

COCO RECOMMENDS *chef's choice home speciality*

320. **Zucchine fritte** 9,90
fry zucchini whit fresh mushrooms and onions in cream sauce whit croquettes
321. **Linguine con Petto di Pollo** 10,50
Fine bandnudels whit chicken breast, fresh mushrooms, onions in cream sauce
322. **Linguine con Fegato di Vitello** 11,90
Fine Bandnudels whit veal livers, fresh mushrooms, onions in cream sauce
323. **Tagliatelle Coco** 12,90
Fine bandnudels whit pork, mushrooms, onions and tomato in light sauce
324. **Gnocchi ripieni al Pomodoro** 12,50
Homemade potato nudels stuffed whit Ricotta cheese and spinach in light tomato sauce, onions and dry tomatoes
325. **Caramelle al Pepe verde** 15,90
Homemade candies nudels stuffed whit Ricotta cheese, pistachios, limes, pieces of beef, figs and green pepper in cognac sauce
326. **Fegato di Vitello con cipolle e mele caramellate** 16,90
Roasted veal liver whit glazed apple in dark sauce, roasted onions, croquettes and salad whit homemade dressing
327. **Fegato di Vitello con Porcini** 17,90
Roasted veal liver whit mushrooms, onions, cherry tomatoes in dark sauce, croquettes and salad whit homemade dressing
328. **Filetto di Manzo con Porcini** 25,50
Beef filled whit porcini mushrooms (200g) whit mushrooms, cherry tomatoes, onions, herb butter, lemon, potatoes and salad whit homemade dressing
329. **Filetto di Lucioperca dalla padella** 16,90
Zander fish fillet in lemon cream sauce whit mediterranean vegetables, potatoes and salad whit homemade dressing
330. **Filetto di Salmone norvegese alla griglia** 18,90
Grilled Norwegian salmon fillet (220g) whit mushrooms, cherry tomatoes, onions, herb butter, lemon, potatoes and salad whit homemade dressing
331. **Filetto di Halibut dalla padella** 17,90
Fresh halibut fish fillet in a pan whit butter, mediterranean vegetables, lemon, potatoes and salad whit homemade dressing
332. **Panna Cotta** 5,00
Homemade italian cream sauce dessert in strawberry sauce

APERITIVI *Aperitifs*

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| 640. | Sherry <i>medium or dry</i> | 5cl | 4,00 |
| 641. | Martini <i>white, red or extra dry</i> | 5cl | 4,00 |
| 642. | Campari Soda <i>whit mineral water</i> | 4cl | 4,50 |
| 643. | Campari Orange <i>whit orange juice</i> | 4cl | 4,50 |
| 644. | Prosecco <i>Marca Oro Valdobbiane (gold stamp) italian sparkling wine, dry.</i> | 0,1l | 5,00 |
| 645. | Aperol Spritz <i>Aperol whit Prosecco and mineral water</i> | 0,2l | 5,50 |
| 646. | Hugo Prosecco <i>whit elderberry syrup, lime and mint</i> | 0,2l | 5,50 |
| 647. | Ramazotti Rosato Mio <i>whit prosecco basil and ice cubes</i> | 0,2 | 5,50 |
| 648. | Sanbitter <i>orange juice non-alcoholic aperitiv</i> | 0,1l | 4,50 |

ANTIPASTI *Appetizers*

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| 1. | Bruschetta <i>(5 pieces)</i> Homemade italian speciality: roasted bread sliced topped whit tomato cubes, onion and garlic, parsley olive oil, Balkan cheese and olives | 6,50 |
| 2. | Lumache al Vino bianco 6 achatinidae whit herb butter in white wine sauce | 6,50 |
| 3. | Lumache al Gorgonzola 6 achatinidae in gorgonzola sauce | 6,50 |
| 4. | Formaggio al Forno Balkan cheese and slices of wine tomato whit herb butter in cream sauce, gratined in the oven | 8,50 |
| 5. | Broccoli Marco Polo in gorgonzola cream sauce whit shoulder of ham in the oven whit baked cheese | 8,90 |
| 6. | Mozzarella alla caprese Original italian Mozzaella whit slices of vine tomato, bailicum and balsamic vinaigrette | 8,50 |
| 7. | Funghi Picasso Fresch mushrooms whit gorgonzola cream sauce, leaf spinach and schoulder ham, baked in the oven whit cheese | 9,90 |
| 8. | Vitello Tonnato Wafer-thin slices of raw beef filet whit fresch mushrooms, rocket salad and parmesan, served whit garlic or mustard sauce (cold starter) | 14,90 |
| 9. | Carpaccio di manzo Wafer-thin slices of raw beef fillet whit fresh mushrooms, rocket salad and parmesan, served whit garlic of mustard sauce (cold starter) | 14,90 |
| 10. | Antipasto misto Italiano Grilled fresh vegetables, olives, artichoke heart, Parma ham whit honeydew melon, balsamic onions, orig. Ital. Mozzarella whit slices of vine tomato and basil | 12,90 |
| 11. | Piatto Formaggio <i>Herder`s cheese-house style</i> | 7,90 |

