W E E K L Y M E N U E

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Our aperitif recommendation:

Warm Apèrol Spritz 8,5

Rhubarb and passion fruit punsch 6,9

STARTER & SOUP

Wild mushroom tartlet 13,9	with lamb's lettuce and raspberry dressing
Pumpkin-Coconut Crème 7,9	with ginger

PIZZA & PASTA

Pizza “con la zucca” 15,5	with cream cheese, cheese, pumpkin and spring onions, Balsamic cream & pumpkin seed oil
Open Ravioli 19,-	from pumpkin with prawns & pumpkin-coconut foam

Main Course

2 ways with venison 36,5	(Back & Ragoût) with potato noodles and Brussels sprout leaves
Roastbeef 32,9	under the mustard dome with bacon-beans and pan-fried potatoes
Blue muss 24,9	„Italian Style“, in a tomato-based brew

DESSERT

Pumpkin-apple strudel 9,-	with almonds, rum raisins and vanilla ice cream

5-course surprise menu (minimum 2 people) €59 per person

BRUNCH "La Famiglia” breakfast plus a 3-course buffet includes a selection of hot and cold drinks (06.12.2026 und 25.12.2026 Public holiday brunch)

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Other MenueCards Online:

APÈRITIF

Sherry Medium 5,4	4 cl	
Sherry Fino 5,4	4 cl	
Martini Bianco/Rosso/Dry 5,5	4 cl	
Campari Soda 6,5	0,2l	
Campari Orange 7,-	0,2l	
Prosecco Bottle of Piccolo “Scavi & Ray” 10,2	0,2l	
Prosecco per Bottle 28,5	0,75l	
Prosecco ,,Holunder“ 6,- (Prosecco, Elderflower syrup)	0,25l	or non-alkoholic
Hugo 8,3 (Elderflower syrup, Lime, Mint, Prosecco)	0,25l	or non-alkoholic
Lillet Wild Berry 8,3 (Lillet, Schweppes Wild Berry)	0,25l	or non-alkoholic
Apèrol Spritz 8,3 (Apèrol, Prosecco, Orange)	0,25l	or non-alkoholic
Sarti Spritz 8,4 (Prosecco, Sarti Rosa, sparkling water, lemon)	0,25l	or non-alkoholic
Rosato ,,Bella“ 8,3 (Ramazotti Rosato, Schweppes Russian Wild Berry, Lemon)		0,25l
Rosato ,,Mio“ 8,3 (Ramazotti Rosato, Prosecco, Basil)	0,25l	

„End the evening in a classic and stylish way“

We’ll be happy to split your bill at the register. Thank you very much.

For corporate card payments, the Card issuer may withhold up to 3,89%!

To help protect the environment we charge 0,70€ per package for takeout.

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Put together your own 4-Course menu:

Starter Optional

Caprese di Buffala

Insalata di Mare

Vitello e Carpaccio

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Intermediate Course Optional

Truffled spaghetti from the Parmesan loaf (optionally with fresh truffle +6,5)

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)

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Dessert Optinonal

Dessert variation according to chef

Sorbet variation according to chef

4 -course menu at the price of 49,- per person

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ANTIPASTI *(The first portion of bread is on the house, for each additional order we have to charge €2.50 per small basket. Thank you for your understanding).*

Bruschetta 9,8	in the style of the house with Parmesan shavings (Veggie)	(c,d,g,h)
Caprese de Bufala 13,5	cherry tomatoes, buffalo mozzarella, rocket (Veggie)	(g,j,4)
Gambas Aglio e Olio 14,7	with olive oil, garlic and peperocino	
Antipasti Misto 16,2	various Italian starters - up to 4 persons 14,80€ per person	(c,d,g,h,j,1,2,4)
Carpaccio di Manzo 14,5	Beef carpachio with rocket, pine nuts and parmesan	(g,h)
Vitello Tonnato 15,9	Veal with tuna sauce	(c,d,g,1,2,4)
Vitello e Carpaccio 15,5	half Vitello half Carpaccio	(c,d,g,h,1,2,4)

INSALATA

Insalata Grande 10,9	large mixed salad (Veggie) as small side salad 6,9 (Veggie)	(b,d,f,h,1,2,4)
Insalata Rucola 11,-	cherry tomatoes, pine nuts, arugula, parmesan (Veggie)	(j,h)
Insalata di Mare 15,5	Seafood salad	

to all salads optionally fried: chicken breast 8,5 / fillet of beef strips 9,8 / gamba 10,9

