

# La Cucina di Francesco

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## APERITIF

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<b>AP ERITIVOR OS ATOMIO</b>	0.2l	7.50
Rama zzotti Ro sa to, Pro secco, basil leaves		
<b>AP EROL or the CAMPARI SP RITZ</b>	0.2l	7.50
A perol <sup>(1)</sup> o der Camp a ri , Pro secco , orange and soda		
<b>L IMONCELLOS PRISTER</b>	0.2l	7.50
Limoncello ice cream, Prosecco , lemon, Limoncello liqueur		
<b>WILD BERRY LILLET</b>	0.2l	7.50
Lillet, Ton i c Wildberry, Waldbeeren		
<b>HUGO</b>	0.2l	7.50
Prosecco, elderflower syrup and mint		
<b>GL ASPROSECCO</b>	0.1l	5.00
<b>Campari Orange</b> <sup>(1)</sup>	0.2l	7.50
Campari und Orangensaft		
<b>SA NBITTER</b> alcohol-free (1)	0.1l	4.30

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## FRUIT JUICES

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<b>ORANGES or BANANAS or CHERRY JUICE / S chor le</b>	0.2l / 0.4l	2.50 4.40
<b>APPLE JUICE / S spritzer</b>	0.2l / 0.4l	2.50 4.40
<b>BLACKCURRANT NEDDLER / S spritzer</b>	0.2l / 0.4l	2.50 4.40
<b>KIBA K irsch - B a n a n e / chorl e</b>	0.2l / 0.4l	2.50 4.40

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SOFT DRINKS

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PUREZZA MEDIUM/ STILL 0.35l / 0.75l 2.60 4.90

SELTZER'S SPRITZ 0.75l 5.90

PEPSI - COLA 0.2l / 0.4l 2.80 5.20

PEPSI ZERO 0.33l 4.70

SCHWIPSCHWAP ORANGE / SEVENUP / COLAMIX 0.2l / 0.4l 2.80 5.20

EISTEPPIRSISCH (1, 2) 0.33l 4.70

GARTEN- LIMONADE PINKGRAPEFRUIT 0.5l 5.90

BITTERLEMON / GINGERALE / TONICWATER 0.2l 3.90

BIONADE HOLLÄNDER 0.33l 4.70

ALMDUDLER 0.35l 4.70

# *La Cucina di Francesco*

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## DRAFT BEER

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**RADER BER GER PILS** 0.3l / 0.5l 3.20 5.40

**RADLER – COLABIER** 0.3l / 0.5l 3.20 5.40

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## BEER FROM THE BOTTLE

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**BÜBLEDELEISSALKOHOLFREI** 0.5l 5.20

**SCHÖFFERHOFER WHEAT** 0.5l 5.20

**SCHÖFFERHOFER HEFE DUNKEL** 0.5l 5.20

**RADER BERGER ALKOHOLFREI Pils** 0.33l 3.80

**CLAUSTHALER ALKOHOLFREI RADLER** 0.33l 3.80

**BÜBLEBAYERISCHER HELLES** 0.5l 5.20

**KLOSTERSEHNERNGOLD DUNKEL** 0.5l 5.50

**ZINDORFERNATURTRÜBKELLER BEER** 0.5l 5.50

# OPEN WINES

## White wines



Passo Adagio Trebbiano d'Abruzzo DOC (dry) (a)  
Velenosi - Abruzzo 100%

Trebbiano

Notes of yellow peach and white blossoms are underpinned by hay and fennel. Balanced and smooth on the palate.

0.1l glass €3.00      0.2l glass €5.90      0.5l €15.00



Pinot Grigio delle Venezie DOC (dry) (a)  
Bolla - Veneto

100% Pinot Grigio

A delightful array of fruity aromas of pear, peach, melon, and fig. Smooth, dry, and structured.