ZUPPE *Soups*

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| 17. | <i>Minestrone</i> Italian style vegetable soup | 4,50 |
| 18. | <i>Crema di pomodoro</i> Cream of tomato soup whit a cherry on top | 4,50 |
| 19. | <i>Zuppa all'Aglio</i> Garlic soup whit fruity notes of tomato on the vine, whit egg yolk | 5,50 |
| 20. | <i>Crema di Broccoli</i> broccoli cream sauce | 5,50 |
| 21. | <i>Crema di Funghi</i> Mushroom cream sauce | 5,50 |
| 22. | <i>Zuppa di Pesce</i> Fresch fish fillet pieces, king prawns, schrimps, onions, garlic cherry tomatoes, whit garlic bread | 9,90 |

INSALATE *Salads*

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| 29. | <i>Insalata mista piccola</i> small side salad whit homemade dressing | 4,50 |
| 32. | <i>Insalata formaggio</i> Mixed salad whit Balkan cheese, egg and homemade dressing | 7,90 |
| 33. | <i>Insalata Shopska</i> Whit Tomatoes, paprika, cucumber, red onions,grated Balkan cheese, served whit freshly squeezed lemon and oil | 8,50 |
| 34. | <i>Insalata Tonno</i> Mixed salad whit tuna, egg, Balkan cheese, whit homemade dressing | 8,90 |
| 35. | <i>Insalata Amore Mio</i> Mixed salad whit tuna, egg and homemade dressing | 9,50 |
| 36. | <i>Insalata della Casa</i> Mixed salad whit grilled chicken breast strips and Balkan cheese, whit homemade dressing | 11,90 |
| 37. | <i>Insalata di Rucola Marco Polo</i> Rocket salad whit cherry tomatoes, onion, fresh mushrooms, parmesan flakes, served with roasted veal liver or chicken breast fillet strips in curry balsamico sauce | 13,50 |
| 38. | <i>Insalata di Rucola con Pesce</i> Rocket salad whit cherry tomatoes, onions, fresh mushrooms, parmesan flakes, served whit 2 king prawns or Norwegian salmon fillet and balsamic vinegar vinaigrette | 13,90 |
| 39. | <i>Insalata di Rucola con Carne</i> Rocket salad whit cherry tomatoes, onions, fresh mushrooms, parmesan, lamb fillet or grilled beef slices and balsamic vinaigrette | 15,50 |

RISOTTO *rice dishes*

45. **Risotto Hawaii** 9,50
with chicken breast tips and pineapple in curry cream sauce
46. **Risotto dello Chef** 9,90
with chicken breast tips, mushrooms and fresh spinach leaves in Gorgonzola cream sauce
47. **Risotto Marco Polo** 12,50
with beef tips, cherry tomatoes, fresh mushrooms, spring onions and dried tomatoes

UOVA *italian omelette*

53. **Omelette Contadino** 8,90
Farmer's omelette with potatoes, bacon and spring onion, served with a side salad with homemade dressing
54. **Omelette Paesana** 8,90
shoulder of ham gratinated with fresh mushrooms and cheese, served with a side salad with homemade dressing

VEGETALE *vegetarian dishes*

60. **Penne Vegetaria** 8,90
Short noodles with peppers, zucchini, aubergines, dried tomatoes, fresh mushrooms and onions in tomato sauce
61. **Risotto Vegetaria** 9,90
With porcini mushrooms, aubergines, courgettes, cherry tomatoes, garlic and onions
62. **Pizza Vegetaria** 9,50
With tomato sauce, cheese and Mediterranean vegetables
63. **Piatto Verdura** 12,90
Vegetarian plate with fried peppers, zucchini, broccoli, aubergines, mushrooms, onions, in curry balsamico sauce, a piece of Balkan cheese, served with sour cream and garlic in oil

