



da Gianni
RISTORANTE
anima e corpo
spiritus e colto

M E N U .. E

STARTERS

Bruschetta

Three slices of ciabatta bread with tomato, garlic and rucola salad € 3.90

Caprese

Sliced tomato with mozzarella cheese, olive oil and fresh basil € 8.10

Carpaccio di manzo

Raw marinated beef filet with rucola salad and planed parmesan cheese € 10.80

Antipasto misto

Chef's selection of various italian starters € 10.80

Frutti di mare

Seafood salad with lemon and olive oil € 11.20

Mare e terra

Seafood with beef carpaccio on rucola salad with olive oil and parmesan cheese € 11.20

S O U P S

Pomodore

Tomato soup € 3.90

Tortellini al brodo

Clear soup with tortellini € 4.10

Minestrone

Classic italian vegetable soup € 4.20

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— anima e corpo —

SALADS

Insalata misto

Fresh mixed salads with carrots,
cucumber and tomato

small € 4.50 large € 5.40

Insalata pomodoro

Sliced tomato on leaf lettuce
with onions and fresh basil

large € 5.60

Insalata italiana

Salad with ham & cheese, refined with cucumber,
tomato, onions and sliced egg

small € 5.60 large € 6.90

Insalata di nizza

Classic style with thuna and onions,
tomato, olive and anchovies

small € 5.80 large € 7.20

Rucola e parmigiano

Rucola salad with planed parmesan cheese

small € 6.90 large € 8.60

*All salads are served fresh
baken ciabatta bread.*



PIZZA

Pane

Pizza bread with olive oil & oregano
or tomato sauce & oregano € 3.00

Margherita

The classic with tomato and cheese € 5.60

Contadina

With thuna and onions € 6.90

Boscaiola

With champignons and italian salami € 6.90

Zingara

Refined with hot, italian salami € 7.10

Vegetale

With a selection of fresh vegetables € 8.30

Francavilla

With various seafood, anchovies, thuna
and a hint of garlic € 8.70

Parma

With mozzarella cheese and italian ham € 9.00

PIZZA

Diavola

With italian salami, paprika, onions and peperoni
as well as a hint of garlic **€ 7.80**

Mafiosa

With hot italian salami, rucola salad and parmesan cheese
(without tomato sauce) **€ 7.90**

Capricciosa

With mozzarella cheese and ham, champignons,
artichokes, egg and green olives **€ 8.40**

DaGianni

With aubergine, fresh tomato, mozzarella
and parmesan cheese and fresh basil **€ 9.00**

EXTRA TOPPINGS

onions | garlic | peperoni | egg | olives | capers **ea. € 0.60**
anchovies | salami | ham | artichokes
paprika | champignons **ea. € 1.20**
thuna | rucola **ea. € 1.50**
mozzarella | gorgonzola | parmesan | hot salami **ea. € 1.80**
seafood | ham of parma **ea. € 2.80**

PASTA

Spaghetti pomodoro

with fresh tomato sauce and basil € 6.80

Penne arrabiata

with fresh tomato, peperoncino and garlic € 7.40

Tagliatelle aurora

with champignons, ham and fresh tomato € 7.50

Gnocchi sorrentina

with mozzarella, basil and fresh tomato sauce € 7.80

Tortellini panna e prosciutto

with cream and delicate prosciutto ham € 7.80

Tagliatelle salmone

with salmon, green onions and fresh tomato € 9.00

Orecchiette verdura

with grilled vegetables and fresh tomato € 9.20

Spaghetti frutti di mare

seafood and garlic with fresh tomato € 9.30



PORK

Scaloppina al vino bianco

Medallions of pork in white wine sauce € 13.90

Scaloppina al limone

Medallions of pork in a refreshing
lemon sauce € 13.90

Saltimbocca alla romana

Cute little scallops of pork, spiked with sage
and ham of parma € 15.50

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*All meat dishes are served with
fresh vegetables and salad.*



BEEF

Bistecca di manzo griglia

Argentinian beef steak grilled € 18.50

Bistecca di manzo pepe verde o gorgonzola

Argentinian beef steak grilled, served with green pepper sauce *or* gorgonzola sauce € 19.50

Filetto di manzo griglia

Argentinian beef filet grilled € 22.50

Filetto di manzo barolo

Argentinian beef filet grilled served in a rich red wine sauce € 23.50

Filetto di manzo pepe verde o gorgonzola

Argentinian beef filet grilled, served with green pepper sauce *or* gorgonzola sauce € 22.50

All meat dishes are served with fresh vegetables and salad.



