

A SELECTION OF OUR BEST APERITIVES

NEGRONI 10
CAMPARI | GIN | VERMOUTH

GIN TONIC 10
TANQUERAY GIN | TONIC

PROSECCO 8
PROSECCO WITH FRESH BERRIES

ESPRESSO MARTINI 10
ESPRESSO | KAHLUA | VODKA

OUR BESTSELLER

APEROL 9,5
APEROL | PROSECCO | SODA

HUGO 9,5
ELDERBERRY SYRUP |
PROSECCO

LILLET 9,5
LILLET | WILD BERRY

SARTI SPRITZ 10,5
SARTI | PROSECCO | SODA

CAMPARI SPRITZ 9,5
CAMPARI | PROSECCO | SODA

LIMONCELLO SPRITZ 9,5
LIMONCELLO | PROSECCO | SODA

ROSÈ SPRITZ 9,5
ROSATO | PROSECCO | SODA

OUR BESTSELLER

NON ALCOHOLIC

CRODINO SPRITZ 6
CRODINO | SODA

BITTERINO SPRITZ 6
SAN BITTER | SODA

VIRGIN HUGO 6
ELDERBERRY SYRUP | GINGER ALE

ALL OUR COCKTAILS ARE SERVED WITH FRESH BERRIES

A N T I P A S T I

CAPRESE 11,5

MOZZARELLA | TOMATOES | BASIL OIL | BALSAMIC VINEGAR

CARPACCIO 16,5

US PRIME BEEF FILLET THINLY SLICED ARUGULA | PARMESAN FLAKES
TRUFFEL-UPGRADE 5,-

CARPACCIO DI SALMONE 16,5

SLICED SALMON | HOUSE DRESSING

VITELLO TONNATO 16,5

VEAL FILLET | TUNA CREAM | CAPERS | CROSTINI | RADICCHIO
OLIVE DUST | PARSLEY OIL

BRUSCHETTA 14,5

CREATION OF 4 DIFFERENT ANTIPASTI ON TOASTED BREAD

BURRATA 13,9

BUFFALO MOZZARELLA WITH SOFT CORE | CHERRY TOMATOES | ARUGULA
PISTACCHIO-UPGRADE 3,- TRUFFEL UPGRADE 4,-

FROM TWO PEOPLE

MIX LONGOBARDI'S 29,9

CARPACCIO | CAPRESE | VITELLO TONNATO | MIXED VEGETABLES

S A L A D

SOFIA SALAD

16,-

LAMB'S LETTUCE | GOAT'S CHEESE | WALNUT
HOUSE DRESSING | BERRIES

MIXED SALAD

9,-

MIXED SEASONAL SALAD

ALSO AS

SIDE SALAD AVAILABLE

6,5

TOMATO SALAD

9,5

TOMATO TRIO | RED ONION | BASIL OIL ARUGULA | KALAMATA OLIVES

CAESAR SALAD

14,5

ROMAINE LETTUCE | GARLIC CROUTONS
ITALIAN HARD CHEESE | CAESAR | DRESSING

OPTIONALLY WITH:

Pollo | Chicken Organic

7

scampi | shrimp

7

Filet | Filetstreifen

10

P A S T A

HOMEMADE AND FRESH

GNOCCHI ALLA SORRENTINA 19,-

HOMEMADE GNOCCHI | MOZZARELLA | BASIL | TOMATO SAUCE

TAGLIOLINI ALL'ARRABBIATA 19,-

HOMEMADE PASTA | SPICY TOMATO SAUCE | BURRATA

TAGLIOLINI CARBONARA 21,-

HOMEMADE PASTA | GUANCIALE BACON | PARMIGIANO
EGG YOLK + 5€ TRUFFLE

PACCHERI MARE E MONTI 21,5

HOMEMADE PASTA | CLAMS | PORCINI MUSHROOMS | SHRIMPS | TOMATO SAUCE

TAGLIOLINI PARMESAN



19,-

THE LEGEND!!

HOMEMADE PASTA IN A PARMESAN CHEESE WHEEL
WITH ARUGULA AND SAN MARZANO CHERRIES + 5€ TRUFFLE

PISTACHIO TAGLIOLINI



23,-

HOMEMADE PASTA | PISTACHIO CREAM | BURRATA

TAGLIOLINI ALLA DIEGO 26,-

HOMEMADE PASTA | TOMATO SAUCE | US PRIME FILLET STRIPS
BASIL OIL | PARMESAN FONDUE

SALMON FETTUCCINE IN CREAMY ROSSINI 21,-

HOMEMADE FETTUCINE | SALMON CUBES | TOMATO&CREAM SAUCE

F I S H

SALMON	27,-
SALMON FILLET IN MANGO CHILI CREAM	
BRANZINO	28,-
GRILLED SEA BASS FILLET MEDITERRANEAN STYLE	
SOLE	34,-
SOLE MEUNIER STYLE	
GAMBERONI	38,-
GIANT TIGER PRAWNS MEDITERRANEAN STYLE	

