

BENVENUTO, DEAR GUEST AND FRIENDS OF OUR HOUSE

Maître Alexandros Sistasos and his crew
looking forward to treat you in a fine yet simple way.

Head Chef Peter Sikorra
and his brigade select nothing
but excellent and fresh products for your menu.

With classical recipes
Italian and Mediterranean
we guarantee culinary pleasure and absolute freshness.

Accordingly every menu will be prepared
to your order – but don't worry.
You will wonder how fast our team will
perform magic-in any case faster
then you would expect.

Please enjoy while anticipating your menu,
one of our precious wines.

BUON APPETITO

PIAZZA
ROMANA

Peter Sikorra
Head Chef

Alexandros Sistasos
Restaurant Manager

PRIMI PIATTI

Insalata primavera <i>Green lettuce with roasted pine nuts, cherry tomatoes, olives and Parmesan cheese</i>	7,00
Tartar d'avocado marinato <i>Tartar and marinated "Hass" avocado with horseradish and garden cress</i>	8,00
Carciofi al forno <i>Artichokes with sardine Pecorino cheese al pepe</i>	10,50
Tortino di melanzane <i>Tart of eggplants with tomato sauce and creamy burrata</i>	10,50
Tartar di manzo <i>Tartar from "Husumer" Beef with marinated vegetables in rosemary oil and capers</i>	9,50
Tonno crudo marinato con tatar di tonno <i>Duo of Yellow Fin tuna, raw marinated and tartar with roasted Tuscany vegetables</i>	14,00
Astice atlantico <i>Atlantic lobster with herbal pesto marinated potatoes, lime oil and saffron mayonnaise</i>	19,00
Ostriche „Oyster Bar“ <i>Half dozen "Sylter Royal" oysters</i>	23,00

PRIMI DI PASTA

(small appetizers)

Linguine con pomodorin <i>Linguine with melted cherry tomatoes and parsley pesto out of the Parmesan loaf</i>	9,00
Linguine con bottarga di muggine <i>Linguine with tomato butter and "Bottarga"</i>	10,50
Raviolacci di vitello <i>Veal Ravioli with sage jus and broiled mushrooms</i>	10,50

All prices in € are including service and tax

MINESTRE

Minestrone classico <i>Italian vegetable soup with Parmesan and basil pesto</i>	6,50
Zuppa d'astice <i>Lobster bisque with braised celery and lobster</i>	9,00
Consommè di porcino <i>Consommè cape mushrooms with pumpkin</i>	8,00

SECONDI PIATTI CARNE

Fegato di vitellina <i>Veal liver fried in sage butter with broiled onions and poached apple</i>	19,00
Filetto di manzo con lardo <i>Filet of Argentinean beef with "Lardo" laurel and Merlot butter</i>	29,00
Sella d'agnello al forno <i>Rack of lamb from the oven with a herbal mustard crust, Barolo onions and braised green beans</i>	28,00
Scaloppine di vitello <i>Sliced filet of the "Oldenburger" veal with braised cape mushrooms</i>	26,00

SECONDI PIATTI PESCE

Coda di rospo con olive alla ligure <i>Monk fish Liguria style with smelted "Taggiasca" olives and celery cream</i>	27,00
Gamberoni alla griglia <i>Grilled prawns with white bean purée and pepperoni</i>	26,00
Branzino al tartufo <i>Sea bass with pesto of parsley butter foam and Umbrian truffle</i>	24,00
Rombo del mare del nord alla contadina <i>Atlantic turbot farmer style with hearts of green beans and spring cabbage</i>	28,00

All main courses are served
with your choice of seasonal vegetables or leaf spinach