



# Restaurant menu

english

## Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · organic fig compote · seasonal salad <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	23,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months	23,00
Tentacles of Sicilian rock octopus fried · herbs - mashed potatoes	24,00
„Cacciucco“ Tuscan fish soup with garnish	23,00
Tatare from scottish wild salmon marinated with limes from Fondi · Wasabi cucumbers	23,00
Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote	32,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00 another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90 (small / normal)

## Primi

Soup according to daily offer	12,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Spaghetti di Gragnano al limone	15,00 / 19,00
Spaghetti alla Carbonara · the real preparation as in Italy, from 2 persons	per person 17,00 / 22,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00
Paccheri di Gragnano · tender braised oxtail ragout	16,00 / 19,00 (small / normal)

## Secondi

„Cacciucco“ Tuscan fish soup with garnish	39,00
Tranche of Scottish wild salmon Mediterranean style	37,00
North Atlantic skrei with lime sauce	39,00
Irish hand-caught scallops · Gambas · Linguine all'Arrabbiata	42,00
Label Rouge Guinea fowl with Mediterranean citrus jus	39,00
Sardinian milk lamb fillet · herb crust	41,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus · homemade Tagliolini with black truffle	49,00

>>Side dishes to the main courses according to the daily offer<<

### Not available daily:

Wild-caught sole approx. 400g	46,00
Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	per person 65,00

Please also ask us for our vegetarian and vegan offers.



Prices in Euro  
Incl. VAT and service  
The menu in the restaurant is valid.  
Subject to change without notice



## Restaurant menu

english

Our exclusive lime menu from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Tatere from scottish wild salmon  
marinated with limes from Fondi

*Bellone | Cincinnato 0,1 l*

### Primi

Spaghetti di Gragnano al limone

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

North Atlantic skrei with lime sauce  
or

Guinea fowl with Mediterranean citrus jus

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Creamy lime tiramisu

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment  
from 2 persons per person 98,00

Menu - recommendation **vegetarian**  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Piedmontese goat's cheese  
organic fig compote · seasonal salad

*Bellone | Cincinnato 0,1 l*

### Primi

Rigatoni di Gragnano  
organic basil pesto

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price per person 68,00

Menu price  
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



## Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
<i>&gt;&gt;also for sale outside the house - take-away price per 0,75 l bottle 28,90&lt;&lt;</i>		
EXE Prosecco	Pescaja	8,50
Bellini alkoholfrei		9,00
Hugo		11,00
Hugo alkoholfrei		11,00
Spritz Aperol		11,00
Campari		6,90
Sherry Medium		7,10
Portwein		6,90
Martini weiß		6,90
Kir mit Prosecco		9,00
Kir Royal mit Champagne		13,50



Prices per glass in Euro  
Incl. VAT and service

Subject to change without notice  
The menu on site applies.



Only available here and in our Vinoteca, Bessunger Str. 33

## Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €  
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 65 €  
3 liter canister

Organic olive oil naturally flavored 12 €

**Varieties according to availability e.g.: Basil, hot pepper, lemon**  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored  
**Variety: White truffle**  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass 14 €

We are particularly proud of our latest awards, which encourage us in our work:

**Gold Award at the New York International Olive Oil Competition "The Best Olive Oils in the World"**



... and for the third time in a row Five Drops at the national olive oil competition Bibenda in Italy  
"The best olive oils in Italy"

**Carroccias extra virgin olive oil from Campodimele  
perfect flavor with official health seal!**





# Restaurant menu

english

## Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · organic fig compote · seasonal salad <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	23,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months	23,00
Tentacles of Sicilian rock octopus fried · herbs - mashed potatoes	24,00
„Cacciucco“ Tuscan fish soup with garnish	23,00
Tatare from scottish wild salmon marinated with limes from Fondi · Wasabi cucumbers	23,00
Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote	32,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00 another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90 (small / normal)

## Primi

Soup according to daily offer	12,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Spaghetti di Gragnano al limone	15,00 / 19,00
Spaghetti alla Carbonara · the real preparation as in Italy, from 2 persons	per person 17,00 / 22,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00
Paccheri di Gragnano · tender braised oxtail ragout	16,00 / 19,00 (small / normal)

## Secondi

„Cacciucco“ Tuscan fish soup with garnish	39,00
Tranche of Scottish wild salmon Mediterranean style	37,00
North Atlantic skrei with lime sauce	39,00
Irish hand-caught scallops · Gambas · Linguine all'Arrabbiata	42,00
Label Rouge Guinea fowl with Mediterranean citrus jus	39,00
Sardinian milk lamb fillet · herb crust	41,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus · homemade Tagliolini with black truffle	49,00

>>Side dishes to the main courses according to the daily offer<<

### Not available daily:

Wild-caught sole approx. 400g	46,00
Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	per person 65,00

Please also ask us for our vegetarian and vegan offers.