PER BAMBINI *only for kids*

69. **Spaghetti Bambino** 4,90
with tomato sauce or Bolognese sauce
70. **Pizza Pinocchio** 3,90
with tomato sauce, cheese and salami
71. **Milanese Piccolo** 6,90
small breaded chicken breast schnitzel with french fries
72. **Kid's Party** 3,00
1 scoop ice cream with cream and Smarties

PASTA *pasta dishes*

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| 78. | <i>Spaghetti Bolognese</i> | 7,50 |
| | with Bolognese sauce (on request with tomato sauce and basil) | |
| 79. | <i>Spaghetti Carbonara</i> | 8,50 |
| | with shoulder of ham and egg yolk in cream sauce | |
| 80. | <i>Spaghetti Aglio, Olio e Peperoncini</i> | 7,90 |
| | with garlic, parsley, olive oil, fresh pepperoni (hot) | |
| 81. | <i>Spaghetti Marco Polo</i> | 9,50 |
| | with pork filet tips, mushrooms and onions in cream sauce (on request with light tomato sauce) | |
| 82. | <i>Penne all'arrabbiata</i> | 8,50 |
| | short noodles with fresh peppers, garlic and olives, in tomato sauce | |
| 83. | <i>Penne della Casa</i> | 9,90 |
| | short noodles with chicken breast strips, mushrooms and onions in gorgonzola cream sauce | |
| 84. | <i>Tagliatelle Bella Vista</i> | 9,50 |
| | short noodles with chicken breast strips, mushrooms and onions in gorgonzola cream sauce | |
| 85. | <i>Tagliatelle con Salmone</i> | 11,50 |
| | Handmade ribbon noodles with fresh salmon fillet pieces, shrimps, garlic and dill, in light lobster cream sauce | |
| 86. | <i>Tagliatelle con punte di Filetto</i> | 13,90 |
| | Handmade ribbon noodles with beef filet tips, mushrooms and red onions in Gorgonzola cream sauce | |
| 87. | <i>Tagliatelle con Agnello</i> | 13,90 |
| | Handmade ribbon noodles with lamb filet tips, in addition mushrooms, onions, dried tomatoes, garlic, in a light Cherrytomatoes sauce | |
| 88. | <i>Tagliatelle con Scampi</i> | 15,50 |
| | Handmade ribbon noodles with 2 king prawns, shrimps, spring onions, dried tomatoes, basil, in light cherry tomato sauce | |
| 89. | <i>Fagottini alla Saltimbocca</i> | 14,90 |
| | Handmade dumplings stuffed with porcini mushrooms and ricotta, with fillet of beef, Parma ham and sage in white wine sauce | |
| 90. | <i>Fagottini al Gorgonzola</i> | 14,90 |
| | Handmade dumplings filled with porcini mushrooms and ricotta, with fillet of beef strips, Gorgonzola cream sauce | |
| 91. | <i>Lasagne al forno</i> | 8,50 |
| | Lasagne with Bolognese and Béchamel sauce, baked with cheese | |

Focaccia *Italian Pizza Bread*

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| 120. | <i>Focaccia Classica</i> | 3,90 |
| | Italian pizza bread with rosemary and olive oil | |
| 121. | <i>Focaccia Pomodoro</i> | 7,90 |
| | Italian pizza bread topped bruschetta style, with tomato cubes, onions, garlic, parsley, Balkan cheese and olives | |

