

## *Antipasti/Starters*

<b><i>Trio Combinazione „da càpo“</i></b>	13.50
<i>Carpaccio, Vitello Tonnato, buffalo-mozzarella-caprese</i>	
<b><i>Vitello Tonnato</i></b>	10.50
<i>(out of calf) with tuna sauce &amp; capers</i>	
<b><i>Carpaccio di Manzo</i></b>	11.50
<i>(out of beef filet)with grated parmesan and rocket salad</i>	
<b><i>Picandou al Prosciutto</i></b>	9.00
<i>Goat cheese rolled in Parma ham with herb honey &amp; balsamic vinegar served on salad bouquet</i>	

## *Insalate/Salads*

<b><i>Insalata „Da càpo“</i></b>	11.50
<i>variation of salads with shrimps, goat cheese, tuna, ham, tomatoes, paprika, hot pepper and anchovies</i>	
<b><i>Mozzarella Caprese</i></b>	9.50
<i>Buffalo mozzarella with cherry-tomatoes, basil and olive oil</i>	
<b><i>Insalata di Soncino</i></b>	9.00
<i>Rocket salad with grated parmesan cheese &amp; cherry tomatoes</i>	
<b><i>Insalata Mista</i></b>	5.50
<i>Mixed Salad with vinegar &amp; olive oil dressing</i>	

## *Zuppe/Soup*

<b><i>Crema di Pomodori</i></b>	5.50
<i>Tomato-cream soup with croutons and rucola salad</i>	
<b><i>Crema di patate con salmone al'brandy</i></b>	7.90
<i>Potato-cream soup with salmon stripes extinguished in brandy</i>	

## Pesce/Fish

- Salmone all' Arancio*** 21.90  
*salmon fillet from grill flamed in Quantro &  
served in orange sauce on vegetables from grill*
- Zuppa di Pesce alla siciliana*** 17.90  
*sicilian fish soup made of noble fish & sea fruits  
with sicilian herbs & cherry tomatoes*
- Gamberoni al pepe rosa con fettuccine*** 24.50  
*Grilled king prawns with Rosa-pepper sauce  
served with fettuccine in parmesan nest*

## Carne/Meat

- Filetto Madagascar e Brandy*** 27.50  
*beef-filet steak from grill extinguished in brandy with  
green-pepper sauce served with oven-vegetables and  
rosemary potatoes*
- Scaloppina alla principe*** 23.50  
*grilled turkey fillet covered in truffle cheese & forest mushrooms  
served with rosemary potatoes*
- Scaloppina di maiale con mostardo di fichi*** 19.50  
*Pork fillet medallions from grill with fig mustard sauce served  
with oven-vegetables and rosemary potatoes*

## Pasta

<b>Fettuccine alla Principe</b>	13.90
<i>with Parma ham, oyster mushrooms and walnuts in cream sauce</i>	
<b>Fettuccine al Salmone</b>	13.50
<i>ribbon noodles with salmon and rocket salad in lobster sauce</i>	
<b>Penne con Filetto</b>	16.50
<i>Penne with US-beef fillet &amp; champignons in gorgonzola sauce</i>	
<b>Fusilli alla Palermitana</b>	13.90
<i>With zucchini, pine nuts, honey and sicilian pecorino pepper in olive oil</i>	

## Pasta gratinata/Noodles au gratin

<b>Cannelloni spinaci</b>	13.50
<i>Spinach-gorgonzola cannelloni covered in baked cheese</i>	
<b>Lasagna al forno</b>	13.00
<i>Home-made lasagne with ham &amp; Bolognese covered in baked cheese</i>	
<b>Cannelloni carne</b>	13.50
<i>Meat cannelloni covered in baked cheese</i>	

## Pizza

<b>Pizza alla principe</b>	14.90
<i>with Truffle cheese, rocket salad &amp; cherry tomatoes served with fresh sliced truffle</i>	
<b>Pizza Salami</b>	8.50
<i>With salami</i>	
<b>Pizza Vegetariana</b>	10.00
<i>With differnt vegetables</i>	
<b>Pizza Marcello Mastroianni</b>	10.50
<i>With tuna and onion</i>	
<b>Pizza Lino Ventura</b>	13.50
<i>With Parma ham and rocket salad</i>	
<b>Pizza Amore di Chef</b>	11.50
<i>with ham and cherry tomatoes</i>	
<i>or create Your own favourite pizza</i>	

