



DEAR GUESTS,

with its Mediterranean atmosphere "Taverna Italiana" is inviting you to a culinary journey through the Italian cuisine.

Enjoy fresh and light Italian specialities that our team prepares for you "alla mamma" in ever new variations.

A diversity of fresh salads, herbs and wines from selected Italian regions are ingredients that will cast a spell on you.

We do hope you enjoy your meal and wish you a pleasant stay.

Bon appétit

Taverna Italiana Team

Aperitifs

Prosecco	0,1l	5,00
Prosecco Aperol	0,1l	5,50
Aperol Spritz	0,2l	6,00
Hugo	0,2l	6,00
Campari ²	0,1l	4,00
Campari Soda ^{2,7}	0,2l	4,00
Campari Orange ²	0,2l	4,50
Martini Bianco, Rosso oder Dry	0,1l	4,50
Cynar	2cl	4,50
Sherry	2cl	4,00
Gin Tonic	0,2l	6,50

ADDITIVES

²dye | ⁷quinine

All prices are to be understood in Euro, including 19% legal value-added tax



Antipasto Taverna Mixed starter dish	10,00
Avocado con Gambero di Fiume ^H Avocado salad with crayfishes	12,50
Carpaccio Di Manzo Beef carpaccio	10,00
Vitello Tonnato Veal with tuna sauce	9,50
Prosciutto Melone Ham from parma with melon	9,50
Vello Crodo Tomatoes with mozzarella, ham from parma and basil	9,50
Mozzarella Carprese Tomatoes with mozzarella and basil	8,50
Calamari Rucola Grilled calamari with rocket salad	10,50

SOUPES

Crema di Pomodori Tomato soup	5,00
Stracciatella al Pecorino ^A Clear broth with eggs and pecorino cheese	5,00
Minestrone ^G Vegetable soup	5,00

ALLERGENS

^A eggs | ^G celery | ^H crustaceans

Salads

Insalata Mista Mixed salad	5,50
Insalata Pomodoro Tomato salad with onions	5,50
Insalata Italia ^{1 3 A C} Mixed salad with ham, cheese and eggs	8,00
Insalata Tonno ^A Tuna salad with eggs, onions and tomatoes	7,50
Insalata Tachhino Salad with stripes of turkey and mushrooms	9,00
Insalata Campe Salad with feta cheese, olives and green chili peppers	8,50
Insalata Funghi Rocket salad with fried champignons	8,50

ADDITIVES

¹ preservative | ³ edam cheese 30% fat in dry matter

ALLERGENS

^A eggs | ^C milk



HOMEMADE PASTA

Daily fresh made

Tagliatelle Salmone ^D Homemade tagliatelle with fresh salmon	8,50
Tagliatelle Zucchini Scampi ^H Homemade tagliatelle with zucchini and fresh prawns	9,50
Tagliatelle Porcini Homemade tagliatelle with porcini mushrooms	12,00
Tagliatelle Peregina Homemade tagliatelle with stripes of beef in cream sauce	14,00
Tortelloni Gorgonzola ^C Homemade filled pasta in gorgonzola sauce	10,00
Tortelloni Safran Homemade filled pasta in saffron sauce	10,00
Gnocchoni al Pesto Homemade gnocchi in basil sauce	9,50

ALLERGENS

^C milk | ^D fish | ^H crustaceans

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Spaghetti Napoli Served in a tomato sauce and basil	6,50
Spaghetti Bolognese Served in a bolognese sauce of tomato and minced beef	7,00
Spaghetti Carbonara ^A Based on eggs, cheese, bacon and black pepper	7,00
Spaghetti Arrabiata Served in a tomato sauce with garlic and spicy ingredients	7,00
Spaghetti Vongole ^H Served with venus shells	12,50
Spaghetti Taverna Served with lamb and fresh champignons in red wine sauce	10,00
Spaghetti alla Matriciana Served with bacon, tomatoes and onions	7,00
Spaghetti Frutti di Mare ^{D H J} Served with seafood	12,50
Spaghetti alla Jockey Served with tuna, tomatoes, caper and olives	7,50
Penne alla Chef Served in a tomato-cream sauce with mushrooms, peas and broccoli	7,50
Gnocchi alla Sorentina ^C Served in a tomato sauce with basil and mozzarella	8,50
Tortellini alla Panna ^{1 C} Served in a cream sauce with ham	7,50
Pasta Mista (for 2 persons) Four different kinds of pasta with four different kinds of pasta sauces	21,00

ADDITIVES

¹preservative

ALLERGENS

^A eggs | ^C milk | ^D fish | ^H crustaceans | ^J molluscs

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Pasta und Risotto

PASTA AL FORNO

Lasagne ^C Lasagne bolognese in béchamel sauce	7,00
Penne al Capo ¹ Penne pasta with peas, champignons and ham	7,50
Combinazione Three different kinds of pasta	7,50

RISOTTO

Risotto Frutti di Mare ^{D H J} Served with seafood	12,50
Risotto Funghi Served with fresh champignons	9,50