STEINOFEN-PIZZA *Stone-oven Pizza ca. 29 cm*

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| 100. | <i>Pizza Margherita</i> with tomato sauce and cheese | 5,90 |
| 101. | <i>Pizza Salami</i> with tomato sauce, cheese and salami | 7,00 |
| 102. | <i>Pizza Hawaii</i> with tomato sauce, cheese, pineapple and shoulder of ham | 7,50 |
| 103. | <i>Pizza Tonno</i> with tomato sauce, cheese, tuna and onions | 8,50 |
| 104. | <i>Pizza Spinaci</i> with tomato sauce, cheese, leaf spinach, dried tomatoes, Balkan cheese and garlic | 8,50 |
| 105. | <i>Pizza Napoletana</i> with tomato sauce, cheese, anchovies, capers, olives, cherry tomatoes and garlic | 8,50 |
| 106. | <i>Pizza Mista</i> with tomato sauce, cheese, salami, shoulder of ham, fresh mushrooms and pepperoni | 8,90 |
| 107. | <i>Pizza del Capo</i> Baked in the stone oven with cheese and mushrooms. Then covered with rocket salad, cherry tomatoes, Balkan cheese, red onions and orig. ital. mozzarella, sprinkled with parmesan cheese | 9,90 |
| 108. | <i>Pizza Caprese</i> with tomato sauce, cheese, slices of vine tomato, orig. ital. Mozzarella and fresh basil | 9,50 |
| 109. | <i>Pizza Parma</i> with mozzarella rim, tomato sauce, cheese, gorgonzola, after baking with prosciutto topped with parma and rocket, sprinkled with parmesan cheese | 10,50 |
| 110. | <i>Pizza dello Chef</i> with mozzarella rim, tomato sauce, fresh salmon, shrimps, garlic and parsley | 11,90 |
| 111. | <i>Pizza Speciale</i> with mozzarella rim topped with tomato sauce, cheese, salami, shoulder of ham and mushrooms, sprinkled with rocket salad and parmesan cheese | 10,50 |
| 112. | <i>Pizza della Casa</i> with mozzarella rim, fried chicken breast tips, pineapple, cherry tomatoes, in curry sauce and cheese | 11,90 |
| 113. | <i>Pizza Scampi</i> with tomato sauce, cheese, 2 king prawns, shrimps, cherry tomatoes, fresh garlic and parsley | 11,90 |
| 114. | <i>Pizza Calzone</i> stuffed pizza with tomato sauce, cheese, egg, salami, shoulder of ham, fresh mushrooms and pepperoni | 8,90 |
| 115. | <i>Pizza Calabrese</i> with tomato sauce, cheese, spinata piccante (Italian salami) olives and separate tomatoes | 9,90 |
| 116. | <i>Pizza Pollo</i> with mozzarella rim, roasted chicken breast tips, onions, bell pepper, corn, in BBQ sauce and cheese, served with sour cream | 11,90 |

Di Pollo *Chicken*

145. ***Pollo ai funghi trifolati*** 15,50
grilled chicken breast fillet with fried mushrooms, spring onions and cherry tomatoes, in addition herb butter and lemon, French fries and a side salad with homemade dressing
146. ***Pollo al Pepe Verde*** 13,90
fried chicken breast fillet in green pepper cream sauce, served with croquettes and a side salad with homemade dressing
147. ***Pollo Marco Polo*** 15,50
roasted chicken breast fillet with almond chips, pineapple in Curry cream sauce, served with croquettes and a side salad with homemade dressing
148. ***Pollo alla Mediterranea*** 15,50
fried chicken breast fillet strips Mediterranean style with broccoli, paprika, cherry tomatoes, zucchini, mushrooms, red onions and almonds in light curry cream sauce (spicy if desired), served with croquettes and a side salad

Di Maiale *Pork*

156. ***Scaloppa alla Milanese*** 12,90
Homemade breaded pork fillet medallons Viennese style, served with French fries, herb butter and lemon and a side salad with homemade dressing
157. ***Scaloppa Bolognese*** 15,50
Homemade breaded pork fillet medallons with Bolognese sauce, shoulder of ham and cheese, served with French fries and a side salad with homemade dressing
158. ***Scaloppine ai Funghi*** 15,90
Roasted pork fillet medallons with mushrooms and onions in cream sauce, served with croquettes and a side salad with homemade dressing
159. ***Scaloppine al Pepe verde*** 15,50
Roasted pork fillet medallons in green pepper cream sauce, served with croquettes and a side salad with homemade dressing
160. ***Cordon Bleu Marco Polo*** 15,90
Homemade breaded pork fillet medallons stuffed with ham and cheese, in mushroom and onion cream sauce, served with french fries and a side salad
161. ***Scaloppine alla Montanara*** 15,50
Grilled pork fillet medallions with herb butter and lemon, roasted onions and fried egg, served with croquettes and a side salad with homemade dressing
162. ***Scaloppine Hawaii*** 15,90
Pork fillet medallions with shoulder of ham and pineapple in turmeric cream sauce, baked in the oven with cheese, croquettes and a side salad
163. ***Scaloppine al Vino Bianco*** 14,90
Pork filet medallions with garlic cherry tomato and white wine sauce with croquettes and a side salad with homemade dressing
164. ***Scaloppine Gorgonzola*** 15,90
Fried pork fillet medallions on gorgonzola cream sauce, served with croquettes and a side salad with homemade dressing
165. ***Saltimbocca alla Romana*** 15,90
Pork fillet medallions wrapped in Parma ham, cherry tomatoes, in sage-white wine sauce with croquettes and a side salad with homemade dressing

