

N U O V O

ANTICA ROMA

autentica cucina italiana

ANTIPASTI — Our favorite Italian appetizers

Caprese ^{G,H} — buffalo-mozzarella, tomato, basil, pesto	15,00
Vitello tonnato ^D — veal, tuna sauce, capers, arugula	16,50
Carpaccio ^G — angus beef, fried mushrooms, arugula, parmesan	16,50
Melone-Parma ^{12,14} — air dried ham, melon, olives	15,00
Bruschetta ^A — fried bread, tomato, garlic, basil, olive oil	5,90
Bruschetta „tonno” ^{A,D} — tuna cream, capers, fried bread	6,20
Focaccia ^A — thinly baked flat bread with rosemary	7,90

Antipasti Nuovo Antica Roma^{G,3,14} — tomato-mozzarella, Vitello, Carpaccio, seafood, grilled vegetables, Italian sausage, ham, cheese **for two 31,50**

Antipasti Vegetariana^{L,G,12} — grilled vegetables, Caponata, stuffed mushrooms, arugula, Italian cheese, champignons, olives **15,50 serving for two 29,50**

INSALATA — „There we have the salad“

Quinoa-Avocado ^{G,H} — goat cheese, cherry tomatoes, beetroot, walnut, apple	16,90
Pollo ^H — grilled chicken breast, lettuce, seasonal fruits, pine nuts	16,90
Caesare ^{C,D,J,G} — romaine lettuce, chicken breast, parmesan, croutons, Caesar dressing	16,90
Tonno ^{D,11,12} — tuna, boiled egg, olives, capers	14,50
Pecorino ^{G,12} — pickled feta cheese, red onions, olives, tomato	15,00
Scampi ^B — arugula with scampis, tomatoes	19,50
Frutti di mare ^{B,D,N} — mixed seafood, salmon, peppers, celery, spinach	18,50
Manzo — beef fillet tips, lettuce, mushrooms, tomatoes	19,90
our salad dressings: balsamic vinegar ¹¹ - caesare ^{C,D,G,J}	

Insalata surf & turf^{B,J,11} — lettuce with Angus beef strips, scampis, king prawns, celery, cherry tomatoes **19,90**

Scampi „Antica Roma”^{A,B,E} **4 pieces** small serving **18,50**
breaded scampis with sweet hot chili sauce **6 pieces 24,50**

ZUPPE - authentic Italian soups

Vellutata di pomodoro ^G — tomato soup with basil	7,90
Minestrone ^{A,C,G} — Italian vegetable soup, Parmesan	8,20
La nostra Zuppa di pesce ^{B,D,N} — with mixed seafood	12,90

PASTA AMORE^{A,C} — come mamma

made of best durum wheat semolina and prepared „à la minute“

Pappardelle „della casa” ^{A,G} — angus beef ragu with mushroom cream	17,50
Spaghetti „Bolognese” ^A — seasoned beef ragu and tomato	14,50
Penne „Salsiccia piccante” ^{A,C,3,12,14} — spicy salami, olives and capers	14,20
Penne „all’Arrabbiata” ^A — spicy tomato sauce with garlic	13,50
Spaghetti aglio e olio ^A — pepperoncini, olive oil and garlic	12,80
Spaghetti Pesto e Pollo ^{A,G,H} — chicken breast, pesto, pine nuts	16,50
Spaghetti Carbonara ^{A,C,G} — bacon, egg yolk, cream and Parmesan	15,00
Linguine „frutti di mare” ^{A,B,D,N} — with mixed seafood	18,50
Gnocchi „Gorgonzola e spinaci” ^{A,C,G,H} — spinach, Gorgonzola, walnuts	16,40
Pappardelle „Scampi” ^{A,B,L} — scampi, shrimps, garlic, white wine	19,50
Pappardelle „Salmone” ^{A,B,D,0} — salmon, shrimps and lobster sauce	18,50
Penne „Pollo” ^{A,G} — chicken breast, mushroom ragu, cream	16,50
Lasagne „al forno” ^{A,G} — with bolognese and topped with cheese	15,90
Lasagne „vegetariana” ^{A,G} — with vegetables and topped with cheese	15,00
Linguine dello chef ^{A,G} — Angus beef fillet tips, mushrooms, tomato sauce	20,50

STEINOFEN-PIZZA^{A,G}

dal nostra forno di pietra

We use Mozzarella on all of our pizzas.

