

ANTIPASTI

STARTERS



AL MARE



Polpo purea di sedano 19,80

grilled octopus on puree of celeriac

Allergenic ingredients: milk lactose, molluscs, celeriac

Capesante & Asparagi 18,80

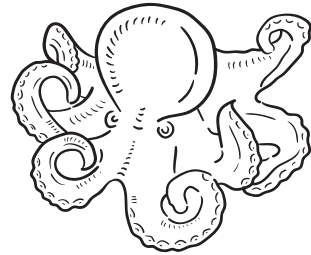
briefly roasted fresh baby asparagus, scallop carpaccio

Allergenic ingredients: mussels, sulphites

Gamberi croccanti al Pistacchio 17,80

Wild-caught red prawns in a pistachio crust (Pistacchio di Bronte - Sicily)

Allergenic ingredients: crustaceans, milk lactose



A TERRA



Sushi del Chianti 14.80

(subject to availability)

Hand-cut Tuscan Beef Tartare. Puristic
with olive oil-salt-pepper, Lardo di Collonata
Allergenic ingredients: none

Tonno del Chianti alla marinara 14.80

(subject to availability)

„Better than tuna“, the speciality of Dario Cecchini
made from pork
Allergenic ingredients: wine (sulphites)

After 21:00

Affettati e Formaggi misti 28.80 for 2 Persons

Variation of selected salami, prosciutto, and cheeses
from the regions of Tuscany, Emilia Romagna, Piemonte,
and Friuli.

Dario Cecchini, Prosciutteria Prolongo, cheese from
Luigi Guffanti (Arona, Lago Maggiore, Piemonte)

Allergenic ingredients: milk lactose

VEGETARIANO



Flan di Parmigiano 13.80

Parmigiano Reggiano soufflé

Allergenic ingredients: milk lactose

Cover 4.80

Our whole-grain bread from the organic bakery Mauracher,
also the original „Pane di Altamura“ from Apulia (if available),
olives, the best extra virgin olive oil, and one other delicacy are
included in the price.

PRIMI

WARM STARTERS



„IL GIRO“ TRA MARE E TERRA



Vorspeisen Degustation 3-Gang oder 4-Gang 33,00 / 44,00

(Preis pro Person, ab 2 Personen mit gleicher Speisefolge)

Zur Auswahl stehen unsere vegetarischen sowie die Fleisch- und Fischvorspeisen und Pasta.

PASTA



(AS MAIN COURSE PLUS 7.00)

Cappelletti Pollo-Limone 18,80

homemade chicken and lemon stuffed ravioli, sage butter

Allergenic ingredients: milk lactose, gluten containing cereals, egg

Salame Spinaci-Ricotta , Pomodoro 16,80

(vegetarian) handmade spinach ricotta stuffed pasta with homemade tomato sauce

Allergenic ingredients: milk lactose, gluten containing cereals, egg

RISOTTO



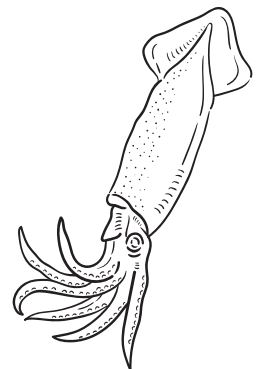
(AS MAIN COURSE PLUS 5.00)

Risotto alle Fragole 19,80

Strawberry risotto with Straciatella

Allergenic ingredients: milk lactose, celery, wine(sulphites)

We use only the Carnaroli Superfino variety of risotto.



SOUP



Brodo di Modena 11,80

Clear chicken and veal broth with agnolotti (meat stuffing)

Allergenic ingredients: milk lactose, celery, gluten

SECONDI DI MARE

MAIN COURSE FISH



Tonno ROSSO 35.80 (wild caught)

Fillet of tuna loin, baby spinach

Allergenic ingredients: fish

Coda di Rospo 36.80 (wild caught)

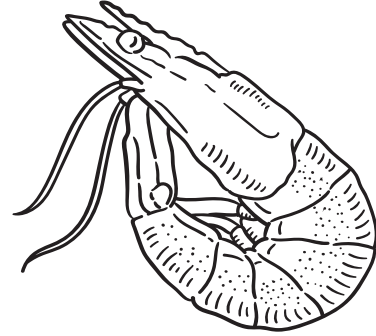
Monkfish, Lardo di Collonata, Truffle Puree

