

Starters

“Peter Pan” crostini with assorted toppings	€ 6.00
Prosciutto and tomato bruschetta	€ 6.00
Crispy bacon and radicchio with balsamic vinegar	€ 6.50
Caprese salad of Buffalo milk mozzarella and tomatoes	€ 7.00
Grilled vegetables, Scamorza and Toma cheese	€ 8.50
Bresaola salad with rocket and shavings of Parmesan	€ 8.00
Cured meats and cheese platter of Romagna (min. 2 people)	€ 16.00

Deep-fried appetizer

(Deep-fried stuffed Olives, deep-fried custard, croquettes, deep-fried battered vegetables)

€ 10.00

Salads

FRESH MUSHROOM SALAD

(mixed greens, fresh mushrooms and Parmesan shavings)

€ 8.50

PETER PAN

(mixed greens, tuna, mozzarella and sweet corn)

€ 8.50

VARIOPINTA

(mixed greens, feta cheese, tomatoes, cucumbers and onion)

€ 8.50

TROPICALE

(lettuce, black olives, fennel, orange, Parmesan cheese)

€ 8.50

FANTASIA

(lettuce, prawns, Parmesan cheese and sweet corn).....

€ 9.50

Cover charge € 2.00 per person

Please speak to a staff member if you have any food allergies / intolerances. Full allergen information is available for all our dishes.

Meat menu

First course

with homemade pasta

Penne all'arrabbiata

(pasta with a spicy tomato sauce) € 7.00

Garganelli alla zingara

(pasta with tomatoes, bacon, fresh mushrooms, peppers, onion) € 7.50

Strozzapreti panna e speck

(pasta with sour cream and speck) € 7.50

Strozzapreti pasticciati

(pasta with Bolognese sauce and sour cream) € 7.50

Tagliolini al guanciale, scalogno e pomodoro

(long-cut pasta with cured pork cheek, shallot and tomato sauce) € 7.50

Chicche della nonna ai formaggi e noci

(small dumplings with cheese and walnuts) € 7.50

Tortelli burro e salvia

(stuffed pasta with sage butter sauce) € 8.00

Tagliatelle al ragù

(tagliatelle with Bolognese sauce) € 8.00

Cappellacci con pancetta croccante e pecorino

(stuffed pasta with crispy bacon and pecorino cheese) € 8.00

Cappelletti al ragù

(stuffed pasta with Bolognese sauce)	€ 8.00
Cappelletti panna e prosciutto	
(stuffed pasta with sour cream and prosciutto)	€ 8.00
Crespelle al profumo di bosco	
(mushroom crepes)	€ 8.00
Strozzapreti con panna, speck, radicchio e funghi porcini	
(pasta with sour cream, speck, radicchio and ceps)	€ 8.50
Risotto ai funghi porcini	
(cep risotto) (waiting time 30 min)	€ 9.00

... our kids menu

Strozzapreti pasticciati	
(pasta with Bolognese sauce and sour cream)	€ 5.00
Tortelli burro e salvia	
(stuffed pasta with sage butter)	€ 5.00
Penne al pomodoro	
(pasta with tomato sauce).....	€ 4.50
Cotoletta con patate fritte	
(breaded veal cutlet with French fries)	€ 7.00
Salsiccia con patate fritte	
(sausage and French fries)	€ 7.00
Würstel con patate fritte	
(hotdog and French fries).....	€ 7.00

Please note that some products may be frozen if not available.

Main course

Cotoletta di pollo alla milanese (chicken Milanese)	€ 7.50
Scaloppina al limone o marsala (escalope with lemon or in Marsala sauce)	€ 8.00
Petto di pollo ai ferri (grilled chicken breast)	€ 8.00
Paillard di vitello alla griglia (grilled veal paillard)	€ 9.00
Costolette d'agnello scottadito (lamb ribs)	€ 14.00
Straccetti di manzo dello Chef (beef strips)	€ 13.00
Misto di carne ai ferri con verdure (grilled meat platter with vegetables)	€ 13.50
Tagliata di manzo al sale grosso e rosmarino (sliced beef steak with coarse salt and rosemary)	€ 14.00
Tagliata di manzo con rucola e grana (sliced beef steak with rocket and Parmesan shavings)	€ 15.00
Filetto di manzo alla griglia (grilled beef fillet)	€ 16.00
Filetto di manzo al pepe verde (beef fillet with green peppercorn)	€ 16.50
Tagliata di filetto alla Catalana (sliced beef fillet with balsamic vinegar and fresh vegetables)	€ 17.50
Filetto ai funghi porcini (beef fillet with ceps)	€ 18.00

