

*Villa Antica*

Ristorante im alten Gasthaus Essing

*A House with a Great Tradition*

*Menu*





## Cucina Italiana

Ciao at

# *Ristorante Villa Antica*

Our team is delighted to welcome you to the Ristorante Villa Antica in Rhede, located in the historic Gasthaus Essing.

Enjoy typical specialties of the country prepared according to original recipes. Discover the rich variety of Italian cuisine.

Experience the culinary artistry of our chef and let us spoil your palate! We are happy to recommend matching wines to accompany your meal.

Relax at Ristorante Villa Antica and enjoy our special Italian atmosphere!

For senior-sized portions, we charge €2.00 less.

If you have any questions regarding allergens or additives, our service team will be happy to assist you.

# Villa Antica

Ristorante im alten Gasthaus Essing  
*A House with a Great Tradition*



Genießen Sie die traditionell erhaltene, typische Atmosphäre.





The old Gasthaus Essing, home to „Ristorante Villa Antica“, carries a grand tradition. It is over 200 years old and has always been family-owned. In the past, the front section housed a tavern and a colonial goods store.

On Sundays, farmers would hitch up their carriages, attend services at St. Gudula Church, and later visit the tavern with their wives.

The ceiling paintings presumably date back to the Wilhelminian period. Old coats of arms in the back room pay homage to Rhede’s local clubs and neighboring towns.

The \*Upkamer\* (raised room) formerly consisted of three small rooms. Behind the plastered facade lies traditional timber framing. For a long time, a large linden tree stood proudly in front of the house.

Photo & Source: Archives of the Town of Rhede



## *Antipasti*

<b>Bruschetta Italiana</b> Italian bread with tomatoes, garlic, olive oil, and onions	9,50
<b>Bruschetta Parma</b> Italian bread with tomatoes, garlic, olive oil, onions, and Parma ham	17,50
<b>Bruschetta Gambas</b> Italian bread with tomatoes, garlic, olive oil, onions, and three large king prawns	21,90
<b>Mozzarella Caprese</b> Mozzarella, tomatoes, basil, and olive oil	13,50
<b>Prosciutto Melone</b> Parma ham with melon	16,50
<b>Prosciutto Parmesan</b> Parma ham with Parmesan cheese	17,50
<b>Beef Carpaccio</b> Rocket (arugula) salad and Parmesan cheese	18,50
<b>Vitello Tonnato</b> Sliced veal with tuna sauce and capers	16,50
<b>Beetroot Carpaccio</b> With rocket (arugula) and goat cheese mousse	15,90
<b>Antipasto Misto</b> Mixed appetizer platter from our buffet display	21,50
<b>Champignons Gorgonzola</b> Sautéed mushrooms with Gorgonzola sauce	15,50
<b>Gamberoni alla Provinciale</b> King prawns with tomatoes, garlic, and herbs (spicy)	20,90
<b>Snails alla Provinciale</b>	16,50



## Soups

Zuppa di Pomodoro Tomato cream soup	8,50
Minestrone Vegetable soup	8,50
Zuppa di Pesce Premium fish soup	18,50

## Salads

Small Mixed Salad	6,50
Insalata Pomodoro Tomato salad with onions and basil	8,50
Insalata di Pollo Salad platter with cheese, pineapple, and roasted turkey breast	19,90
Insalata Gambas Seasonal salads with roasted large king prawns	22,90
Insalata Agnello Salad variations with roasted lamb	22,90
Insalata Tonno Salad variations with shrimps and tuna	21,90
Insalata Salmone Colorful salad platter with seared salmon	21,90

Choice of dressing: Classic Italian balsamic or yogurt dressing.