Prices in Euro  
Incl. VAT and service  
The menu in the restaurant is valid.  
Subject to change without notice



## Restaurant menu

english

Our exclusive lime menu from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Tatere from scottish wild salmon  
marinated with limes from Fondi

*Bellone | Cincinnato 0,1 l*

### Primi

Spaghetti di Gragnano al limone

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

North Atlantic skrei with lime sauce  
or

Guinea fowl with Mediterranean citrus jus

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Creamy lime tiramisu

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment  
from 2 persons per person 98,00

Menu - recommendation **vegetarian**  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Piedmontese goat's cheese  
organic fig compote · seasonal salad

*Bellone | Cincinnato 0,1 l*

### Primi

Rigatoni di Gragnano  
organic basil pesto

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price per person 68,00

Menu price  
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



## Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
<i>&gt;&gt;also for sale outside the house - take-away price per 0,75 l bottle 28,90&lt;&lt;</i>		
EXE Prosecco	Pescaja	8,50
Bellini alkoholfrei		9,00
Hugo		11,00
Hugo alkoholfrei		11,00
Spritz Aperol		11,00
Campari		6,90
Sherry Medium		7,10
Portwein		6,90
Martini weiß		6,90
Kir mit Prosecco		9,00
Kir Royal mit Champagne		13,50



Prices per glass in Euro  
Incl. VAT and service

Subject to change without notice  
The menu on site applies.



Only available here and in our Vinoteca, Bessunger Str. 33

## Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €  
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 65 €  
3 liter canister

Organic olive oil naturally flavored 12 €

**Varieties according to availability e.g.: Basil, hot pepper, lemon**

small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored

**Variety: White truffle**

small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass 14 €

We are particularly proud of our latest awards, which encourage us in our work:

**Gold Award at the New York International Olive Oil Competition "The Best Olive Oils in the World"**



... and for the third time in a row Five Drops at the national olive oil competition Bibenda in Italy  
"The best olive oils in Italy"

**Carroccias extra virgin olive oil from Campodimele  
perfect flavor with official health seal!**







# Restaurant menu

english

## Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · organic fig compote · seasonal salad <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	23,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months	23,00
Tentacles of Sicilian rock octopus fried · herbs - mashed potatoes	24,00
„Cacciucco“ Tuscan fish soup with garnish	23,00
Tatare from scottish wild salmon marinated with limes from Fondi · Wasabi cucumbers	23,00
Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote	32,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00 another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90 (small / normal)

## Primi

Soup according to daily offer	12,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Spaghetti di Gragnano al limone	15,00 / 19,00
Spaghetti alla Carbonara · the real preparation as in Italy, from 2 persons	per person 17,00 / 22,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00
Paccheri di Gragnano · tender braised oxtail ragout	16,00 / 19,00 (small / normal)

## Secondi

„Cacciucco“ Tuscan fish soup with garnish	39,00
Tranche of Scottish wild salmon Mediterranean style	37,00
North Atlantic skrei with lime sauce	39,00
Irish hand-caught scallops · Gambas · Linguine all'Arrabbiata	42,00
Label Rouge Guinea fowl with Mediterranean citrus jus	39,00
Sardinian milk lamb fillet · herb crust	41,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus · homemade Tagliolini with black truffle	49,00

>>Side dishes to the main courses according to the daily offer<<

### Not available daily:

Wild-caught sole approx. 400g	46,00
Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	per person 65,00

Please also ask us for our vegetarian and vegan offers.



Prices in Euro  
Incl. VAT and service  
The menu in the restaurant is valid.  
Subject to change without notice



## Restaurant menu

english

Our exclusive lime menu from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Tatere from scottish wild salmon  
marinated with limes from Fondi

*Bellone | Cincinnato 0,1 l*

### Primi

Spaghetti di Gragnano al limone

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

North Atlantic skrei with lime sauce  
or

Guinea fowl with Mediterranean citrus jus

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Creamy lime tiramisu

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment  
from 2 persons per person 98,00

Menu - recommendation **vegetarian**  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Piedmontese goat's cheese  
organic fig compote · seasonal salad

*Bellone | Cincinnato 0,1 l*

### Primi

Rigatoni di Gragnano  
organic basil pesto

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price per person 68,00

Menu price  
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



## Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
>>also for sale outside the house - take-away price per 0,75 l bottle 28,90<<		
EXE Prosecco	Pescaja	8,50
Bellini alkoholfrei		9,00
Hugo		11,00
Hugo alkoholfrei		11,00
Spritz Aperol		11,00
Campari		6,90
Sherry Medium		7,10
Portwein		6,90
Martini weiß		6,90
Kir mit Prosecco		9,00
Kir Royal mit Champagne		13,50



Prices per glass in Euro  
Incl. VAT and service

Subject to change without notice  
The menu on site applies.



