

ABENDKARTE

ANTIPASTI

- OLIVE & PARMIGIANO - gemischte Oliven, Parmesan ^{G,6} 15
- PROSCIUTTO DI COPPA BERKEL CUT - mit Grissini ^{A1} 12
- THE SUPERNOVA CARPACCIO - hauchdünnes Rindfleisch, Rucola, Parmesan ^G 19
- BURRATINA CAPRESE - Burratina 125g, eingelegte Romatomen, Peperone Crusco, aromatisierter Brotcrumble ^{A1,G} 18
- PARMIGIANA - warmes, sizilianisches Auberginengratin, San Marzano Tomatensauce, Parmesan, Basilikum ^{A1,C,G} 15
- PATATE CARPACCIO TARTUFO - hauchdünne, gratinierte Kartoffelscheiben, Parmesan, Trüffel ^G 19
- PESCA E BURRATA - gegrillter Pfirsich, Burrata, Feldsalat, Prosciutto Crudo, Kirschtomaten, Crema di Balsamico ^G 18
- POLPO CROCCANTE - knuspriger Oktopus, Blumenkohlcreme, getrocknete Tomaten, Safran-Kartoffeln, Olivenpulver ^{A1,G,0,6} 25
- FRITTO MISTO - frittierte Meeresfrüchte und Zucchiniestreifen, Bärlauch-Mayonnaise, Zitrone ^{A1,B,C,0,2,3} 19
- TUNA TARTARE COCCO BELLO - Thunfisch, Limette, Chili, Kokos, Pane Carasau ^{A1,D,G} 21

HANDMADE PASTA

- FETTUCINE TARTUFO - mit schwarzem Trüffel ^{A1,C,G} 25
- PACCHERI FRUTTI DI MARE - Venusmuscheln, Garnelen, Calamari, Chili, Knoblauch, Weißwein, Petersilie, aromatisierter Brotcrumble ^{A1,B,C,0} 23
- TAGLIATELLE AL RAGU - langsam geschmortes Rinderragout, Knoblauch, Basilikum, Parmesan ^{A1,C,G,I} 18
- LINGUINE CARBONARA E CARCIOFI - Eigelb, Pecorino Romano D.O.P., crispy Guanciaie, Artischocke ^{A1,C,G} 19
- SPAGHETTI PESTO DI LIMONI E BURRATINA - Zitronenpesto, Burratina, Pinienkerne ^{A1,C,G} 18
- LASAGNE MANZO - hausgemachte Lasagne mit Rindfleisch, Mozzarella, San Marzano Sugo, Parmesan, Basilikum ^{A1,C,G} 16

SECONDI

- BISTECCA DI TONNO - Thunfischsteak, Brokkoli, bunte Karotten, Zitrone ^D 28
- FILETTO DI MANZO - Filet vom Sylter Küstenrind 200g, Jus, Superfino Fries, Trüffel-Mayonnaise ^{A1,C} 39
- TAGLIATA DI MANZO - US Beef „Creekstone“ 180g, Salsa Verde, Rucola, Parmesan ^{G,2,3} 29

CONTORNI

- Superfino Fries ^C // Insalata Mista ^K // Brokkoli mit Mandeln ^{H1} // bunte Karotten // Caponata - sizilianisches Auberginengemüse mit Pinienkernen ^I 6.5



PINSA ROMANA

pinlsa rolmalna

Die Pinsa - auch Pinsa Romana genannt - war bereits im antiken Rom typisch für die römische Küche und wurde, wie auch heute noch, in Trattorien serviert. Natürlicher Gärprozess (72 Stunden), sorgfältig ausgewählte Mehlsorten, Reismehl und Sojamehl. Knusprig, wenige Kalorien, hochverdaulich, lecker! Perfekt zum Starten und Teilen...

