

## APERITIF

<b>Moet &amp; Chandon</b> <sup>12</sup> Champagner, brut	0,10l	16,00
<b>Prosecco</b> <sup>12</sup> Italian sparkling wine, dry	0,10l	6,00
<b>Martini</b> <sup>12</sup> Bianco, rosso oder dry	5 cl	5,00
<b>Sandeman Sherry</b> <sup>12</sup> medium oder dry	5 cl	4,00
<b>Aperol Sprizz</b> <sup>1</sup> Aperol with italian sparkling wine and sparkling water	0,20 l	7,50
<b>Hugo</b> <sup>1</sup> Italian sparkling wine , with elder syrup, sparkling water, lime and fresh mint	0,20 l	7,50
<b>Sanbitter</b> Nonalcoholic aperitif	0,10 l	4,00

## APPETIZER

<b>Vitello Tonnato</b> Veal slices with capers and tuna fish cream	11,50
<b>Carpaccio di Manzo</b> <sup>*</sup> Beef carpaccio with mushrooms, rocket salad and grated Parmesan	11,50
<b>Bufala Campana DOP e San Daniele</b> Campania buffalo mozzarella with „San Daniele“ ham	15,50
<b>Burrata Campana DOP su pomodorini confit</b> Campania burrata on cherry tomato jam with pesto cream	16,50
<b>Gamberi di Fiume in Salsa rosa</b> <sup>*</sup> Crayfish cocktail	12,50
<b>Antipasto »Rossosiena«</b> <sup>*</sup> Mixed appetizer, house-style	15,00
<b>Antipasto »Rossosiena« for two</b> <sup>*</sup> Mixed appetizer, house-style	30,00

\*These dishes are served with toasted bread and butter

## VEGETABLE APPETIZER

<b>Carpaccio di Finocchio</b> Fennel-carpaccio with orange- & lemon slices, mustard-vinaigrette and planed Parmesan	8,50
<b>Carpaccio di Bietola rossa</b> Beetroot-carpaccio on horseradish cream, conspersed with almond slices	8,50
<b>Caprino</b> Lukewarm goat's cheese with caramelized pine nuts, fig mustard and a homemade balsamic cream	13,50
<b>Caponata</b> Eggplant sweet-sour, with raisins and pine nuts	12,00
<b>Antipasto Ortolana</b> Various fresh, pickled and grilled vegetables	14,50

## SOUPS

<b>Vellutata di Pomodoro</b> Tomato soup	6,00
<b>Minestrone</b> Italian vegetable soup	7,00
<b>Zuppa di Cicoria, Patate e Salsiccia</b> Dandelion greens potato soup with homemade salsiccia	9,50
<b>Zuppa di Pesce</b> Tuscan fish soup cacciucco-style	14,50

## SALADS

<b>Insalata di Pomodoro</b> Tomato salad with red onions, chillies, garlic, oregano and basil	6,00
<b>Insalata Mista piccola</b> Small mixed salad	6,00
<b>Insalata Mista con Pollo</b> Mixed salad with fried breast of chicken and red onions	13,50
<b>Insalata Mista con Tonno</b> mixed salad with tuna fish and red onions	12,50
<b>Insalata Mista con Salmone</b> Mixed salad with fried pieces of salmon and pine nuts	14,50
<b>Insalata Mista con Fegato di Vitello</b> Mixed salad with fried lamb liver	14,50
<b>Insalata Mista con Punte di Filetto</b> Mixed salad with fried argent. beef fillet points and planed Parmesan	15,00

## NOODLE DISHES

<b>Linguine allo Scoglio</b> Fine ribbon noodles with seafood, cherry tomatoes, garlic and parsley	16,50
<b>Tagliatelle Ortolana</b> Ribbon noodles with spinach, beet, air-dried tomatoes, goat's cheese and pine nuts	13,50
<b>Spighe al Tartufo</b> Homemade noodles stuffed with truffles in a Parmesan sauce	16,00
<b>Pappardelle al Cinghiale</b> Homemade flat ribbon noodles with wild boar ragout	14,50
<b>Scialatelli Alfredo</b> Homemade noodles with argent. beef fillet points, mushrooms, cherry tomatoes, garlic, parsley, olive oil and a hint of cream	14,50
<b>Gnocchi al Pomodoro</b> Homemade potato dumplings with basil in a tomato sauce, conspersed with tuscan sheep's cheese	13,50
<b>Lasagne Tradizionale</b> Lasagne with veal ragout	13,50
<b>Risotto »Rossosiena«</b> Rice with prawns, italian sparkling wine and red caviar	17,50