## *Pasta with Meat*

Penne Gorgonzola Sauce & Turkey Breast	19,90
Spaghetti Arrabbiata With guanciale, garlic in tomato sauce (spicy)	16,90
Fettuccine al Filetto With beef fillet strips and Parmesan cream	23,90
Spaghetti Carbonara With guanciale, egg, and Parmesan cheese	17,90
Lasagne Bolognese Layered pasta sheets with meat sauce	17,90

## *Pasta with Fish*

Fettuccine with Salmon & Shrimps Fresh ribbon pasta with salmon and shrimp in a tomato-cream sauce	20,50
Fettuccine King Prawns Fresh ribbon pasta, truffle sauce, and king prawns	23,90
Spaghetti Frutti di Mare Tomato-white wine sauce (savory & spicy)	22,50
Spaghetti Mare e Monti With shrimps and mushrooms in a tomato-cream sauce	19,50
Spaghetti Tonno Tuna, capers, and tomato sauce	18,50



## Vegetarian Pasta

<b>Penne Truffle Porcini</b> Porcini mushrooms, truffle, cream sauce	19,90
<b>Spaghetti Primavera</b> Cherry tomatoes, garlic, rocket (arugula), and Parmesan	17,50
<b>Spaghetti Aglio e Olio</b> With olive oil, garlic, and chili peppers	15,50
<b>Fettuccine Pesto</b> Basil pesto, pine nuts, walnuts, Parmesan cheese	16,50
<b>Panzerotti al Burro</b> Pasta pockets stuffed with ricotta and spinach in a butter-sage sauce, topped with rocket and Parmesan	17,50
<b>Panzerotti Verdi</b> Pasta pockets stuffed with ricotta and spinach in a tomato-basil sauce, topped with Parmesan	17,50
<b>Gnocchi Burro e Salvia</b> With butter, sage, walnuts, rocket, and Parmesan	16,50



## Meat Dishes - Beef

### Rump Steak (Plain Grilled)

All steaks are approx. 250g, grilled, and served with rosemary potatoes and vegetables	33,50
• With homemade green peppercorn sauce	34,50
• With homemade mushroom sauce	34,50

### Angus Beef Fillet (Plain Grilled)

All steaks are approx. 250g, grilled, and served with rosemary potatoes and vegetables	41,50
• With mushroom sauce	42,50
• With homemade green peppercorn sauce	42,50
• With red wine jus	42,50
• With Gorgonzola sauce	43,50

## Meat Dishes - Lamb

### Lamb Chops

Tender and juicy with a garlic-herb jus, served with rosemary potatoes and vegetables	33,50
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### Rack of Lamb

Tender and juicy with a red wine sauce, served with rosemary potatoes and vegetables	37,50
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## Meat Dishes - Chicken

### Filetti di Pollo al Vino Bianco

Chicken fillet in a white wine sauce, served with vegetables and fresh tagliolini pasta	24,90
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### Filetti di Pollo alla Cacciatora

Chicken fillet in a mushroom sauce, served with vegetables and fresh tagliolini pasta	24,90
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### Filetti di Pollo Gorgonzola

Chicken fillet in a Gorgonzola sauce, served with vegetables and fresh tagliolini pasta	26,90
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## Veal dishes

### Scaloppine (Pan-seared veal escalopes)

- In a tangy, fresh lemon sauce 26,50
- In a white wine sauce 26,50
- With mushroom sauce 27,50
- With a creamy, spicy Gorgonzola sauce 28,50
- With Marsala sauce 26,50

### Saltimbocca alla Romana

Veal escalope topped with authentic Parma ham and sage 29,90

Served with vegetables and fresh taglierini pasta.

## Pork dishes

### Pork Medallions

Pork tenderloin medallions served with rosemary potatoes and vegetables.

- With homemade green peppercorn sauce 25,50
- With mushroom sauce 25,50
- With Gorgonzola sauce 26,50
- With red wine sauce 25,50



## Schnitzel Menu

Crispy, premium-quality pork tenderloin schnitzel served with French fries and a market-fresh side salad.

Schnitzel Vienna Style (Plain)	18,50
With Homemade Mushroom Cream Sauce	19,50
With Spicy Green Peppercorn Sauce	19,50
Westfälisches Krüstchen Topped with a fried egg and bacon, served with fried potatoes and a market-fresh salad	20,50
Original Viennese Veal Schnitzel Classic veal schnitzel served with fried potatoes and a market-fresh salad	27,50