ZUPPA

Zuppa di Pomodoro 7,5	Tomato soup (Veggie)
Minestrone 7,5	Italian vegetable soup (Veggie)
Zuppa di Pesce 16,9	Apulian fish soup

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KID`s meals

Portion of chips 4,5 (Veggie) with ketchup and mayonnaise, each additional 0,5€

Penne tomato sauce 4,8 (Veggie)

Children's Pizza Margherita 6,- (Veggie) (a,g)

Penne Bolognese 6,2 (a,c,g,i)

„Safari“ chicken cutlet 7,9 with chips, ketchup and mayonnaise, each additional 0,5€

PASTA

Fettuccine Pomodoro 11,9 Ribbon noodles in tomato sauce and fresh (Veggie)

Spaghetti Pesto 12,- with basil, pine nuts, garlic and Parmesan (Veggie) (a,c,g,h,i,1,2,4)

Spaghetti Aglio e Olio 11,5 with olive oil, garlic and Peperocine (Veggie) (a,c)

Penne Amatriciana 11,2 tomato sauce, onions, bacon and garlic (a,c,1,2,4)

Spaghetti Bolognese 12,6 Minced meat half calf/beef in tomato sauce (a,c,i)

Tortellini Gigante 15,5 with spinach & ricotta filling in cream sauce (Veggie) (a,c,g,i)

Lasagne Bolognese 15,2 with minced meat half veal/beef, tomato sauce and cheese a,c,g,i)

Penne Arrabbiata 13,8 e Bufala with spicy tomato sauce, garlic and buffalo mozzarella (Veggie) (a,c,g,i,1,2,4)

Truffled spaghetti from the parmesan loaf 16,5 (Veggie) with the pasta optionally with sliced truffle + 6,5 (a,c,g)

Ravioli Ricotta e Porcini 17,2 Dumplings filled with ricotta and porcini mushrooms in truffled cream sauce (Veggie) (a,c,g)

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Paglia e Fieno con Pollo 16,9	yellow and green tagliatelle with chicken breast and mushrooms in tomato creamy sauce	(a,c,g,i)
Tagliatelle Verde 18,9 al Salmone	green tagliatelle with fresh salmon, cherry tomatoes and spring onions in tomato cream sauce	(a,b,c,d,h,1,2,4)
Spaghetti Scampi 19,-	with rocket, garlic, cherry tomatoes, chilli oil and scampi	(b,d,c,d,f,i)
Pappardelle di Manzo 18,9	large ribbon noodles with beef fillet strips, spring onions, vegetables, cherry tomatoes in herb stock, garlic	(a,c,i,j,2,4)

PIZZA

Pizza Pane 7,2	Pizza bread with garlic, olive oil and fresh herbs (Veggie)	(a,g)
Pizza Margherita 10,5	Tomatoes, Mozzarella fior di latte & Gouda, oregano (Veggie)	(a,g)
Pizza Funghi 12,5	Tomatoes, Mozzarella fior di latte & Gouda, mushrooms (Veggie)	(a,g)
Pizza Prosciutto 13,1	Tomatoes, Mozzarella fior di latte & Gouda and cooked ham	(a,g,2,4)
Pizza Salami Picante 13,3	Tomatoes, Mozzarella fior di latte & Gouda and Italian spicy salami	(a,g,2,4)
Pizza Romana 12,2	Tomatoes, Mozzarella fior di latte & Gouda, spinach and garlic (Veggie)	(a,g)
Pizza Hawaii 13,1	Tomatoes, Mozzarella fior di latte & Gouda, cooked ham and pineapple	(a,g)
Pizza Diavola 13,6	Tomatoes, Mozzarella fior di latte & Gouda, peppers and spicy salami	(a,g,2,4)
Pizza La Piazza 13,4	Tomatoes, Mozzarella fior di latte & Gouda, cooked ham and Artichokes	(a,g,2,4)
Pizza Chef 14,8	Tomatoes, Mozzarella fior di latte & Gouda, pancetta (Roman bacon), Gorgonzola and rocket	(a,g)