Quattro Stagioni ^{A,G,14} — salami, ham, artichokes, mushrooms	15,50
Romolo e Remo ^{A,G,15} — chicken breast, pineapple, cooked ham	16,50
Salami piccante ^{A,G,3,12,14} — spicy salami, peperoni, mixed bell peppers, olives	15,00
Margherita ^{A,G} — mozzarella, tomato, basil	12,50
Verdure fresche ^{A,G} — grilled vegetables, mushrooms, cherry tomatoes	14,50
Boscaiola Bianca ^{A,G,H,3,14,15} — ham, salami, mushrooms, pesto	15,00
Feta e spinaci ^{A,C,G} — Feta cheese, spinach, egg, onions	15,00
Caesare ^{A,G} — Parma ham, arugula, Grana Padano	16,50
Formaggi misti ^{A,G} — Mozzarella, Gorgonzola, Parmesan, Taleggio	15,90
Capricciosa ^{A,G,12} — artichokes, mushrooms, ham, olives	15,50
Tonno ^{A,D,G} — tuna, red onions, pickled peppers	14,20
Scampi ^{A,B,G} — scampis, shrimps, garlic, baby spinach	19,50
Salmone ^{A,D,G} — smoked salmon, Crème fraîche, leaf spinach	18,50
Salame ^{A,G,3,14} — with Italian salami	14,50
Frutti di mare ^{B,N} — mixed seafood, scampi, king prawns, garlic	18,50
Parmigiana ^G — grilled aubergines, Parmesan, basil	14,50

CARNE — fried and grilled

Pollo „Pizzaiola” ^G — chicken breast topped with mozzarella & tomato	18,50
Fegato Veneziano ^{G,L} — calf liver with mashed potatoes, onions, sage	21,50
Bistecca „all’Griglia” ^G — Black Angus rump steak with herb butter	27,50
Bistecca „al Gorgonzola” ^G — rump steak with Gorgonzola sauce	29,50
Filetto di manzo, 200 g° — South American beef tenderloin	39,90
Costolette di agnello — grilled lamb chops with green beans	31,50
Wiener Schnitzel ^{A,C,D} — breaded veal cutlet with anchovies and lemon	28,50
plus extra: mushroom cream sauce ^G	3,90

PESCE E FRUTTI DI MARE — Fish & Seafood

Salmone ^{B,D,0} — grilled fresh salmon fillet, lobster sauce, king prawns	24,90
Lucio-perca ^{D,L} — fried zander fillet, white wine sauce	22,90
Scampi al vino bianco ^{B,L} — scampis with herbs, garlic and white wine	27,90

We serve all our main courses with rosemary potatoes and seasonal market vegetables or your choice of pasta.

SEAFOOD & MORE

Make your own selection at our fish counter; we prepare your fish or your seafood according to your individual wishes.

DOLCI - dalla nostra pasticceria - two sins worth

Tiramisu ^{A,C,G,H,4} — espresso biscuits in mascarpone with berries	8,50
Panna cotta ^G — vanilla cream with strawberry- or mango sauce	7,90
Crème brûlée ^{C,G} — crack the sugar surface and dip into vanilla cream	8,50
Soufflé al cioccolato ^{A,C,G} — warm chocolate cupcake with ice cream	8,90
Warm Apple Strudel ^{A,C,G} — with vanilla sauce or vanilla ice cream	8,90

