

A SELECTION OF OUR BEST APERITIVES

NEGRONI 10
CAMPARI | GIN | VERMOUTH

GIN TONIC 10
TANQUERAY GIN | TONIC

PROSECCO 8
PROSECCO WITH FRESH BERRIES

BAILYS COFFE 10
BAILYS | ESPRESSO | KAHLUA | VODKA

OUR BESTSELLER

APEROL 9
APEROL | PROSECCO | SODA

HUGO 9
ELDERBERRY SYRUP |
PROSECCO

LILLET 9
LILLET | WILD BERRY

SARTI SPRITZ 10
SARTI | PROSECCO | SODA

CAMPARI SPRITZ 9
CAMPARI | PROSECCO | SODA

LIMONCELLO SPRITZ 9
LIMONCELLO | PROSECCO | SODA

ROSÈ SPRITZ 9
ROSATO | PROSECCO | SODA

OUR BESTSELLER

NON ALCOHOLIC

CRODINO SPRITZ 6
CRODINO | SODA

BITTERINO SPRITZ 6
SAN BITTER | SODA

VIRGIN HUGO 6
ELDERBERRY SYRUP | GINGER ALE

ALL OUR COCKTAILS ARE SERVED WITH FRESH BERRIES

A N T I P A S T I

CAPRESE 12

MOZZARELLA | TOMATOES | BASIL OIL | BALSAMIC VINEGAR

CARPACCIO 16

US PRIME BEEF FILLET | THINLY SLICED ARUGULA | MUSHROOMS | PARMESAN FLAKES

VIOLETTA 18

RADICCHIO SALAD | ARGENTINE RED SHRIMP | VIOLET PUREE

VITELLO TONNATO 15

VEAL FILLET | TUNA CREAM | CAPERS | CROSTINI | RADICCHIO
OLIVE DUST | PARSLEY OIL

BRUSCHETTA 14

CREATION OF 4 DIFFERENT ANTIPASTI ON TOASTED BREAD

BURRATA 13

BUFFALO MOZZARELLA WITH SOFT CORE | CHERRY TOMATOES | ARUGULA

BURRATA WITH PISTACHIO 16

BUFFALO MOZZARELLA WITH SOFT CORE | PISTACCHIO CREAM | PISTACHIO KERNELS

FROM TWO PEOPLE

MIX LONGOBARDI'S 17_{P.P.}

CARPACCIO | CAPRESE | VITELLO TONNATO | MIXED VEGETABLES

S A L A D

SOFIA SALAD	16
LAMB'S LETTUCE GOAT'S CHEESE WALNUT ALMOND HOUSE DRESSING BERRIES	

MIXED SALAD	9
MIXED SEASONAL SALAD	

ALSO AS	
SIDE SALAD AVAILABLE	6

TOMATO SALAD	9
TOMATO TRIO RED ONION BASIL OIL ARUGULA KALAMATA OLIVES	

CAESAR SALAD	13
ROMAINE LETTUCE GARLIC CROUTONS	
ITALIAN HARD CHEESE CAESAR DRESSING	

OPTIONALLY WITH:

Pollo Chicken Organic	6
scampi shrimp	7
Filet Filetstreifen	10

P A S T A

HOMEMADE AND FRESH

GNOCCHI ALLA SORRENTINA 17

HOMEMADE GNOCCHI | MOZZARELLA | BASIL | TOMATO SAUCE

TAGLIOLINI ALL'ARRABBIATA 19

HOMEMADE PASTA | SPICY TOMATO SAUCE | BURRATA

TAGLIOLINI CARBONARA 19

HOMEMADE PASTA | GUANCIALE BACON | PARMIGIANO
EGG YOLK + 5€ TRUFFLE

PACCHERI MARE E MONTI 20

HOMEMADE PASTA | CLAMS | PORCINI MUSHROOMS | SHRIMPS | TOMATO SAUCE

TAGLIOLINI PARMESAN 18

THE LEGEND!!

