

Fiorentino

ristorante

Tel. 06174 - 25 68 92

06174 - 25 68 98

monday to sunday

10.30 to 24.00 Uhr



ANTIPASTI – STARTERS

€

MOZZARELLA CAPRESE	9,50
Buffalo mozzarella with fresh tomatoes and basil	
VITELLO TONNATO CLASSICO	11,50
Thinly sliced veal with tuna sauce	
SCAMPI-COCKTAIL CLASSICO	10,50
Scampi cocktail with thousand island dressing	
INSALATA DI SCAMPI CON AVOCADO	13,00
Scampi salad with avocado and orange dressing	
INSALATA FRUTTI DI MARE	15,00
Fresh seafood salad	
INSALATA DI ARAGOSTA	29,00
Lobster salad with avocado and lemon dressing	
PROSCIUTTO DI PARMA CON MELONE	11,00
Parma ham with melon	
CARPACCIO DI MANZO CON RUCOLA	12,00
Thinly sliced beef fillet on rocket salad with shaved parmesan cheese	
CARPACCIO DI SALMONE	12,00
Thinly sliced salmon marinated with red pepper	
CARPACCIO DI POLIPO	13,00
Thinly sliced calamari marinated with red pepper	
CARPACCIO DI TONNO	12,00
Thinly sliced tuna marinated with red pepper	
SCAMPI CON RUCOLA	14,50
Scampis on rocket salad with cocktail tomatoes	
CALAMARETTI CON RUCOLA	16,50
Baby calamari on rocket salad cocktail tomatoes	
CAPESANTE CON RUCOLA	17,00
Scallops on rocket salad with scallions and cocktail tomatoes	
CAPESANTE CON TARTUFO NERO D'ALBA	22,00
Scallops with black Alba truffles	
TATAR DI TONNO	19,50
Tuna tatar	
TATAR DI MANZO	19,50
Beef fillet tatar with wasabi root	
MELANZANE ROSSANESE	12,50
Eggplant with tomato sauce gratinated with buffalo mozzarella	
PADELLA DI SCAMPI	39,50
1000 grams of scampis with fresh herbs from our wok	
ASPARAGI CON PROSCIUTTO WITH WASABI	16,50
Green asparagus with Parma Ham and Parmesan cheese	
GRILLED CALAMARETTI WITH CRESS SALAD	16,00
GRILLED OCTOPUS ON SALAD BED	12,50
MUSSELS IN A WHITE WINE SAUCE	14,50
HALF A LOBSTER	22,00
ANTIPASTI FIORENTINO	p.P. 16,50
Surprise starters (minimum 4 persons)	

INSALATE – SALADS

	€
INSALATA CALABRESE	9,50
Mixed salad with feta cheese, black olives, cucumbers, tomatoes and mild peperoni	
INSALATA VERDE	5,50
Green salad	
INSALATA DI POMODORI CON CIPOLLA ROSSA E BASILICO	6,50
Tomato salad with red onions and fresh basil	
INSALATA MISTA	6,50
Mixed salad (cucumbers, red onions, carrots, tomatoes)	
INSALATA ITALIA	9,50
Mixed salad with Tuna, cheese, ham, hard boiled egg, sweet corn, Artishokes	
RUCOLA CON PARMIGGIANO	8,50
Rocket salad with shaved parmesan cheese	
INSALATA CALIFORNIA	10,50
Large mixed salad with turkey breast and cocktail dressing	
INSALATA ORIENTALE	14,50
Lamb's lettuce with dates in bacon and pine nuts with tomato dressing	

ZUPPE – SOUPS

	€
MINISTRONE	7,00
Italian vegetable soup	
CREMA DI POMODORO	7,00
Tomato cream soup	
STRACCIATELLA ALLA ROMANA	7,00
Bouillon with scrambled eggs and parmesan cheese	
TORTELLINI IN BRODO	7,00
Tortellini in bouillon	
ZUPPA PAVESE	7,00
Roasted bread and poached egg in beef broth	
ZUPPA DI CIPOLLE	7,50
Onion soup with roasted bread gratinated with emmenthal cheese	

PASTA

€

All pasta dishes are available as small portions (minus 1€)