Vegetables

French fries	€ 3.50
Roast potatoes	€ 4.00

Spinach with garlic, oil and chilli pepper	€ 4.00
Salad (<i>lettuce, radicchio, rocket, tomatoes</i>)	€ 4.00
Grilled vegetables	€ 4.50

Seafood menu

Starters

Cold seafood platter (*min 2 people*)

€ 24.00

Hot seafood platter (*min 2 people*)

€ 24.00

Sautè di cozze alla Tarantina (spicy mussel soup)..... € 9.00

Capesante gratinate alla Provenzale (scallops au gratin
with thinly sliced tomatoes) € 11.00

Insalata di mare (seafood salad)..... € 11.00

Crostino al salmone con burro (crostini of smoked salmon
and butter)..... € 10.00

Insalata di gamberi alla Catalana (salad of steamed prawns,
cherry tomatoes, olives, onion and balsamic vinegar)..... € 13.00

Seafood pasta

Tagliolini alle vongole (tagliolini with clams)	€ 13.00
Tortellacci di branzino con gamberi e zucchine (Sea-bass tortellacci with prawns and courgettes)	€ 12.00
Spaghetti allo scoglio (Seafood spaghetti)	€ 14.00
Strozzapreti al sapore di mare (<i>con spiedini, piatto unico</i>) (Seafood pasta with squid and prawn skewers).....	€ 17.00
Valencian paella (meat and seafood - min 2 people)	€ 40.00
Seafood risotto (<i>waiting time 30 min</i>)	€ 12.00
Tagliolini al salmone (Salmon tagliolini)	€ 11.00

Fish

Squid and prawn skewers	€ 13.00
Fried Adriatic sea fish platter	€ 15.00
Grilled fish platter	€ 19.00
Shellfish gratin	€ 19.00
Baked sea bream with potatoes, cherry tomatoes and olives	€ 15.00
Sole meunière or grilled sole	€ 13.00

Pizzas

Our pizzas are cooked in a **wood-fired oven**.

Our dough (water, flour, oil, salt, yeast)

TRADITIONAL soft wheat flour type “0”

KAMUT Khorasan wheat flour

7-GRAIN CEREAL

CLASSICS

Pomodoro (<i>tomato sauce</i>)	€ 4.00
Marinara (<i>tomato sauce, garlic, basil, oregano</i>)	€ 4.50
Margherita (<i>tomato sauce & mozzarella cheese</i>)	€ 5.00
Biancaneve (<i>mozzarella cheese</i>)	€ 5.00
Prosciutto cotto (<i>tomato sauce, mozzarella, cooked ham</i>)	€ 6.50
Würstel (<i>tomato sauce, mozzarella, sliced hot dog</i>)	€ 6.50
Aubergines (<i>tomato sauce, mozzarella, aubergines</i>)	€ 6.50
Mushrooms (<i>tomato sauce, mozzarella, mushrooms</i>)	€ 6.50
Salsiccia (<i>tomato sauce, mozzarella, sausage</i>)	€ 6.50
Napoli (<i>tomato sauce, mozzarella, anchovies, oregano</i>)	€ 6.50
Salame piccante (<i>tomato sauce, mozzarella, pepperoni</i>)	€ 6.50
Radicchio (<i>tomato sauce, mozzarella, radicchio</i>)	€ 6.50
Rucola (<i>tomato sauce, mozzarella, rocket</i>)	€ 6.50
Carciofi (<i>tomato sauce, mozzarella, artichokes</i>)	€ 7.00
Prosciutto cotto e mushrooms (<i>tomato sauce, mozzarella, cooked ham, mushrooms</i>)	€ 7.00
Trilli (<i>tomato sauce, mozzarella, French fries, sliced hot dog</i>)	€ 7.00

Romana (<i>tomato sauce, mozzarella, capers, oregano, anchovies</i>)	€ 7.00
4 formaggi (<i>blend of mozzarella, Emmental, fontina & gorgonzola cheese</i>)	€ 7.00
4 stagioni (<i>tomato sauce, mozzarella, prosciutto, artichokes, olives, mushrooms</i>)	€ 7.00
Prosciutto crudo (<i>tomato sauce, mozzarella, prosciutto</i>)	€ 7.00
Speck (<i>tomato sauce, mozzarella, speck</i>)	€ 7.00
Tonno e cipolla (<i>tomato sauce, mozzarella, tuna, onion</i>)	€ 7.00
Capricciosa (<i>tomato sauce, mozzarella, pepperoni, mushrooms, olives, cooked ham, artichokes</i>).....	€ 7.50
Funghi porcini (<i>tomato sauce, mozzarella, ceps</i>).....	€ 8.00