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Pizza Primavera 15,9	Tomatoes, Mozzarella fior di latte & Gouda, fresh vine tomatoes, Basil and mozzarella (Veggie)	(a,g)
Pizza Messina 14,6	Tomatoes, Mozzarella fior di latte & Gouda, salami, cooked ham and pepper	(a,g,2,4)
Pizza Venezia 15,6	Tomatoes, Mozzarella fior di latte & Gouda, cooked ham and mushrooms	(a,g,2,4)
Pizza Tonno 14,5	Tomatoes, Mozzarella fior di latte & Gouda and tuna	(a,d,g)
Pizza Quattro Stagioni 15,-	Tomatoes, Mozzarella fior di latte & Gouda, cooked ham, mushrooms, olives and artichokes	(a,g)
Pizza Bruschetta 13,9	Tomatoes, Mozzarella fior di latte & Gouda, fresh vine tomatoes, Rocket salad and Parmesan shavings (Veggie)	(a,g)
Pizza Parma 16,5	Tomatoes, Mozzarella fior di latte & Gouda, Parma ham, Rocket salad and parmesan	(a,g)

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, Gorgonzola, parma ham 3,-

CARNE

Pork fillet 22,9	in Pancetta coat with pepper sauce Mediterranean vegetables and rosemary potatoes	(g,1)
Calf's liver 26,9	Venetian style with Marsala braised onions, vegetables and potatoes	
Saltimbocca 26,8	alla Romana Veal and Italian ham, in Marsala white wine sauce with Mediterranean vegetables and Italian potatoes	(g,i,1,2,4,5)
Tagliata Florentina 27,9	Hip steak cut in trances on rocket salad with cherry tomatoes and Parmesan shavings	(g,h,i,4)

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Bistecca 33,9	Grain-fed Rumpsteak in pepper sauce, with mediterranean vegetables and rosemary potatoes	(f,g,i,j)
Fillet of beef 39,9	al Gorgonzola OR on pepper sauce Grain fed grilled fillet of beef, served with spinach and triplets	(g,i)

PESCE

Salmone à la Grigila 29,9	Salmon fillet in tomato salsa with vegetables & rosemary potatoes	

Feel free to ask about FRESH FISH from our kitchen:
Whether sea bream, salmon, sole, or sea bass is available,
we'll prepare it especially for you!

DOLCI

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

Homemade Tiramisu 8,-		(a,c,g)
Panna Cotta with berry sauce 8,-		(g)
Crème Brûlée 8,-		

(Alle oben aufgeführten Dessert sind auch in klein für 4,5 erhältlich)

Dessert variation „La Piazza" 11,-	from Tiramisu, Panna Cotta, Crème Brûlée(	a,c,g)
Sorbet Variation 6,5	from mango, lemon and red berries	
ICE Cream per scoop 2,5:	Strawberry, chocolate, vanilla, stracciatella, walnut	
Iced Coffee 6,5	Iced coffee with vanilla ice cream & whipped cream	

CAFFÈE

Espresso 2,8	Espresso Macchiato 3,1
Duoble Espresso 4,9	Latte Macchiato 3,7
Cup of coffee 2,8	Cup of coffee (decaffeinated) 2,8
Cappuccino 3,1	Coffee with milk 3,7
Glass Tea 3,-	Hot Chocolate 3,6

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NON-ALCOHOLIC BEVERAGES

Selters Classic 3,3	0,25l	Selters Classic 7,5	0,75l
Selters Naturell 3,3	0,25l	Selters Naturell 7,5	0,75l

Pepsi-Cola, Pepsi-Zero, 7up, Schwip Schwap Orange 3,3	0,2l
Pepsi-Cola, Pepsi-Zero, 7up, Schwip Schwap Orange 5,1	0,4l
Iced tea peach / lemon 3,8	0,25l
Schweppes Tonic, Ginger Ale, Bitter Lemon 3,9	0,2l
Granini Apple juice, Orange juice 3,9	0,2l
Granini Apple spritzer natural cloudy 3,3	0,2l
Granini Apple spritzer natural cloudy 5,1	0,4l
Granini Rhubarb juice spritzer 3,4	0,2l
Granini Rhubarb juice spritzer 5,3	0,4l
Granini Passion fruit juice Spritzer 3,4	0,2l
Granini Passion fruit juice Spritzer 5,3	0,4l
Granini Cherry juice spritzer 3,3	0,2l
Granini Cherry juice spritzer 5,1	0,4l
Currant juice 3,8	0,25l
Red Bull 4,5	0,25l
Barrel shower alias „Fass Brause” 4,2	0,33l
Malt beer 4,2	0,33l

BEER

Sion Kölsch on tap 2,6	0,2l
Sion Kölsch on tap 3,7	0,3l
Peters Kölsch 4,2	0,33l
Radeberger Pils 4,2	0,33l
Unfiltered wheat beer also available in a non-alcoholic version 5.-	0,5l
Jever Fun 4,2	0,33l
Pittermännchen Peters Kölsch 95,-	10l

Our bottle delivery is deposit-free.