Eq. 0.1l € 3.50 gl. 0.2l € 6.50      \_\_\_\_\_      Bottle 0.75l € 22.50



Centurio Bianco IGT (semi-dry) (a)

Centurio Minor - Puglia

Chardonnay, Malvasia

Intense aromas of tropical fruits, accompanied by delicate notes of white flowers and a hint of fresh citrus fruit.

0.1l glass €3.50      0.2l glass €6.50      Bottle 0.75l € 22.50

## Rose wine



Passo Adagio Cerasuolo d'Abruzzo DOC (semi-dry) (a)  
Velenosi - Abruzzo

100% Montepulciano

Hints of rose and violet as well as currant and raspberry, full structure, persistent with delicate fruit notes.

0.1l glass €3.50      0.2l glass €6.50

## Red wines



Passo Adagio Montepulciano d'Abruzzo DOC (dry) (a)  
Velenosi - Abruzzo 100%

Montepulciano

Fruity and fresh with blackcurrant, strawberry and raspberry. Spicy and smooth, intense and lively.

Eq. 0.1l € 3.00 gl. 0.2l € 5.90      \_\_\_\_\_      0.5l €15.00



Centurio Primitivo Puglia IGP (semi-dry) (a)

Centurio Minor - Puglia 100%

Primitivo

Seductive aromas of dark berries, ripe figs, and a salty sea breeze. Full-bodied with fruit extract.

0.1l glass €3.50      Eq. 0.2l € 6.50 fl. 0.75l € 22.50      \_\_\_\_\_



Nero d'Avola Sicilia DOC (dry) (a)

Branciforti dei Bordonaro - Sicily 100%

Nero d'Avola

It delights the palate with an incredibly fruity, yet gentle taste.

0.1l glass €3.50      0.2l glass €6.50      Bottle 0.75l € 22.50

# BOTTLED WINES VINE BIANCHI

## White wines



Sauvignon Blanc IGT (a)  
Collavini - Friuli-Venezia Giulia 100%

Sauvignon Blanc  
Fresh and finely structured, its velvety bouquet is reminiscent of sage, elderflower, and tomato. Lively, with plenty of fruit and mineral notes.

Bottle 0.75l € 26.00



Chardonnay Puglia IGT (a)  
Tormaresca - Puglia 100%

Chardonnay  
A lively, refreshing wine, with a bouquet of apples and lemon, as well as notes of acacia.

Bottle 0.75l € 27.00



Pecorino Offida DOCG (a)  
Velenosi - Brands

100% Pecorino  
Fruity notes of banana, pineapple, and apple with a hint of cut grass tickle the nose. Distinctly fresh with outstanding notes of light-fleshed fruits.

Bottle 0.75l € 34.00



Prestige Lugana DOC (a)  
Cà Maiol - Lombardy

100% Trebbiano di Lugana  
Citrus fruit, wild herbs and aromas of light stone fruit.  
The dynamic, linear flavor profile is accompanied by fresh acidity, green apple, mandarin orange, and lemon thyme.

Bottle 0.75l € 35.00



Montero Vermentino d. Gallura sup. DOCG (a)  
Sella & Mosca - Sardinia

100% Vermentino  
Expressive flavor notes and complex aromas reminiscent of garden herbs and vibrant fruits. Floral nuances round off the taste experience.

Bottle 0.75l € 35.00

# BOTTLED WINES VINI ROSSI

## Red wines



### Brecciarolo Rosso Piceno DOC Superiore (a)

Velenosi - brands

Montepulciano, Sangiovese

An intense, vanilla bouquet. Its lingering, soft, full, and harmonious taste delights the palate and gives it an irresistible character.

Bottle 0.75l € 25.00



### Sabazio Rosso di Montepulciano DOC (a)

La Braccasca - Tuscany

Prugnolo Gentile, Merlot

On the nose, fresh floral and fruity notes of violets and red currants are captivating.