LASAGNE BOLOGNESE	11,50
Lasagne with bechamel and bolognese sauce	
RIGATONI FIORENTINO	11,50
Maccheroni with champignons, peas, ham and meat sauce gratinated with bechamel sauce	
RIGATONI QUATTRO FORMAGGI	11,50
Rigatoni with four different cheeses	
PENNE ALL'ARABBIATA	11,50
Penne with olives, basil and cocktail tomatoes (spicy)	
TAGLIATELLE CIOCIARA	11,50
Tagliatelle with ham, champignons and peas in a creamy meat sauce	
TORTELLINI MARIO	11,50
Tortellini with cream sauce	
TAGLIATELLE AL SALMONE	14,00
Tagliatelle with fresh salmon in a creamy sauce	
TAGLIATELLE AL FILETTO	16,50
Tagliatelle with fillet tips, cocktail tomatoes, basil and cream	
TAGLIOLINI CON TARTUFO NERO D'ALBA	small 17,50
Home made tagliolini with black truffles from Alba	
SPAGHETTINI PARMA	10,50
Spaghettini with cocktail tomatoes, fresh basil and shaved parmesan cheese	
SPAGHETTI BOLOGNESE	10,50
Spaghetti with a sauce of tomatoes, minced meat and parmesan cheese	
SPAGHETTI CARBONARA	10,50
Spaghetti with ham, cream, cheese and eggs	
SPAGHETTINI FRUTTI DI MARE	19,50
Spaghettini with sea food (fresh calamaretti, scampi, venus clams)	
SPAGHETTINI AI SCAMPI	14,50
Spaghettini with scampi, garlic, cocktail tomatoes and basil	
SPAGHETTI VONGOLE VERACI	14,50
Spaghetti with fresh venus clams	
SPAGHETTINI AGLIO, OLIO E PEPERONCINO	11,50
Spaghettini with olive oil, garlic and peperoni (spicy)	
SPAGHETTINI MARIO	16,50
You never had spaghetti like this before. Be ready for a surprise	
SPAGHETTINI CON ARAGOSTA	29,00
Spaghettini with half a lobster, cocktail tomatoes and basil	
HOME MADE GNOCCHI SORRENTINA WITH TOMATO SAUCE AND MOZZARELLA	13,00

All fisch- and meatdishes will be served with vegetables and fried potatoes

CARNE DI VITELLO – VEAL

€

SCALOPPINA AL PEPE VERDE

19,50

Veal cutlet with green pepper in cream sauce

SCALOPPINA AL LIMONE

19,50

Veal cutlet in a creamy lemon sauce

SALTIMBOCCA ALLA ROMANA

19,50

Veal cutlet with Parma ham and sage in a white wine sauce

SCALOPPINA MILANESE

19,50

Veal cutlet Vienna style

VITELLO ALL'UCCELLETTO

19,50

Zurich style veal stew with fresh champignons in cream sauce

PAILLARD ALLA GRIGLIA

20,50

Barbecued veal escalope

FEGATO & ROGNONE – VEAL

KIDNEYS & LIVER

€

ROGNONE AL BAROLO

19,50

Calf kidneys in a Barolo wine sauce with fresh champignons

ROGNONE AL SENAPE

19,50

Calf kidneys in mustard sauce

FEGATO ALLA GRIGLIA CON CIPOLLE

19,50

Barbecued calf's liver with fried onions

FEGATO ALLA VENEZIANA

19,50

Strips of calf's liver with onions in white wine sauce

FEGATO BURRO E SALVIA

19,50

Calf's liver with butter and sage

BISTECCA DI MANZO – RUMPSTEAK

€

BISTECCA ALLA GRIGLIA

20,50

Rumpsteak from the grill

BISTECCA CIPOLLE

20,50

Grilled rumpsteak with fried onions

BISTECCA AI FUNGHI

20,50

Grilled rumpsteak with fried mushrooms in cream sauce

BISTECCA AL PEPE VERDE

20,50

Grilled rumpsteak with green pepper in cream sauce

TAGLIATA

21,50

Strips of grilled Entrecote on rocket salad with shaved Parmesan cheese

FILETTI – BEEF FILLET

€

FILETTO ALLA GRIGLIA

25,50

Grilled beef fillet with herb butter

FILETTO PEPE VERDE

27,50

Grilled beef fillet with green pepper in a cream sauce

FILETTO CON CIPOLLE

27,50

Grilled beef fillet with fried onions

FILETTO AL BAROLO

27,50

Grilled beef fillet with black pepper on a Barolo wine sauce

STROGANOF

20,50

Beef fillet goulash stroganoff in a cream sauce with champignons, onions and pickled gherkins

