

DRINKS

WATER

Berlin Water, filtered and mineralized by Leogant; tasty & sustainable!
we use it for both drinking & cooking
Still / Sparkling

0,50l 3,50 ~ 1,0l 5,00

CAFFÈ & LATTE

Organic Coffee, Roasted in Calabria
Havelmi Oatdrink from Brandenburg
Bio Milk from Germany

Espresso	2,00
Macchiato	2,50
Espresso Doppio	3,50
Cappuccino	3,50
Latte Macchiato	4,00
Caffelatte	4,00
Flat White	4,00

HOT & ICED TEAS

Bergamot ~ Bergold organic farm, Calabria
Ginger & Aronia ~ Biohof Stövensand, North Germany

Mint & Bergamot	4,50
Ginger & Citrus	4,50
Aronia & Fruits	4,50

MANU'S TEES

dry organic tea from Berlin
seasonally changing

Home Blend	4,50
Classic Blend	4,50
Herbal Blend	4,50

CIDER Outcider / Brlo Bio 5,50

JUICE & SCHORLE

Bio Juices from Italy & Germany
mixed with still / sparkling water

Apfel	3,50	4,50
Bergamotto	3,50	4,50
Clementine	3,50	4,50
Rhabarber	3,50	4,50

SOFTDRINKS

Fritzcola / limo	3,60
GingerAle / Bitter Lemon	3,60
Thomas Henry	

BEER

from our neighbors in Kreuzberg

DRAFT	0,33l	0,5l
Happy Pils	4,50	5,60
Helles	4,50	5,60
Weizen my Ass	4,50	5,60
Helles Naked af	5,00	6,50

BOTTLE 0,33l

Pale Ale Brlo 5,00

Pale Ale Brlo Naked af 5,00

APERITIVI & WINES

the finger food to your drink :

olives, capers, tarallucci , nuts , bread & dip
1 bowl 4,50 ~ 3 bowls 8,50 ~ 5 bowls 10,00

APERITIVI

Mezzo Spritz	7,50
Mezzodi Natural Aperitivo, Prosecco	
Bitter Spritz	7,50
Red Bitter Natural Aperitivo, white wine	
The Lemon Spritz	7,50
Limoncello, Prosecco	
The Sweet Bergamotto	7,50
Mezzodi Aperitivo, Prosecco, Bergamot Juice	
The Bitter Clementine	7,50
Red Bitter, White Wine, Clementine Juice, sparkling water	
The Rosé Tonic	8,50
Belsazar Rose Vermouth, Tonic Water	
Bergamia Spritz	9,00
Bergamia Liqueur, Prosecco	
The Holy Spritz 0,0 %	7,50
Alcohol free cocktail seasonally changing	

SPARKLING WINE

Natural Rosé	0,75l 29,00
La Birba, I Mostri, Tenuta Tavignano, Marche	
Natural White	0,75l 29,00
Il Pestifero, I Mostri, Tenuta Tavignano, Marche	
White / Rosè	0,2 l 9,50
By the glas	

CANTINA TERRACRUDA

Organic selection from Central Italy
MARCHE

Orcio (red)	0,75 36,00
Colli Pesaresi Sangiovese DOC	
Codazzo (rosè)	0,75l 38,00
Bianchetto del Metauro DOC	
Boccalino (white)	0,75l 34,00
Bianchetto del Metauro DOC	

RED WINE

House Red	0,2 6,50
Our selection from Italy	
Red of the season	0,2 7,50
seasonally changing	

CANTINA BENVENUTO

Organic selection from Southern Italy
CALABRIA

Terra (red)	0,75 32,00
Magliocco & Gaglioppo IGP	
Celeste (rosè)	0,75l 32,00
Calabrese di Montenuovo IGP	
Mare (white)	0,75l 32,00
Malvasia & Zibibbo IGP	

WHITE WINE

White of the season	0,2 7,50

ROSÉ WINE

House Rosè	0,2 6,50
Our selection from Italy	
Rosè of the season	0,2 7,50
seasonally changing	

0,0 % WEINE

Dealcoholized Wines & Prosecco from Berlin and/or Italy			
0,75	30,00	0,2	8,50

AMARO DEL CAPO | GRAPPA | LIMONCELLO | BERGAMIA 5,00
Long Drink Classics & Old Fashioned 9,50 at the Bar

FOOD

Italian Craft Kitchen with a focus on the Southern Regions.

We source carefully & prepare simply.

Our menu evolves with the season and highlights homemade food and organic products.

We believe in recycling more and wasting less, we support small businesses from both Italy and Germany and started growing our own herbs and greens. Sustainability is our mission and zero waste cooking our goal.

