

Ai Pero

RISTORANTE TRATTORIA ENOTECA

Menu
Trattoria



APÉRITIF

| | | | | | |
|---------------------------------|------|-------|-------------------------------------|-----|-------|
| Prosecco Botter Brut | 0,1l | 6,00€ | Osborne Sherry Fino | 5cl | 5,00€ |
| Martini Prosecco | 0,1l | 6,00€ | Osborne Sherry Medium | 5cl | 5,00€ |
| Prosecco with Campari | 0,1l | 7,00€ | Osborne Sherry Golden Medium | 5cl | 5,00€ |
| Aperitivo „alla Casa“ | | | | | |
| Prosecco, Raspberry puree | 0,1l | 8,00€ | Martini Dry | 5cl | 5,00€ |
| Ramazzotti „Pero“ | | | Martini Bianco | 5cl | 5,00€ |
| Ramazzotti, Tonic Water | 0,1l | 7,00€ | Martini Rosso | 5cl | 5,00€ |
| Champagner Jean Pernet | | | | | |
| Tradition Brut | 0,1l | 9,50€ | Osborne White Port | 5cl | 5,00€ |
| Bellini Cocktail | | | Osborne Ruby Port | 5cl | 5,00€ |
| Prosecco, Peach puree | 0,1l | 8,00€ | | | |
| Sanbitter with Soda | | | Campari Orange | 5cl | 7,00€ |
| (non alcoholic) | 0,1l | 4,00€ | Campari Soda | 5cl | 5,50€ |
| Crodino | | | Pernod | 4cl | 6,00€ |
| (non alcoholic) | 0,1l | 4,00€ | Cynar | 2cl | 4,00€ |
| Vaux Träublein Sparkling | | | | | |
| (non alcoholic) | 0,2l | 8,00€ | | | |

Beer

| | | |
|---------------------------------------|-------|-------|
| König Pilsener | 0,33l | 2,90€ |
| König Pilsener (non alcoholic) | 0,33l | 2,90€ |
| Königs Pilsener Radler | 0,33l | 2,90€ |
| Birra Peroni (Italien Beer) | 0,33l | 3,50€ |
| Benediktiner Hefeweizen | 0,33l | 3,50€ |
| Benediktiner Alkoholfrei | 0,33l | 3,50€ |
| Kandi Malz | 0,33l | 2,90€ |

ANTIPASTI | STARTERS

CARCIOFO CON CAPPERI, PINOLI E RUCOLA

artichoke, caper, pine nuts (F,H9,I,K)

14,00€

TARTARA AL SALMONE CON FRUTTI ACIDI E PISTACCHIO

salmon tartare , citrus fruits, pistacho (B,F,H7)

16,00€

FOGLIA DI LATTUGA CON CREMA DI MOLLUSCHI E DRESSING AL BASILICO

endive salad, mussel cream, basil dressing (B,I,K,M)

12,00€

BURRATA, CHUTNEY E OLIO AL POMODORO

burratta, tomato chutney, tomato oil (F)

14,00€

ZUPPE | SOUP

CREMA AL PARMIGIANO CON PALLINE AL PARMIGIANO

parmesan foam soup, parmesan dumpling(A1,D,E,F,I)

optional with summertruffle

12,00€

4,50€/g

ZUPPA DI MELONE E LAMPONI

rasberry-wathermelone-cold bowl (E,W,L,B)

8,50€

PRIMI PIATTI | PASTA | NOODEL

CASARECCE CON CODA DI BUE, ZUCCHINI E CAPPERI

cassarecce, oxtailragout, zucchini, capers (A1, D,E,I)

small/large

17,00€/22,00€

SPAGHETTI AI POMODORO CON BASILICO E PROVOLONE

spaghetti, tomatosauce, basil, provolone (A1,C)

11,00€/14,00€

PENNE ALLA PUTTANESCA, SARDINE E OLIVE NERE

penne puttanesca, anchovy, black olives (A1, B,F,I)