Bottle 0.75l € 28.00



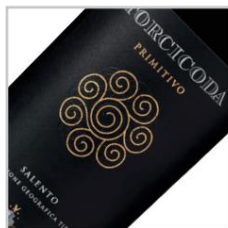
### Pèppoli Chianti Classico DOCG (a)

Pèppoli - Tuscany

100% Sangiovese

Intensely fruity notes of cherries and strawberries, paired with delicate spice notes and toast aromas.

Bottle 0.75l € 35.00



### Torcicoda Primitivo Salento IGT (a)

Tormaresca - Apulia

100% Primitivo

The Torcicoda enchants with its typical varietal aromas of plums and cherries, paired with delicate notes of chocolate and vanilla.

Bottle 0.75l € 35.00



### Bansella Nizza DOCG (a)

Prunotto - Piedmont

100% Barbera

This Barbera, matured in first and second-use oak barrels, displays a rich fruitiness. Floral notes of violets, along with hints of chocolate and licorice, complete the aroma.

Bottle 0.75l € 40.00

# BOTTLED WINES VINI ROSSI

## Red wines



### Amarone della Valpolicella DOC Classico (a)

Bollal - Veneto

Corvina, Rondinella

A magnificent Amarone with an intense garnet-red color.

Its bouquet reveals the characteristic aromas of cherry jam, raisins and spices.

Bottle 0.75l € 65.00



### Annata Brunello di Montalcino DOCG (a)

Villa Poggio Salvi - Tuscany

100% Sangiovese Grosso

Its aroma reveals delicate notes of red fruits and lavender. On the palate, it is dry yet smooth with velvety tannins and a very long, pleasant finish.

Bottle 0.75l € 70.00



### Nirvasco Barolo DOCG (a)

Bersano - Piedmont

100% Nebbiolo di Barolo

This classic Barolo is meaty, powerful in taste and has a bouquet reminiscent of violets, licorice and ripe plums.

Bottle 0.75l € 70.00

(a) Contains sulfites (b) Contains milk (c) Contains egg

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# *La Cucina di Francesco*

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## HOT DRINKS

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ESPRESSO	2.50
DOUBLE ESPRESSO	4.50
COFFEE CREAM	2.90
CA P PUC CINO	3.50
LAT T E M ACCHI ATO	4.30
HOT CHOCOLATE LOAD WITH CREAM	4.20
TEA - VARIOUS VARIETIES	4.20

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## DIGESTIF

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L I M O N C E L L O	4 cl	5.00
RAMAZZOTTI	4 cl	5.00
SAMBUCA	4 cl	5.00
GRAPPADELLACASA	4 cl	5.00
FERNETBRANCA	4 cl	5.00
AVERNA	4 cl	5.00
AMARETTO	4 cl	5.00
VECCHIAROMAGNA	4 cl	5.50
BAILEYS	4 cl	5.00

# La Cucina di Francesco

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## ANTI P ASTI

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<b>1 3 ANTIPASTOITALIANO</b>	17.90
Various appetizers from our display case with cheese , sausages and olives	
<b>1 4 ANTIPASTODELLAVETRINA</b>	12.50
Various appetizers from our display case	
<b>1 8 CARPACCIODIMANZO</b>	16.50
Tender slices of beef fillet with olive oil, lemon, and Parmesan cheese. and celery on arugula (2, 3, J, C)	
<b>1 9 BRUSCHETTAALPOMODOROD ELLACASA</b>	4.50
A slice of homemade toasted bread with fresh tomatoes , Mozzarella , basil and arugula (A, J)	
<b>2 0 MONTANARADELLANONNA</b>	6.90
Deep-fried pizza dough with tomato sauce , Parmesan cheese and basil .	

