

Dear Guests

For questions about allergens or ingredients, please ask your waiter.

Regulation (EU) no. 1169/2011

APERITIVI

Weiss Gold vom Fass Meckatzer	0,3 l	3,70 €
Campari* Soda* or Orange*	0,2 l	6,00 €
Martini dry, white or red	0,1 l	5,50 €
Kir	0,1 l	7,00 €
Hugo	0,2 l	7,00 €
Aperol „ Spritz “*	0,2 l	7,00 €
Sherry dry or medium	5 cl	6,00 €
San Bitter*	0,1 l	5,00 €

*with colorant

SPUMANTI

Valsellera Metodo Classico Francone	0,1 l	9,90 €
Valsellera Metodo Classico Francone	0,75 l	67,00 €
Marsuret Prosecco Rosé Millesimato	0,1 l	6,50 €
Marsuret Prosecco Rosé Millesimato	0,75 l	42,00 €
Franciacorta Cuvée Metodo Classico Bellavista	0,75 l	75,00 €
Franciacorta Millesime Riserva 2009 Anna Maria Clementi, Ca'del Bosco	0,75 l	150,00 €

PROPOSTE DI STAGIONE

Proposals of the season

ANTIPASTI

Tartara di Tonno con Insalata d'Asparagi Tuna tartare with green asparagus salad	19,90 €
“Osso” Midollo di Vitello Gratinato Roasted veal marrow bones with garlic bread	13,50 €
Bruschetta alla Contadina Freshly roasted bread with tomato, onion, olive oil and garlic	12,50 €

PASTA

Ravioli Tartufati Handmade ravioli flavored with truffle cream	18,90 €
Tagliatelle al Limone con Tonno Fresco Ribbon noodles with lemon sauce and fresh tuna	18,90 €
Gnocchi con Asparagi Gnocchi with asparagus	18,90 €

PESCE

Tagliata di Tonno su Rucola e Pomodorini Tuna fillet on rocket and cocktail tomatoes	29,00 €
Gamberoni all'Aglio con Taglierini King prawns in Garlic sauce with Angel hair noodles	28,00 €

CARNE

Filetto di Manzo alla “Siciliana” Argentinian beef fillet "Sicilian style" with vegetables, and baked potatoes	35,00 €
Carré d'Agnello in Crosta di Aromi al Forno Riduzione d` Amarone Lambcarrè in herb crust with “Amaronesauce”	31,00 €

We will be happy to respond to your requests for changes at an additional cost.
For additional supplements, we allow ourselves to be put at 6, - €.

PICCOLO MENU DI STAGIONE

our small seasonal menu

For two or more
court your common election

Antipasto:

Tartara di Tonno con Insalata d'Asparagi
Tuna tartare with green asparagus salad

or

Bruschetta alla Contadina
Freshly roasted bread with tomato, onion, olive oil and garlic

Pasta:

Ravioli Tartufati
Handmade ravioli flavored with truffle cream

oder

Gnocchi con Asparagi
Gnocchi with asparagus

Pesce o Carne:

Tagliata di Tonno su Rucola e Pomodorini
Tuna fillet on rocket and cocktail tomatoes

oder

Carré d'Agnello in Crosta di Aromi al Forno Riduzione d`Amarone
Lambcarrée in herb crust with "Amaronesauce"

Dolce:

Panna Cotta oder Tiramisù

Per Person 72,00 €

MENU PINOCCHIO

For two or more
court your common election
of the following main menu

Antipasto:

“Caprese” Mozzarella di Bufala con Pomodoro e Basilico
Mozzarella with tomatoes and basil

or

Frutti di Mare
Seafood appetizer

Pesce o Carne:

Filetto di Luccio su Salsa di Erbe
al Profumo di Tartufo con Spinaci
Zander fillet on herb sauce with truffle scent and spinach

or

Bistecca di Manzo Grigliata con Contorni (ca 200 g)
200 g Beefsteak of the grill*

Dolce:

Tartufo

or

Cassata Siciliana
Typical Sicilian half-frozen ice-cream with candied fruits

Per Person 40,00 €

If you have any requests, these are of course possible,
but at a different price than the Pinocchio-Menu is offered
or the prices listed in our menu.

MENU PRINCIPALE

Main Menu

As a welcome greeting you will receive bread and butter from us after your order.
If you want a further or different butter, we will be happy to serve you at a cost of 2.50 €.