- LA MARINARA** ^{A1,D,6} 15
Tomatensugo / Kirschtomaten / Basilikum / Knoblauch / Sardellenfilets / Leccino Oliven
- PROSCIUTTO** ^{A1,G,2,3} 17
Tomatensugo / Prosciutto Cotto / Mozzarella Fior di Latte
- LA BUFALA** ^{A1,G} 18
Tomatensugo / Mozzarella Fior di Latte / Mozzarella di Bufala / Basilikum
- LA CALABRESE** ^{A1,G,2,3} 18
Tomatensugo / Mozzarella Fior di Latte / Salame Ventricina / Mozzarella di Bufala / Rucola
- PATATE, OLIVE & ROSMARIN** ^{(vegan) A1,H7,2,3,6} 17
Kartoffelcarpaccio / Leccino Oliven / Pistazien-Minz-Pesto / Rosmarin
- TUNA SASHIMI** ^{A1,D} 24
Tomatensugo / mariniertes Thunfischfilet / Avocado / Kapern / Minze / Limette
- Auch mit veganem Tuna auf Sojabasis** ^{A1,F} 22
- REGINA ROYAL** ^{A1,G,2,3} 23
Tomatensugo / Prosciutto Cotto / Mozzarella Fior di Latte / frischer Trüffel / Olio di Tartufo
- TARTUFO** ^{A1,G} 21
Tomatensugo / Mozzarella Fior di Latte / frischer Trüffel / Olio di Tartufo
- MORTADELLA, BUFALA & PISTACCHIO** ^{A1,G,H7} 23
Mozzarella Fior di Latte / Mortadella / Pistazien / Mozzarella di Bufala / Pistaziensauce

DINNER

ANTIPASTI

- OLIVE & PARMIGIANO - mixed olives, parmesan cheese G,6 15
- PROSCIUTTO DI COPPA BERKEL CUT - with grissini A1 12
- THE SUPERNOVA CARPACCIO - thinly sliced beef, arugula, parmesan cheese G 19
- BURRATINA CAPRESE - Burratina 125g, pickled roma tomatoes, peperone crusco, flavored bread crumble A1,G 18
- PARMIGIANA - sicilian style eggplant gratin, san marzano tomato sauce, parmesan cheese, basil A1,C,G 15
- PATATE CARPACCIO TARTUFO - paper-thin, gratinated potato slices, parmesan cheese, fresh truffle G 19
- PESCA E BURRATA - grilled peach, burrata, lamb's lettuce, prosciutto crudo, cherry tomatoes, crema di balsamico G 18
- POLPO CROCCANTE - crispy octopus, cauliflower puree, sundried tomatoes, saffron potatoes, olive dust A1,G,0,6 25
- FRITTO MISTO - fried seafood and zucchini sticks, wild garlic mayonnaise, lemon A1,B,C,0,2,3 19
- TUNA TARTARE COCCO BELLO - tuna, lime, chili, coconut, Pane Carasau A1,D,G 21

HANDMADE PASTA

- FETTUCINE TARTUFO - black truffle A1,C,G 25
- PACCHERI FRUTTI DI MARE - vongole, prawns, calamari, chili, garlic, white wine, parsley, flavored bread crumble A1,B,C,0 23
- TAGLIATELLE AL RAGU - slowly braised beef ragout, garlic, basil, parmesan cheese A1,C,G,I 18
- LINGUINE CARBONARA E CARCIOFI - egg yolk, Pecorino Romano D.O.P., crispy guanciale, artichoke A1,C,G 19
- SPAGHETTI PESTO DI LIMONI E BURRATINA - lemon pesto, burrata, pine nuts A1,C,G 18
- LASAGNE MANZO - homemade lasagna with beef, mozzarella, San Marzano tomato sauce, parmesan cheese, basil A1,C,G 16

SECONDI

- BISTECCA DI TONNO - tuna steak, broccoli, mixed carrots, lemon D 28
- FILETTO DI MANZO - beef fillet from coastal cattle (Sylt) 200g, jus, Superfino fries, truffle mayonnaise A1,C 39
- TAGLIATA DI MANZO - US beef „Creekstone“ 180g, salsa verde, arugula, parmesan cheese G,2,3 29

CONTORNI

- Superfino fries C // insalata mista K // broccoli with almonds H1 // mixed carrots //
caponata - sicilian style eggplant with pine nuts I 6.5



PINSA ROMANA

pin|sa ro|mal|na

Pinsa - also called Pinsa Romana - was typical of Roman cuisine in ancient Rome and was served in trattorias, as it is today. It consists of a natural fermentation process (72 hours) and carefully selected types of flour, including rice flour and soy flour. Crunchy, few calories, highly digestible, delicious! Perfect as a starter and also for sharing...

