Starters

BRUSCHETTA AL POMODORO — 12,90

vegetarian

Marinated mixed-colour heirloom tomatoes with balsamic, basil, rocket, Parmesan and olive oil on our toasted homemade bread

Allergens: 1, 7, 12

TRE TIPI DI BRUSCHETTE — 14,90

Three different bruschette: marinated mixed-colour heirloom tomatoes and basil; caramelised goat's cheese cream and honey; Parma ham, rocket and Parmesan

Allergens: 1, 7, 12

CAPRESE BURRATA — 18,90

vegetarian

Creamy burrata, rocket, marinated mixed-colour heirloom tomatoes and basil-lemon pesto

Allergens: 7, 8

SCAMPI AGLIO — 26,90

Sautéed king prawns, 6 pcs., with fine olive oil, chilli, garlic, herbs and toasted bread

Allergens: 1, 2

ANTIPASTI MISTI — 16,90

Grilled vegetables with olives, marinated cherry tomatoes, creamy burrata, rocket and toasted bread

Allergens: 1, 7

SALUMI MISTI — 19,90

Mixed antipasti platter with salami, Parma ham, spicy salami, oven-roasted olives, burrata, Parmigiano Reggiano and grilled vegetables

Allergens: 1, 7, 12

GRAIN-FED BEEF TARTARE — 24,90

Marinated with capers, gherkin, red onion and Dijon mustard; served with toasted farmhouse bread and pickled root vegetables

Allergens: 1,3,4,9,10,12

PIZZA BREAD — 7,90

vegetarian

Freshly baked and warm from the oven, served with basil ricotta cream

Allergens: 1, 7

DIP QUATTRO — 8,90

Lemon aioli (vegetarian), guacamole (vegan), herb oil and spicy tomato salsa (vegan)

Allergens: 3, 7, 10

STARTER SELECTION

For 2 or more guests; a mixed selection personally composed by our head chef

Allergens: 1,2,3,4,7,8,9,10,12

per person — **26,90 p. p.**

with pizza bread — **28,90 p. p.**

Allergen key on page 5

Pizza

MARGHERITA 10,90

San Marzano tomatoes, Fior di Latte, olive oil and basil

Allergens: 1, 7

MARINARA VEGAN 12,90

San Marzano tomatoes, basil, garlic and olive oil

Allergens: 1

FUNGHI 13,90

San Marzano tomatoes, Fior di Latte, mushrooms, basil and olive oil

Allergens: 1, 7

ORTO 14,90

Courgette, aubergine, mushrooms, artichokes, garlic and fried capers

Allergens: 1

TUNA 15,90

Yellow tomato sauce, Fior di Latte, tuna, fried onions and basil

Allergens: 1, 4, 7

SALAME PROSCIUTTO E FUNGHI 16,90

San Marzano tomatoes, Fior di Latte, ham, salami, mushrooms, basil and olive oil

Allergens: 1, 7, 12

ETNA 18,90

'Nduja cream, Fior di Latte, Spianata Romana, chillies and basil

Allergens: 1, 7, 12

ITALY 19,90

Rocket, Parma ham, cherry tomatoes, Parmesan and olive oil

Allergens: 1, 7, 12

TRUFALINA 28,90

Truffle cream, buffalo mozzarella, freshly grated truffle and basil

Allergens: 1, 7

Allergen key on page 5

Pasta & Gnocchi

SPAGHETTI AGLIO OLIO PEPERONCINO — 14,90

vegetarian

Generous portion of spaghetti with roasted garlic, chilli and cherry tomatoes

Allergens: 1

with pan-fried prawns — **26,90**

Allergens: 1, 2

GNOCCHI VERDURA — 16,90

vegetarian

Light, fluffy gnocchi in cherry tomato sauce with grilled vegetables, basil and Parmesan

Allergens: 1, 3, 7

TAGLIATELLE POMODORO E BURRATA — 18,90

vegetarian

Tagliatelle in a fruity cherry tomato and basil sauce with burrata, rocket and olive oil