PESCE – FISH

€

SCAMPI ALLA GRIGLIA

Grilled scampi with fresh herbs and garlic

22,00

SALMONE ALLE ERBE

Salmon fillet with fresh herbs in white wine sauce

19,50

ORATA AL FORNO

Oven baked gilthead with fresh herbs

20,50

in salt crust 24,00

ORATA ROYAL PER 2 PERSONE

Dorade Royal gebacken mit Kräutern für 2 Personen

p.P. 20,50

BRANZINO AL FORNO

Oven baked catfish with fresh herbs

22,50

in Salzkruste 24,00

BRANZINO PER 2 PERSONE

Wilder Seewolf gebacken mit Kräutern für zwei Personen

pro Person 22,50

PIZZA

€

All pizzas are served with tomato sauce and cheese

MARGHERITA

Tomato sauce, cheese

7,50

SARDELLE

Anchovies

8,00

CIPOLLE

Onions

8,00

AGLIO

Garlic

8,00

PROSCIUTTO

Ham

8,50

SALAMI

Salami

8,50

FUNGHI

Champignons

8,50

TAORMINA

Salami, ham

9,00

SIRACUSA

Salami, champignons

9,00

ROSSANO

Ham, champignons

9,00

MAFIA

Tuna, onions, olives

10,50

HAWAII

Ham, pineapple

9,00

REGINA

Ham, champignons, peppers, onions, egg, artichokes

10,50

CALABRESE

Peppers, anchovies, capers, onions, olives, champignons, peperoncini (spicy)

11,00

FIORENTINO

Ham, salami, champignons, peppers, peperoni, onions, artichokes, anchovies, olives, sweet corn

12,00

FRUTTI DI MARE

Seafood

12,00

M.M

Ham, salami, champignons

10,00

VEGETARIA

Three different fresh vegetables

11,00

PIZZA

€

QUATTRO FORMAGGI	10,50
Mozzarella, edam, emmenthal and gorgonzola cheese	
QUATTRO STAGIONE	10,50
Ham, peppers, champignons, artichokes	
PRONTO	9,00
Spicy peperoni sausage	
POTENZA	12,00
Mozzarella, fresh basil, cocktail tomatoes	
RUCOLA	13,00
rocket salad with fresh tomatoes and mozzarella served with balsamico and olive oil on a warm pizza	
PARMA	14,50
Parma ham, mozzarella, rocket, parmesan cheese	
SCAMPI	14,50
Scampi, mozzarella, fresh basil	
CARPACCIO	14,50
Thinly sliced raw filet mignon, mozzarella, fresh basil, rocket, shaved parmesan cheese	
SALMONE	14,50
Fresh salmon, mozzarella, spinach	
BOLOGNESE	12,00
Meat sauce, cheese, spaghetti	
MILAN	12,00
Mozzarella, zucchini, grilled eggplant	
PHINNIS	11,50
Gorgonzola, spicy sausage, peperoncini (hot)	
PIZZABROT „ROSSA“	5,00
Tomato sauce, garlic	
PIZZABROT „BIANCA“	5,00
Olive oil, fresh herbs	
EXTRAS:	
Cheese, salami, ham, artichokes, anchovies, champignons, peperoni sausage	1,50
Tuna, mozzarella, spinach, broccoli	2,00
Sea food	4,00

DOLCI – DESSERT

€

AFFOGATO	4,50
Vanilla ice with espresso	
HOME MADE TIRAMISÙ	7,50
SPAGHETTI ICE CREAM WITH STRAWBERRY SAUCE	7,50
PANNA COTTA WITH HOT RASPBERRIES	7,50
ERDBEERE BECHER - SUNDAE WITH STRAWBERRIES	7,50
TARTUFO ICE CREAM WITH LIQUOR	7,50
VANILLA ICE CREAM WITH HOT RASPBERRIES AND WHIPPED CREAM	7,50
CHOCOLATE SOUFFLÉ WITH STRACCIATELLA ICE CREAM	7,50
RASPBERRY SORBET WITH PROSECCO	7,50
LEMON SORBET WITH PROSECCO	7,50
ZABAGLIONE WITH VANILLA ICE CREAM	7,50
MIXED BERRIES WITH VANILLA ICE CREAM	7,50
CRÈME BRÛLÉE	7,50
DÄNEMARK-BECHER	7,50
Vanilla ice cream with chocolate sauce and whipped cream	
A BALL OF ICE CREAM	2,50
(Vanilla, chocolate, raspbarry, lemon, nuts ,stracciatella)	

HOT BEVERAGES

€

ESPRESSO, ESPRESSO MACCHIATO	2,50
DOUBLE ESPRESSO	4,00
CUP OF COFFEE	2,50
CUP OF TEA	3,00
LATTE MACCHIATO	4,00
CAPUCCINO	3,00

DIGESTIVO – DIGESTIF

€

RAMAZZOTTI, AVERNA, FERNET BRANCA / MENTA	2cl	4,00
GRAPPA, SAMBUCA	2cl	4,00
AMARETTO, LIMONCELLO, GRAND MARNIER	2cl	4,00
BAILEYS, VECCHIA ROMAGNA, COINTREAU	2cl	4,00
UNICUM, MONTENEGRO, MALTESER AQUAVIT / LINIE	2cl	4,00