Spianata

Spianata semplice (<i>plain flatbread pizza</i>).....	€ 3.00
Spianata rossa (<i>flatbread pizza with tomato sauce</i>)	€ 3.50
Spianata al prosciutto crudo (<i>flatbread pizza with prosciutto</i>)	€ 6.00
Spianata radicchio e speck (<i>flatbread pizza with radicchio & speck</i>).....	€ 6.50
Spianata primavera (<i>flatbread pizza with radicchio, rocket, cherry tomatoes, sweet corn, Parmesan cheese, fresh mushrooms</i>)	€ 7.50

Speciality pizzas

Calzone farcito (<i>folded pizza stuffed with tomato sauce, mozzarella, cooked ham, mushrooms</i>)	€ 7.00
Diavola (<i>tomato sauce, mozzarella, pepperoni, chilli pepper, black olives</i>) .	€ 7,00
Radicchio e pancetta (<i>tomato sauce, mozzarella, radicchio & bacon</i>) ..	€ 7.00

Ortolana (tomato sauce, mozzarella, radicchio, cherry tomatoes, rocket)	..€ 7.50
Estate (tomato sauce, Buffalo mozzarella, cherry tomatoes, oregano) € 7.50
Messicana (tomato sauce, mozzarella, tuna, beans, onion) € 7.50
Napoletana (tomato sauce, Buffalo mozzarella, basil, Parmesan cheese)	€ 7.50
Verdure alla griglia (tomato sauce, mozzarella, grilled aubergines, courgettes, peppers, radicchio) € 7.50
Caprese (Buffalo mozzarella, cherry tomatoes, basil, oregano) € 7.50
Melanzane e crudo (tomato sauce, mozzarella, aubergines, prosciutto)	..€ 7.50
Gustosa (pumpkin cream sauce, bacon, scamorza cheese, blend of 5 cheeses, rosemary) € 7.50
Golosa (tomato sauce, mozzarella, radicchio, gorgonzola, speck) € 8.00
Vulcano (tomato sauce, mozzarella, anchovies, capers, olives, pepperoni)	..€ 8.00
Parmigiana (tomato sauce, mozzarella, aubergines, cooked ham, Parmesan cheese) € 8.00
Tirolese (mozzarella, smoked scamorza cheese, speck, rocket) € 8.00
Sfiziosa (cherry tomatoes, mozzarella, radicchio, bacon, fresh mushrooms)€ 8.00
Greca (mozzarella, black olives, cherry tomatoes, Parmesan cheese) € 8.00
Mediterranea (tomato sauce, mozzarella, aubergines, sun-dried tomatoes, rocket) € 8.00
Paolino (tomato sauce, mozzarella, Buffalo mozzarella, bacon, cherry tomatoes) € 8.00
Tartufona (5 cheese dip, truffle cream, truffle oil) € 8.00
Delizia (mozzarella, fresh mushrooms, sun-dried tomatoes, smoked scamorza cheese, rocket) € 8.00
Vegetariana (pumpkin cream sauce, mozzarella, roasted vegetables, onion, cherry tomatoes, blend of 5 cheeses) € 8.00
Tutto bosco (tomato sauce, mozzarella, mixed mushrooms) € 8.50
Saporita (Buffalo mozzarella, tomato sauce, pepperoni, sun-dried tomatoes, smoked scamorza cheese, rocket) € 8.50
Siciliana (tomato sauce, Buffalo mozzarella, cherry tomatoes, olives, capers,	

<i>anchovies, oregano)</i>	€ 8.50
Rosè (<i>tomato sauce, mozzarella, cherry tomatoes, prosciutto, Parmesan cheese, oregano)</i>	€ 8.50
Cocktail (<i>tomato sauce, mozzarella, blend of 4 cheeses, aubergines, artichokes, sausage, cherry tomatoes)</i>	€ 8.50
Salsiccia e Friarielli (<i>tomato sauce, mozzarella, sausage & friarielli leafy green)</i>	€ 8.50
Passatore (<i>cherry tomatoes, Buffalo mozzarella, ceps, pepperoni)</i>	€ 9.00
Rustica (<i>tomato sauce, mozzarella, pepperoni, gorgonzola cheese, cherry tomatoes, ceps</i>	€ 9.00
Capitan Uncino (<i>tomato sauce, mozzarella, mushrooms, truffle oil, bresaola, rocket, Parmesan cheese)</i>	€ 9.00
Profumata (<i>mozzarella, truffle cream, radicchio, fresh mushrooms, rocket & Parmesan cheese)</i>	€ 9.00
Buon gustai o (<i>Buffalo mozzarella, truffle cream, ceps, sausage</i>).....	€ 9.00
Della casa (<i>mozzarella, truffle cream, roast potatoes, speck)</i>	€ 9.00
Frutti di mare (<i>tomato sauce, seafood)</i>	€ 11.50
Peter Pan <i>x 2 people (Chef's topping)</i>	€ 16.00