GELATO ITALIANO - Craving Italian Ice Cream? ^{G,H}

Vanilla, Strawberry, Chocolate	a scoop of ice cream in house	2,80
Whipped cream ^{G,17} , chocolate or strawberry sauce on top		1,80

APERITIFS

Aperol Spritz ^{2,3,11} Aperol, Prosecco, Soda	5 cl	8,50
Hugo ¹¹ Prosecco with elderflower syrup, lemon & mint	5 cl	8,50
Campari Spritz ^{2,3,11} Campari, Prosecco, Soda	4 cl	8,50
Campari Orange ³ Campari, orange juice	4 cl	8,50
Campari Soda ³ Campari, Soda	4 cl	7,50
Martini ¹¹	5 cl	6,00
Sherry ¹¹	5 cl	6,00

HOUSE WINES – OPEN

WHITE	0,20 l	0,50 l	1,00 l
Pinot Grigio Italy, dry	6,50	15,50	29,50
Sauvignon blanc Italy, dry	6,70	16,50	31,50
Grauburgunder Germany, dry	6,80	16,90	32,00
Riesling Germany, dry	6,50	15,50	29,50
Grohsartig Germany, dry	8,20	btl. 0,75 l	29,50
ROSÉ			
Rosato Italy, dry	6,50	15,50	29,50
Rosé von Groh Germany, dry	8,20	btl. 0,75	29,50
ROT			
Chianti Italy, dry	6,50	15,50	29,50
Primitivo Italy, dry	6,80	16,90	32,00
Merlot Italy, dry	6,70	16,50	31,50
Spätburgunder Germany, dry	6,80	16,90	32,00
Lambrusco Italy, sweet	5,90	12,90	22,90
Primitivo UNO Italy, dry	7,80	btl. 0,75 l	29,00

MIXED WINE DRINKS

Wine spritzer	0,2 l	5,90
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BOTTLED WINE RECOMMENDATIONS

WEISS		
Pinot Grigio Castell Firmian Italy, Trentino, dry	btl. 0,75 l	32,00
Grillo, Mandrarossa Italy, Sicila, dry	btl. 0,75 l	29,00
ROT		
Chianti, Frescobaldi Italy, Toscana, dry	btl. 0,75 l	39,50
Doppio Passo Primitivo IG Italy, Toscana, dry	btl. 0,75 l	34,00

You will find a larger selection of bottled wines on our wine list. Our service will be happy to inform you about the current vintages, the growing region and the producer.
NOTE All wines contain sulphur and therefore remain aromatic.

SPARKLING WINES AND CHAMPAGNE

Prosecco Mionetto DOC Italy	0,10 l	6,50
Prosecco Mionetto DOC Italy	btl. 0,75 l	39,50
Prosecco Mionetto DOC Millesimato rosé Italy	btl. 0,75 l	39,50
Moët & Chandon Brut Imperial France	0,10 l	14,50
Moët & Chandon Brut Imperial France	btl. 0,75 l	120,00
Moët & Chandon Brut Imperial rosé France	0,10 l	14,50
Moët & Chandon Brut Imperial rosé France	btl. 0,75 l	120,00

BEERS from the barrel	0,30 l	0,50 l
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Kindl Jubiläums Pilsener ^A	3,90	5,90
Schöfferhofer wheat beer ^A	3,90	5,90
beer-based mixed drink:	0,30 l	0,50 l
Alster/Radler ^A	3,70	5,20
beer mixed with lemonade ¹⁸		

BOTTLED BEERS	0,33 l	0,50 l
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Schöfferhofer clear wheat beer ^A	5,10
Schöfferhofer dark wheat beer ^A	5,10
Märkischer Landmann ^A dark beer	5,10
Jever Fun ^A non-alcoholic	3,70
Berliner Weisse ^{A,3}	4,50
with shot, red or green	