M E A T

SCALOPPINA	
Veal medallions in white wine cream	25,-
Veal medallions in lemon cream	27,-
Veal medallions with porcini mushrooms	28,-
FILET	
Irish beef fillet pepper cream	36,-
Irish beef fillet with porcini mushrooms	36,-
Irish beef fillet with truffle	37,-

Surf & Turf

Irish beef fillet in demi glace,
served with grilled giant tiger prawns
44,9

EACH FISH AND MEAT DISH IS SERVED WITH A SIDE DISH OF YOUR CHOICE

OPTIONALLY WITH:

Vegetables
seasonal vegetables and potatoes

Salad
Mixed seasonal salad

Pasta
Homemade pasta in a parmesan loaf tossed with arugula and San Marzano cherries

FOR EACH ADDITIONAL ADDITION +6

P I N S A

MARGHERITA

11,-

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | BASIL

CAMPAGNOLA

14,5

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA
SEASONAL VEGETABLES

LONGOBARDI'S

17,5

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | ARUGULA
CHERRY TOMATOES | PARMESAN FLAKES | PARMA HAM | SPIANATA SALAMI

PERLA DI BOSCO

17,5

TRUFFLE CREAM | PORCINI MUSHROOMS | BURRATA | SAUSAGE

VESUVIO

17,-

TOMATO SAUCE | CHERRY TOMATOES | ARUGULA
SPIANATA SALAMI | BURRATA | CHILLI THREADS

PISTACHIO & MORTADELLA

17,5

FIOR DI LATTE MOZZARELLA | ITALIAN MORTADELLA
PISTACHIO CREAM | BURRATA

ISCHITANA

17,-

FIOR DI LATTE MOZZARELLA | SHRIMPS | ZUCCHINI
CHERRY TOMATOES

MARINARA

15,-

TOMATO SAUCE | ANCHOVIES | CAPERS
TAGGIASCA OLIVES | CONFIT CHERRY TOMATOES | OREGANO

D E S S E R T

TIRAMISU



SAVOIARDI | MASCARPONE | COFFEE

9,-

TORTINO AL CIOCCOLATO

LAVA CAKE WITH VANILLA ICE CREAM

12,-

GRANDMA'S CAKE

FROLLA CAKE WITH LEMON CREAM AND ALMOND

8,-

AFFOGATO



DOPPIO ESPRESSO WITH VANILLA ICE CREAM

7,5

PINSA BELLA

NUTELLA | KINDER BUENO | SEASONAL BERRIES | POWDERED SUGAR

15,-

PROFITEROLES

CHOCOLATE PROFITEROLES WITH CREAM AND BERRIES

11,-

DESSERT OF THE DAY

13,-



D R I N K S

WATER

SAN PELLEGRINO
ACQUA PANNA

0.25L 0.75L

3 | 7

LEMONADE

LEMONADE WITH LEMON&MENZ 5,5
LEMONADE WITH FRUITS 5,5

0.4L

SOFT DRINK

COLA | COLA ZERO
FANTA SPRTE SPEZI
GINGER|BITTER|TONIC
JUICE SPRITZER
APPLE|ORANGE|CURRANT|PASSION FRUIT

0.25L 0.4L

3 | 4,5
3 | 4,5
3 | 4,5
3 | 4,5

HOTDRINK

FRESH MINT TEA 4
GINGER|GREEN TEA 4
ESPRESSO 2,5
ESPRESSO MACCHIATO 3
AMERICANO 4

DOUBLE ESPRESSO 3,5
CAPPUCCINO 4
LATTE MACCHIATO 5
HOT CHOCOLATE 5

BEER

HEFEWEIZEN | ALCOHOL-FREE 0.5L 5
CLAUSTHALER 0.33L 4

OUR BEER FROM THE BARREL 0.25L 0.4L

MORETTI 3,5 | 5

HHEINEKEN

0.25L 0.5L

APPLE WINE 3,5 | 5,5

DIGESTIE

LIMONCELLO 5
GRAPPA 5
AVERNA 5
RAMAZZOTTI 5
BAILEYS 5
FRANGELICO 5
AMARO DEL CAPO 5

WHITE WINE

LUGANA
PINOT GRIGIO
CHARDONNAY
ROSÉ

0.25L 0.5L

9,5 | 19

RED WINE

PRIMITIVE
NERO D'AVOLA
MONTEPULCIANO