Allergens: 1, 3, 7

PACCHERI WITH FENNEL SALSICCIA »ALL'AMATRICIANA« — 19,90

Fresh paccheri with Italian fennel sausage in a spicy tomato sauce and Parmigiano Reggiano

Allergens: 1, 7, 12

TAGLIOLINI TARTUFATA — 28,90

Tossed in truffle butter with Parmesan and shaved black truffle

Allergens: 1, 3, 7

Salads

INSALATA MISTA — 14,90

vegan (base)

Crisp mixed leaf salad, passion fruit-chilli dressing, bruschetta tomatoes, cucumber, carrots and pizza bread fresh from the oven

Allergens: 1, 10, 12

with corn-fed chicken — **20,90**

Allergens: 1, 10, 12

with king prawns — **24,90**

Allergens: 1, 2, 10, 12

INSALATA ALLA »CAESARE« — 16,90

Romaine lettuce with creamy Caesar dressing, cherry tomatoes, cucumber, carrots, croûtons, Parmigiano Reggiano and pizza bread fresh from the oven

Allergens: 1, 3, 4, 7, 10

with corn-fed chicken — **22,90**

Allergens: 1, 3, 4, 7, 10

with king prawns — **26,90**

Allergens: 1, 2, 3, 4, 7, 10

WILD HERB SALAD »I BUFALINA« — 18,90

vegetarian

With balsamic dressing, torn buffalo mozzarella, bruschetta tomatoes, basil pesto and pizza bread fresh from the oven

Allergens: 1, 7, 8, 10, 12

Allergen key on page 5

Meat

BEEF RUMP STEAK

Allergens: 7

250 g **27,90**

350 g **37,90**

GRAIN-FED BEEF FILLET STEAK

Allergens: 7

300 g **49,90**

400 g **59,90**

GRAIN-FED RIBEYE STEAK

Allergens: 7

300 g **39,90**

400 g **49,90**

Fish

SALMONE ALLA GRIGLIA **26,90**

Grilled salmon on green asparagus, lemon risotto with tomato-orange chutney and Parmesan

Allergens: 4, 7, 9, 12

GAMBERI ALLA GRIGLIA **38,90**

Grilled king prawns, 8 pieces, Padrón peppers, cherry tomatoes and garlic; served with pizza bread fresh from the oven

Allergens: 1, 2

Sides & sauces

POTATO DIPPER **5,90**

Allergens: 1

TRUFFLED MASHED POTATOES **9,90**

Allergens: 7

TRUFFLED POTATO DIPPERS **12,90**

Allergens: 1, 3, 7, 10

GRILLED ASPARAGUS WITH PARMESAN **7,90**

Allergens: 7

GRILLED VEGETABLES **5,90**

Allergens: –

SIDE SALAD **5,90**

Allergens: 10, 12

CAESAR SIDE SALAD **6,90**

Allergens: 1, 3, 4, 7, 10

PAN-FRIED PADRÓN PEPPERS WITH CHERRY TOMATOES **6,90**

Allergens: –

CHIMICHURRI **2,90**

Allergens: 12

TRUFFLE MAYONNAISE **3,90**

Allergens: 3, 10

Allergen key on page 5

Dessert

CHEESECAKE WITH PISTACHIO CRUMBLE — 11,90

with mango sorbet

Allergens: 1, 3, 7, 8

NAPOLI NUTELLA PIZZA — 12,90

With pistachio pesto and orange zest

Allergens: 1, 6, 7, 8

Allergens

1 Cereals containing gluten (wheat)
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soybeans
7 Milk, including lactose
8 Nuts (hazelnut, pistachio, almond, cashew)
9 Celery
10 Mustard
11 Sesame seeds
12 Sulphur dioxide / sulphites (>10 mg/kg or l)
13 Lupin
14 Molluscs

– means: according to the standard recipe, this dish contains none of the 14 allergens that must be declared.

The information provided is based on the ingredients used in our standard recipes. Product recipes may change. Please inform our service team of any allergies or intolerances before ordering.

CURRENT AS OF 01.09.2026 · STANDARD RECIPES