

Weekly MenueCard



Our apéritif recommendation:

Sarti Spritz 7,5

Alkoholfrei Crodino Spritz 7,-

APPETIZER & SOUP

Beef tartare on brioche with pickled egg yolk & caper praline 14,9

Ceasar Salad with quail egg and parmesan 11,-
optionally with chicken +8,5 or gambas +10,9

Herb-green spring soup with kohlrabi 7,5

Pasta

Pasta "al Musti"

Linguini, prawns, carp, garlic, pine nuts, spinach, pesto, mozzarella, lemon 19,9

PIZZA

Pizza "Vica"

Tomato sauce, cheese, tuna, onion, pepperoni with cream cheese 17,7

MAIN COURSES

Whole sole au gratin with parmesan
served with parsley potatoes & baby spinach 40,90

Fantasia di Mare with rosemary potatoes and Mediterranean vegetables 35,-

Pork ribs with sweet potato fries,
Carrot and coleslaw & homemade barbecue sauce 18,9

Veal involtini with ricotta and wild garlic filling
served with gnocchis alla Sorrentina 26,5

Dessert

Espresso brittle parfait with sweetened condensed milk 8,-

***The La Piazza surprise menu for 2 people or more
5-course menu incl. wine accompaniment 75,- per person***

BRUNCH "La Famiglia" incl. cold/warm drinks per pers. 34,90

APÈRITIF

Sherry Medium	5,40
Sherry Fino	5,40
Martini Bianco/Rosso/Dry	4,80
Campari Soda	5,50
Campari Orange	6,50
Glass Prosecco	5,90
Prosecco „Holunder“ (Prosecco, elderflower syrup)	6,00
Hugo (elderflower syrup, Lime, Mint, Prosecco)	7,50
Lillet Wild Berry (Lillet, Schweppes Wild Berry)	7,50
Apèrol Spritz (Apèrol, Prosecco, Orange)	7,50
Rosato „Bella“ (Ramazotti Rosato, Schweppes Russian Wild Berry, Lemon)	7,50
Rosato „Mio“ (Ramazotti Rosato, Prosecco, basil)	7,50

*„End the evening in a classic
and stylish way“*



Please understand that we cannot split the bill at the table. Thank you very much.

Put together your own 4-Course menu:

Starter Optional

Caprese di Buffala

Insalata di Mare

Vitello e Carpaccio

Intermediate Course Optional

Truffled spaghetti from the Parmesan loaf

Penne Amatriciana

Soup of the day

Main Course Optional

Saltimbocca alla Romana

Veal with sage and Italian ham in Marsala white wine sauce
served with mediterranean vegetables and italian potatoes

Pork tenderloin wrapped in pancetta

with rosemary potatoes and mixed vegetables

Salmone alla Griglia

Salmon fillet in tomato sauce with vegetables and rosemary potatoes

Ravioli Ricotta e Porcini

Dumplings filled with ricotta and porcini mushrooms in truffled cream sauce (Veggie)

Dessert Optional

Dessert variation according to chef

Sorbet variation according to chef

4-course menu at the price of 45,- per person

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ANTIPASTI

Bruschetta in the style of the house with Parmesan shavings	8,80
Caprese di Bufala cherry tomatoes, buffalo mozzarella, rocket	12,80
Gambas Aglio e Olio with olive oil, garlic and peperocino	13,80
Antipasto Misto various Italian starters - up to 4 persons 14,80€ per person	16,20
Capaccio di Manzo Beef carpachio with rocket, pine nuts and parmesan	13,80
Vitello Tonnato Veal with tuna sauce	15,90
Vitello e Carpaccio half Vitello half Carpaccio	14,90

INSALATA

Insalata Grande large mixed salad as small side salad 5,90	9,90
Insalata Rucola cherry tomatoes, pine nuts, arugula, parmesan	11,00
Insalata di Mare Seafood salad	13,40

to all salads optionally fried:
chicken breast 8,50 / fillet of beef strips 9,80 / gamba 10,90

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ZUPPA

Zuppa di Pomodoro Tomato soup	7,20
Minestrone Italian vegetable soup	7,20
Zuppa di Pesce Apulian fish soup	16,90

KID`s meals

Portion of chips with ketchup and mayonnaise	4,50
Penne tomato sauce	4,80
Children's pizza Margherita	6,-
Penne Bolognese	6,20
„Safari“ chicken schnitzel with chips	7,90

* All other pizza and pasta variations are also available suitable for children!*

