

# ANTIPASTI

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piccola grande

## Bruschette della casa

13.5

Geröstete Brotscheiben mit Tomaten, Zwiebeln, und Basilikum  
*Toasted bread slices with a topping made of tomatoes, onions and basil*

## Vitello Tonnato

17.5

22.5

Dünn geschnittenes zartes Kalbfleisch an einer cremigen Thunfischsauce  
*Thinly sliced tender veal with a creamy tuna sauce*

## Carpaccio con rucola e Grana Padano

17.5

24.5

Dünn geschnittenes Rindfleisch mit Rucola und Grana Padano-Splittern  
*Thinly sliced raw beef with rocket salad and shavings of Grana Padano cheese*

## Antipasti della casa

19 p.P

Rohschinken, Mortadella, Grana Padano, Burrata, Grillgemüse  
*Dried ham, Mortadella, Grana Padano cheese, Burrata cheese, grilled vegetables*

# ZUPPE

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## Crema pomodoro

11.5

Tomatencremesuppe  
*Cream of tomato soup*

## Tortellini ricotta e spinaci in brodo

13.5

Bouillon mit Ricotta-Spinat-Tortellini  
*Bouillon soup with ricotta-spinach tortellini*

# INSALATE

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piccola    grande

## **Insalata Da Roberto**

10.5

Grüner Saisonsalat, Tomatenwürfel, Zwiebeln und Lauch mit French Dressing

*Seasonal green salad, diced tomatoes, onions and leek with French dressing*

## **Insalata Da Riccardo**

14.5

Grüner Saisonsalat, Pouletbruststreifen, Tomatenwürfel, Zwiebeln und Lauch mit French Dressing

*Seasonal green salad, chicken breast strips, diced tomatoes, onions and leek with French dressing*

## **Caprese di Burrata**

16.5

23.5

Dünn geschnittene Tomaten und Burrata mit frischem Basilikum und Olivenöl

*Thinly sliced tomatoes and Burrata cheese, fresh basil and olive oil*

# RISOTTI

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## **Risotto Don Leonardo**

27.5

Weissweinsrisotto mit geschnetzelter Pouletbrust an Brandy-Rahmsauce

*White wine risotto with sliced chicken breast and brandy cream sauce*

## **Risotto ai funghi porcini**

26.5

Weissweinsrisotto mit Steinpilzen

*White wine risotto served with porcini mushrooms*

## **Risotto alla Milanese**

26.5

Safranrisotto mit Rucola und Grana Padano

*Saffron risotto with aragula and Grana Padano cheese*

# LA NOSTRA PASTA

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<b>Lasagne della casa</b>	23.5
Hausgemachte Lasagne mit Bolognese Sauce, Béchamelsauce, Tomatenrahmsauce und Grana Padano <i>Classic Italian pasta dish with beef sauce, béchamel sauce, tomato cream sauce and Grana Padano cheese</i>	
<b>Cannelloni di magro</b> 🌱	22.5
Pasta gefüllt mit frischem Ricotta und Spinat, an Tomatensauce und Grana Padano <i>Pasta filled with ricotta cheese and spinach, tomato sauce and Grana Padano cheese</i>	
<b>Le Rosette della casa</b> 🌱	24.5
Hausgemachte Roulade aus frischem Nudelteig, gefüllt mit Mortadella und Ricotta <i>Homemade rolled pasta filled with Mortadella and Ricotta cheese</i>	
<b>Gnocchi di patate al Gorgonzola</b> 🌱	24.5
Kartoffelgnocchi an einer sämigen Gorgonzolasauce <i>Potato gnocchi with Gorgonzola sauce</i>	
<b>Spaghetti Carbonara</b> 🌱	24.5
mit Guanciale, Ei und Grana Padano <i>Spaghetti with Guanciale bacon, egg and Grana Padano cheese</i>	
<b>Tagliatelle Bolognese</b>	22.5
mit Rindfleischsauce <i>Tagliatelle with beef sauce</i>	

# PIATTI DI CARNE

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## Ossobuco di maiale Gremolata 🍷

34

Schweinshaxe mit Petersilie, Zitronenzeste, Knoblauch, dazu Weissweinsrisotto und Schmorgemüse

*Pork knuckle with parsley, lemon zest and garlic served with white wine risotto and vegetables*

## Piccata Milanese

43.5

Kalbsschnitzel mit Ei und Grana Padano, dazu Spaghetti an Tomatensauce

*Veal piccata with egg and Grana Padano cheese served with Spaghetti and tomato sauce*

## Saltimbocca alla Romana 🍷

42

Kalbsschnitzel mit Parmaschinken und Salbei, serviert mit Safranrisotto und Gemüse

*Veal escalopes with parma ham and sage served with saffron risotto and vegetables*

