

Antipasti - Starters

Bruschetta

small spicy breadsticks with tomatoes,
oregano, garlic and basil ²⁰
6,90 €

Caprese

Buffalo mozzarella, tomatoes and fresh basil ¹⁵
15,90 €

Carpaccio

Marinated beef, sliced with arugula and parmesan ^{15,22}
15,90 €

Antipasto Misto

Fresh homemade starters ^{10,11,12} (may contain other allergens)
17,90 €

Vitello Tonnato

Thinly sliced veal,
coated with fine tuna sauce and capers ^{11,12,13,14,17}
15,90 €

With the antipasti we serve you fresh bread.

Dear guests,
please also have a look at our boards,
there you will find our seasonal offers.

Zuppe - Soups

Zuppa di Pomodoro

Cream of tomato soup, served with fresh bread^{15,27}

5,90 €

Insalate - Salad

We serve fresh bread, oil and balsamic vinegar with the salads.

Insalata Mista

Colourful mixture of seasonal variety of leaf salads

7,90 €

Insalata Pomodoro

marinated pole tomato with onions and basil

8,90 €

Insalata Tonno

Mixed salad plate with tuna and onions

9,90 €

Pizza bread with garlic and oregano

7,90 €

„Our Pizza of the Year 2026“

with tomato sauce, mozzarella, rucola,
parma ham, burrata and parmesan cheese

22,90 €

PIZZA

Pizza Margherita

Tomato sauce, mozzarella and basil ^{15,27}
12,90 €

Pizza Napoli

tomato sauce, mozzarella, small tomatoes and basil ^{13,14,15,27,25}
13,90

Pizza Regina

Tomato sauce, mozzarella, arugula and parmesan cheese ^{15,18,27}
14,50 €

Pizza Parma

Tomato sauce, mozzarella, parma ham, arugula and parmesan cheese ^{15,18,27}
18,90 €

Pizza Hawaii

Tomato sauce, mozzarella, ham and pineapple ^{15,27}
14,50 €

Pizza Salame e Funghi

Tomato sauce, mozzarella, salami and mushrooms ^{15,27}
14,50 €

Pizza Prosciutto e Funghi

Tomato sauce, mozzarella, ham and mushrooms ^{15,27}
14,50 €

Pizza Capricciosa

Tomato sauce, mozzarella, salami, artichokes, ham
and olives ^{13,15,27}
16,90 €

Pizza Diavolo

Tomato sauce, mozzarella, spicy salami and peppers ^{15,18,27}
16,90 €

Pizza 4 Stagione

Tomato sauce, mozzarella, ham, salami, mushrooms and tuna fish ^{15,22,27}
16,90 €

PIZZA

Pizza Marinara

Tomato sauce, oregano, anchovies and garlic^{15,27}
12,90 €

Pizza Dolce Vita

Tomato sauce, mozzarella, salmon, spinach and garlic^{15,27}
18,90 €

Pizza Primavera

Tomato sauce, cherry tomatoes, arugula, parmesan and burrata^{15,27}
17,90 €

Pizza Positano

Tomato sauce, mozzarella, tuna and onions^{15,18,27}
16,90 €

Pizza Vegetale

Tomato sauce, mozzarella and various vegetables^{15,27}
15,90 €

Pizza Colosseo

Tomato sauce, mozzarella, gorgonzola, mushrooms and Parma ham^{13,14,15,27,25}
18,50 €

Pizza 4 Formaggi

Tomato sauce, mozzarella, gorgonzola,
parmesan and smoked cheese^{15,18,27}
16,90 €

Pizza Calzone

Tomato sauce, mozzarella, salami,
ham and mushroom^{15,18,27}
16,90 €

Pizza Calzone Vegetale

Tomato sauce, mozzarella and vegetables^{15,18}
16,90 €

Spaghetti

Spaghetti Aglio e Olio

in olive oil with garlic and a hint of chilli pepper ^{20,27}

12,90 €

Spaghetti Carbonara

with pancetta, egg and parmesan cheese ²⁰

13,90 €

Spaghetti Frutti di Mare

Seafood, fresh tomatoes and garlic ^{13,14,20,25,27}

17,50 €

Tagliatelle - Bandnudeln

Tagliatelle Punta di Filetto

Fresh tomatoes and onions with beef strips, rosemary and rocket salad ^{15,20,27}