- LA MARINARA** A1,D,6 15
tomato sauce / cherry tomatoes / basil / garlic / anchovy filets / Leccino olives
- PROSCIUTTO** A1,G,2,3 17
tomato sauce / ham / mozzarella fior di latte
- LA BUFALA** A1,G 18
tomato sauce / mozzarella fior di latte / basil / mozzarella di bufala
- LA CALABRESE** A1,G,2,3 18
tomato sauce / mozzarella fior di latte / spicy salami / mozzarella di bufala / arugula
- PATATE, OLIVE & ROSMARIN** (vegan) A1,H7,2,3,6 17
thinly sliced potatoes / Leccino olives / pistachio mint pesto / rosemary
- TUNA SASHIMI** A1,D 24
tomato sauce / marinated tuna sashimi / avocado / capers / mint / lime
also available with soy based vegan tuna A1,F 22
- REGINA ROYAL** A1,G,2,3 23
tomato sauce / ham / mozzarella fior di latte / fresh truffle / truffle oil
- TARTUFO** A1,G 21
tomato sauce / mozzarella fior di latte / fresh truffle / truffle oil
- MORTADELLA, BUFALA & PISTACCHIO** A1,G,H7 23
mozzarella fior di latte / mortadella / pistachios / mozzarella di bufala / pistachio sauce

DOLCI

TIRAMISU <small>A1,C,G</small>	9.5
HIMBEER-TIRAMISU <small>A1,C,G</small>	10.5
AFFOGATO <small>G</small> <i>Vanilleeis mit Espresso</i>	6.5
MOUSSE AL CIOCCOLATO BIANCO <small>G</small> <i>weiße Schokoladen-Mousse mit Erdbeeren</i>	9
SORBETTO AL LIMONE <small>VEGAN</small> <i>Zitronensorbet</i>	6

CAFFÈ LOVE

ESPRESSO / ESPRESSO MACCHIATO <small>G</small>	2.8 / 3.5
DOPPIO / DOPPIO MACCHIATO <small>G</small>	5 / 5.5
CAPPUCCINO <small>G</small>	4.5
LATTE MACCHIATO <small>G</small>	5.5
AMERICANO	4
CAFFÈ SHAKERATO	6
TEA	6.5

AUCH ERHÄLTICH MIT
HAFER ODER MANDEL



DIGESTIVI

LIMONCELLO	4 cl	5
AMARO DEL CAPO	4 cl	6
AMARO MARTINA	4 cl	8
SAN MARZANO AMARO	4 cl	5.5
AMARO DENTE DI LEONE	4 cl	7
AMARETTO	4 cl	5
BERGAMOTTE AUS KALABRIEN <small>42%</small>	2 cl	8
MANDARINE AUS SIZILIEN <small>42%</small>	2 cl	8
BLUTORANGE AUS SIZILIEN <small>42%</small>	2 cl	8
SAMBUCA	4 cl	6
BAILEYS <small>G</small>	4 cl	6
FRANGELICO	4 cl	6
FERNET BRANCA / MENTA	4 cl	5.5

GRAPPA

NONINO MONOVITIGNO MERLOT	4 cl	8
NONINO MONOVITIGNO MOSCATO	4 cl	8
NONINO MONOVITIGNO CHARDONNAY	4 cl	8

YOU'RE MISSING YOUR
FAVORITE DRINK?
LET US KNOW AND WE
WILL SEE WHAT
WE CAN DO!

DOLCI

TIRAMISU <small>A1,C,G</small>	9.5
RASPBERRY TIRAMISU <small>A1,C,G</small>	10.5
AFFOGATO <small>G</small> <i>vanilla ice cream with espresso</i>	6.5
MOUSSE AL CIOCCOLATO BIANCO <small>G</small> <i>white chocolate mousse with strawberries</i>	9
SORBETTO AL LIMONE <small>VEGAN</small> <i>lemon sorbet</i>	6

CAFFÈ LOVE

ESPRESSO / ESPRESSO MACCHIATO <small>G</small>	2.8 / 3.5
DOPPIO / DOPPIO MACCHIATO <small>G</small>	5 / 5.5
CAPPUCCINO <small>G</small>	4.5
LATTE MACCHIATO <small>G</small>	5.5
AMERICANO	4
CAFFÈ SHAKERATO	6
TEA	6.5

ALSO AVAILABLE WITH
OAT OR ALMOND



DIGESTIVI

LIMONCELLO	4 cl	5
AMARO DEL CAPO	4 cl	6
AMARO MARTINA	4 cl	8
SAN MARZANO AMARO	4 cl	5.5
AMARO DENTE DI LEONE	4 cl	7
AMARETTO	4 cl	5
BERGAMOT FROM CALABRIA 42%	2 cl	8
MANDARIN FROM SICILY 42%	2 cl	8
BLOOD-ORANGE FROM SICILY 42%	2 cl	8
SAMBUCA	4 cl	6
BAILEYS <small>G</small>	4 cl	6
FRANGELICO	4 cl	6
FERNET BRANCA / MENTA	4 cl	5.5

GRAPPA

NONINO MONOVITIGNO MERLOT	4 cl	8
NONINO MONOVITIGNO MOSCATO	4 cl	8
NONINO MONOVITIGNO CHARDONNAY	4 cl	8

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