

Aperitivi

Martini Bianco 5 cl.	5.00
Martini Rosso 5 cl.	5.00
Martini Dry 5 cl.	5.00
Martini d' Oro 5 cl.	5.00
Vodka Martini 5 cl.	6.00
Prosecco Rosé	5.20
Prosecco 0,1 l	5.00
Ferrari Maximum 0,1 l	8.50
Ferrari Rosé 0,1 l	9.50
Kir-Royal 0,1 l	6.80
Aperol Spritz 0,2 l	7.00
Hugo 0,2 l	7.00
Oasca 0,2 l	7.00
Bottle Prosecco 0,75 l	29.90
Bottle Prosecco Rose 0,75 l	32.50
Bottle Ferrari Maximum 0,375 l	29.00
Bottle Ferrari Maximum 0,75 l	49.00
Bottle Ferrari Rose' 0,375 l	35.00
Bottle Ferrari Rose' 0,75 l	59.00

For the serving of bread with olive oil on request we charge Eur 2,50 per basket

Antipasti

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| 1. | <i>Bruschette al Pomodoro</i>
Bruschetta with tomatoes | 6,90 |
| 4. | <i>Vellutata all' Aragosta</i>
Lobster cream soup with prawn | 7,90 |
| 5. | <i>Crema al Pomodoro</i>
Tomato cream soup | 6,90 |
| 6. | <i>Tuna Rolls</i>
Tuna sashimi with tempura prawns, teriyaki sauce and chili mayonnaise | 14,90 |
| 7. | <i>Vitello Tonnato</i>
Tender, wafer-thin slices of veal, with a fine tuna sauce, rounded off with a caper garnish | 13,50 |
| 8. | <i>Antipasto della Casa</i>
A compilation of our starters | 13,50 |
| 9. | <i>Caprese</i>
Tomato and mozzarella slices with basil and olive oil | 8,70 |
| 10. | <i>Burrata</i>
Small mozzarella bag filled with a thick fresh-cheese cream, with balsamic tomatoes and rocket salad | 12,50 |
| 11. | <i>Carpaccio con Rucola</i>
Thinly sliced fillet of beef on rocket salad with mushrooms and fine Parmesan shavings | 13,90 |
| 12. | <i>Baked goat cheese in a bacon wrapping</i>
on a fruity salad with honey-mustard vinaigrette | 13,50 |
| 13. | <i>Tempura shrimp</i>
with chili mayonnaise | 14,50 |

Primi

21. *Orecchiette al Forno* 11,30
Pasta with beef filet tips and broccoli in tomato-cream ragout with cheese au gratin
26. *Tortellini "alla Chef"* 11,10
Tortellini with meat filling of ham strips^{2,7} and peas in tomato cream sauce, spicy
34. *Tortellini al Forno* 11,30
Tortellini with meat filling of minced meat in tomato cream sauce and gratinated with cheese
23. *Spaghetti with Prawns* 15,50
Spaghetti with prawns in olive oil and garlic, Spicy
24. *Tagliatelle Isabella* 15,90
Ribbon noodles with scampi, fresh tomatoes and mushrooms in white wine sauce
33. *Pasta Al Forno* 10,30
Penne with minced meat in tomato cream sauce and cheese au gratin
27. *Lasagne al Forno* 10,30
Italian pasta casserole, with ham^{2,7}, minced meat in tomato cream sauce

Vegetarian

29. *Penne all' Arrabiata* 9,30
Penne in tomato sauce, spicy
30. *Spaghetti alla Grana* 10,90
Spaghetti prepared in a large parmesan wheel
31. *Spaghetti al Pesto* 9,90
Spaghetti with basil-pesto

Secondi di Carne

Veal

54. *Saltimbocca alla Romana* 20,20

3 small veal steaks with sage and Parma ham in white wine sauce, served with rosemary potatoes

57. *Bistecca di Vitello* 21,90

Thinly sliced veal steak from the lava grill with rocket salad and parmesan, served with potato gratin

Beef

58. *Bistecca "al Pepe Verde"* 23,90

Rumpsteak from the lava grill in green pepper cream sauce, served with croquettes

59. *Bistecca "Mafiosa"* 23,90

Rumpsteak from the lava grill in hot olive oil and garlic, served with spinach

60. *Bistecca alla Pizzaiola* 23,90

Rumpsteak from the lava grill in a spicy tomato sauce with capers, basil and garlic, served with rosemary potatoes

61. *Bistecca "alla Griglia"* 23,90

Rumpsteak from the lava grill with herb butter, served with baked potatoes with herb quark

Dry Aged Rumpsteak 32,50

Dry Aged Rumpsteak from the lava grill with herb butter, served with baked potatoes with herb quark