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PASTA

Fettuccine Pomodoro Ribbon noodles in tomato sauce and fresh basil (Veggie)	10,90
Spaghetti Pesto with basil, pine nuts, garlic and Parmesan (Veggie)	11,-
Spaghetti Aglio e Olio with olive oil, garlic and Peperocine (Veggie)	10,50
Penne Amatriciana tomato sauce, onions, bacon and garlic	10,20
Spaghetti Bolognese Minced meat half calf/beef in tomato sauce	11,60
Tortellini Gigante with spinach & ricotta filling in cream sauce (Veggie)	14,50
Lasagne Bolognese with minced meat half veal/beef, tomato sauce and cheese	14,20
Penne Arrabbiata e Bufala with spicy tomato sauce, garlic and buffalo mozzarella (Veggie)	12,80
Truffled spaghetti from the parmesan loaf (Veggie) with the pasta optionally with sliced truffle	16,50 + 6,50
Ravioli Ricotta e Porcini Dumplings filled with ricotta and porcini mushrooms in truffled cream sauce (Veggie)	17,20
Paglia e Fieno con Pollo yellow and green tagliatelle with chicken breast and mushrooms in tomato creamy sauce	15,90

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Tagliatelle Verde al Salmone green tagliatelle with fresh salmon, cherry tomatoes and spring onions in tomato cream sauce	17,90
Spaghetti Scampi with rocket, garlic, cherry tomatoes, chilli oil and scampi	18,10
Pappardelle di Manzo large ribbon noodles with beef fillet strips, spring onions, vegetables, cherry tomatoes in herb stock, garlic	17,90

PIZZA

Pizza Pane Pizza bread with garlic, olive oil and fresh herbs (Veggie)	6,20
Pizza Margherita Tomatoes, cheese (Mozzarella and Gouda), oregano (Veggie)	9,50
Pizza Funghi Tomatoes, cheese (Mozzarella and Gouda) and fresh mushrooms (Veggie)	11,50
Pizza Prosciutto Tomatoes, cheese (Mozzarella and Gouda), and cooked ham	12,10
Pizza Salami Tomatoes, cheese (Mozzarella and Gouda) and Italian spicy salami	12,30
Pizza Romana Tomatoes, Cheese (Mozzarella and Gouda), spinach and garlic (Veggie)	11,20
Pizza Hawaii Tomatoes, Cheese (Mozzarella and Gouda), cooked ham and pineapple	12,10
Pizza Diavola Tomatoes, Cheese (Mozzarella and Gouda), peppers and spicy salami	12,60

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Pizza La Piazza	12,40
Tomatoes, cheese (mozzarella, and gouda), cooked ham and artichokes	
Pizza Chef	13,80
Tomatoes, cheese (Mozzarella and Gouda), pancetta (Roman bacon), Gorgonzola and rocket	
Pizza Primavera	13,90
Tomatoes, cheese (mozzarella and gouda), fresh vine tomatoes, Basil and buffalo mozzarell (Veggie)	
Pizza Messina	13,60
Tomatoes, Cheese (Mozzarella and Gouda), salami, cooked ham and pepper	
Pizza Venezia	14,60
Tomatoes, cheese (mozzarella and gouda), cooked ham and fresh mushrooms	
Pizza Tonno	13,50
Tomatoes, cheese (Mozzarella and Gouda), and tuna	
Pizza Quattro Stagioni	14,-
Tomatoes, cheese (mozzarella and gouda), cooked ham, fresh mushrooms, olives and artichokes	
Pizza Bruschetta	12,90
Tomatoes, cheese (mozzarella and gouda), fresh vine tomatoes, Rocket salad and Parmesan shavings (Veggie)	
Pizza Parma	15,50
Tomatoes, cheese (Mozzarella and Gouda), Parma ham, Rocket salad and parmesan	
Extra toppings: onions, peppers, tomato, olives, mushrooms, spinach, pineapple, fresh garlic, basil 1,90	
grated Gouda, grated Mozzarella, cooked ham, tuna, spicy salami, pancetta, rocket, artichokes, parmesan 2,50	
Gorgonzola, buffalo mozzarella, parma ham 3,00	

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CARNE

Pork fillet in Pancetta coat with pepper sauce served with Mediterranean vegetables and rosemary potatoes	22,90
Calf's liver Venetian style with Marsala braised onions, vegetables and potatoes	24,50
Saltimbocca alla Romana Veal and Italian ham, in Marsala white wine sauce served with Mediterranean vegetables and Italian potatoes	24,80
Tagliata Fiorentina Hip steak cut in trances on rocket salad with cherry tomatoes and Parmesan shavings	26,90
Bistecca Grain fed Rump steak in pepper sauce, served with Mediterranean vegetables and rosemary potatoes	33,90
Fillet of beef al Gorgonzola OR on pepper sauce Grain fed grilled fillet of beef, served with spinach and triplets	39,50

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PESCE

Salmone à la Grigila

27,90

Salmon fillet in tomato salsa with vegetables and rosemary potatoes

FRESH FISH COUNTER: Every Friday and Saturday evening:

We set up our fresh fish counter for you. Choose your desired fish and we will prepare it for you in a special way!

