

MENU

— A N T I P A S T I —

Bruschetta Classica (A,B) 6.40€

Tomaten, Knoblauch,
Basilikum (4stk)
Tomatoes, Garlic, Basil (4pcs)

Salmon Rolls (A,G,H) 7.50€

Räucherlachsrollchen. mit Feta, Brot und
karamellisierten ziebeln

Smoked salmon rolls with Feta, Bread and
caramelized Onions

Bruschetta Mista (A,D,G) 8.90€

Bruschette verschiedene arten
Bruschette of different types

Carpaccio bresaola (A,G) 11.90€

Bresaola, Rucola, Parmigiano, Zitronenöl
Bresaola, Rocket, Parmesan, lemonoil

Burrata (A,G,H) 11.90€

Burrata, Kirschetomaten, Oregano,
Granatapfel, Basilikum

Burrata, Cherrytomatoes, Oregano, Pomegranate,
Basil

— I N S A L A T E —

Insalata Caprese (G) 11.90€

Salatmix, Büffelmozzarella, Tomaten,
Oregano, Basilikum mit hausbrot

Salad mix, Buffalo mozzarella, Tomatoes, Oregano,
Basil with homemade bread

Pure Love Salad (H) 12.40€

Salatmix, Birne, Walnüsse, Feta Käse,
Honig, Granatapfel

Salad mix, Pear, Walnuts, Feta cheese, Honey,
Pomegranate

Salmon Salad (H) 12.40€

Salatmix, Feta Käse, Granatapfel,
geräucherter Lachs, Zucchini Chips

Salad mix, Feta cheese, Pomegranate,
Smoked Salmon, Zucchini Chips

— P I Z Z E — M A S T E R P I E C E

Trip to Hong Kong (A,G) 18.50€

Mozzarellacreme, Parmesan,
Trüffelcreme, Porcini (Steinpilze),
Rucola

Mozzarella cream, parmesan, truffle cream,
porcini (porcini mushrooms), rocket

Trip to Bologna (A,G) 18.50€

Provola (geräucherter Käse),
Mozzarella, italienische Mortadella,
Burrata, hausgemachte Pistazien
Provola (smoked cheese), Mozzarella, Italian
Mortadella, Burrata, homemade Pistachio

Trip to Lisbona (A,D,G) 18.50€

Zucchini creme, Mozzarella, Fetakäse,
geräucherter Lachs, Zucchini Chips,
Granatapfel

Zucchini Cream, Mozzarella, Feta Cheese,
Smoked Salmon, Zucchini Chips, Pomegranate

Trip to Rome: Carbonara (A,D,G) 18.50€

Mozzarellacreme, Mozzarella fior di
latte, italienische Carbonara sauce,
knusprige Guanciale (Schweinebacke)

Mozzarella cream, mozzarella fior di latte,
Italian carbonara sauce, crispy guanciale (pork
cheeks)

— P I Z Z E — C L A S S I C H E

Marinara Verace (A) 9.00€

San Marzano Tomatensauce,
Knoblauch, Oregano, Basilikum
San Marzano Tomato sauce, Garlic,
Oregano, Basil

Margherita Verace (A,G) 9.50€

San Marzano Tomatensauce,
Mozzarella, Oregano, Basilikum
San Marzano Tomato sauce, Mozzarella,
Oregano, Basil

Nino (A,G,O) 11.40€

Tomatensauce, Mozzarella, Salami
Tomato sauce, Mozzarella, Salami

Sofia (A,G) 11.90€

Tomatensauce, Büffelmozzarella,
Basilikum
Tomato sauce, Buffalomozzarella, Basil

Totò (A,G,E,H) 12.40€


Tomatensauce, Mozzarella, Sardellen,
Kapern

Tomato sauce, Mozzarella, Sardines
Capers

Vittorio (A,G) 12.40€

Tomatensauce, Mozzarella, gekochter
Schinken, Champignon


Tomato sauce, Mozzarella, Ham, Champignon

Walter (A,G) 12.90€ 

Tomatensauce, Mozzarella,
Karamellisierte zwiebeln, Parmesan
Tomato sauce, Mozzarella, caramelized onion,
Parmesan