APERITIVO

choose your bowl from:
olives-capers-taralli-nuts
bread & dip

1 Bowl	3 Bowls	5 Bowls
4,50	8,50	10,00

STARTERS

ANTIPASTO TERRA 26,00
the classic Italian board served with
freshly baked focaccia, olives & pickles
to share 3-5 people
Mix / Vegetarian / Vegan

LE BRUSCHETTE
Homemade sourdough bread

LA CLASSICA	8,50
Tomatoes, garlic, oregano	
LA SANTA	8,50
Seasonal vegetables	
LA PORCA	9,00
squid ink dough Stracciatella, anchovies, fried capers	
LA ZOZZA	9,00
'Nduja & Ricotta	

THE BIG BRUSCHETTA MIX
15,50

LE FOCACCE
pizza bread

The Garden Focaccia	10,00
Freshly baked Pizza Bread with fresh herbs, Our Olive Oil, Garlic Oil	
Yellow Spicy Focaccia	11,00
Freshly baked Pizza Bread with yellow tomato sauce, Calabrian hot red pepper, Olive Oil	
The Black Marinara	11,50
squid ink dough Freshly baked Pizza Bread with red tomato & capers gremolata sauce (parsley garlic, lemon zest)	

LA PASTA

Italian Artisanal Bio
Gluten free available

Vollkorn Penne	13,50
Whole-wheat short pasta, seasonally changing pesto	
Red Hot Rigatone	13,50
Tomato sauce, chili	

SOUP & SALADS

served with freshly baked
focaccia

La Zuppa Gialla	11,50
weekly changing seasonal soup	
L' Insalata Verde	9,50
Misticanza salad, sprouts, herbs, seeds bergamot dressing	
The Terra Salad	12,50
Misticanza, romana leaves , tomatoes, olives, nuts, balsamico dressing	

ADD ONS

CHEESE

Stracciatella / Buffalo 3,50
Pecorino / Parmigiano 3,00

'Nduja 4,00

Tuna 4,00

I DOLCI

IL TIRAMISÙ	6,50
Mascarpone mousse, homemade coffee crumble	

THE OLIVE OIL

In addition to being the perfect condiment for the preparation
of traditional Italian dishes, extra virgin olive oil has unique
nutritional properties that make it one of the most used
products in Italian and International cuisine.

We cook with Biological Olive Oil from the owner's family farm
in Calabria: "Il Santo Sepolcro"

Get your 0,375 Bottle 10,00 €
Get your 0,75 Bottle 18,00 €

CONTEMPORARY

PIZZA

Modern / Gourmet / Contemporary: all different adjectives to describe a new kind of Pizza that is the evolution of the traditional. In our modern Pizza, everything gets better: biological whole-wheat for a healthier dough, long fermentation for maximum flavor and digestibility, our Bio Olive Oil, mineralized water & of course sourced, seasonal, fresh and best paired toppings. Big bubbly crust & crispy bottom.

RED PIZZA

with tomato sauce

 La Vegana Rossa	13,50
Tomato sauce, seasonal veggies, seeds	
Queen Margherita	12,00
Tomato sauce, Fiordilatte mozzarella	
The Buffalo	13,50
Tomato sauce, Buffalomozzarella, green sauce	
L'Aurora	16,50
Tomato sauce, buffalomozzarella, tomatoes, pesto, pistachios, basil	
La Terracuda	16,00
Tomato sauce, Fiordilatte, 'Nduja Calabrian spicy spreadable salami, ricotta cheese, chili	
La Pecorina	14,50
Tomato sauce, Fiordilatte, spianata salami, Pecorino cheese, olives	

GREEN PIZZA

with seasonal green sauce

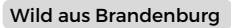
 La Vegana Verde	13,50
Green sauce, season veggies, seeds	
 Die Heiße Vegane	14,50
Yellow tomato sauce, green sauce, fresh leaves, sprouts, nuts, chili	
The Green Queen	13,50
Green sauce, Fiordilatte, sprouts	
La Mandorla	16,50
Green sauce, Fiordilatte, Parma ham, stracciatella cheese, almonds	

WHITE PIZZA

with Fior di Latte Mozzarella

BLACK PIZZA

squid-ink dough

La Salmastro	14,50	La Santarellina	14,50
Red tomato sauce, anchovies, olives, capers, parsley		Fiordilatte, gorgonzola cheese, pears, Parmesan, walnuts, sage	
L'Aliciona	16,50	Die Ziege	14,50
Fiordilatte mozzarella, anchovies, stracciatella, parsley		Fiordilatte, goat cheese, spinach/beetroot, hazelnut	
The Spicy Tuna	16,50	La Maialina	16,00
Yellow tomato sauce, tuna chunks, Tropea onions, fresh chilies		Fiordilatte, Scamorza smoked cheese, Salsiccia sausage, mushrooms, pink pepper	
		Die Wilde	16,50
		 Wild aus Brandenburg	
		Fiordilatte, Tropea onions, wild boar ham or sausage, ricotta cheese, hazelnuts	