WHISKEY

€

GLENKINCHIE 12 YEAR OLD	4cl	8,50
THE SINGLETON 15 YEAR OLD	4cl	8,50
THE GLENLIVET 12 YEAR OLD	4cl	8,50
THE GLENLIVET 18 YEAR OLD	4cl	8,50
CHIVAS REGAL 18 YEAR OLD	4cl	8,50

GRAPPA

€

BERTA :	DI NEBBIOLO DA BAROLO - 100% NEBBIOLO	2cl	5,00
	DI BARBERA - 100% BARBERA	2cl	5,00
	DI MOSCATO - 100% MOSCATO	2cl	5,00
	DEVINA - 50%NEBBIOLO, 50% BARBERA	2cl	12,00
	ROCCANIVO - 100% BARBERA	2cl	12,00
	BRIC DEL GAIAN - 100% MOSCATO	2cl	12,00
	TRE SOLI TRE - 100% NEBBIOLO	2cl	12,00
	MAGIA - 50%BARBERA, 25%MALVASIA, 25% BRANCHETTO	2cl	12,00
	PAULO RISERVA DEL FONDATORE - 50% BARBERA, 50% NEBBIOLO	2cl	15,00
POLI :	SARPA DI POLI - 60%MERLOT, 40% CABERNET	2cl	7,00
	UVA VIVA ITALIANA - 60%MALVASIA BIANCO,40% MOSCATO	2cl	9,00
	PO' DI POLI - 100% MOSCATO	2cl	9,00
	POLI BARRIQUE	2cl	12,00

ZIEGLER

€

OBSTBRAND AUS ÄPFELN UND BIRNEN	2cl	9,00
ZWETSCHGENBRAND	2cl	9,00
WILLIAMS - BIRNENBRAND	2cl	9,00
WILDKIRSCH	2cl	12,00

APERITIVI – APERITIFS

€

CHAMPAGNE - CANARAD-DUCHÊNE BRUT	0,1 l	11,50
CHAMPAGNE - CONARAD-DUCHÊNE ROSÉ	0,1 l	12,50
PROSECCO - DI VALDOBBIADE	0,1 l	5,00
PROSECCO - DI VALDOBBIADENE ROSÉ	0,1 l	6,50
KIR ROYAL	0,1 l	6,50
PROSECCO - APEROL	0,1 l	5,00
APEROL SPRITZ - ON ICE WITH PROSECCO DI VALDOBBIADENE	0,2 l	6,00
HUGO - WITH ICE	0,2 l	6,00
BITTERINO - SANBITTÈR PUR / SODA / ORANGE JUICE	0,1 l	5,00
MARTINI - BIANCO / ROSSO / DRY	4cl	5,00
SHERRY - MEDIUM / DRY	4cl	5,00
CYNAR - WITH SODA	4cl	5,00
CAMPARI - SODA / ORANGE JUICE	4cl	5,00
GIN TONIC - (HENDRICK'S GIN UND FENTIMANS TONIC WATER)	4cl	8,50
WHISKEY COLA - (JACK DANIEL'S WHISKEY)	4cl	8,50
WODKA LEMON - (ABSOLUT WODKA)	4cl	8,50
WODKA RED BULL - (ABSOLUT WODKA)	4cl	8,50
PUNT E MES	4cl	5,00
PERNOD - WITH SODA	4cl	5,00
PORTWEIN	4cl	5,00

BIRRE – BEERS

€

BECK'S PILSENER - DRAUGHT BEER	0,3 l	3,00
BECK'S PILSENER - DRAUGHT BEER	0,5 l	5,00
BECK'S ALKOHOLFREI - (BOTTLED BEER)	0,33 l	3,00
FRANZISKANER KRISTALL - (BOTTLED BEER)	0,5 l	5,00
FRANZISKANER HEFE - (BOTTLED BEER)	0,5 l	5,00
FRANZISKANER HEFE ALKOHOLFREI - (BOTTLED BEER)	0,5 l	5,00
RADLER - BEER WITH SPRITE	0,3 l	12,00

ALKOHOLFREIE GETRÄNKE

€

SAN PELLEGRINO	0,25 l	2,50
SAN PELLEGRINO	0,75 l	6,50
AQUA PANNA (STILL WATER)	0,25 l	2,50
AQUA PANNA (STILL WATER)	0,75 l	6,50
COCA COLA, COCA COLA LIGHT, FANTA, SPRITE, SPEZI	0,2 l	2,50
SCHWEPPE: BITTER LEMON, TONIC WATER, GINGER ALE	0,2 l	2,50
ORANGEN JUICE, GRAPE JUICE, APPLE JUICE, APPLE JUICE SPRITZER	0,2 l	2,50
ORANGE JUICE - FRESH	0,2 l	5,00
ORANGINA	0,2 l	3,00
RED BULL - (CAN)	0,25 l	4,00

Fiorentino

ristorante