# PESCE

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## Salmone in padella

30

Gebratenes Lachsfilet serviert mit Marktgemüse

*Pan fried salmon steak served with seasonal vegetables*

## Filetto di orata alla Palermitana

35.5

Doradenfilet mit Knoblauch, Tomaten, Paniermehl, Grana Padano und Tagliatelle

*Sea bream with garlic, tomatoes, breadcrumbs, Grana Padano cheese and tagliatelle*

# LE PIZZE CLASSICHE

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<b>Margherita</b> 🍷	19.5
Tomatensauce, Mozzarella Fior di Latte, Oregano <i>Tomato sauce, Mozzarella Fior die Latte, oregano</i>	
<b>Prosciutto</b> 🍷	22
Tomatensauce, Mozzarella Fior di Latte, Oregano, Hinterschinken <i>Tomato sauce, Mozzarella Fior di Latte, oregano, ham</i>	
<b>Prosciutto e Funghi</b> 🍷	23.5
Tomatensauce, Mozzarella Fior di Latte, Oregano, Champignons, Hinterschinken <i>Tomato sauce, Mozzarella Fior di Latte, oregano, mushrooms, ham</i>	
<b>Salami</b> 🍷	23
Tomatensauce, Mozzarella Fior di Latte, Oregano, Salami <i>Tomato sauce, Mozzarella Fior di Latte, oregano, salami</i>	
<b>Calzone</b> 🍷	24
Gefüllt mit Tomatensauce, Mozzarella Fior di Latte, Oregano, Champignons, Hinterschinken <i>Filled with tomato sauce, Mozzarella Fior di Latte, oregano, mushrooms, ham</i>	

# LE NOSTRE PIZZE

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<b>Don Tommaso</b> 🍷	27
Tomatensauce, Mozzarella Fior di Latte, Oregano, Rohschinken, Mascarpone, Rucola <i>Tomato sauce, Mozzarella Fior di Latte, oregano, dried ham, Mascarpone, arugula</i>	
<b>Da Roberto</b> 🍷	20
Tomatensauce, Mozzarella Fior di Latte, Oregano, Knoblauch <i>Tomato sauce, Mozzarella Fior di Latte, oregano, garlic</i>	
<b>Pippo Pistacchio</b> 🍷	27.5
Mozzarella Fior di Latte, Pistazien, Mortadella, Burrata, Pesto alla Genovese <i>Mozzarella Fior di Latte, pistachios, mortadella, Burrata cheese, basil pesto</i>	
<b>Lombardia</b> 🍷	25.5
Tomatensauce, Mozzarella Fior di Latte, Oregano, Gorgonzola, Aubergine, Knoblauch, Basilikum <i>Tomato sauce, Mozzarella Fior di Latte, oregano, Gorgonzola cheese, eggplant, garlic, basil</i>	
<b>Calabrese</b> 🍷	22
Tomatensauce, Mozzarella Fior di Latte, Oregano, scharfe Salami <i>Tomato sauce, Mozzarella Fior di Latte, oregano, spicy salami</i>	
<b>Verdure</b> 🍷	21.5
Tomatensauce, Mozzarella Fior di Latte, Oregano, Zucchini, Auberginen, Peperoni <i>Tomato sauce, Mozzarella Fior di Latte, oregano, zucchini, eggplant, paprika</i>	
<b>Marinara</b> 🍷 (vegan)	19
Tomatensauce, Oregano, Knoblauch, Basilikum <i>Tomato sauce, oregano, garlic, basil</i>	

## DOLCI

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<b>Panna cotta ai frutti di bosco nel Vasetto di Vetro</b>	13.5
Panna cotta mit Waldbeeren serviert im Weck-Glas <i>Panna cotta with wild berries served in a glass</i>	
<b>Tiramisù</b>	9 13.5
Biskuit, Mascarpone, Kaffee und Amaretto <i>Biscuit, mascarpone, coffee and Amaretto</i>	
<b>Affogato al caffè</b>	9
Vanilleglace mit einem heißen Espresso <i>Vanilla ice cream served with a hot espresso</i>	

## GELATI

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Kaffee/ <i>coffee</i>	
Schwarze Schokolade/ <i>dark chocolate</i>	
Pistazie/ <i>pistachio</i>	
Haselnuss/ <i>hazelnut</i>	
Vanille/ <i>vanilla</i>	
<b>Pro Kugel/per scoop</b>	4

## SORBETTO

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Erdbeere/ <i>strawberry</i>	
Zitrone/ <i>lemon</i>	
<b>Pro Kugel/per scoop</b>	4
<b>Schlagrahm/whipped cream</b>	2