D'AGNELLO *Lamb*

175. ***Filetto d`Agnello al vino rosso*** 20,90
200 grams New Zealand lamb fillet, grilled pale pink on the lava stone, with fresh herbs and garlic, in red wine sauce, served with rosemary potatoes and a side salad with homemade dressing
176. ***Filetto d`Agnello Mediterranea*** 21,50
200 grams New Zealand lamb fillet, pale pink grilled on the lava stone, served with Mediterranean vegetables, rosemary potatoes, lemon and

DI VITELLO *Veal*

223. ***Fegato di Vitello alla Griglia*** 18,90
Grilled veal liver with broccoli, herb butter and lemon, roasted onions, served with French fries and a side salad with homemade dressing
224. ***Fegato di Vitello al Pepe Verde*** 16,50
Fried veal liver in green pepper cream sauce, served with croquettes and a side salad with homemade dressing

DI MANZO *Beef*

187. ***Bistecca ai Funghi*** 21,50
approx. 200 gram Argentine beef rump steak from the lava stone grill, on mushroom cream sauce, served with French fries and a side salad with homemade dressing
188. ***Bistecca Marco Polo*** 21,90
approx. 200 grams Argentine beef rump steak from the lava stone grill, with herb butter and lemon, fresh Mediterranean vegetables, French fries and a side salad with homemade dressing
189. ***Bistecca al Pepe Verde*** 21,50
approx. 200 grams Argentine beef rump steak from the lava stone grill on green pepper cream sauce with French fries and a side salad with homemade dressing
190. ***Filetto di Manzo ai Funghi*** 24,90
approx. 200 grams Argentine beef fillet steak from the lava stone grill on mushroom cream sauce with French fries and a side salad with homemade dressing
191. ***Filetto di Manzo al Gorgonzola*** 24,90
approx. 200 grams Argentine beef fillet steak from the lava stone grill on Gorgonzola cream sauce with French fries and a side salad with homemade dressing
192. ***Filetto di Manzo al Pepe verde*** 24,90
approx. 200 grams Argentine beef fillet steak from the lava stone grill on green pepper cream sauce with French fries and a side salad with homemade dressing

GRILLSPEZIALITÄTEN GRILLSPEZIALITES

The best von lava stone

Vom Argentinischen Rind – Argentine beef

200. **Rumpsteak 250g Argentine beef** 24,90
 Top-Loin-Steak with fat rim, in addition a baked potato with sour cream, homemade herb butter and lemon, a garlic bread as well as a side salad with homemade dressing
201. **Rumpsteak 350g** 29,90
 Top-Loin-Steak with fat rim, in addition a baked potato with sour cream, homemade herb butter and lemon, a garlic bread as well as a side salad with homemade dressing
202. **Rumpsteak 450g** 39,90
 Top-Loin-Steak with fat rim, in addition a baked potato with sour cream, homemade herb butter and lemon, a garlic bread as well as a side salad with homemade dressing
209. **Filetsteak 250g** 27,90
 Tender-Loin-Steak, served with a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
210. **Filetsteak 350g** 36,90
 Tender-Loin-Steak, served with a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
216. **Lammfilet 250g** 24,90
 Grilled pale pink, served with green beans with bacon and onions, a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
217. **Lammfilet 350g** 33,90
 Grilled pale pink, served with green beans with bacon and onions, a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
218. **Lammfilet 450g** 39,90
 Grilled pale pink, served with green beans with bacon and onions, a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
- Grillteller**
225. **Piatto Misto alla Griglia** 26,90
 Mixed grill plate with lamb, beef, pork and chicken breast fillet(approx.300 grams), broccoli, roasted onions, fried egg, garlic bread, herb butter and lemon as well as a side salad with homemade dressing
- Spezialität vom Hähnchen Chicken Speciality**
228. **Pollo alla Griglia** 15,50
 Chicken breast fillet from the lava stone grill. To this we serve a baked potato with sour cream, homemade herb butter and lemon, a garlic bread and a side salad with homemade dressing
- Sauce of your choice: - Mexican sauce (hot) - Gorgonzola cream sauce
 - mushroom cream sauce - Green pepper sauce