* Please ask us for our allergens and additives card.*

*„It couldn't be fresher!
Do you have a special wish?“*



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DOLCI

For seasonal, homemade desserts, please see our daily menu!

Homemade Tiramisù	8,-
Panna Cotta with berry sauce	8,-
Crème Brûlée	8,-
(All the desserts listed above are also available in small for 4,-€)	
Dessert variation „La Piazza“	10,90
from Tiramisu, Panna Cotta, Crème Brûlée	
For the young guests: Mixed ice cream, various flavors	2 per flavour
Strawberry, chocolate, vanilla, stracciatella, walnuts	
Sorbet variation	6,50

CAFFÈE

Espresso	2,50
Double Espresso	4,50
Espresso Macchiato	3,00
Cup of coffee	2,30
Cup of coffee (entkoffeiniert)	2,30
Cappuccino	3,10
Coffee with milk	3,70
Latte Macchiato	3,70
Glass Tea	2,80
Hot Chocolate	3,40
Eiskaffee	5,50

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NON-ALCOHOLIC BEVERAGES

Selters Classic	0,25l	2,60
Selters Classic	0,75l	6,50
Selters Naturell	0,25l	2,60
Selters Naturell	0,75l	6,50
Aqua Morelli	0,75l	7,60
Coca-Cola, Coca-Cola Light, Coca Zero, Sprite, Fanta	0,2l	2,60
Coca-Cola, Coca-Cola Light, Coca Zero, Sprite, Fanta	0,5l	5,50
Iced tea peach Fuzetea	0,3l	3,90
Schweppes Tonic, Ginger Ale, Bitter Lemon	0,2l	3,10
Granini Apple juice, Orange juice	0,2l	2,90
Granini Apple spritzer natural cloudy	0,2l	2,60
Granini Apple spritzer natural cloudy	0,5l	5,50
Granini Rhubarb juice spritzer	0,2l	2,60
Granini Rhubarb juice spritzer	0,5l	5,50
Granini Passion fruit juice Spritzer	0,2l	2,90
Granini Passion fruit juice spritzer	0,5l	5,50
Granini Cherry juice spritzer	0,2l	2,90
Granini Cherry juice spriter	0,5l	5,50
Granini Currant juice	0,33l	3,90
Red Bull	0,25	3,50
Shower barrel „Fass Brause“	0,33l	3,50
Malt beer	0,33l	3,50

BEER

Sion Kölsch	0,2l	2,10
Sion Kölsch	0,3l	2,90
Radeberger Pils	0,33l	2,90
Wheat natural cloudiness	0,50l	4,50
Jever Fun	0,33l	3,50
Wheat non-alcoholic	0,50l	4,50
Pittermännchen Kölsch	10,00l	90,-

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Our bottle delivery is deposit free



„Einen schönen Abend
„Concluding
a pleasant evening“

SPIRITUOSEN / DIGESTIF

Amaretto	2cl	3,50
Averna	2cl	3,50
Bacardi Blanco	4cl	4,50
Baileys	4cl	4,80
Chivas Regal	4cl	6,00
Dimple	4cl	6,00
Fernet Branca	2cl	3,50
Gin Bombay Sapphire	4cl	5,80
Gin Hendricks	4cl	8,90
Jägermeister	2cl	3,50
Limoncello	4cl	4,20
Ramazzotti	2cl	3,50
Rum Havana Club 3 years	4cl	4,50
Rum Havana Club 7 years	4cl	6,90
Sambuca	2cl	3,50
Sarpa Barrique di Poli Grappa	2cl	9,00
Whiskey Jack Daniels	4cl	5,50
Wodka Absolut	4cl	4,50

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„Einen schönen Abend
angemessen abschließen!“

Grappa / Brände

Grappa Nonino	2cl	8,-
Grappa Nonino Cadonnay (12M)	2cl	9,-
Nonino Obtimar	2cl	8,5
Nonino Riserva (5J)	2cl	12,-
Grappa Prime uve bianche	2cl	8,-
Grappa Prime uve nero	2cl	12,-
Grappa Di Otto Lune	2cl	9,5
Grappa Tentina Barrque Morbida	2cl	10,-
Etter Obstbrand aus Äpfeln und Birnen	2cl	6,-
Etter Williamsbirnen-Brand	2cl	9,-
Etter Williamsbirnen-Brand Barrique	2cl	12,-
Etter Haselnuss-Brand	2cl	9,5
Ziegler Waldhimbeergeist	2cl	7,5
Ziegler Schlehen-Brand	2cl	7,-
Ziegler nr.1 Wildkirsch-Brand	2cl	12,-
Ziegler Williamsbirnen-Brand	2cl	9,9

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