelnut • Grated ricotta • Sage

LINGUINE CON GAMBERETTI 13.5 | 24.5

Homemade • Linguine • Prawns • Garlic • Red pepper • Cherry tomato • White wine • Mint • Lemon oil • Flat parsley

PENNE CON POLLO E PESTO ROSSO 13 | 22.5

Homemade • Penne • Slow-cooked chicken • Pine nuts • Black Olives • Red pesto • Cherry tomato • Arugula • Parmesan

FUSILLI AL PIEMONTESE 13 | 23.5

Homemade • Fusilli • Spicy • San Marzano • Salame Ventricina • Red pepper • Roasted capsicum • Black olives • Burrata • Basil

RISOTTO AL TARTUFO 13 | 24.5

Acquerello rice • Truffle risotto • Poached egg • Seasonal truffle • Parmesan • Flat parsley • Olive oil

Menu di selezione

Discover and experience the pure Italian cuisine of our Trattoria over 3 courses

STARTER

Antipasti di carne (vegetarian possible)

MAIN COURSE

A pizza or pasta from the menu of your choice

DESSERT

A dolce from the menu of your choice

Exclusively to be ordered per table and from 2 to 12 persons

**3-courses
for 30 per
person***

***on Thursday, Friday and
Saturday +5 p.p.**

This can be variable on public holiday

Do you have an allergy? Please let us know!