PESCE *Fish*

239. **Filetto di Halibut al Vino Bianco** 16,50

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| | On the skin roasted halibut fillet with fresh garlic and cherry tomatoes in white wine sauce, in addition rosemary potatoes and a side salad with homemade dressing | |
| 240. | <i>Filetto di Halibut alla Cardinale</i> | 16,90 |
| | On the skin roasted halibut fillet on lobster-crab-garlic cream sauce in addition rosemary potatoes and a side salad with homemade dressing | |
| 241. | <i>Filetto di Halibut Marco Polo</i> | 16,90 |
| | On the skin fried halibut fillet on almond splinters, pineapple in curry cream sauce in addition rosemary potatoes and a side salad with homemade dressing | |
| 242. | <i>Filetto di Salmone alla Griglia</i> | 17,90 |
| | Salmon fillet grilled on the skin (approx. 200 g) on cream spinach leaf, served with rosemary potatoes and a side salad with homemade dressing | |
| 243. | <i>Filetto di Salmone Basiliko</i> | 17,50 |
| | Salmon fillet grilled on the skin (approx. 200g) on basil cream sauce, served with rosemary potatoes and a side salad with homemade dressing | |
| 244. | <i>Scampi alla Griglia</i> | 21,50 |
| | 4 grilled king prawns with Mediterranean vegetables, herb garlic in olive oil and lemon, served with rosemary potatoes and a side salad with homemade dressing | |
| 245. | <i>Scampi alla Livornese</i> | 20,90 |
| | 4 king prawns fried in olive oil, with garlic, olives, capers, light cherry tomato white wine sauce with spring onions, rosemary potatoes and a side salad with homemade dressing | |

CONTORNI *Side dishes*

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| 260. | <i>Garlic in oil / herb butter</i> | 1,50 |
| 261. | <i>Mediterranean rice / boiled potatoes</i> | 2,50 |
| 262. | <i>French fries / Croquettes / Country Potatoes</i> | 2,80 |
| 263. | <i>Broccoli / green beans with bacon and onions / spinach</i> | 3,50 |
| 264. | <i>Marinated olives</i> | 3,50 |
| 265. | <i>fresh Balkan cheese (ca.300g)</i> | 7,90 |
| 266. | <i>Sauces:</i> | 3,50 |
| | - Green pepper cream sauce | |
| | - Fresh mushroom cream sauce | |
| | - Mexican style sauce (hot) | |
| | - Curry cream sauce with almond slivers and pineapple | |
| | - dill sauce | |

GELATI E DOLCI *Ice cream & dessert*

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| 275. | <i>Gelato Misto</i> | 3,00 |
| | 2 scoops mixed ice cream | |
| 276. | <i>Gelato Misto con Panna</i> | 3,50 |

