



Starters

Tomato soup	16.00
Nut lamb's lettuce with croutons and Parmesan	16.00
Burrata with cherry tomatoes	24.00
Rindscarpaccio alla Livornese mit Rucola und Parmesan	24.00

Main

Penne Vodka	27.00
Penne in a creamy tomato and vodka sauce with cream	

Penne Arrabbiata	26.00
Penne in a spicy tomato sauce with garlic, olive oil and chili flakes, rounded off with fresh herbs	

Spaghetti Pomodoro	24.00
Classic spaghetti in an aromatic tomato sauce olive oil and fresh basil, refined with grated Parmesan cheese	

Spaghetti alla Bolognese	28.00
Spaghetti with minced beef and tomato sauce garnished with freshly grated parmesan cheese	

Risotto ai Funghi di Stagione	29.00
Creamy risotto with seasonal wild mushrooms, refined with white wine Parmesan and fresh herbs	

Chicken breast with lemon sauce	36.00
served with fried potatoes and vegetables	

Beef entrecôte 200g	48.00
Tender beef entrecôte, served with creamy parmesan risotto and aromatic red wine jus	

Giant prawns with lemon risotto	52.00
Juicy grilled giant prawns, served on a creamy lemon risotto refined with fresh herbs	

Dessert

Tiramisu	16.00
Chocolate mousse	16.00
Panna Cotta	16.00