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SPIRITUOSEN / DIGESTIF

Averna 3,5	2cl
Fernet Branca 3,5	2cl
Jägermeister 3,5	2cl
Ramazzotti 3,5	2cl
Sambuca 3,5	2cl
Baileys 4,8	4cl
Amaretto 3,5	2cl
Limoncello 4,2	4cl
Bacardi Blanco 4,5	4cl
Chivas Regal 6,-	4cl
Dimple 6,-	4cl
Gin Bombay Saphire 5,8	4cl
Gin Hendricks 8,9	4cl
Rum Havana Club 3 Jahre 4,5	4cl
Rum Havana Club 7 Jahre 6,9	4cl
Whiskey Jack Daniels 5,5	4cl
Wodka Absolut 4,5	4cl

Grappa / Brände

Grappa Cellini Cru 6,-	4cl
Grappa Trentina, Gran Grappino, Bertagnolli 9,-	4cl
Grappa Trentina Riserva, Bertagnolli (24 M) 12,-	4cl
Prince Old Williams- Christ Pear 9,-	4cl
Prince Old Apricot 10,-	4cl
Prince Old Wild raspberry 9,-	4cl
Prince Old Hazelnut 11,-	4cl
Prince Old Cherry 9,5	4cl

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Allergens & Additives:

Contains the following additives:

1) Food coloring
2) Preservative
3) Nitrite curing salt
4) Antioxidant
5) Flavor enhancer
6) Sulphited
7) Blackened
8) Phosphate
9) Milk protein
10) Contains caffeine
11) Contains quinine
12) Sweetener
13) Source of phenylalanine
14) Waxed
15) Taurine
16) Soybean oil; made from genetically modified soybeans

Contains the following allergens:

a) Cereals containing gluten
b) Crustaceans/crustacean products
c) Eggs/egg products
d) Fish/fish products
e) Peanuts/peanut products
f) Soybeans/soybean products
g) Milk, milk products, lactose
h) Tree nuts/nuts/nut products
i) Celery/celery products
j) Mustard/mustard products
k) Sesame seeds/sesame seed products
l) Sulfur dioxide/sulfites in a concentration exceeding 10 mg/kg or 10 mg/l
m) Lupins/lupin products
n) Mollusks/mollusk products

W i n e l i s t

La Piazza
RISTORANTE & PIZZERIA
IM MS HARTCENTER

White wine

Aldegheri Folenda Bianco IGT

Wine Type:	White Wine
Grape Varieties:	Trebbiano | various Veronese varieties
Region:	Valpolicella, Veneto
Country:	Italy
Bouquet:	notes of exotic fruits, apples, and delicate apricots. These are complemented by spicy notes of delicate herbs and floral hints of white blossoms.
Taste:	dry, mild, minty, gentle fruit acidity, herbal-spicy note
Summary:	excellent as an aperitif with savory pastries and/or olives, appetizers, first courses, fish and shellfish dishes

0,2l / 0,25l / 0.5l 7,9 / 9,9 /19,8
0,75l 28,9

Rocca Ventosa Pinot Grigio Cantina Tollo

Wine type:	White wine
Grape variety:	100% Pinot Grigio
Region:	Terre di Chieti (IGP)
Country:	Italy
Bouquet:	subtle
Taste:	fruity and dry, notes of ripe apple, smooth, harmonious with low acidity, yet with its own distinct character.
Summary:	pairs perfectly with antipasti, fish and shellfish, white meat and fresh cheese

0,2l / 0,25l / 0.5l 7,- / 8,8 / 18,5

Pinot Blanc QbA dry „Pfandturm“

Wine type:	White wine
Grape varieties:	100% Pinot Blanc
Region:	Rheinhessen
Country:	Germany
Bouquet:	Herbal spice, Granny Smith and a hint of biscuit
Taste:	Dry, deep and complex, juicy minerality with apple on the finish
Summary:	This white wine pairs particularly well with roasted or grilled poultry, as well as dishes featuring white meat and creamy sauces.