HOMEMADE PASTA IN A PARMESAN CHEESE WHEEL
WITH ARUGULA AND SAN MARZANO CHERRIES + 5€ TRUFFLE

PISTACHIO TAGLIOLINI 22

HOMEMADE PASTA | PISTACHIO CREAM | BURRATA

TAGLIOLINI ALLA DIEGO 25

HOMEMADE PASTA | TOMATO SAUCE | US PRIME FILLET STRIPS
BASIL OIL | PARMESAN FONDUE

SALMON FETTUCCINE IN CREAMY ROSSINI 19

HOMEMADE FETTUCINE | SALMON CUBES | TOMATO&CREAM SAUCE

F I S H

SALMON 25

SALMON FILLET IN MANGO CHILI CREAM

BRANZINO 27

GRILLED SEA BASS FILLET IN LEMON
CREAM

SOLE 34

SOLE MEUNIER STYLE

GAMBERONI 39

GIANT TIGER PRAWNS
MEDITERRANEAN STYLE

M E A T

SCALOPPINA

Veal medallions in white wine cream 24

Veal medallions in lemon cream 25

Veal medallions with porcini
mushrooms 27

FILET

Irish beef fillet pepper cream 34

Irish beef fillet with porcini
mushrooms 35

Irish beef fillet with truffle 37

Surf & Turf

Irish beef fillet in demi glace,
served with grilled giant tiger prawns
44

EACH FISH AND MEAT DISH IS SERVED WITH A SIDE DISH OF YOUR CHOICE

OPTIONALLY WITH:

Vegetables

seasonal vegetables and potatoes

Salad

Mixed seasonal salad

Pasta

Homemade pasta in a parmesan loaf tossed with arugula and San Marzano cherries

FOR EACH ADDITIONAL ADDITION +6

P I N S A

MARGHERITA

10

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | BASIL

CAMPAGNOLA

14

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA
SEASONAL VEGETABLES

LONGOBARDI'S

17

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | ARUGULA
CHERRY TOMATOES | PARMESAN FLAKES | PARMA HAM | SPIANATA SALAMI

PERLA DI BOSCO

17

TRUFFLE CREAM | PORCINI MACHRUMS | BURRATA | SAUSAGE

VESUVIO

17

SAN MARZANO TOMATO SAUCE | CHERRY TOMATOES | ARUGULA
SPIANATA SALAMI | BURRATA | CHILLI THREADS

PISTACHIO & MORTADELLA

17

FIOR DI LATTE MOZZARELLA | ITALIAN MORTADELLA
PISTACHIO CREAM | BURRATA

ISCHITANA

17

FIOR DI LATTE MOZZARELLA | SHRIMPS | ZUCCHINI
CHERRY TOMATOES

MARINARA

14

FIOR DI LATTE MOZZARELLA | ANCHOVIES | CAPERS
TAGGIASCA OLIVES | CHERRY TOMATOES

DESSERT

TIRAMISU SAVOIARDI MASCARPONE COFFEE	9
TORTINO AL CIOCCOLATO LAVA CAKE WITH VANILLA ICE CREAM	12
GRANDMA'S CAKE FROLLA CAKE WITH LEMON CREAM AND ALMOND	8
AFFOGATO DOPPIO ESPRESSO WITH VANILLA ICE CREAM	6
PINSA BELLA NUTELLA KINDER BUENO SEASONAL BERRIES POWDERED SUGAR	15
PROFITEROLES CHOCOLATE PROFITEROLES WITH CREAM AND BERRIES	11
DESSERT OF THE DAY	12

D R I N K S

WATER

SAN PELLEGRINO
ACQUA PANNA

0.25L 0.75L

3 | 6,5

LEMONADE

LEMONADE WITH LEMON&MENZ 5
LEMONADE WITH FRUITS 5

SOFT DRINK

0.25L 0.4L

COLA | COLA ZERO 3 | 4
FANTA SPRTE SPEZI 3 | 4
GINGER|BITTER|TONIC 3 | 4
JUICE SPRITZER 3 | 4
APPLE|ORANGE|CURRANT|PASSION FRUIT

HOTDRINK

FRESH MINT TEA 4
GINGER|GREEN TEA 4
ESPRESSO 2,5
AMERICANO 4
ESPRESSO MACCHIATO 3
DOUBLE ESPRESSO 3,5
CAPPUCCINO 4
LATTE MACCHIATO 5
HOT CHOCOLATE 5

BEER

HEFEWEIZEN | ALCOHOL-FREE 5 0.5L
CLAUSTHALER 4 0.33L

OUR BEER FROM THE BARREL 0.25L 0.5L

MORETTI
HHEINEKEN 3 | 5

APPLE WINE 3 | 5

WHITE WINE

LUGANA
PINOT GRIGIO
CHARDONNAY
ROSÉ

0.25L 0.5L

9 | 18

RED WINE

PRIMITIVE NERO
D'AVOLA
MONTEPULCIANO