Dry Aged Rib-Eye 23,90

Dry Aged Rib-Eye from the lava grill with herb butter, served with baked potatoes with herb quark

Secondi di Carne

Beef

62. *Filetto Mari e Monti* 37,50
Fillet of beef from the lava grill with 3 prawns fried in olive oil and garlic, served with spinach
63. *Filetto Isabella* 29,90
Fillet of beef from the lava grill with mushroom cream sauce and cheese au gratin, served with pasta casserole
64. *Filetto Gorgonzola* 29,90
Fillet of beef from the lava grill in gorgonzola cream sauce, served with croquettes
65. *Filetto alla Griglia* 29,70
Fillet of beef from the lava grill with herb butter, served with baked potatoes with herb quark

Turkey

66. *Petto di Tacchino alla Griglia* 18,90
Turkey breast from the lava grill, with herb butter, broccoli and potato gratin
67. *Petto di Tacchino al Pepe Verde* 18,90
Turkey breast in pepper cream sauce with croquettes

Lamb

68. *Costolette d' Agnello „ Mafiosa”* 26,50
Crown of lamb fried in olive oil and garlic, served with spinach
- Filetto d' Agnello al Gorgonzola* 25,50
Filet of meadow lamb in gorgonzola sauce, served with croquettes

Secondi di Pesce

73. *Gamberi Aglio e Olio* 25,90
Prawns fried in hot olive oil and garlic, with a side salad
74. *Gamberi al Gorgonzola* 25,90
Prawns in gorgonzola sauce, with a side salad
75. *Gamberi Rustica* 25,90
Prawns with mushrooms and onions in cream sauce, with a side salad
76. *Luccio alla Isabella* 21,50
Pike perch fillet with a spicy tomato sauce, served with rosemary potatoes
79. *Luccio al Prosecco* 23,50
Pike perch fillet on spinach leaves with prosecco sauce, served with potato gratin
77. *Sogliola alla Mugnaia* 37,50
North Sea sole fried in butter, served with rosemary potatoes
78. *Orata alla Griglia* 23,90
Grilled sea bream, served with rosemary potatoes
72. *Rombo Burro e Salvia* 26,90
Turbot fried in butter and sage, served with rosemary potatoes

Pizza

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| 35. | <i>Pizza Margherita</i> | 7,50 |
| 36. | <i>Pizza Prosciutto</i>
with cooked ham _{2,7} | 8,50 |
| 37. | <i>Pizza Salami</i> _{2,7} | 8,50 |
| 38. | <i>Pizza Vegetale</i>
with mushrooms, paprika, broccoli and onions | 10,80 |
| 40. | <i>Pizza Prosciutto e Funghi</i>
with boiled ham _{2,7} and mushrooms | 10,80 |
| 41. | <i>Pizza Quattro Stagioni</i>
with boiled ham _{2,7} , mushrooms, artichokes and paprika | 11,10 |
| 42. | <i>Pizza Tonno e Cipolla</i>
with tuna and onions | 10,90 |
| 44. | <i>Pizza Speciale</i>
with spicy salami _{2,7} rocket salad, Parma ham and Parmesan cheese | 13,60 |
| 48 | <i>Pizza Diavolo</i>
with boiled ham _{2,7} and spicy salami _{2,7} | 11,10 |

Extra Supplements

Pineapple, artichokes, broccoli, mushrooms, boiled egg,
gorgonzola, olives, paprika, pepperoni, salami_{2,7} Anchovies, boiled
ham_{2,7} 2,00

Mozzarella, Parma ham, spicy salami_{2,7}, rocket
salad, spinach, tuna 2,80

All pizzas are topped with tomato sauce and mozzarella

Insalate

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| 14. | <i>Insalata mista</i>
Italian mixed salad | 4,50 |
| 15. | <i>Insalata Nizza</i>
Large mixed salad, with tuna and egg, with Italian dressing | 8,50 |
| 16. | <i>Rucola All' Italiana</i>
Rocket salad with roasted pine nuts, cherry tomatoes and parmesan with balsamic dressing | 7,20 |
| 18. | <i>Insalata Arlecchino</i>
Fresh salad with fried mushrooms and fillet tips garnished with fresh fruit of the season, refined with balsamic dressing | 16,90 |
| 19. | <i>Insalata Primavera</i>
Large mixed salad with turkey breast and mozzarella, with Italian dressing | 15,50 |
| 20. | <i>Insalata Capricciosa</i>
Season salad with pickled tomatoes, olive taggiasche, sweet-sour cucumber, apple-carrots and parmesan cheese | 14,50 |

