

# CHEF'S SPECIALS

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**GRANDMA'S SECRET RECIPE:** 28.90  
**CONIGLIO E POLENTA**  
Rabbit with homemade **polenta** and delicious sauce  
from grandma's recipe book

**SCALOPPINE AL GORGONZOLA** 38.00  
Tender **veal escalopes** with a spicy gorgonzola cheese sauce  
and champagne-risotto

**ENTRECÔTE "WEISSES KREUZ"** 43.00  
**200g Beef** baked with **homemade**, torifique  
Herb butter and fried potatoes

**RAVIOLI AL TARTUFO** 28.50  
**Truffles-filled** pasta, decorated  
with fresh, grated, black truffles

## SEAFOOD DISHES

**COZZE ALLA CREMA** 21.00 29.00  
**French mussels** with a light white wine-/cream sauce  
with ail and onions 400g 700g

**COZZE MARINARA** 20.00 28.50  
**French mussels** with an excellent white wine sauce  
with ail and onions. 400g 700g

**SPAGHETTI ALLE VONGOLE** 26.90  
Pasta with **fresh mussels** with a delicious white  
wine sauce with ail and onions

## PIZZA

**PIZZA POLLO E PORCINI** 25.80  
with tomatoes, mozzarella cheese, onions, garlic,  
cherry tomato, delicate chicken and porcini

**PIZZA ZIA LISA** 25.90  
With tomatoes, mozzarella cheese, yellow boletus, onions,  
garlic and ham from Parma (Italy)

## DESSERTS

**VERMICELLES CON GELATO** 12.50  
Seasonal «Vermicelles» chestnuts-paste - local speciality,  
with vanilla ice cream, «meringue» and cream  
½ Portion 9.80

**PORZIONE DI VERMICELLES** 7.80 10.00  
Small portion of seasonal «Vermicelles» chestnuts-paste - local speciality,  
with «meringue» and cream