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## SUP P E N

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<b>2 5 CREMADIPOMODORO</b>	6.90
Cream of tomato soup with bread (A)	
<b>2 7 ZUPPETTADIPESCE</b>	12.90
Original Italian fish soup with mushrooms and clams ( B , H )	Ca l ama ri , fish fillet

# La Cucina di Francesco

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## SALAD E

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<b>3 0 MISTA SALAD</b>	5.90
Seasonal mixed salad <sup>(3)</sup>	
<b>3 2 Salad Dippo Modori</b>	9.90
Tomato salad with onions and olives ( 3 , 9 )	
<b>3 3 CAPRESE</b>	11.90
Tomatoes and mozzarella with basil ( J, 3 )	
<b>3 5 INSALATAALLAFRANCESE</b>	15.90
Mixed salad with artichokes , fried mushrooms , peeled shrimp , bacon and croutons ( A, B , 3 )	
<b>3 6 INSALATATROPICALE</b>	15.90
Seasonal salad with grilled turkey breast , pineapple , melon , Orange and maize ( 3 , 5 , 11 )	
<b>3 7 INSALATAMARADONA</b>	19.90
Large mixed salad of the season with Argentinian rump steak (approx . 1 0 0 g ) <sup>(3, 5)</sup>	
<b>3 8 INSALATACAPRICCIOSA</b>	15.90
Seasonal mixed salad with ham and cheese Onions, olives, egg and tuna (E, J, 2, 3, 5, 6 ) , Artis chocolate ,	
<b>3 9 Salad Dippers</b>	18.90
Seasonal mixed salad with 4 fried peeled king prawns	

CHOOSE FROM ONE OF THE SUCCESSFUL SINGLES FOR YOUR SALAD :

**BA LS AMI CO**

OR

**JO GHU RT**

# La Cucina di Francesco

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## SPAGHETTI

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<b>4 5 SPAGHETTINA POLI</b>	with tomato sauce and Parmesan cheese (A)	12.50
<b>4 6 SPAGHETTI BOLOGNESE</b>	with minced meat mixed in tomato sauce and Parmesan cheese . (A)	14.90
<b>4 7 SPAGHETTIC CARBONARA</b>	with bacon , egg yolks, pecorino cream and Parmesan cheese (A, E , J, 3)	14.90
<b>4 8 SPAGHETTIAL GOLF</b>	with Calamari , Venus clams , peeled king prawns and Garlic in white wine cocktail with tomato sauce – slightly spicy ( B , H , 1 )	18.90
<b>4 9 SPAGHETTIAGLIOLIOEPE PERONCINO</b>	with garlic too , olive oil, Italian chili – hot – and Parmesan cheese . (A)	11.90
<b>50 Spaghetti alla puttanesca</b>	with capers, olives, cherry tomatoes , garlic and Parmesan cheese . (A)	14.50

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## PENNETTE

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<b>5 5 PENNETTEAIQUATTROFORM AGGI</b>	with four types of cheese and Parmesan cheese (A, J)	14.50
<b>5 7 PENNETTEALL ' ARRABBIATA</b>	with cherry tomatoes, garlic too , Italian chili – hot – and Parmesan cheese . (A)	13.90
<b>5 8 PENNETTEALL ' AMATRICIANA</b>	with tomato sauce , bacon , Onions and Parmesan cheese (A)	13.90
<b>6 4 PENNETTE VEGETARIANS</b>	with fresh vegetables in tomato sauce (A, J, H, 1)	14.50

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## TORTELLONI FILLED WITH SPINACH AND RICOTTA

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<b>4 1 TORTELLONILEONARDO</b>	with salmon and zucchini in tomato cream sauce and Parmesan cheese (A, J)	17.90
<b>4 3 TORTELLONI Ischia</b>	with cherry tomato sauce, basil , wrapped in arugula and Parmesan cheese (A, 3)	14.90