ANTIPASTI

Vitello Tonnato Cold veal slices with tuna-cream	16,50 €
Mozzarella di Bufala con Pomodoro Mozzarella with tomatoes and basil	11,50 €
Frutti di Mare Seafood appetizer	14,90 €
Antipasto Vegetariano Vegetarian appetizer	14,00 €
Cuori di Carciofini Gratinati Artichoke hearts with gorgonzola cheese au gratin	11,90 €
Insalata Mista Assorted salad	7,00 €
Carpaccio di Polipo con Pomodorini e Patate Octopus carpaccio with cocktail tomatoes and diced potatoes	18,50 €

MINESTRE

Cappelletti in Brodo di Carne Hand-made noodles filled with meat and cheese, in beef stock	9,00 €
Crema di Pomodoro Tomato-cream-soup	7,00 €
Zuppa del Giorno Daily soup	7,50 €

PASTASCIUTA E RISOTTO

*as a starter before a
main course

Penne all'Amatriciana Penne mit Tomaten, Zwiebeln und Guanciale		13,50 €
Lasagne „Tosco-Romagnolo“ Lasagne Tuscan-Romagna style		13,00 €
Strozzapreti al Pesto Strozzapreti are short, curved pasta from northern Italy with Ligurian pesto		13,00 €
Ravioli della Casa Tradizionali Hand-made Ravioli filled with ricotta cheese and spinach, stir fried in the pan with butter and sage	*12,50 €	14,50 €
Risotto del Giorno Daily Risotto		15,00 €
Tagliatelle alla Bolognese Tagliatelle topped with meat sauce	*11,50 €	13,00 €
Spaghetti Aglio, Olio e Peperoncini Spaghetti with garlic. Olive oil and chili (spicy)	* 11,50 €	13,00 €
Gnocchi ai Pomodorini Freschi Gnocchi served with fresh tomatoes and basil		13,00 €

* Only available as
a starter in
combination with a
fish- or meat dish



Alle Preise inkl. Bedienung und Mehrwertsteuer / The Price includes tax and service

PESCE

Branzino al Limone e Menta con Insalata Mista sea bass fillet seared on the skin with lemon and mint, with mixed salad	25,90 €
Filetto di Luccio su Salsa di Erbe al Profumo di Tartufo con Spinaci Zander fillet on herb sauce with truffle scent and spinach	27,00 €
Zuppa di Pesce alla Montanara Mediterranean Fish soup with vegetables and mushrooms	31,00 €

CARNE

Paillard di Vitello alla Griglia con Spinacci e Patate Veal paillard from the grill, garnished with vegetables and baked potatoes	28,00€
Bistecca di Manzo Grigliata ca. 200 g con Contorni 200 g Beefsteak of the grill*	29,00 €
Misto di Carne alla Griglia con Spinaci e Patate Various grilled meats with potatoes and spinach	31,00€
Ossobuco alla Milanese Braised veal shank slice Milanese style with saffron-rice	29,00 €
Coniglio alla Forestale con Ripieno di Funghi misti e Fegato di Pollo con Contorno di Spinaci e Purè Forest-style rabbit stuffed with mushrooms and chicken liver with spinach and puree	26,50 €
Faraona ripiena Suprême su Porcini al Rosmarino Stuffed Breast of Guinea Fowl Supreme on Porcini Mushrooms with Rosemary	26,50 €

*Garnished with vegetables and potatoes

If you have any requests, these are of course possible,
but at a different price than prices listed in our menu.
Each additional supplement costs 6, - €.

DOLCI E FORMAGGI

Formaggio Misto Three kinds of cheese	9,00 €
Panna Cotta	6,00 €
Tiramisù	6,00 €
Tartufo	6,00 €
Gelato Misto Assorted ice-cream	4,50 €
Cassata Siciliana Typical Sicilian half-frozen ice-cream with candied fruits	6,00 €
Crema Catalana	6,50 €
Zabaione Eggnog with Marsalawine (for two or more people)	per person 8,50 €
Fragole con Gelato Gusto di Vaniglia, o all'Aceto Balsamico con Pepe Nero Strawberries ice-cream with vanilla taste or „Balsamico“-vinegar and black pepper	8,50 €

*"One does not grow old at the table."
the pleasures of good food, wine and company are
such that the passage of time is suspended.*

(TOTO, "Misericordia e Nobilita")

Grazie e buon appetito

Famiglia Canestrini e il Team del Pinocchio