## Fish Dishes

### Zander Fillet

In a lemon sauce, served with boiled potatoes and vegetables

26,50

### Salmon Fillet

With homemade herb sauce, served with boiled potatoes and vegetables

26,50

### Pan-Seared King Prawns Served with fresh taglierini pasta

· In a spicy Cognac-garlic sauce

33,50

· In a creamy curry sauce

33,50

### Pan-Seared Sea Bass Fillet

With a garlic-lemon sauce, served with fried potatoes and a side salad

27,90

### Fish Platter

A selection of premium fish, pan-seared with garlic-lemon sauce,  
served with fried potatoes and a side salad

41,50

### Whole Grilled Sea Bass

Italian style (garlic, lemon, olive oil), served with fried potatoes and a side salad

28,90



## Pizza

Pizza Margherita	Tomato sauce, mozzarella, basil	11,00
Pizza Salami	Tomato sauce, mozzarella, salami	12,50
Pizza Champignons	Tomato sauce, mozzarella, mushrooms	12,50
Pizza Prosciutto	Tomato sauce, mozzarella, cooked ham	12,90
Pizza Gamberetti	Tomato sauce, mozzarella, shrimps, garlic	17,90
Pizza Quattro Stagioni	Tomato sauce, mozzarella, cooked ham, peppers, salami, mushrooms	16,90
Pizza Tonno	Tomato sauce, mozzarella, tuna, onions	15,90
Pizza Parma	Authentic Italian Parma ham, tomato sauce, mozzarella, rocket, Parmesan	18,90
Pizza Gorgonzola	Tomato sauce, mozzarella, Gorgonzola, spinach, garlic	18,90
Pizza Salmone	Tomato sauce, mozzarella, salmon, spinach, garlic	18,50
Pizza Frutti di Mare	Tomato sauce, mozzarella, seafood, garlic	19,50
Pizza Diavola	Tomato sauce, mozzarella, spicy salami	16,50
Pizza Vegetaria	Tomato sauce, mozzarella, mushrooms, peppers, zucchini, spinach, garlic	16,50
Pizza Caprese	Tomato sauce, mozzarella, fresh tomatoes, fresh mozzarella, rocket, basil	16,50
Pizza Hawaii	Tomato sauce, mozzarella, cooked ham, pineapple	15,50
Pizza Carpaccio	Tomato sauce, mozzarella, rocket, thinly sliced beef fillet, shaved Parmesan cheese	18,90
Pizza Caruso	Tomato sauce, mozzarella, Gorgonzola, Parma ham	19,50
Pizza Napoli	Tomato sauce, mozzarella, anchovies, capers, olives	14,50
Pizza Capricciosa	Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes, olives	17,00
Pizza della Casa	Tomato sauce, mozzarella, Gorgonzola, turkey breast	19,50



## Desserts

Tonka Bean Panna Cotta With raspberry sauce	8,90
Mousse au Chocolat	8,90
Tiramisu	8,90
Crème brûlée	8,90
Cassata Siciliana Delicious layered cake specialty from Sicily	8,50
Tartufo Ice Cream Italian ice cream specialty crafted to resemble truffle pralines	8,50
Dessert Fantasia For 2 people	19,50



## *Hot Drinks*

Espresso	2,90
Espresso doppio	4,90
Espresso Corretto Grappa	6,70
Coffee	3,10
Italian Cappuccino	3,90
Milk Coffee / Café au Lait	4,20
Latte Macchiato	4,90
Tea (Various Flavors)	3,00
Hot Cocoa with Whipped Cream	5,50



## *Aperitifs*

Prosecco della Casa	0,1 l	4,90
Prosecco della Casa	Bottle 0,75 l	31,00
Prosecco with Orange Juice	0,1 l	7,00
Aperol Spritz	0,2 l	8,50
Campari Orange	0,2 l	8,50
Campari pur	4 cl	5,00
Campari Soda	0,2 l	6,50
Martini Bianco	4 cl	5,00
Martini Rosso	4 cl	5,00
Sherry medium	4 cl	5,00
Sherry dry	4 cl	5,00
Lillet Wild Berry	0,2 l	8,50
Sanbitter (Non-alcoholic)	4 cl	5,00
Hugo	0,2 l	8,50
Gin Tonic	0,2 l	8,90
Marsala	4 cl	5,00
Sanbitter orange	0,2 l	8,50