# La Cucina di Francesco

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## TAGLIATELLE

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<b>5 1 TAGLIATELLE ALLASANDRA</b>		16.50
with peeled shrimp , zucchini , cream sauce and Parmesan cheese	(A, B, J)	
<b>5 2 TAGLIATELLEALSALMONS</b>		17.90
with fresh salmon in cream sauce	(A, J, H)	
<b>6 TAGLIATELLE REALE</b>		15.90
with turkey, broccoli, Gorgonzola	(A, J, I)	
<b>6 7 TAGLIATELLE IMPERALS</b>		20.50
with beef fillet tips and porcini mushrooms in truffle cream sauce and Parmesan cheese .	(B, J)	
<b>6 9 TAGLIATELLE ALLA ZIO RAFF</b>		20.50
three king prawns with porcini mushrooms in cream sauce and Parmesan cheese	(B, J)	

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## GNOCCHI

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<b>6 0 HOMEMADE GNOCCHI MIT PESTO</b>		13.90
Pesto made with garlic , pine nuts , basil and parmesan		
<b>6 1 GNOCCHI A FUNGHI E TAGLIATELLE</b>		15.40
with turkey strips , mushrooms , cream and Parmesan cheese	(A, J)	
<b>6 8 GNOCCHI MAREMONTI</b>		16.90
with salmon , spinach in tomatoes and cream sauce ( A , J , H , I )		
<b>1 0 2 GNOCCHI ROMAGNOLI</b>		15.40
with turkey strips , spinach , Gorgonzola and Parmesan cheese	(A, J)	

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## AL FORNO

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<b>5 9 GNOCCHI SORRENTINA</b>		13.90
with tomato sauce , mozzarella and Parmesan cheese – bake		
<b>6 2 LASAGNE AL FORNO</b>		15.90
Bake with minced meat , mozzarella , béchamel sauce and parmesan cheese ( A , I , 5 , 6 )		

# La Cucina di Francesco

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## ORIGINAL WOOD- FIRED OVEN E N P IZZA

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<b>7 0 MARGHERITA</b> (A, J, 1, 2, 5)		<b>10.50 24.50</b>
Tomatoes and mozzarella rell a		30 cm 50 x 30 cm
<b>7 1 NAPOLI</b> (A, J, 1, 2, 5, 1 0)		<b>13.00 29.50</b>
Tomatoes , anchovies , capers , garlic , oregano , olives		30 cm 50 x 30 cm
<b>7 2 SALAMI</b> (A, J, 1, 2, 3, 5, 6 )		<b>12.00 28.00</b>
Tomatoes , mozzarella and salami		30 cm 50 x 30 cm
<b>7 3 PROSCIUTTO</b> (A, J, 1, 2, 3, 5, 6 )		<b>12.00 28.00</b>
Tomatoes , mozzarella and ham		30 cm 50 x 30 cm
<b>7 4 HAWAII</b>		<b>13.00 29.00</b>
Tomatoes, mozzarella, ham, pineapple		30 cm 50 x 30 cm
<b>2 8 5 PEPPERONI SAUSAGE</b> (A, J, 1, 2, 3, 5, 6 , 11)		<b>12.00 28.00</b>
Tomatoes , mozzarella , and pepperoni sausage		30 cm 50 x 30 cm
<b>7 5 FUNGHI</b> (A, J, 1, 2, 3, 5)		<b>13.50 30.00</b>
Tomatoes , mozzarella and mushrooms		30 cm 50 x 30 cm
<b>7 6 FRUTTIDIMARE</b> (A, J, H, 1, 2, 3, 5, 6 , 11)		<b>16.50 34.00</b>
Tomatoes , mozzarella , Seafood and kno bl too		30 cm 50 x 30 cm
<b>7 7 TONNO</b> (A, J, H, 1, 2, 3, 5)		<b>16.00 33.00</b>
Tomatoes , mozzarella , tuna and onions		30 cm 50 x 30 cm
<b>7 8 SANDANIELE</b> (A, J, H, 1, 2, 3, 5, 6 )		<b>17.50 35.50</b>
Tomatoes , mozzarella , San Daniele Parma Ham , Arugula and Parmesan		30 cm 50 x 30 cm
<b>7 9 DIAVOLAPICCANTE</b> (A, J, H, 1, 2, 3, 5, 6 )		<b>15.00 32.00</b>
Tomatoes , mozzarella , ham , bacon and pepperoni sausage – sharp		30 cm 50 x 30 cm
<b>8 1 QUATTROSTAGIONI</b> (A, J, 1, 2, 3, 5, 6 )		<b>16.50 34.00</b>
Tomatoes, mozzarella, ham, salami , Mushrooms and artichokes		30 cm 50 x 30 cm
<b>8 2 GROTTAAZZURRA</b> (A, J, H, 1, 2, 3, 5, 6 )		<b>16.50 34.00</b>
Tomatoes , mozzarella , Mushrooms , tuna , ham and pepperoni		30 cm 50 x 30 cm
<b>8 3 ISABELLA</b> (A, J, 1, 2, 3, 5, 6 )		<b>17.50 35.50</b>
Tomatoes , mozzarella , Spinach , Gorgonzola and Parma ham – spicy		30 cm 50 x 30 cm