Alberto (A,G,O) 13.40€


Tomatensauce, Mozzarella, scharfe Salami,
Gorgonzola
Tomato sauce, Mozzarella, hot Salami,
Gorgonzola

Monica (A,G) 13.40€ 


Mozzarellacreme, gegrillte Melanzani,
Zucchini, Paprika, Kirschetomaten
Mozzarella cream, grilled Eggplant, Zucchini,
Peppers, cherry Tomatoes

Roberto (A,D,E,G) 13.90€


Tomatensauce, Mozzarella, Oliven,
Thunfisch, karamellisierte Zwiebeln
Tomato sauce, Mozzarella, Olives, Tuna,
caramelized Onions

Polly (A,G) 13.90€ 

Mozzarellacreme, Kirschetomaten, gelb
Paprika, Zitronenzeste, Basilikum
Mozzarella cream, cherry Tomatoes,
yellow Bell Pepper, Lemon zest, Basil

Nerano (A,G) 13.90€ 

Zucchinicreme, Mozzarella,
ZucchiniChips, Parmesankäse, Provola,
Zitronenzeste
Zucchini cream, Mozzarella, Zucchini chips,
Parmesan cheese, Provola, Lemon zest

Peppe (A,G) 13.90€ 

Tomatensauce, Mozzarella, Baby Spinat,
ricotta cream
Tomatoesauce, Mozzarella, Baby Spinach,
ricotta cream

Massimo (A,G) 14.50€ 

Mozzarella, Gorgonzola, Provola,
Parmesankäse
Mozzarella, Gorgonzola, Provola, Parmesan cheese

Romeo (A,G,O) 14.50€

Tomatensauce, pikante Salami,
Burrata, Taggiasche Oliven
Tomato sauce, spicy Salami, Burrata cheese,
Taggiasche Olives

Claudia (A,G) 14.90€

Tomatensauce, Büffelmozzarella, Rucola,
Prosciutto Crudo, Kirschetomaten
Tomato sauce, buffalo mozzarella, Rocket,
Prosciutto crudo, cherry Tomatoes

Rita (A,G) 14.90€

Tomatensauce, Büffelmozzarella,
Salsiccia, Oliven Taggiasche
Tomato sauce, buffalo mozzarella,
salsiccia, taggiasche olives

Giulia (A,G) 14.90€


Mozzarellacreme, beef Carpaccio
(Bresaola), Rucola, Parmesan,
Zitroneöl
Mozzarella cream, beef Carpaccio (Bresaola),
Rocket, Parmesan, Lemon oil

Cristian (A,D,G) 15.40€

Mozzarellacreme, Kartoffell,
Prosciutto crudo, Scamorza, Rosmarin
Mozzarella cream, potatoes, Prosciutto crudo,
Scamorza, Rosmarin

Carlo (A,G) 15.40€

Tomatensauce, Mozzarella, Oliven,
gekochter Schinken, Champignon,
Kirschetomaten
Tomato sauce, Mozzarella, Olives, Ham,
Mushrooms, cherry Tomatoes

Lara (A,G) 15.90€ 

Tomatensauce, Mozzarella, Burrata,
Rucola, Oliven, Kirschetomaten
Tomato sauce, Mozzarella, Burrata,
Rocket, Olives, Cherry tomatoes

Pizza Sorpresa(A,G) 16.90€

Überraschungspizza mit Saisongemüse
Surprise pizza with seasonal vegetables

Davide (A,G) 16.90€

Mozzarellacreme, Gardelen, Zucchini,
Kirschetomaten, Brie cheese
Mozzarella cream, Schrimps, Zucchini,
cherry tomatoes, Brie cheese

— P A S T A —
A L F O R N O

Lasagna (A,C,G,L) 14.90€

Teigblätter mit Bolognese sauce,
bechamel und mozzarella überbacken
Pastry sheets with Bolognese sauce, baked
with bechamel and mozzarella