## Beers

Bitburger Draft Beer	0,3 l	3,30
Bitburger Draft Beer	0,4 l	4,50
Bitburger Non-Alcoholic Pils	Bottle 0,33 l	3,50
Bitburger Radler Non-Alcoholic (Beer & Lemonade)	Bottle 0,33 l	3,50
Radler (Beer & Lemonade)	0,3 l	3,30
Alster (Beer & Lemonade)	0,3 l	3,30
Krefelder (Altbier & Cola)	0,3 l	3,30
Alt-Cola (Altbier & Cola)	0,4 l	4,30
Bolten Alt	Bottle 0,33 l	3,30
Benediktiner Hefeweizen (Wheat Beer)	0,5 l	5,50
Benediktiner Hefeweizen Non-Alcoholic	0,5 l	5,50
Malzbier (Malt Beer)	Bottle 0,33 l	3,30
Hagedorn Rheder Dunkel (Local Dark Beer)	0,2 l	2,50
Hagedorn Rheder Dunkel (Local Dark Beer)	0,4 l	5,00



## Soft Drinks

Graf Metternich Finest Mineral Water	Bottle 0,75 l	6,50
Graf Metternich Finest Mineral Water	0,25 l	3,10
Graf Metternich Still Water	Bottle 0,75 l	6,50
Graf Metternich Still Water	0,25 l	3,10
Cola, Fanta, Sprite, Cola Zero (1,10,7)	0,2 l	2,90
Bitter Lemon (7,11)	0,2 l	2,90
Ginger Ale (1,7)	0,2 l	2,90
Tonic Water (7,11)	0,2 l	2,90
Apple Juice	0,2 l	2,90
Orange Juice	0,2 l	2,90
Apple Spritzer	0,25 l	2,90
Spezi, Cola Mix	0,2 l	2,90
Iced Tea	0,3 l	3,20



## *Wine by the Glass*

### *White Wines*

Vino della Casa (House Wine)	0,2 l	6,90
Pinot Grigio (Aromatic, dry)	0,2 l	7,50
Chardonnay (Fruity, dry)	0,2 l	7,50
Frizzantino (Sweet / Semi-sweet)	0,2 l	7,50
Lugana (Floral, dry)	0,2 l	8,20

### *Red & Rosé Wines*

Vino della Casa (House Wine)	0,2 l	6,90
Montepulciano (Full-bodied, dry)	0,2 l	7,50
Merlot (Dry)	0,2 l	7,50
Primitivo (Medium-bodied, dry)	0,2 l	7,90
Lambrusco (Sweet, sparkling)	0,2 l	7,50
Bardolino (Semi-dry)	0,2 l	7,50
Rose Charetto (Semi-dry)	0,2 l	7,50

Please ask our service staff for further wine recommendations!



## *Digestifs & Spirits*

	0,2 cl
Kümmerling	3,20
Jägermeister	3,20
Ramazotti	4,50
Amaro Averna	4,50
Amaro Montenegro	5,50
Mirto	4,70
Fernet Branca	3,90
Sambuca	3,90
Amaretto di Saronno	3,90

## *Brandies & Whiskies*

	0,2 cl
Vecchia Romagna	6,90
Jameson	6,90
Asbach Uralt 12 Jahre	7,50
Hennessy VSO	7,90
Jack Daniels	6,50
Ballantines	6,50



## Grappas

	0,2 cl
House Grappa	5,90
House Grappa Riserva	6,90
Barique 903	7,90
Grappa di Prosecco	7,50
Grappa Amarone/Moscato/Borale	8,90

## Liquors & Other Spirits

	0,2 cl
Sasse Lagerkorn (Local premium grain brandy)	3,90
Apfelkorn (Apple schnapps)	3,50
Limoncello	3,90
Baileys	3,70
Kirschwasser (Cherry brandy)	5,00
Williams Birne (Pear brandy)	5,50
Vodka	5,90
Bacardi	5,00
Bacardi Cola	0,3 l 8,50
Gin	4,90
Aquavit	3,50

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# Villa Antica

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46414 Rhede

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<https://villa-antica.eatbu.com/>

## Opening Hours:

**Open Daily: 12:00 PM – 2:30 PM & 5:00 PM – 10:00 PM**

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