Did you know ? From now on , all our pizzas are also available gluten - free .

For a surcharge of only 3.50 . Please feel free to contact us .

# La Cucina di Francesco

## ORIGINAL WOOD- FIRED OVEN EN PIZZA

<b>8 4 ANTIPASTI</b>	(A, J, 1, 2, 4, 5)	15.50	33.00
Tomatoes , mozzarella , fresh vegetables from the appetizer display case 30 cm 50 x 30 cm			
<b>8 5 QUATTROFORMAGGI</b>	(A, J, 1, 2, 5)	15.50	33.00
Mozzarella and four different types of cheese 30 cm 50 x 30 cm			
<b>8 6 SCAMPI</b>	(A, J, H, 1, 2, 5)	18.00	36.00
Tomatoes , mozzarella , shrimp , kno bl also and arugula a 30 cm 50 x 30 cm			
<b>8 7 PULCINELLA</b>	(A, J, 1, 2, 5)	16.50	34.00
Fresh tomatoes , mozzarella , Arugula and Parmesan 30 cm 50 x 30 cm			
<b>8 8 FRANCESCO</b>	(A, E, J, H, 1, 2, 5)	19.50	39.00
Hollandaise sauce , Mozzarella , fried salmon and spinach 30 cm 50 x 30 cm			
<b>8 9 TRADIZIONALE</b>	(A, E , J, 1, 2, 5)	14.00	31.00
Toma tensosse and Italian buffalo mozzarella 30 cm 50 x 30 cm			
<b>2 8 0 MERY</b>	(A, J, 1, 2, 3, 5, 6)	16.50	34.00
Tomatoes , mozzarella , pepperoni sausage , ham , pepperoni , mushrooms 30 cm 50 x 30 cm			
<b>2 8 1 FABIOESAVERIO</b>	(A, J, 1, 2, 3, 5, 6)	15.50	33.00
Tomatoes , mozzarella Pepperoni sausage , Gorgonzola and broccoli 30 cm 50 x 30 cm			
<b>2 8 2 PROSCIUTTOEFUNGHI</b>	(A, J, 1, 2, 3, 5, 6)	15.00	32.00
Tomatoes , mozzarella , Ham and mushrooms 30 cm 50 x 30 cm			
<b>2 8 3 CAPRI</b>	(A, J, 1, 2, 3, 5, 6)	16.50	34.00
Tomatoes , mozzarella , Ham, mushrooms , Broccoli and Parmesan 30 cm 50 x 30 cm			
<b>2 8 4 MULINO</b>	(A, E , J, 1, 2, 3, 5, 6)	16.50	34.00
Moz za rell a , ham , mushrooms , broccoli , hello sauce 30cm 50 x 30 cm			
<b>9 8 PIZZAPANE</b>	(A, 1, 2, 5)	7.00	
Pizza b red natural or with tomato tens auce 30 cm			