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| | 2 scoops mixed ice cream with whipped cream | |
| 277. | Tartufo nero with egg liqueur, whipped cream and chocolate sauce | 4,90 |
| 278. | Tiramisu fresh, homemade sponge cake ital. Art with mascarpone cream, cocoa and chocolate sauce (with alcohol) | 5,50 |
| 279. | Warmer Apfelstrudel warm apple strudel with vanilla sauce, 1 scoop vanilla ice cream and whipped cream | 4,90 |
| 280. | Hausgemachte Zabaione Homemade Zabaione Egg foam cream flavoured with Marsala liqueur wine, a scoop of vanilla ice cream and chocolate sauce | 5,90 |
| 281. | Amarena Becher 2 scoops vanilla ice cream, 1 scoop Stracciatellae ice cream, Amarena cherries, whipped cream and Amarena cherry sauce | 5,90 |
| 282. | Schwedenbecher 3 scoops vanilla ice cream, apple sauce, egg liqueur, whipped cream and chocolate sauce | 5,90 |
| 283. | Amaretto- Becher 3 scoops vanilla ice cream with amaretto liqueur, amarettini and whipped cream | 5,90 |
| 284. | Coppa Italiana 3 scoops vanilla ice cream with doppio espresso | 5,90 |
| 285. | Schoko-Becher Vanilla and chocolate ice cream, whipped cream, chocolate sauce and chocolate sprinkles | 5,50 |
| 286. | Panna Cotta Homemade Italian whipped cream dessert with strawberry puree sauce | 5,00 |
| 287. | Banana Split 3 scoops vanilla ice cream with banana, brittle, whipped cream and chocolate sauce | 6,00 |
| 288. | Crepes Marco Polo 2 crepes filled with vanilla ice cream, served with chicory sauce, brittle and whipped cream | 6,50 |
| 289. | Ciliege calde 2 scoops vanilla ice cream with whipped cream and hot cherries | 6,50 |
| 290. | Fichi caldi Hot figs with green pepper, vodka and blue curacao, 2 scoops vanilla ice cream and whipped cream (flambéed) | 6,50 |
| 291. | Lamponi caldi 2 scoops vanilla ice cream with whipped cream and hot raspberries | 6,50 |
| 292. | Coppa hawaii 3 scoops vanilla ice cream, pineapple bits, batida de coco, blue curaçao and whipped cream | 7,90 |

EISGETRÄNKE

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| 298. | Affogato al caffè` Homemade ice coffee whit vanilla ice cream and whipped cream | 4,50 |
| 299. | Affogato al Cioccolato Homemade chocolate ice cream whit a ball vanilla ice cream, | 4,50 |

a ball chocolate ice and cream

BEVANDE CALDE Hot drinks

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| 400. | <i>Espresso</i> | | 2,20 |
| 401. | <i>Espresso doppio</i> | | 3,70 |
| 402. | <i>Espresso macchiato</i> | | 2,50 |
| 403. | <i>Espresso corretto</i> (whit a drop of Grappa) | | 3,50 |
| 404. | <i>Coffee</i> | | 2,20 |
| 405. | <i>Coffee big</i> | | 3,50 |
| 406. | <i>Coffee milk</i> | | 3,60 |
| 407. | <i>Latte Macchiato</i> | | 3,60 |
| 408. | <i>Latte Macchiato Aroma</i> (caramel, vanilla, almond, hazelnut) | | 3,80 |
| 409. | <i>Latte Macchiato Liquor</i> (whit a drop of Cointrau and Baileys) | | 4,90 |
| 410. | <i>Cappuccino</i> | | 2,60 |
| 411. | <i>Hot Chocolat</i> whit cream | | 3,50 |
| 412. | <i>Hot milk</i> whit honey | | 2,80 |
| 413. | <i>Tee</i> (different tastes) | | 2,30 |
| 414. | <i>Grog</i> whit 4cl Rum and hot water | | 3,90 |
| 415. | <i>Homemade Glühwein</i> (homemade wine) | | 5,10 |
| 416. | <i>Irish Coffee</i> | | 5,10 |
| 417. | <i>Tee whit frish mint</i> | | 3,20 |

BEVANDE FREDDE Cold drinks

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| | | 0,2l | 0,4l | |
| 422. | 423. | <i>Coca-Cola</i> | 2,40 | 3,90 |
| 424. | 425. | <i>Coca-Cola Zero</i> | 2,40 | 3,90 |
| 426. | 427. | <i>Fanta</i> | 2,40 | 3,90 |
| 428. | 429. | <i>Sprite</i> | 2,40 | 3,90 |
| 430. | 431. | <i>Cola-Fanta-Mix</i> | 2,40 | 3,90 |
| 432. | 433. | <i>Fruit Juice</i> whit wasser | 2,40 | 3,90 |
| 434. | 435. | <i>Still water</i> | 1,60 | 3,00 |
| 436. | 437. | <i>Sparkling water</i> | 2,00 | 3,40 |
| 438. | 439. | <i>Schweppes Tonic Water</i> | 2,50 | 4,10 |
| 440. | 441. | <i>Schweppes Bitter Lemon</i> | 2,50 | 4,10 |
| 442. | 443. | <i>Schweppes Ginger Ale</i> | 2,50 | 4,10 |
| 444. | | <i>S.Pellegrino</i> (italian sparkling water) | 0,75l | 5,50 |
| 445. | | <i>Acqua Panna</i> | 0,75 | 5,50 |
| 446. | | <i>Malztrunk</i> | 0,33l | 2,80 |
| 447. | | <i>Red Bull</i> | 0,25l | 3,90 |