## *Dolci/Desserts*

<i>Tirami Sú</i>	5.50	<i>small</i> 4.00
<i>Panna Cotta with raspberries sauce</i>	5.50	4.00
<i>Brown Tartufo ice-cream</i>	5.50	4.00
<i>Cassata Siciliana ice-cream</i>	5.50	4.00
<i>Composizione al' Principe</i> <i>Combination of small portioned desserts</i>	7.50	5.00

*Our desserts are garnished with fresh fruits*

## *Formaggi/Cheese*

<i>Gorgonzola</i>	5.00
<i>Parmigiano Reggiano 16 months</i>	6.00
<i>Formaggio Misto</i> <i>Mix-plate of multiple cheese sorts</i>	8.50

*Buon appetito!*

## Aperitivi

<i>Prosecco with Limoncello or Basilicello al Principe</i>		5,90	
Prosecco	4.50	Martini´s B.R.D.	3.50
Prosecco Kir, Rosato	5.50	Cynar Pur, Soda	3.70
Bellini	5.50	Portwein	3.50
Hugo, Aperol-Spritz	5.50	Sherry´s M.S.C.	3.70
Bitterino alk.fr.Pur, Orang	3,00	Campari Pur, Soda	4.50

## Bevande/Beverages

<u>Red wine</u>	<u>0.2Gl.bot.0.75</u>		<u>Acqua</u>	<u>0,25/0,75bt</u>	
Montepulciano(Abruzzo)	7.00	25.00	San Pellegrino	2,90	6.50
Cannonau(Sardinia)	7.00	23.00	(Medium)		
Nero d´Avola(Sicily)	7.50	25.50	Acqua Panna	2,90	6.50
Primitivo(Apulien)	7.50	25.50	(without gas)		
Santambroggio(Venice)	9,50	35,00			

<u>White wine</u>	<u>0.2Gl.bot.0.75</u>	
Brezza (Umbria)	5.50	20.00
Critone-Sauvignon (Apulia)	8.50	29.00
Pino Grigio (Venice)	7.00	25.00
Vermentino(Sardinia)	6.50	23.50
Grillo(Sicily)	7.50	25.50
Chardonnay(Venice)	6.50	23,50

<u>Beer</u>	<u>0,2 l / 0,3 l</u>	
Birra Moretti bttl.	1.90	2.70
Brinkhoff Pils	1.90	2.70
Schlösser Alt	1.90	2.70
Krefelder	1.90	2.70
Alster/Radler	1.90	2.70
Malz btl. 0,33l.	3.90	4.50
Wheat beer btl.0,50l.	3.50	4.50
KöPi non-alc. btl.0,33l	4.50	
Wheat beer non-alc. bttl.0,50l.		

<u>Spirits</u>	
Grappa Oro di Barolo 3Cl.	6,00
Williams Birne 3Cl.	4,00
Ramazotti/Averna/Fernet 4Cl.	4,50
Cynar/Sambuca Molinara 4Cl.	4,50
Brandy Vecchia Romagna 3Cl.	4,50
Wodka 5Cl.	4,90

<u>Softs</u>		
A-juice/O-juice	0,30 gl.	2.50
Apfelschorle	0,30 gl..	2.50
Cola	0,30 gl.	2.50
Cola Light	0,30 gl..	2.50
Fanta	0,30 gl.	2.50
Sprite	0,30 gl.	2.50
Spezy	0,30 gl..	2.50
Bitter Lemon	0,20 bot.	2.50
Tonic Water	0,20 bot.	2.50

<u>Warm beverages</u>	
Cappuccino	3,30
Latte Macchiatto	3,90
Caffé	2,50
Espresso	2,50
Espresso Coretto	
with Brandy o. Grappa	4,50
Espresso Doppio	4,50
Cacao	3,50
Warm Marsala with cream	3,90
Different Tee	2.90

*We offer various classic wines from the wine card  
in glasses.*

*Simply ask for our wine list and grappa list*