Cannelloni (A,C,G,L) 14.90€ 

Teigblätter mit Ricotta und Blattspinat
gefüllt, Bechamel und Mozzarella
überbacken
Pastry sheets filled with Ricotta and Spinach,
baked with Bechamel and Mozzarella

Allergeninformation gemas Codex-Empfehlung:

A- Glutenhaltiges Getreide, B-Krebstiere, C- Eier, D- Fisch,
E-Erdnuss, F-Soya, G-Milch oder Laktose, H-Schalenfruchte,
L-Sellerie, M-Senf, N-Sesam, O- Sulfite, P- Lupinen, R-Weichtiere

Alle unsere Pizzen können auf Wunsch glutenfrei oder auch in
einer veganen Variante zubereitet werden!

All our pizzas can be prepared gluten-free or in a vegan version
upon request!

— D E S S E R T —

Panna cotta (A,G,C) 6,50€

zur Auswahl zwischen:
Chocolate,
Passion fruit,
Caramel,
Wald berries

Tiramisù (A,G,C) 6,50€

Hausgemachtes Tiramisù

Cannoli siciliani(A,G,C) 6,50€

Sicilian biscuit creamrolls

Tartufo eis (A,G,C) 6,50€

zur Auswahl zwischen:
-Classic (chocolate)
-Nocciola (Hazelnut)
-Limoncello

— D I G E S T I V I —

Averna 0,2cl 4,00€

Limoncello 0,2cl 4,00€

Montenegro 0,2cl 4,00€

Sambuca Molinari 0,2cl 4,00€

Amaro 1870 Bertagnoli 4,50€

Grappa Bianca Bertagnoli 0,2cl 4,40€

Grappa Barricata Bertagnoli 0,2cl 4,50€

— C A F F E ' —

Espresso 2,00€

Espresso doppio 4,00€

Cappuccino (G) 4,00€

Caffè latte (G) 5,50€

— A P E R I T I V I —

Weiss G'spritz 1/4L 3.80€
Aperol Spritz/ Campari Spritz/
Campari Orange/ Cynar Spritz/
Select Spritz/ Averna Spritz
Hugo (O) 1/4L 6.50€

— A N A L C O L I C I —

Acqua Panna, Acqua San Pellegrino 4.90€
Soda Wasser/Water 0.3L 2.00€/0.5L 3.00€
Soda Zitronen/Lemon 0.3L 3.00€/0.5L 3.80€
Coca Cola, Tonic Water, Chinotto 0.33L 3.50€
Apfelsaft/gespritzt 0.3L 3.00€/0.5L 3.80€
Orangesaft/gespritzt 0.3L 3.00€/0.5L 3.80€
Hauslimonade (Fragen Sie
unser Personal was es heute gibt!) 0.5L 4.50€
Leitungswasser /Tap water 1.00€

— B I R R A (A) —

Birra Moretti Fass 0.2L 3.30€/0.4L 4.20€
Birra Piretti IPA Flasche 0.33L 3.80€
AlkoholFrei Bier 0.33L 3.80€

— V I N I —

B I A N C H I (O)

Prosecco Superiore Bio Extra Dry 1/8 5.00€
0.75L 31.00€
Vinese Zibibbo Bio Colomba Bianca 1/8 5.00€
0.75L 31.00€
Bianchetto del Metauro 1/8 5.00€
0.75L 31.00€
Prendas Vermentino di Sardegna 1/8 5.10€
0.75L 34.00€
Prendas Vermentino di Sardegna Rosè 1/8 5.10€
0.75L 34.00€

— V I N I —

R O S S I (O)

Montepulciano d'Abruzzo DOP 1/8 4.50€
0.75L 28.00€
PepeRosso Spadafora IGP Calabria 1/8 5.00€
0.75L 31.00€
Resilience Perricone Sicilia DOP 1/8 5.10€
0.75L 34.00€

— C O C K T A I L S (O) —

Americano 1/4L, Negroni 1/4L
Negroni Sbagliato 1/4L, Gin Tonic 1/4L,
Gin'Otto (Gin+Chinotto) 1/4L 8.00€