Contorni

81.	<i>Rosemary Potato</i>	4.00
82.	<i>French fries</i>	4.00
84.	<i>Portion of croquettes</i>	3.50
85.	<i>Baked potato with herb quark</i>	4.50
88.	<i>Potato gratin</i>	4.00
86.	<i>Portion of broccoli</i>	4.50
87.	<i>Portion of spinach</i>	4.50

Per i più piccoli

401.	<i>child's schmitzel</i> with french fries	6,00
402.	<i>Penne Bolognese</i>	6,00
403.	<i>children's pizza</i> available with ham ² , salami ² or mozzarella	6,00
404.	<i>Chicken Nuggets</i> with french fries	6,00

Acqua

Purezza Premium Wasser 0,25 l in Glas	1,80
Purezza Premium Wasser 0,75 l Flasche	4,90
Purezza Premium Wasser Still 0,25 l in Glas	1,80
Purezza Premium Wasser Still 0,75 l Flasche	4,90



Analcolici

Coca Cola (*1), Fanta (*2), Sprite (*2,3), Spezi (*1,2), Coca Cola Light (*1,2,3) Cola Zero (*1,3,6)	0,2 l	2,90
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Coca Cola (*1), Fanta (*2), Sprite (*2,3), Spezi (*1,2), Coca Cola Light (*1,2,3) Cola Zero (*1,3,6)	0,4 l	4,90
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Coca Cola Zero (*1,3,6)	0,2 l Flasche	3,50
Coca Cola Zero (*1,3,6)	0,5 l Flasche	5,50



Thomas Henry

Bitter Lemon(*5), Ginger Ale(*3), Tonic Water(*5)	0,2 l	3,50
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Säfte

Apfelsaft, Orangensaft, Kirschsft, Bananensaft Ananassaft, Maracujasaft	0,2 l	2,90
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Apfelsaft, Orangensaft, Kirschsft, Bananensaft Ananassaft, Maracujasaft	0,4 l	4,90
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Kirsch Bananensaft (KiBa)	0,2 l	2,90
Kirsch Bananensaft (KiBa)	0,4 l	4,90



Schorlen

Apfelsaft-Schorlen, Orangensaft-Schorle Kirschsft-Schorle, Maracujasaft-Schorle	0,4 l	4,90
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Fritz

fritz-limo apfel-kirsch-holunder-limonade fritz-limo melonenlimonade fritz-limo zitronenlimonade	0,33 l	4,00
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Zusatzstoffe dieser Karte:

*1 mit Koffein, *2 Konserviert, *3 mit Farbstoff, *4 mit Süßungsmittel, *5 Chinin haltig,
*6 thält eine Phenylalaninquelle*7 Antioxidant

Beers

Draft beer

Flensburger Pilsner 0,3 l		3,50
Flensburger Pilsner 0,5 l		5,50
Alsterwasser 0,3l		3,50
Alsterwasser 0,5 l		5,50
Flensburger Dark 0,3 l		3,50
Flensburger Dark 0,5 l		5,50



Bottled beer

Peroni Nastro Azzurro 0,33 l		3,80
Flensburger Malt 0,33 l		
Flensburger non-alcoholic 0,33 l		3,50
Maisel's Weisse Original 0,5 l		3,50
Maisel's Weisse Dark 0,5 l		5,50
Maisel's Weisse non-alcoholic 0,5 l		5,50



Vini

	0.21	0.51
<i>Lambrusco</i>	4.60	9.00
Ruby red with light red shimmer, lively sparkling, less intense aroma, sweet, full-bodied, tasty		
	5,50	12,00
<i>Pinot Grigio</i>		
The colour is light golden yellow, the distinctive fragrances are reminiscent of wild roses, acacia blossoms and exotic fruits. The taste is fruity, full and lingering.		
	5,50	12,00
<i>Chardonay</i>		
Wonderfully light Chardonnay, fresh and fruity scent of banana and grapefruit, lightly flowing and extremely delicious taste.		
	5,50	12,00
<i>Rose' Chiaretto</i>		
Coral pink colour, floral bouquet of roses and violets and intense aromas of blackberry and blueberry.		
	5,50	12,00
<i>Chianti</i>		
Brilliant ruby red colour, with a distinct raspberry and blackberry aroma, dry, full and clean taste, spicy, balanced and tannic.		
	5,50	12,00
<i>Merlot</i>		
Dark red with typical varietal bouquet, slightly peppery and grassy notes. A strong, fleshy red wine with a nice spiciness and balanced finesse.		
	5,50	12,00
<i>Cabernet</i>		
Ruby red, with a pleasant vinous bouquet, bitter and harmonious taste with hints of cherries and herbs.		