Only available here and in our Vinoteca, Bessunger Str. 33

## Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €  
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 65 €  
3 liter canister

Organic olive oil naturally flavored 12 €

**Varieties according to availability e.g.: Basil, hot pepper, lemon**

small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored

**Variety: White truffle**

small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass 14 €

We are particularly proud of our latest awards, which encourage us in our work:

**Gold Award at the New York International Olive Oil Competition “The Best Olive Oils in the World”**



... and for the third time in a row Five Drops at the national olive oil competition Bibenda in Italy  
“The best olive oils in Italy”

**Carroccias extra virgin olive oil from Campodimele  
perfect flavor with official health seal!**





# Restaurant menu

english

## Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · organic fig compote · seasonal salad <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	23,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months	23,00
Tentacles of Sicilian rock octopus fried · herbs - mashed potatoes	24,00
„Cacciucco“ Tuscan fish soup with garnish	23,00
Tatare from scottish wild salmon marinated with limes from Fondi · Wasabi cucumbers	23,00
Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote	32,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00 another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90 (small / normal)

## Primi

Soup according to daily offer	12,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Spaghetti di Gragnano al limone	15,00 / 19,00
Spaghetti alla Carbonara · the real preparation as in Italy, from 2 persons	per person 17,00 / 22,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00
Paccheri di Gragnano · tender braised oxtail ragout	16,00 / 19,00 (small / normal)

## Secondi

„Cacciucco“ Tuscan fish soup with garnish	39,00
Tranche of Scottish wild salmon Mediterranean style	37,00
North Atlantic skrei with lime sauce	39,00
Irish hand-caught scallops · Gambas · Linguine all'Arrabbiata	42,00
Label Rouge Guinea fowl with Mediterranean citrus jus	39,00
Sardinian milk lamb fillet · herb crust	41,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus · homemade Tagliolini with black truffle	49,00

>>Side dishes to the main courses according to the daily offer<<

### Not available daily:

Wild-caught sole approx. 400g	46,00
Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	per person 65,00

Please also ask us for our vegetarian and vegan offers.



Prices in Euro  
Incl. VAT and service  
The menu in the restaurant is valid.  
Subject to change without notice



## Restaurant menu

english

Our exclusive lime menu from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Tatere from scottish wild salmon  
marinated with limes from Fondi

*Bellone | Cincinnato 0,1 l*

### Primi

Spaghetti di Gragnano al limone

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

North Atlantic skrei with lime sauce  
or

Guinea fowl with Mediterranean citrus jus

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Creamy lime tiramisu

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment  
from 2 persons per person 98,00

Menu - recommendation **vegetarian**  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Piedmontese goat's cheese  
organic fig compote · seasonal salad

*Bellone | Cincinnato 0,1 l*

### Primi

Rigatoni di Gragnano  
organic basil pesto

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price per person 68,00

Menu price  
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



## Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
<i>&gt;&gt;also for sale outside the house - take-away price per 0,75 l bottle 28,90&lt;&lt;</i>		
EXE Prosecco	Pescaja	8,50
Bellini alkoholfrei		9,00
Hugo		11,00
Hugo alkoholfrei		11,00
Spritz Aperol		11,00
Campari		6,90
Sherry Medium		7,10
Portwein		6,90
Martini weiß		6,90
Kir mit Prosecco		9,00
Kir Royal mit Champagne		13,50



Prices per glass in Euro  
Incl. VAT and service

Subject to change without notice  
The menu on site applies.



Only available here and in our Vinoteca, Bessunger Str. 33

## Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €  
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 65 €  
3 liter canister

Organic olive oil naturally flavored 12 €

**Varieties according to availability e.g.: Basil, hot pepper, lemon**  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored  
**Variety: White truffle**  
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass 14 €

We are particularly proud of our latest awards, which encourage us in our work:

**Gold Award at the New York International Olive Oil Competition “The Best Olive Oils in the World”**



... and for the third time in a row Five Drops at the national olive oil competition Bibenda in Italy  
“The best olive oils in Italy”

**Carroccias extra virgin olive oil from Campodimele  
perfect flavor with official health seal!**