0,75l 29,-

W i n e l i s t

Bayanegra Verdejo

Wine type:	White wine
Grape varieties:	100% Verdejo
Region:	Alba Cete
Country:	Spain
Taste:	Pale yellow colour with greenish highlights. Fresh and complex aromas of white fruits and citrus. Elegant and well-balanced.
Summary:	This white wine pairs particularly well with roasted or grilled poultry, as well as with dishes featuring white meat and creamy sauces.

0,75l 26,5

Lugana DOC Cà dei Frati

Wine type:	White wine
Grape variety:	100% Turbiana
Region:	Lombardy, Lake Garda
Country:	Italy
Bouquet:	intense floral, herbal and citrus aromas with a hint of limestone
Taste:	dry, reminiscent of floral and herb-filled meadows with mineral notes
Summary:	The star white wine from Lake Garda with a distinct floral bouquet and aromas of white stone fruit. The balance of minerality and lively freshness, juiciness, light fruit notes of pome fruit and citrus, as well as the slightly creamy texture on the palate, are simply unrivalled.

0,75l 38,9

Rosé wine

Aldegheri Bardolino Chiaretto DOC

Wine type:	Rosé wine
Grape varieties:	Corvina, Rondinella, Molinara
Region:	Veneto, Lake Garda
Country:	Italy
Bouquet:	A young wine that brings the aroma and freshness of roses to the glass. Grapes from the Veronese hills around Lake Garda and fermentation through light contact with the pomace give it a bouquet of wildflowers and raspberries
Taste:	dry, fresh, harmonious and lively,
Summary:	a wonderful accompaniment to dishes featuring tender meat, and it also pairs excellently with young cheeses.

0,2l / 0,25l / 0.5l 6,8 / 8,5 / 17,-

0,75l 25,-

W i n e l i s t

Red wine

Lambrusco Rosso dolce Donna Elisa IGT Caldirola

Wine type:	Red wine, still
Grape variety:	100% Lambrusco
Region:	Puglia
Country:	Italy
Bouquet:	aromatic, juicy, fruity aroma
Taste:	sweet, fruity
Summary:	excellent with pizza, pasta, noodles and fish dishes

0,2l / 0,25l / 0.5l 6,- / 7,5 / 15,-

Primitivo Puglia IGP – Paololeo Varietali

Wine type:	Red wine
Grape variety:	100% Primitivo
Region:	Apulia
Country:	Southern Italy
Bouquet:	intense aromas of cherries and small red fruits such as blackberries and raspberries
Taste:	dry, smooth, with silky tannins and a balanced freshness
Summary:	excellent with cheese, red meat, game

0,2l / 0,25l / 0.5l 7,- / 8,8 / 17,5
0,75l 25,-

Montepulciano d‘ Abruzzo Cantina Tollo Roccarentosa DOP

Wine type:	Red wine
Grape varieties:	100% Montepluciano
Region:	Abruzzo
Country:	Italy
Bouquet:	Blackberry, plum, dark cherry, violet, spicy notes
Taste:	dry, fruity, spicy, delicate, full-bodied
Summary:	It is excellent with rich Mediterranean dishes based on red meat and game. It pairs very well with strongly spiced pasta dishes, mushrooms and soft, mature cheeses.

0,2l / 0,25l / 0.5l 7,- / 8,8 / 17,5

W i n e l i s t

Baron de Ley Reserva

Wine type:	Red wine, sparkling, ruby red colour
Grape varieties:	100% Tempranillo
Ageing:	20 months' ageing in American oak barriques, followed by 24 months' bottle ageing
Region:	Rioja DOCa
Country:	Spain
Bouquet:	Powerful and fruity character of blackberry and blueberry with Mediterranean herbs and the spicy notes of oak ageing, which manifest as hints of vanilla, toffee and nutty nuances
Taste:	Dry, robust and full-bodied with spicy Mediterranean nuances, long-lasting and complex on the finish
Summary:	fruity and multi-layered, a Reserva wine for the 21st century. It pairs excellently with hearty dishes featuring pasta, lamb, beef, pork, game and mature cheeses.

0,2l / 0,25l / 0.5l 11,- / 13,8 / 27,5
0,75l 40,-

Aldegheri Valpolicella Ripasso Classico Superiore "Sant'Ambrogio" DOC

Wine type:	Red wine
Grape varieties:	Corvina, Rondinella, Molinara
Region:	Valpolicella
Country:	Italy
Bouquet:	distinct aromas of stewed plum and sour cherry
Taste:	dry, complex, fruity and harmonious
Summary:	pairs excellently with red meat & game

0,75l 44,-