NON-ALCOHOLIC DRINKS

Selters or San Pellegrino	btl. 0,25 l	3,20
mineral water, with or without gas	btl. 0,75 l	6,50
	0,20 l	0,40 l
Pepsi ^{1,3,4,18}	3,00	4,90
Mirinda ^{3,6,16,18}	3,00	4,90
7up ¹⁸	3,00	4,90
Spezi ^{1,3,4,6,16,18} Pepsi and Mirinda	3,00	4,90
Schweppes Tonic Water ^{2,18}	3,30	4,90
Schweppes Bitter Lemon ^{2,6,18}	3,30	4,90
Schweppes Ginger Ale ^{3,18}	3,30	4,90
Orange Juice	3,00	4,90
Orange Juice - freshly squeezed	4,50	6,50
Apple or Cherry Juice	3,00	4,90
Banana or Rhubarb Juice	3,00	4,90
Pineapple or Currant Juice	3,00	4,90
Juice Spritzer	2,80	4,50

HOT BEVERAGES

Caffè Crema ⁴	cup	3,50
Espresso ⁴	cup	3,20
Espresso double ⁴	cup	4,50
Espresso Macchiato ^{4,G}	cup	3,50
Cappuccino ^{4,G}	cup	4,20
Caffè Latte ^{4,G}	cup	4,20
Latte Macchiato ^{4,G}	glass	4,60
Tea black, fruit or herbal tea	glass	2,60
Fresh Peppermint Tea	glass	4,90
Fresh Ginger-Mint-Tea	glass	5,50
Chocolate ^G	glass	3,90
Milk ^G	glass	2,50
Grog ³ tea with 4cl Pott Rum	glass	5,50
Mulled Wine ^L	glass	4,50
Irish Coffee ^{4,G,L} with Tullamore Dew 4 cl	glass	7,50

SPIRITS

Averna ³	2 cl	4,00
Ramazotti	2 cl	4,00
Fernet Branca	2 cl	4,00
Vecchia Romagna ^{3,11}	2 cl	5,00
Sambuca	2 cl	4,00
Amaretto ^{3,H}	2 cl	4,00
Grappa ¹¹	2 cl	from 4,00
Grappa Premium ¹¹	2 cl	from 6,50
Baileys ^{3,4,G}	2 cl	4,00
Remy Martin ¹	2 cl	4,00
Sapphire Gin	2 cl	4,00
Whisky ^{3,A} Scotch	4 cl	from 7,50
Whiskey ^{3,A} Bourbon	4 cl	from 7,50
Absolut Wodka ^A	2 cl	4,00
Bacardi	2 cl	4,00
Longdrinks ^{2,3,4} with 4 cl spirits		from 8,90

Allergens: **A** contains gluten (wheat, rye, barley, oats, spelt, etc.) · **B** contains crustaceans or crustacean products
C containing eggs or egg products · **D** contains fish or fish products · **E** contains peanuts or peanut products
F contains soy or soy products · **G** contains milk or milk products (lactose) · **H** contains nuts or their by-products (almonds, hazelnuts, walnuts, cashew nuts, pecan, brazil nut, pistachio, macadamia nut) · **I** contains celery or celery products
J contains mustard or mustard products · **K** contains sesame seeds or sesame seed products
L contains sulfur dioxide & sulphites · **M** contains lupine or products thereof · **N** molluscs or products thereof
O lobster paste = A, B, F, G, I, N, 3, 14, 16
Additives: **1** with sweetener · **2** with quinine · **3** with coloring agents · **4** with caffeine · **5** with taurine · **6** with antioxidants
7 with phosphate · **8** contains milk protein · **9** with preservatives · **10** waxed · **11** contains sulfur dioxide & sulfites
12 blackened · **13** contains a source of phenylalanine · **14** flavor enhancing agents
15 molded meat from ham shoulder pieces joined with antioxidant, flavor enhancer & phosphate
16 contains stabilizers · **17** foamed with nitrogen oxide · **18** acidifier · ° fresh meat weight