### EXTRAS AT AN ADDITIONAL COST:

30 cm 50 x 30 cm

S ALAMI (3, 6) , HAM EN (5, 6) , CHA MP IGNONS

1.50 3.00

TUNA (3 , H) , PEPPERONI SAUSAGE (3, 6) , Arugula , PARMESAN (J)

2.00 4.00

CRABS (B) , EGGS (E)

2.50 5.00

PARMA HAM EN (3, 6)

3.00 6.00

# La Cucina di Francesco

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## FISH SPECIALITIES

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**1 0 6 C ALAMA R IALLALI FRONT NE S E** 22.90

Squid in cherries and tomato sauce with olives and capers.  
d az u Tag li a tel le <sup>(H, 1, 10)</sup>

**107C ALAMA RIF RITTI** 22.90

Fried squid with fresh fries and salad <sup>(H, 1, 3)</sup>

**1 1 4 C ALAMA R IALLA GR IGL IA** 22.90

Fresh grilled squid ( with breadcrumbs , salt , pepper , garlic )  
and parsley) with rosemary potatoes and vegetables <sup>(H, 1)</sup>

**1 1 3 GA M B E RO NI ALLA GR I GL IA** 25.90

5 grilled king prawns with rosemary potatoes and  
Vegetables <sup>(B)</sup>

**2 7 0 M IS TO DI P E SC E D EL GIORNO** 29.90

1x sea bream, 2x king prawns and calamari from the grill ( with breadcrumbs,  
Salt , pepper , garlic and parsley ) , rosemary potatoes and  
Vegetables <sup>(H)</sup>



# La Cucina di Francesco

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## MEAT SPECIAL ITEM

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### 9 0 C O T O L E T T A A L L A M I L A N E S E

17.90

Breaded and fried pork schnitzel , served with fries and salad

(J)

auf wunsch mit Champignonsosse € 4,50 aufpreis

### 9 6 A R G E N T I N I S C H E S R U M P S T E A K V O M G R I L L

29.90

approx. 250g , premium quality , with herb butter and lemon,

d az u Rosma rinka potatoes and spinach t

### 1 0 1 T A G L I A T A T O S C A N A

29.90

Sliced rump steak , with arugula and Parmesan cheese ,

d az u Rosma rinka rtoffeln (J)

# La Cucina di Francesco

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## DOLCI

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### PANNACOTTA

Italian Sahnepudding , with sauce on request

(J, 1, 2, 4, 5, 12)

6.50

### TIRAMISÚ

Ladyfingers , mascarpone , Italian liqueur and coffee , served in a glass ( A , E , J , 1, 2, 4, 5, 7, 12)

7.90

### SOUFFLÉ ALCIOCCOLATO

Chocolate soufflé with a liquid center ( J, 1, 2, 4 )

, 5, 12)

7.90

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### AFFOGATOALCAFFÉ

(J, E, 1, 7)

5.90

A scoop of vanilla ice cream in a hot pan , topped with fresh cream .

### ICED COFFEE

(J, E, 1, 7)

6.00

Cold coffee with vanilla ice cream and cream

Information on additives that must be declared , according to the food regulations .

Please refer to the list below :

1 = with colorant  
2 = with preservative 3 = with antioxidant

4 = with flavor enhancer  
5 = with phosphate 6  
= contains phenylalanine source 7 =  
contains caffeine

8 = contains quinine 9 =  
sulfured 0 = blackened 11  
= grown 12 = with sweetener

A = Cereal products  
B = Crustaceans  
C = Celery  
D = Sesams amen  
E = Egg  
F = Mustard  
G = Molluscs

H = Fish  
I = Sulfur dioxides / Sulfites  
J = Milk and Laktose  
K = Nuts  
L = Lupine  
M = Soja  
N = Peanut