ADDITIVES

¹ preservative

ALLERGENS

^C milk | ^P fish | ^H crustaceans | ^J molluscs



1	Margherita Served with cheese, tomatoes and basil	5,50
2	Salami ^{1 2} Served with salami	6,00
3	Prosciutto ¹ Served with ham	6,00
4	Funghi Served with mushrooms	6,00
5	Salami Picante ^{1 2} Served with spicy salami and chilies	6,00
6	Napoletana Served with anchovy, capers and olives	6,00
7	Calzone ^{1 2} Folded pizza with pepperoni, ham and mushrooms	8,00
8	Tonno Served with tuna, onions and olives	7,00
9	Vegetaria Served with vegetables	7,00
10	Mare ^{D H J} Served with seafood	8,00
11	Diavolo ^{1 2} Served with spicy salami, sweet peppers and onions	6,50
12	Quattro Stagioni ^{1 2} Served with anchovy, ham, salami and mushrooms	7,00
13	Quattro Formaggio ³ Served with four assorted cheeses	6,50
14	Salmone ^D Served with salmon, cherry tomatoes and rocket salad	8,00
15	Hawaii ¹ Served with ham and pineapple	7,50
16	Parma Served with parma ham, parma cheese, rocket salad and cherry tomatoes	7,50
17	Mafiosa Served with a diversity of special toppings	8,50

ADDITIVES

¹preservative | ²dye

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Fish

Dorade alla Griglia ^D Fresh grilled gilthead	18,50
Salmone alla Griglia ^D Fresh grilled salmon	15,50
Salmone al Pepe Verde ^D Fresh salmon in green pepper sauce	16,00
Salmone al Champagne ^D Fresh salmon in champagne sauce	16,50
Scampi alla Griglia ^H Fresh grilled scampi	19,00
Scampi alla Provinciale ^H Fresh scampi with green herbs	19,50

ALL FISH DISHES ARE SERVED WITH BOILED POTATOES AND TWO DAILY FRESH VEGETABLES

ALLERGENS

^D fish | ^H crustaceans

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Bistecca alla Griglia ^c Grilled rump steak with herb butter	15,50
Bistecca con Cipolle Rump steak with fried onions	16,50
Bistecca al Pepe Verde Rump steak with green pepper sauce	16,50
Bistecca alla Pizzaiola Rump steak with capers and olives in tomato sauce	16,50
Filetto alla Griglia ^c Grilled beef tenderloin with herb butter	19,50
Filetto al Pepe Verde Beef tenderloin with green pepper sauce	20,50
Filetto alla Gorgonzola ^c Beef tenderloin with gorgonzola sauce	20,50

ALL BEEF DISHES ARE SERVED WITH ROSEMARY POTATOES AND TWO DAILY FRESH VEGETABLES

ALLERGENS
^c milk

Veal and Pork

VEAL

Fegato Burro e Salvia 17,50
Calf's liver with butter-sage sauce

Fegato alla Veneziana 17,50
Calf's liver with onions

PORK

Scaloppina al Vino Bianco 13,50
In white wine sauce

Scaloppina al Limone 13,50
In lemon sauce

Scaloppina al Funghi 13,50
In champignon sauce

Scaloppina al Gorgonzola ^c 13,50
In gorgonzola sauce

Scaloppina alla Sorrentina ^c 13,50
Gratinated with mozzarella

Saltimbocca alla Romana 14,50
In sage with parma ham

ALL MEAT DISHES ARE SERVED WITH ROSEMARY POTATOES AND TWO DAILY FRESH VEGETABLES

ALLERGENS
^c milk

Dessert

Homemade Tiramisu ^{A C L}	5,00
Panna Cotta (cooked cream) ^C	5,00
Gelato di Tartufo (Ice cream) ^C	5,00
Cassata Siciliana	5,00
Zabaglione ^A	5,00
Choco Soufflet ^C	6,00

ALLERGENS

^A eggs | ^C milk | ^L lupine

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Beverages

NON-ALCOHOLIC BEVERAGES

Acqua Panna	0,25l	2,20
	0,75l	5,00
San Pellegrino	0,25l	2,20
	0,75l	5,00
Coca Cola ⁶ , -light ⁶ , Fanta, Sprite	0,2l	2,20
	0,4l	3,60
Bitter Lemon	0,25l	2,80
Tonic Water ⁷	0,25l	2,80
Orange juice	0,2l	2,00
Apple juice	0,2l	2,00
Apple juice with sparkling water	0,2l	2,00
	0,4l	3,60

HOT BEVERAGES

Espresso ⁶	2,00
Double espresso ⁶	3,60
Coffee ⁶	2,00
Cappuccino ^{6C}	2,50
Latte Macchiato ^{6C}	2,80
Tea	2,00

ADDITIVES

⁶ caffeine | ⁷ quinine

ALLERGENS

^C milk

Beverages

BEERS

Draught pils beer König Pilsener	0,3l	2,20
	0,5l	3,60
Draught pils beer (dark) König Pilsener	0,3l	2,20
	0,5l	3,60
Draught shandy	0,3l	2,20
	0,5l	3,60
Wheat beer	0,5l	3,50
Wheet beer (dark)	0,5l	3,50

APPLE WINE

Possmann	0,25l	1,80
	0,5l	3,50

Wines

WHITE

Pinot Grigio	0,2l	4,00
Chardonnay	0,2l	4,00
<i>Recommendation</i> : Lugana	0,2l	5,50

RED

Montepulciano	0,2l	4,00
Chianti	0,2l	4,00
Lambrusco	0,2l	4,00
<i>Recommendation</i> : Primitivo	0,2l	5,50

ROSÉ

Il Lupeto	0,2l	4,00
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Spirit drinks

Grappa	2cl	4,00
Grappa di Prosecco	2cl	5,50
Ramazotti	2cl	3,50
Averna	2cl	3,50
Fernet Branca	2cl	3,50
Sambucca	2cl	3,50
Vecchia Romagna	2cl	3,50
Amaretto	2cl	3,50
Chivas Regal	4cl	6,00
Jack Daniels	4cl	6,00
Johnny Walker Red Label	4cl	6,00
Baileys	4cl	3,50

For information about ingredients in our dishes that can cause allergies or intolerances please request our employees.

Subject to modifications and errors.