Draught beer selections

BELGIAN RED (6.6°)

0.33l glass € 4.50

1l € 10.00

GERMAN BLONDE (5°)

0.2l € 3.00

0.4l € 4.50

1l € 8.50

GERMAN WHEAT BEER (5°)

0.25l € 3.00

0.50l € 5.00

1l € 10.00

Draught coke

Bottled beers

Beck's	€ 3.50
Ceres	€ 3.50
Corona	€ 3.50
Stella Artois 66cl	€ 4.50
Beck's alcohol-free beer 33cl	€ 3.50

Craft beer

Birra del Borgo "Lisa" (5°) 0.33l	€ 4.00
Birra del Borgo "Duchessa" (5.8°) 0.33l	€ 4.00

Water bottle 0.75 l. Still/sparkling	€ 2.00
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Soft drinks

Coca-Cola	€ 3.00
Diet coke	€ 3.00
Caffeine free diet coke	€ 3.00
Fanta / Sprite	€ 3.00
Chinotto	€ 3.00
Tea (peach, lemon)	€ 3.00
Fruit juice	€ 3.00

House wines

WHITE	RED
Still or sparkling	
1/4l € 3.50	1/4l € 3.50
1/2l € 5.50	1/2l € 5.50
1l € 8.50	1l € 8.50

Dessert wines & Spumante

Moscato Spumante "Manfredi"	€ 13.00
Prosecco Krevis "Treviso"	€ 13.50
Prosecco Valdobbiadene "Il Roggio"	€ 17.00
Franciacorta "La Fiorita"	€ 30.00

White wines

Trebbiano di Romagna Trebulans "Tenuta Spinetta"	€ 12.00
Pignoletto ' <i>sparkling</i> ' "Righi"	€ 12.00
Pinot grigio "DosCaslir"	€ 15.00
Müller Thurgau "DosCaslir"	€ 15.00
Greco La Guardiense "Janare"	€ 15.00
Falanghina La Guardiense "Janare"	€ 16.00
Vermentino di Gallura "Atargai"	€18.00
Verdicchio Cesaroni "Poggionovo"	€ 12.00
Chardonnay "DosCaslir"	€ 14.00
Müller Thurgau ' <i>sparkling</i> ' "Concilio"	€ 14.00
Gewürztraminer "DosCaslir"	€ 17.00
Ribolla Gialla "Buzzinelli"	€ 17.00

Red wines

Sangiovese Maestrale "Ca' Perdicchi"	€ 11.00
Sangiovese Superiore Valzer "Tenuta Spinetta"	€ 13.00
Sangiovese Superiore Prugneto "Poderi dal Nespoli"	€ 16.00
Sangiovese Superiore 69 "Ca' Perdicchi"	€ 18.00
Sangiovese di Romagna Riserva Bacchicus "Tenuta Spinetta"	€ 20.00
Nero d'Avola "Le Contrade"	€ 16.00
Morellino di Scansano "Ca' de Poeti"	€ 16.00
Montepulciano d'Abruzzo "JuZirè"	€ 16.00
Rosso Conero "Umani Ronchi"	€ 15.00

Desserts

Desserts

Lemon sorbet	€ 3.50
Coffee sorbet	€ 3.50
Profiteroles	€ 4.50
Meringue	€ 4.50
White or dark chocolate truffle	€ 4.50
Pineapple fruit	€ 4.50
Chocolate soufflé	€ 4.50
Torta della nonna (<i>pine nut custard tart</i>).....	€ 4.50
Cheesecake	€ 4.50
Truffle <i>dipped in coffee or Gran Marnier or whisky</i>	€ 5.00
Strawberries (<i>seasonal</i>)	€ 4.50

Homemade desserts

Semifreddo allo zabaione e croccantino in cialda (Zabaglione and almond brittle semifreddo in waffle basket)	€ 4.50
Crema Catalana	€ 4.50
Panna cotta	€ 4.50
Mascarpone cream	€ 4.50

Our kids desserts ...

PUPAZZOTTI: Toy pot full of ice-cream

<i>Chocolate & Fiordilatte</i> € 4.00	<i>Strawberry - Fiordilatte</i> € 4.00
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Cream and chocolate cup € 2.50