## BRUSCHETTE e PIZZE

<b>Bruschetta</b>	7,50
3 pieces of farmhouse bread with tomatoes, rocket salad and tuscan pecorino	
<b>Bruschetta n'Duja</b>	7,50
3 pieces of farmhouse bread with a cream of spicy salami and chillies	
<b>Focaccia Naturale</b>	6,00
Pizza bread with olive oil, rosemary and oregano	
<b>Focaccia Classica</b>	8,50
Pizza bread with cherry tomatoes, rocket salad and planed Parmesan	
<b>Focaccia Rustica</b>	10,50
Pizza bread with spicy salami and gorgonzola	
<b>Pizza Bufalina</b>	13,00
Tomato sauce, Campania buffalo mozzarella, cherry tomatoes and basil	
<b>Pizza Margherita</b>	8,00
Tomato sauce, mozzarella, basil	
<b>Pizza Capricciosa</b>	11,00
Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes	
<b>Pizza Esplosiva</b>	11,00
Tomato sauce, mozzarella, spicy salami, red onions, black olives, chillies	
<b>Pizza »Rossosiena«</b>	13,00
Tomato sauce, mozzarella, rocket salad, „San-Daniele“ ham and Parmesan	
<b>Pizza Valtellina</b>	13,00
Tomato sauce, mozzarella, rocket salad, air-dried beef, Parmesan, walnuts	
<b>Pizza Vegetariana</b>	12,00
Tomato sauce, mozzarella, grilled vegetables	
<b>Pizza Tonno</b>	12,00
Tomato sauce, mozzarella, tuna fish, red onions	
<b>Pizza Salmonata</b>	13,00
Tomato sauce, mozzarella, Philadelphia cheese, spinach, smoked salmon,	
<b>Pizza Silana</b>	13,00
Tomato sauce, mozzarella, potato slices, smoked mozzarella, red onions, mushrooms, very spicy italien paste	
<b>Pizza Siciliana</b>	9,00
Tomato sauce, capers, anchovies, garlic	
<b>Pizza Scampi</b>	15,50
Tomato sauce, mozzarella, prawns, garlic, parsley	
<b>Pizza Frutti di Mare</b>	14,00
Tomato sauce, mozzarella, seafood, clams, mussels, garlic, parsley	
<b>Calzone</b>	12,00
Filled with tomato sauce, mozzarella, mushrooms, italian ham and salami	

**On request, we can prepare your pizza with Campania buffalo mozzarella and charge an additional fee of 3.50 euros.**

## MEAT DISHES

All meat dishes are served with daily side dishes

<b>Filetto di Manzo ai Ferri</b> ca. 250 gr. Grilled Argentine fillet of beef	<b>28,50</b>
<b>Filetto di Manzo »Rossosiena«</b> ca. 250 gr. Argentine fillet of beef with „San-Daniele“ ham, with almond slices in a Marsala sauce	<b>32,50</b>
<b>Costata di Manzo ai Ferri</b> ca. 300 gr. Grilled black Angus rib-eye-entrecôte	<b>27,00</b>
<b>Coteletta alla Milanese</b> Calf's schnitzel	<b>22,50</b>
<b>Costolette d'Agnello Scottadito</b> Grilled lamb chops with herbs	<b>26,50</b>
<b>Filetto di Maiale alle Prugne</b> Pork fillet medallions with dried plums in a red wine sauce	<b>23,00</b>
<b>Coniglio alla Maremmana</b> Rabbit tuscan style	<b>21,00</b>
<b>Fegato di Vitello al Burro e Salvia</b> Calf's liver with butter-sage sauce	<b>22,50</b>

## FISH DISHES

<b>Luccio su Lenticchie Beluga</b> Pike-perch fillet fried on the skin, served on white wine and herb sauce with parsley potatoes and beluga lentils	<b>22,50</b>
<b>Salmone al Cartoccio</b> Salmon fillet with seafood baked in foil, with long grain and wild rice	<b>23,50</b>
<b>Scampi alla Griglia</b> King prawns from the grill, with a small mixed salad	<b>27,00</b>
<b>Scampi al Vino bianco</b> King prawns with garlic and parsley in white wine sauce, served with long grain & wild rice	<b>27,00</b>
<b>Scampi alla Diavola</b> King prawns in a spicy, spicy tomato sauce, with long grain and wild rice	<b>27,00</b>

## CHILDREN DISHES

<b>Spaghetti Bambino</b> With tomato sauce	<b>5,00</b>
<b>Gnocchi Bambino</b> Potato dumplings with cheese sauce	<b>6,50</b>
<b>Pizza Bambino</b> With tomato sauce, mozzarella and salami	<b>5,50</b>
<b>Scaloppa Bambino</b> Veal cutlet with french fries	<b>9,00</b>

## CHEESE

<b>Tagliere di Formaggi</b> Variation of Italian cheese with fig mustard and homemade balsamic cream, served on a wooden board	<b>16,00</b>
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## WARM DRINKS

Espresso <sup>2</sup>	cup	2,40
Espresso doppio <sup>2</sup>	cup	4,40
Espresso Corretto <sup>2</sup>	cup	4,50
Caffé <sup>2</sup>	cup	3,00
Cappuccino <sup>2,G</sup>	cup	3,40
Latte Macchiato <sup>2,G</sup>	glas	4,40
Tea from „Ronnefeldt“ different sorts	glas	3,00