18,90 €

Tagliatelle al Salmone e Gamberetti

pink sauce with salmon and shrimps ^{13,15,20,22,27}

18,90 €

Tagliatelle Bolognese

in meat sauce ^{16,20,27}

13,90 €

Al Forno - Scalloped

Lasagne

Pastry sheets and meat sauce layered and gratinated ^{15,20,16}

14,50 €

Tortellini al forno

with ham and mushrooms in cream sauce ^{27,15,16}

14,50 €

Tortellini - small meat filled dough rings

Tortellini Panna e Prosciutto

in cream sauce with fine ham 2,7,12,15,20,27

13,90 €

Tortellini Gorgonzola e Spinaci

in spicy cheese sauce with tender leaf spinach 2,7,12,15,20,27

13,90 €

Penne - short tube noodles

Penne Mare e Monte

in fine pink sauce with shrimps and courgettes 15,16,20,22

14,90 €

Penne Firenze

with tomato sauce and mixed vegetables 20

13,90 €

Penne Arrabbiata

in a spicy tomato sauce 20,16

13,50 €

Gnocchi

Gnocchi alla Sorrentina

with tomato sauce and mozzarella cheese 2,15,6, 20, 16

13,90 €

Gnocchi Gorgonzola

with fine gorgonzola cream sauce 2,15, 6, 20

13,90 €

Carne di Vitello - Veal meat

Saltimbocca alla Romana

Veal with parma ham, sage and white wine ^{15,20,27}

25,90 €

We serve vegetables and potatoes with this meat dish.

Carne - Beef

Rumpsteak - Tagliata

on a bed of arugula with cherry tomatoes and parmesan cheese ^{15,16}

31,90 €

We serve baguette bread with this meat dish.

Pesce - Fish

Scampi alla Griglia

5 grilled king prawns with lemon ^{13,22}

25,90 €

Salmone alla Griglia

Grilled salmon with lemon ^{13,22}

25,90 €

We serve side dishes such as salad or vegetables with every fish dish.

La dolce vita at home.
We're happy to package your food:
Single-use packaging +€1
Reusable packaging (deposit) +€10

Dolce - Desserts

Tiramisu ^{15,12,Alcohol}
7,90€

Panna cotta with seasonal sauce ^{15,22}
7,90€

Crème brûlée
7,90€

Chocolate soufflé
7,90€

HOT DRINKS

Coffee ¹¹ / decaffeinated
3,20 €

Espresso ¹¹
3,30 €

Double Espresso ¹¹
5,90 €

Espresso Macchiato ^{11,15}
3,80 €

Cappuccino ^{11,15}
3,80 €

Latte Macchiato ^{11,15}
5,10 €

Tee
Camomile, mint, Darjeeling, green tea, herbs, fruit
4,10 €

Fresh ginger and mint tea
4,50 €

Aperitifs

Crodino (alcoholfree) ³	0,2 l	7,50 €
Arancia Spritz (alcoholfree) Ramazzotti Arancia, Tonic, orangesplit	0,2 l	9,10 €
Aperol Spritz ^{3,6}	0,2 l	9,10 €
Aperol Rhabarberspritz ^{3,6,10} Aperol, Prosecco, rhubarb nectar, Soda	0,2 l	9,10 €
Red Bull Spritz ^{3,6,10} Red Bull, Prosecco, Soda	0,2 l	9,90 €
Limoncello Spritz Ramazzotti Limoncello, Prosecco, Soda	0,2 l	9,10 €
Rosato Bella ³ Ramazzotti Rosato, Schweppes Wild Berry	0,2 l	9,10 €
Lillet Berry Lillet blanc, Schweppes Wild Berry	0,2 l	9,10 €
Lillet Roseberry Lillet rose, Schweppes Wild Berry	0,2 l	9,10 €
Campari Spritz Campari, Prosecco, Soda	0,2 l	9,10 €
Sarti Spritz Sarti, Prosecco, Soda	0,2 l	9,10 €
Italicus Spritz Italicus, Prosecco, Soda	0,2 l	9,10 €
Hugo ^{1,6} Holunderblüte, Prosecco, Soda	0,2 l	9,10 €
Canonita Spritz mediterraner Orangenlikör. Prosecco, Soda	0,2 l	9,10 €
Watermelon Spritz Midori Watermelonlicor. Prosecco, Soda	0,2 l	9,10 €
Padovani Spritz Monkey Shoulder. Holunderblüte, Zitrone, Soda	0,2 l	10,50 €
Martini (Bianco, Rosso, Extra Dry)	5 cl	5,20 €

Alcohol-free cocktails

Pazza Fabiana passion fruit nectar, banana nectar, grenadine	7,50 €
Laura Selvaggia orange juice, lemon juice, almond syrup, blue curacao	7,50 €

Non-alcoholic drinks

Coca-Cola ^{3,8,11}	0,2l	2,90 €
Coca-Cola Light ^{1,3,8,11,26}	0,2l	2,90 €
Fanta ^{3,7,9,26}	0,2l	2,90 €
Sprite ^{2,6}	0,2l	2,90 €
Spezi ^{3,7,8,9,11,26}	0,2l	2,90 €
juice spritzer ^{6,7,9}	0,2l	2,90 €