# APERITIVI

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## PROSECCO E SPRITZ

<b>Prosecco Raffaello Extra Dry</b>	10 cl	9
<b>Roberto Spritz</b> Select Aperitivo, Soda, Prosecco, Rosmarin		13
<b>Aperol Spritz</b> Aperol, Soda, Prosecco, Orange		13
<b>Campari Spritz</b> Campari, Soda, Prosecco, Orange		13
<b>Limoncello Spritz</b> Limoncello, Soda, Prosecco, Zitrone		13
<b>Bologna Spritz</b> Amaro Montenegro, Alpinesse classic Tonic, Orange		13
<b>Crodino Spritz (alkoholfrei)</b> Crodino, Soda, Orange		9

## PERFETTAMENTE SERVITO

<b>Negroni</b>		15
<b>Malfy Gin originale &amp; Alpinesse classic Tonic</b>		16
<b>Malfy Gin rosa &amp; Alpinesse classic Tonic</b>		16

# APERITIVI ANALCOLICI

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<b>Sanbitter</b>	10 cl	5.5
<b>Crodino</b>	17.5 cl	5.5
<b>Chinotto</b>	20 cl	5.5

# BIBITE

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## CAFFÈ E TÈ

<b>Kaffee</b>		5
<b>Espresso</b>		5
<b>Doppio</b>		7
<b>Cappuccino</b>		5.5
<b>Latte Macchiato</b>		5.5
<b>Corretto Grappa</b>		8
<b>Sirocco Tee</b>		6
Ceylon Sunrise (Schwarztee)		
Red Kiss (Früchtete)		
Verbena (Eisenkraut)		
Mint (Pfefferminze)		

## SUCCHI DI FRUTTA

<b>Michel Tomatensaft</b>	20 cl	5.5
<b>Michel Orangensaft</b>	20 cl	5.5

## MINERALI

<b>San Pellegrino</b>	50 cl	6
<b>Sprudelwasser</b>	100 cl	11
<b>Aqua Panna</b>	50 cl	6
<b>Stilles Wasser</b>	100 cl	11

<b>Apfelschorle</b>		33 cl	5.5
<b>Coca-Cola</b>		33 cl	5.5
<b>Coca-Cola Zero</b>		33 cl	5.5
<b>Rivella rot</b>		33 cl	5.5
<b>Rivella blau</b>		33 cl	5.5
<b>Fusetea Lemon</b>		33 cl	5.5
<b>Alpinesse Tonic</b>		20 cl	5.5
<b>Alpinesse Bitter Lemon</b>		20 cl	5.5
<b>Chinotto</b>		20 cl	5.5
<b>Crodino</b>		17.5 cl	5.5
<b>San Bitter</b>		10 cl	5.5
<b>Gazzosa fizzy ticinese</b>		33 cl	6.5
Limone			
Lampone			
Mirtillo			
Mandarino			

## BEVANDE ALCOLICHE

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### BIRRA ALLA SPINA

<b>Angelo Poretti Premium Lager</b>	5.0 % Vol.	30 cl	5.7
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### BIRRA IN BOTTIGLIA

<b>Schneider Weisse Original Weissbier</b>	5.4 % Vol.	50 cl	9
<b>Feldschlösschen alkoholfrei</b>	0.5 % Vol.	33 cl	6.5

## DIGESTIVI, LIQUORI E DISTILLATI

<b>Martini Bianco</b>		15 % Vol.	4 cl	8
<b>Martini Rosso</b>		15 % Vol.	4 cl	8
<b>Campari</b>		23 % Vol.	4 cl	8
<b>Amaro Averna</b>		29 % Vol.	4 cl	8
<b>Amaro Montenegro</b>		23 % Vol.	4 cl	9
<b>Amaretto di Saronno</b>		28 % Vol.	4 cl	9
<b>Limoncello</b>		32 % Vol.	4 cl	9
<b>Sambuca Molinari</b>		40 % Vol.	4 cl	10
<b>Ballantines Whisky</b>		40 % Vol.	4 cl	10
<b>Smirnoff Vodka</b>		40 % Vol.	4 cl	10
<b>Malfy Gin classico</b>		41 % Vol.	4 cl	12
<b>Malfy Gin Rosa</b>		41 % Vol.	4 cl	12

## GRAPPA

<b>Grappa di Brunello</b>	Paesanella	41 % Vol.	2 cl	10
<b>Grappa di Amarone</b>	Paesanella	41 % Vol.	2 cl	11.5
<b>Grappa di Moscato Riserva 3 anni</b>	Villa de Varda	40 % Vol.	2 cl	14
<b>Grappa di Barolo Riserva Barrique</b>	Villa de Varda	40 % Vol.	2 cl	19

## BRANDY

<b>Vecchia Romagna Nera</b>		38 % Vol.	2 cl	7
<b>Vecchia Romagna Riserva Tre Botti</b>		40.8 % Vol.	2 cl	12