## SOFTDRINKS

San Pellegrino sparkling water	btl. 0,25l	2,50
San Pellegrino sparkling water	btl. 0,75l	6,00
San Benedetto light water	btl. 0,25l	2,50
San Benedetto light water	btl. 0,75l	6,00
Coca-Cola <sup>1,2,4</sup>	btl. 0,20l	2,50
Coca-Cola Light <sup>1,2,4,6,7</sup>	btl. 0,20l	2,50
Sprite <sup>4</sup>	0,20l	2,50
apple spritzer	0,20l	2,50
Chinotto <sup>1,5</sup>	btl. 0,20l	3,50
Oransoda	btl. 0,20l	3,00
Schweppes Tonic Water <sup>4,8</sup>	btl. 0,20l	3,00
Braumeisters Kraftmalz <sup>A</sup> Malztrunk	btl. 0,33l	3,00
Bionade Holunder	btl. 0,33l	3,00
apple juice	0,20l	3,00
orange juice	0,20l	3,00
freshly squeezed orange juice	0,20l	5,50
rhubarb nectar	0,20l	3,00

### Allergy advice:

Certain ingredients or other substances or products (such as processing aids) used in food production can be used and remain in some people allergies and intolerances cause some of the can endanger the health of those affected.

We keep a directory for you (a menu for allergy sufferers), in which the aforementioned substances are marked. Ask our employees about it, we will be happy to advise you.

## BEER

<b>Radeberger Pils draught beer</b>	0,30l	3,20
<b>Radeberger Pils draught beer</b>	0,50l	4,20
<b>Guinness Stout draught beer</b> Schwarzbier	0,30l	4,20
<b>Schöfferhofer yeast draught beer</b>	0,30l	3,50
<b>Schöfferhofer yeast draught beer</b>	0,50l	4,50
<b>Schöfferhofer wheat beer crystal</b>	Fl. 0,50l	4,50
<b>Schöfferhofer yeast beer nonalcoholic</b>	Fl. 0,50l	4,50
<b>Peroni Nastro Azzurro</b> italian beer	Fl. 0,33l	3,50
<b>Clausthaler</b> nonalcoholic beer	Fl. 0,33l	3,00

## SHANDY

<b>Alsterwasser</b> <sup>4</sup> beer with sprite	0,30l	3,20
<b>Alsterwasser</b> <sup>4</sup> beer with sprite	0,50l	4,00

## WINE IN CARAFE

	0,25l	0,50l
<b>Pinot Grigio IGP white, dry</b>	5,50	10,50
<b>Rosato Tinazzi rosé, dry</b>	5,50	10,50
<b>Chianti DOCG red, dry</b>	5,50	10,50

## SHANDY

<b>wine spritzer</b>	0,20l	4,50
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## LIQUEURS & BITTERS

<b>Amaretto Disaronno</b>	2 cl	3,50
<b>Sambuca Molinari</b>	2 cl	3,50
<b>Limoncello</b>	2 cl	3,50
<b>Mirto</b>	2 cl	3,50
<b>Amaro Averna</b>	2 cl	3,50
<b>Amaro Montenegro</b>	2 cl	3,50
<b>Amaro Del Capo</b>	2 cl	3,50
<b>Ramazotti</b>	2 cl	3,50
<b>Fernet Branca</b>	2 cl	3,50

## SPIRITS

<b>Wodka Moskovskaya</b>	2 cl	4,00
<b>Williamsbirne</b>	2 cl	3,50
<b>Linie Aquavit</b>	2 cl	3,50
<b>Beefeater Gin</b>	2 cl	4,00
<b>Hendricks Gin</b>	2 cl	6,00
<b>Havana Club 7 años</b>	2 cl	5,00
<b>Vecchia Romagna<sup>12</sup></b>	2 cl	4,50
<b>Hennessy Fine de Cognac<sup>12</sup></b>	2 cl	6,00
<b>Jack Daniels</b>	2 cl	5,00
<b>Glen Grant<sup>1</sup></b>	2 cl	5,50
<b>Grappa house brand<sup>12</sup></b>	2 cl	3,50
<b>Grappa Nardini<sup>12</sup></b>	2 cl	6,00
<b>Grappa Nardini Riserva<sup>12</sup></b>	2 cl	8,00

## LONGDRINKS & COCKTAILS

<b>Campari Orange<sup>1</sup></b>	8,50
Campari with orange juice	
<b>Campari Soda<sup>1</sup></b>	8,50
Campari with sparkling water	
<b>Negroni<sup>1</sup></b>	8,00
Campari, Martini rosso, Gin	
<b>Mojito</b>	8,50
Havana Club 3 años, limes, mint, cane sugar, sparkling water	
<b>Caipirinha</b>	8,50
Cachaça, limes, cane sugar, crushed ice	
<b>Gin Tonic<sup>4,8</sup></b>	8,50
<b>Cuba Libre<sup>1,2,4</sup></b>	8,50
<b>Whisky Cola<sup>1,2,4</sup></b>	8,50

### Additives

1 with dye · 2 containing caffeine · 3 with antioxidant · 4 acidulant  
5 with preservatives · 6 with sweeteners · 7 contains a source of phenylalanine  
8 containing quinine · 9 stabilizers · 10 foamed with nitrogen oxide · 11 taurine  
12 contains sulfites · 13 blackened · 14 flavor enhancers

All prices in euros including service and VAT