Schweppes Ginger Ale ^{1,4,10}	0,2l	3,90 €
Schweppes Tonic Water	0,2l	3,90 €
Schweppes Bitter Lemon ¹	0,2l	3,90 €
Schweppes Wild Berry ⁷	0,2l	3,90 €

still table water	0,5l	4,20 €
still table water	0,75l	5,90 €
sparkling table water	0,5l	4,20 €
sparkling table water	0,75l	5,90 €

Red Bull ^{3,1,11} / Zero / Edition	0,25 l	4,50 €
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Juices / nectars

Juices from Niehoffs	0,2 l	0,4 l
Orange, apple, banan, cherry, currant, Kiba, rhubarb, passion fruit	2,80 €	5,30 €

Draught beers

Bitburger Pilsner ²⁸	0,2 l	0,4 l
Radler ^{2,6,28}	3,30 €	5,50 €
Diesel ^{3,8,11,28}	3,30 €	5,50 €
Birra Moretti italian beer ²⁸	0,25 l	4,40 €
	0,40 l	6,10 €

Paulaner white beer ^{27,28}	0,5 l	6,50 €
Banana white beer ^{27,28}	0,5 l	6,50 €
Coke white beer ^{3,8,11,27,28}	0,5 l	6,50 €

Bottled beers

Bitburger non-alcoholic ²⁸	0,33 l	0,5 l
Paulaner white beer dark ^{27,28}	4,30 €	6,10 €
Paulaner white beer non-alcoholic ^{27,28}		6,10 €
Köstritzer black beer ²⁸		6,10 €

WHITE WINE OPEN

White wine spritzer 6	0,2 l	5,80 €
Chardonnay - dry 6 Villa Santa Flavia - Ventien	0,2 l	6,80 €
Pinot Grigio – dry 6 Villa Santa Flavia - Venetien	0,2 l	6,80 €
Bianchetto Sauvignon Blanc IGT – dry 6 Sacchetto - Venetien	0,2 l	7,50 €

ROSÉ WINES OPEN

Rose wine spritzer 6	0,2 l	5,80 €
Rosato –dry 6 Villa Santa Flavia – Venetien	0,2 l	6,80 €

Red wines open

Red wine spritzer 6	0,2 l	5,80 €
Montepulciano d`Abruzzo DOC – dry 6 Passo Adagio - Abruzzzen	0,2 l	6,80 €
Sangiovese – dry 6 Villa Santa Flavia – Venetien	0,2 l	6,80 €
Lambrusco –sweet 6 Rosso Emilia IGT	0,2 l	6,80 €
Nero d`Avola IGT dry 6 Roccaperciata - Sizilien	0,2 l	7,50 €

PROSECCO/CHAMPAGNER

Prosecco Live Brune 6	0,1l 0,75l	6,50 € 45,00 €
Moët & Chandon Brut Impérial 6	0,75l	120,00 €

White wine bottle

Chardonnay Puglia IGT ₆	0,75 l	30,50 €
Tormaresca – Apulien Pure Chardonnay, lively and refreshing, vanilla nuances		
Pinot Grigio `L´ Elfo` ₆	0,75 l	29,50 €
Sacchetto – Venetien finely balanced fruit, fragrant elegance, lemon blossom		
Villa Antinori Bianco ₆	0,75 l	30,50 €
Toscana intensiv blumiger Duft mit Noten von Banane, Orange und Rosen		
Prestige Lugana DOP ₆	0,75 l	46,50 €
Ca Maiol – Lombardi complex aroma, great structure, a typical Lugano		
Gavi DOCG	0,75 l	37,50 €
Del Comune di Gavi – La Scolca Straw yellow color, green reflections, a hint of almond		

Rosé wines bottle

Rosato Veneto IGT ₆	0,75 l	33,50 €
Merlot und Pinot Nero - Sacchetto - Venetien Light cherry red, harmonious taste, goes well with young cheese		
Scalabrone – Bolgheri DOC Rosato	0,75 l	43,50 €
Cuvee Cabernet Sauvignon, Merlot, Syrah Very fruity with berry aroma, full and balanced		

Our recommendation

RIESLING DER OHNE - NON-ALCOHOLIC

Typical Riesling aromas of citrus, elderberry and apple. Pleasant effervescence, fine structure and as a non-alcoholic wine an excellent alternative.