Allergenic ingredients: fish, milk lactose

Orata alla Farfalla 24.80

Grilled sea bream on a bed of vegetables

Allergenic ingredients: fish



CONVIVIO

ENJOY TOGETHER



Rombo al Forno im Salzteig, (11.80 EUR per 100g - subject to availability)

for 2 to 4 persons

Wild Turbot wrapped in salt dough with a caper flower sauce, cherry tomatoes, Taggiasca olives and potato slices, served whole and filleted.

Allergenic ingredients: fish, wine (sulphites)

Branzino al Cartoccio con Risotto Milanese 76.00

(for 2 persons)

Sea bass filets, sautéed fennel and onion, baked „En Papillote“ (in parchment paper in the oven) with saffron risotto

Allergenic ingredients: milk lactose, wine (sulphites)

SECONDI DI CARNE

MAIN COURSE MEAT



„Il Segreto“ – Tagliata di Manzo 26,80
Selezione Dario Cecchini

Medium rare, flank steak by Dario Cecchini with baby spinach, rosemary potatoes

Allergenic ingredients: none

Controfiletto Fiorentino (Beiried) 15,80 je 100g
Selezione Dario Cecchini (500 bis 1000g)

(for 2-4 persons subject - to availability)

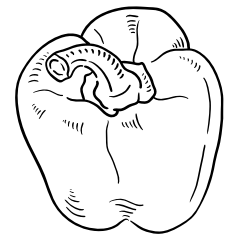
medium rare, Tuscan rump steak with baby spinach, rosemary potatoes

Allergenic ingredients: none

Bistecca Fiorentina 9,80 je 100g
Selezione Dario Cecchini (1500 bis 2500g)
(for 3-6 persons subject - to availability)

classic Tuscan porterhouse cut, rare to medium rare - with baby spinach, rosemary potatoes

Allergenic ingredients: none



CONTORNI

SIDES



Insalata mista di stagione 6,80

seasonal mixed salad

Allergenic ingredients: sulphites

Spinaci 7,80

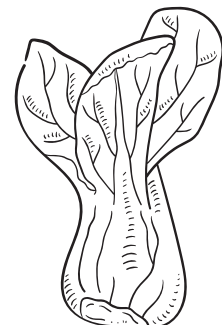
fresh baby leaf spinach

Allergenic ingredients: milk lactose, garlic

Verdura di stagione 6,40

Mixed vegetables

Allergenic ingredients: none



FORMAGGIO

CHEESE



CHEESE SPECIALITIES FROM LUIGI GUFFANTI

OUR AFFINEUR FROM ARONA - LAGO MAGGIORE

Per tasting piece 4.80

Allergenic ingredients: milk lactose

each subject to availability!

Gorgonzola dolce – Lombardy (cow, pasteurised, matured for min. 60 days)

Pecorino Sardo – Sardinia (sheep, raw, matured for min. 60 days)

Parmigiano Reggiano 30 mesi - Emilia Romagna (cow, raw, matured for 30 months)

Robiola di Roccaverano DOP - Piedmont -Langhe (cow and goat, raw, fresh)

Taleggio DOP 40 giorni - Lombardy - Bergamo (cow, raw, matured for 40 days)

DOLCI

DESSERTS



Torta del Giorno 4,80

Cake of the day

Allergenic ingredients: wheat (gluten), milk lactose, nuts

Pannacotta with raspberry sorbet 6,80

Allergenic ingredients: milk lactose

Tiramisu with espresso 8.80

Tiramisu with Plantation Rum 14.80

Allergenic ingredients: milk lactose, cereals containing gluten, egg

Sgroppino 9,80

gerührtes Zitronensorbet mit Prosecco und Vodka

Allergene Inhaltsstoffe: glutenhaltiges Getreide, Wein-Sulfite

Tris di sorbetti/gelati 12,-

homemade sorbets and ice creams: vanilla, pistachio from Bronte, Amalfi lemons, raspberry, dark chocolate, Wachau apricot, forest blueberry

Allergenic ingredients: milk lactose