FISH

Calamari alla griglia
Grilled calamari € 14.50

Bistecca di salmone alla griglia
Grilled steak of salmon € 16.50

Bistecca di salmone al prosecco
Steak of salmon in a prosecco sauce € 17.50

Pesce misto alla griglia
Variation of fish, grilled € 22.50

Gamberoni alla griglia o aglio
Shrimps grilled or marinated in garlic € 19.50

*All fish dishes are served with
fresh vegetables and salad.*



DESSERT

Gelato misto con panna

Mixed ice cream with whipped cream € 3.70

Cassata siciliana

Cassata sicilian style € 4.20

Tartufo

Tartufo € 4.20

Panna cotta

Panna cotta with berry sauce € 4.50

Tiramisu della casa

Homemade tiramisu € 4.50

Cappuccino semifreddo

Cappuccino parfait € 4.60

Sorbetto di limone

Lemon sorbet € 4.70

Gelato al crokante

Ice cream with brittles € 4.60

Dolce misto

Chef's selection of desserts € 6.50

BEVERAGES

Non alcoholic

CORALBA premium italian water	0,25L	€ 2.60
CORALBA premium italian water	0,75L	€ 6.60
CORALBA frizzante	0,25L	€ 2.60
CORALBA frizzante	0,75L	€ 6.60
fritz-kola	0,20L	€ 2.60
fritz-kola	0,33L	€ 3.60
fritz-kola sugarfree	0,20L	€ 2.60
fritz-kola sugarfree	0,33L	€ 3.60
fritz-limo Orange	0,20L	€ 2.60
fritz-limo Zitrone	0,20L	€ 2.60
fritz-mischmasch	0,20L	€ 2.60
fritz-mischmasch	0,33L	€ 3.60
fritz-limo apple spritzer	0,20L	€ 2.60
fritz-limo apple spritzer	0,33L	€ 3.60
Schweppes Bitter Lemon	0,20L	€ 2.90
Schweppes Tonic Water	0,20L	€ 2.90
Rauch Apple juice	0,20L	€ 2.60
Rauch Orange juice	0,20L	€ 2.60

BEVERAGES

Beer

Heineken	0,25L	€ 2.90
Erdinger Hefe Weizen	0,50L	€ 3.90
Erdinger Crystal Weizen	0,50L	€ 3.90
Erdinger Dark Weizen	0,50L	€ 3.90
Erdinger non alcoholic Weizen	0,33L	€ 3.60
Heineken with sprite	0,25L	€ 2.90
Heineken KolaBeer	0,25L	€ 2.90
Erdinger KolaWeizen	0,50L	€ 3.90

BEVERAGES

White wine

Frascati Secco	0,25L	€ 4.50
Verdicchio Fazi Battaglia	0,25L	€ 4.70
Chardonnay	0,25L	€ 4.80
Frizzantino Bianco	0,25L	€ 4.90
Pinot Trentino	0,25L	€ 5.10
Lugana	0,25L	€ 5.90
Sauvignon Bianco	0,25L	€ 5.90
White wine spritzer	0,25L	€ 3.50

Rosé wine

Rosato Valdadige	0,25L	€ 4.80
Rosato Regalaeli	0,25L	€ 6.90

Red wine

Chianti DOC Melini	0,25L	€ 4.90
Montepulciano D´Abruzzo	0,25L	€ 4.60
Lambrusco Chiarli	0,25L	€ 3.90
Nero D´Avola di Sicilia	0,25L	€ 5.10
Primitivo Le Manturie	0,25L	€ 5.10
Cabernet Sauvignon	0,25L	€ 5.90
Dolcetto D´Alba Rosso	0,25L	€ 7.90
Nebbiolo D´Alba Rosso	0,25L	€ 8.90
Red wine spritzer	0,25L	€ 3.50

BEVERAGES

Aperitives

Sergio Spumante		0,10L	€ 5.40
Sergio Spumante rosé		0,10L	€ 5.40
Sergio Spumante on ice		0,15L	€ 5.90
Sergio Spumante Aperol		0,15L	€ 5.90
Sergio Spumante Crodino		0,15L	€ 5.90
Sergio Spumante	Bottle	0,75L	€ 34.00
Sergio Spumante rosé	Bottle	0,75L	€ 34.00
Alfred Gratien Champagne	Bottle	0,75L	€ 59.00
Martini Bianco / Rosso / Dry		5cl	€ 2.80
Sandeman Sherry dry / medium		4cl	€ 3.80
Campari Soda		4cl	€ 3.80
Campari Orange		4cl	€ 3.80
SanBitter non alcoholic		0,10L	€ 2.80
Crodino non alcoholic		0,10L	€ 2.80

BEVERAGES

Digestives

Amaretto Disaronno	30%	4cl	€ 3.80
Fernet Branca	32%	4cl	€ 3.80
Ramazzotti	30%	4cl	€ 3.80
Averna Amaro	36%	4cl	€ 3.80
Sambuca di Molinari	38%	4cl	€ 3.80
Baileys Irish Cream	17%	4cl	€ 3.80
Illyquore 100% Arabica		4cl	€ 5.80
Vecchia Romagna Brandy	40%	4cl	€ 5.80
Remy Martin VS	40%	4cl	€ 6.80

Grappe

Galiano Antica Castello	35%	2cl	€ 2.80
Nardini Grappa Riserva	50%	2cl	€ 4.80
Grappa moscato Riserva	42%	2cl	€ 3.80
Most da Uva	43%	2cl	€ 5.80
Andrea da Ponte	42%	2cl	€ 5.80
Grappa di Barolo	45%	2cl	€ 6.80
Grappa di Brunello	42%	2cl	€ 6.80
Grappa di Chardonnay	43%	2cl	€ 3.80

BEVERAGES

Coffee specialties

Segafredo espresso	€ 2.20
Segafredo espresso coretto	€ 2.70
Segafredo espresso macchiato	€ 2.40
Segafredo espresso doppio	€ 3.60
Segafredo coffee lungo	€ 2.40
Segafredo coffee lungo decaf	€ 2.40
Segafredo cappuccino	€ 2.70
Segafredo latte macchiato	€ 2.70
Hot chocolate	€ 2.70
Baileys Coffee	€ 4.80

Tea specialties

Ronnefeld Organic maroccanian mint	€ 2.40
Ronnefeld Organic lemon fresh	€ 2.40
Ronnefeld Classic earl grey	€ 2.40
Ronnefeld Morgentau green tea	€ 2.40
Ronnefeld Sweet camomile	€ 2.40
Ronnefeld Rooibos orange	€ 2.40