JUICE

| | | | | |
|------|------|---------------------|------|------|
| | | 0,2l | 0,4l | |
| 452. | 453. | <i>Apple juice</i> | 2,50 | 4,10 |
| 454. | 455. | <i>Orange juice</i> | 2,50 | 4,10 |
| 456. | 457. | <i>Cherry juice</i> | 2,50 | 4,10 |

| | | | |
|-----------|---------------------------------|------|------|
| 458. 459. | Banana juice | 2,50 | 4,10 |
| 460. 461. | Cherry and Banana (KIBA) | 2,50 | 4,10 |
| 462. 463. | Pineapple juice | 2,50 | 4,10 |
| 464.465. | Cranberry juice | 2,50 | 4,10 |
| 466. 467. | Mango juice | 2,50 | 4,10 |
| 468.469. | Maracuja juice | 2,50 | 4,10 |
| 470. 471. | Tomato juice | 2,50 | 4,10 |
| 472.473. | Peach juice | 2,50 | 4,10 |

BIRRE Beer

| | | | |
|----------|--|-------|------|
| | | 0,31 | 0,51 |
| 474.475. | Berliner Pilsner from the fass | 2,50 | 3,70 |
| 476.477. | Warsteiner from the fass | 2,50 | 3,70 |
| 478.479. | König Ludwig Dark from the fass | 2,50 | 3,70 |
| 480.481. | Bier whit Fanta, Sprit or Cola | 2,50 | 3,70 |
| 482. | Erdinger Wheat beer | 0,501 | 3,80 |
| 486. | Warsteiner whitout alcohol | 0,331 | 2,90 |
| 488. | Berliner Weiße whit a drop of Waldmeister, raspberry, passion fruit, mango, curacao | 0,331 | 2,90 |

VINI IN BOTTIGLIA Bottled wines

| | | | |
|------|--|---------|-------|
| | | Bottled | 0,75l |
| 494. | Ciro white | | 24,90 |
| 495. | Inzolia white | | 25,90 |
| 496. | Vermentino white | | 36,90 |
| 497. | Chardonnay Mezzacorona white | | 24,90 |
| 498. | Gavi di Gavi white | | 29,00 |
| 499. | Nero d' Avola red | | 25,90 |
| 500. | Nipozzano Rufina Chianti red | | 31,90 |
| 501. | Amarone Classico Tommasi red | | 79,90 |
| 502. | Terre Da Vino Paesi Tuoi red | | 69,90 |
| 503. | Farnito Cabernet Sauvignon red | | 39,90 |
| 504. | Nobile di Montepulciano red | | 41,90 |
| 505. | Ceuso Rosso red | | 39,90 |
| 506. | Sud Negroamaro Rosato del Salento rose` | | 27,90 |

VINI BIANCHI Open white wines

| | | | | |
|------------------------------------|--|-------|-------|-------|
| | | 0,20l | 0,50l | 1,00l |
| Pinot Grigio Terre del Noce | | 4,80 | 9,90 | 18,50 |

| | | | |
|----------------------------------|------|------|-------|
| Chardonnay Mezzacorona | 4,80 | 9,90 | 18,50 |
| Frizzantino Medici Ermete | 4,70 | 9,00 | 17,90 |

VINI ROSATI Open rose`wines

| | | | |
|-----------------------------------|------|------|-------|
| Bardolino Chiaretto Negrar | 4,80 | 9,90 | 18,50 |
|-----------------------------------|------|------|-------|

VINI ROSSI Opene red wines

| | | | |
|---|------|-------|-------|
| Montepulciano Citra | 4,80 | 9,90 | 18,50 |
| Chianti Straccali | 5,10 | 10,50 | 19,00 |
| Lambrusco dell`Emilia IGT | 4,70 | 9,00 | 17,90 |
| Wein-Schorle (spritzer) red or white | 3,90 | | |

VINO SPUMANTE

| | | | |
|--|---------------|--|-------|
| Prosecco Superiore Marca Oro (Gold brand) | Bottled 0,75l | | 29,90 |
|--|---------------|--|-------|