0,2 l	7,80 €
0,75 l	24,00 €



Red wines bottle

Primitivo IGT Tormaresca - Puglia Antinori 6	0,75 l	33,50 €
Complex bouquet, aromas of coffee and and cocoa, silky tannins		
Barbera d`Alba DOC 6	0,75 l	39,50 €
Prunotto – Piemont Vinous bouquet, floral note, very pleasing		
Santagostino Baglio Rosso 6	0,75 l	44,50 €
Firriato – Sizilien Varied aromas of cherry and plums, complex tannins		
Chianti Classico DOCG 6	0,75 l	46,50 €
„Peppoli“ – Toskana Aroma of ripe cherries, aged for nine months in oak barrels Elegant and well-structured		
Il Bruciato Bolgheri DOC 6	0,75 l	76,00 €
Tenuta Guado Al Tasso – Toskana Cuvee aus Cabaret, Merlot und Syrah, runde Tannine mit sensationellen Nachhall		
Brunello di Montalcino DOCG 6	0,75 l	74,00 €
Villa Poggio Salvi – Toskana Garnet reflections, spicy notes of vanilla, pleasant finish		

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joy that you
must be shared.“

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Liqueurs

Amaretto di Saronno	4 cl	4,90 €
Sambuca Molinari	4 cl	4,90 €
Ramazzotti Limoncello	4 cl	4,90 €
Frangelico	4 cl	4,90 €

Herbs/bitter

Ramazzotti	4 cl	4,90 €
Ramazzotti Crema Averna	4 cl	4,90 €
Fernet Menta	4 cl	4,90 €
Fernet Branca	4 cl	4,90 €
Campari	4 cl	4,90 €

Spirits

Three Sixty Vodka	2 cl	3,50 €
Larios Dry Gin	2 cl	3,50 €
Ron Botucal	2 cl	6,20 €
Gin Mare	2 cl	5,00 €

LONGDRINKS 4CL

Malfy Gin Arancia (Orange) Tonic ₁	0,2 l	9,90 €
Larios Gin Tonic ₁	0,2 l	8,80 €
Gin Mare Gin Tonic ₁	0,2 l	12,90 €
Hendricks Gin Tonic	0,2 l	9,90 €
Havana Cola _{3,5,11}	0,2 l	8,80 €
Cuba Libre _{3,5,11}	0,2 l	9,10 €
Three Sixty Vodka Red Bull _{1,3,11}	0,2 l	9,90 €
Jack Daniels very Berry mit Schweppes wild Berry	0,2 l	9,50 €
Jack Daniels Cola _{2,3,8,11,26 /}	0,2 l	9,50 €
Ron Botucal Cola	0,2 l	12,50 €

COCKTAILS

Negroni ^{3,6}	9,50 €
Larios Gin, Campari, Vermouth rosso	
Martini Mojitato	9,50 €
Havana 3 j, Limoncello, Martini Extra Dry, Limette, Minze, Soda	

Brandy / Whiskey

Vecchia Romagna	2 cl	3,50 €
Monkey Shoulder	2 cl	3,80 €
Jack Daniels	2 cl	4,00 €
Jack Daniels Berry	2 cl	4,00 €

Italian specialties

Grappa di Chianti 2 cl 3,50 €
pleasantly velvety in the mouth, very fragrant

Grappa di Prosecco 2 cl 3,50 €
delicate vanilla fragrance, fine and elegant taste

Grappa di Moscato 2 cl 3,50 €
with its own spice and fine nutmeg note

Grappa Nebbiolo Langhe Barrique 2 cl 6,90 €
exclusively from the vinification of Nebbiolo grapes,
broad, elegant and complex

The name grappa is derived from the Italian word „graspo“ and means „grape“ - and is feminine. It is therefore correctly called „the grappa“. However, the masculine gender has prevailed in linguistic usage, which is why, according to the Duden dictionary, both articles should be used equally.

The origins of grappa are not clearly documented: Was it farmers from Burgundy who taught their colleagues from Friuli the technique of distilling or did the craft of distilling come to Italy via the Arabs? Other manuals point to the Crusades of the 11th century as the origin of distilling in Europe. A distillate called grappa was first mentioned in 1451 - followed by a rapid trade in this spirit, which quickly became very popular, especially among the clergy, but also among farmers. Whether it was the envy of the high clergy that even peasants could brew and consume this drink or whether it was due to alcohol-related excesses: from the end of the 15th century, production was strictly regulated; only the smallest quantities of grappa were permitted for the peasants' own consumption.

Labeled additives and allergens

- 1 = Phosphate
- 2 = Preservatives
- 3 = Colorants
- 4 = Sweetener
- 5 = contains phenylalanine source
- 6 = Antioxidant
- 7 = Flavor enhancer
- 8 = Blackened
- 9 = Sulphurized
- 10 = Contains quinine
- 11 = Contains caffeine
- 12 = Eggs
- 13 = Fish
- 14 = Crustacean
- 15 = Milk
- 16 = Celery
- 17 = Sesame seeds
- 18 = Sulphur dioxide and sulphites
- 19 = Peanuts
- 20 = Gluten
- 21 = Lupine
- 22 = Nuts
- 23 = Mustard
- 24 = Soybeans
- 25 = Molluscs
- 26 = with nitrite curing salt
- 27 = contains wheat
- 28 = contains barley