

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
- POLPO CROCCANTE - knuspriger Oktopus, Blumenkohlcreme, getrocknete Tomaten, Safran-Kartoffeln, Olivenpulver ^{A1,G,0,6} 25
- FRITTO MISTO - frittierte Meeresfrüchte und Zucchiniestreifen, Kräuter-Aioli, Zitrone ^{A1,B,C,0,2,3} 19
- TARTARE DI SALMONE - Lachs, Ricotta, Limette, Feldsalat, Hausbrot ^{A1,D,G} 21
- PASTRAMI SANDWICH - Hausbrot, rosa gebratenes Roastbeef, Rucola, Dijon Senf, Dillgurken ^{A1,K} 19

HANDMADE PASTA

- FETTUCINE TARTUFO - mit schwarzem Trüffel ^{A1,C,G} 25
- LINGUINE VONGOLE - Venusmuscheln, Weißwein, Knoblauch, Petersilie ^{A1,C,0} 23
- LASAGNE MANZO - hausgemachte Lasagne mit Rindfleisch, Mozzarella, San Marzano Sugo, Parmesan, Basilikum ^{A1,C,G} 16
- MEZZE MANICHE CARBONARA - Eigelb, Pecorino Romano D.O.P., crispy Guanciale ^{A1,C,G} 19
- RISOTTO AI FUNGHI PORCINI - Weißwein, Steinpilze, Parmesan, Gorgonzola, Radicchio ^G 19
- TAGLIATELLE AL RAGU - langsam geschmortes Rinderragout, Knoblauch, Basilikum ^{A1,C,G,I} 18

SECONDI

- SALMONE - Lachsfilet, Kartoffel-Selleriepüree, wilder Brokkoli, Zitronenbutter ^{D,G,I} 28
- FILETTO DI MANZO - Filet vom Sylter Küstenrind 200g, Jus, Superfino Fries, Trüffel-Mayonnaise ^C 39
- TAGLIATA DI MANZO - US Beef „Creekstone“ 180g, Salsa Verde, Rucola, Parmesan ^{G,2,3} 29
- COZZE CON POMODORINI - Miesmuscheln, Weißwein, Pomodorini, Hausbrot ^{A1,0} 36
- COTOLETTA ALLA BOLOGNESE - Kalbsleunde, Prosciutto di Parma, Parmesan, Pomodorini, Jus ^G 29

CONTORNI

- Superfino Fries ^C // Insalata Mista ^K // wilder Brokkoli // bunte Karotten // Babyspinat Salat // Caponata - sizilianisches Auberginengemüse mit Pinienkernen ^I 6.5



PINSA ROMANA

pin|sa ro|mal|na

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 - thinly sliced, gratinated potato slices, parmesan cheese, fresh truffle ^G 19
- POLPO CROCCANTE - crispy octopus, cauliflower puree, sundried tomatoes, saffron potatoes, olive dust ^{A1,G,0,6} 25
- FRITTO MISTO - fried seafood and zucchini sticks, herb aioli, lemon ^{A1,B,C,0,2,3} 19
- TARTARE DI SALMONE - salmon, ricotta, lime, lamb's lettuce, bread ^{A1,D,G} 21
- PASTRAMI SANDWICH - Bread, roast beef (medium), arugula, Dijon mustard, dill pickles ^{A1,K} 19

HANDMADE PASTA

- FETTUCINE TARTUFO - black truffle ^{A1,C,G} 25
- LINGUINE VONGOLE - vongole, white wine, garlic, parsley ^{A1,C,0} 23
- LASAGNE MANZO - homemade lasagna with beef, mozzarella, San Marzano tomato sauce, parmesan cheese, basil ^{A1,C,G} 16
- MEZZE MANICHE CARBONARA - egg yolk, Pecorino Romano D.O.P., crispy guanciale ^{A1,C,G} 19
- RISOTTO AI FUNGHI PORCINI - white wine, porcini mushrooms, parmesan cheese, gorgonzola cheese, radicchio ^G 19
- TAGLIATELLE AL RAGU - slowly braised beef ragout, garlic, basil ^{A1,C,G,I} 18

SECONDI

- SALMONE - salmon filet, potato celery purée, wild broccoli, lemon butter ^{D,G,I} 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
- COZZE CON POMODORINI - mussels, white wine, pomodorini, bread ^{A1,0} 36
- COTOLETTA ALLA BOLOGNESE - veal, Prosciutto di Parma, parmesan cheese, pomodorini, jus ^G 29

CONTORNI

- Superfino fries ^c // insalata mista ^k // wild broccoli // mixed carrots // baby spinach salad // caponata - sicilian style eggplant with pine nuts ⁱ 6.5



PINSA ROMANA

pin/sa rolmalna

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
BONET ALLA PIEMONTESE <small>A1,C,G,H1</small> <i>Schokoladen-Amaretto-Kuchen, Biscotti Crumble, Fior di Latte-Eiscreme</i>	12
SORBETTO AL MANDARINO <small>VEGAN</small> <i>Mandarinensorbet</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
BONET ALLA PIEMONTESE <small>A1,C,G,H1</small> <i>chocolate amaretto cake, biscotti crumble, Fior di Latte ice cream</i>	12
SORBETTO AL MANDARINO <small>VEGAN</small> <i>mandarin 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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