14,00€/18,00€

RISOTTO ALLO ZAFFERANO E VANIGLIA

saffron-vanilla-risotto (D,F)

optional with prawns

17,00€

3,00€/piece

SECONDI PIATTI | MAIN COURSE

ROMBO CON CAVOLFIORRE, PUREA DI AGLIO E ZAFFERANO, CREMA ALLE OLIVE VERDI

halibut, cauliflower, saffron-garlic-puree, green olivesauce (B,D,E,F)

28,00€

OMBRINA CON LENTICCHIE AL BALSAMICO E GNOCCHI

croaker, balsamic lentils, gnocchi (B,D,E,F,I)

28,00€

ANCA DI AGNELLO BRASATA CON POLENTA DI PEPERONI E BROCCOLI SELVATICI

braised lamb shoulder, peper-polenta, wild broccoli (D,E,F)

30,00€

FILETTO DI MANZO CON RIDUZIONE AL BAROLO, FIFFERLI, SCAMORZA E PATATE ARROSTO

beeffilet, barolosauce, fried chanterelles, scarmoza, grilled potato (D,E,F)

32,00€

PIZZA

| | |
|---|--------|
| PIZZA MARGHERITA (A1,F) | 9,00€ |
| PIZZA AL CRUDO DI PARMA (A1,F) parma ham, rocket, paresan cheese | 15,00€ |
| PIZZA CAPRESE (A1,F) buffalo mozzarella, cherry tomato | 13,00€ |
| PIZZA VEGETARIANA (A1,F) eggplant, bell pepper, zucchini | 10,00€ |
| PIZZA PROSCIUTTO COTTO E TONNO (A1,B,F) ham, tuna | 13,00€ |
| PIZZA ALLA DIAVOLA (A1,F) spianata (spicy salami) | 12,00€ |
| PIZZA FUNGHI, GORGONZOLA, SALAME MILANO (A1,F) mushrooms, blue cheese, salami | 13,00€ |
| PIZZA AL SALAME FINOCCHIONA, FINOCCHIO, POMODORINI, RUCOLA (A1,F) salami, fennel, cherry tomato, rocket | 13,00€ |
| PIZZA FRUTTI DI MARE "DELUXE" (A1,F) Seafood | 20,00€ |

DOLCI | DESSERT

TIRAMISÙ CON GELATO AL CAFFÈ

tiramisu, espresso icecream (F, I)

7,50€

PANNA COTTA CON SORBETTO AI FRUTTI DI BOSCO

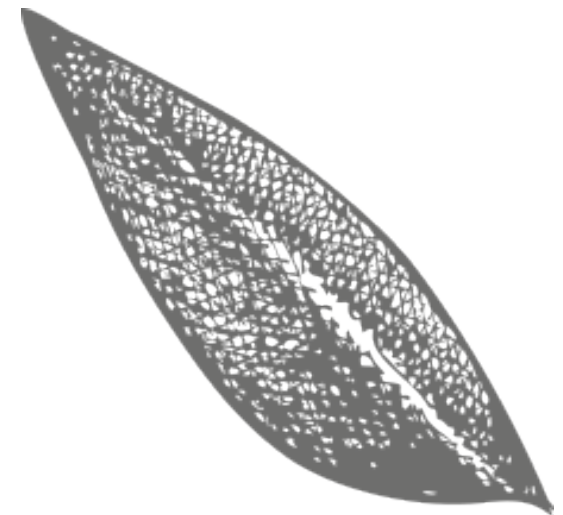
panna cotta, marinated berries, blackberry-sorbet (F,I)

7,50€

ASSORTIMENTO DI FORMAGGI MISTI

cheese variation fig mustard, grabes (F)

13,00€



WINE BY THE GLAS WHITE

WHITE WINE

GERMANY

| | | | |
|---|------|-------|--|
| Mittelrhein Weingut Selt | | | |
| 2018 Riesling - trocken | 0,1l | 3,00€ | |
| Mosel Weingut Immich-Batterieberg | | | |
| 2016 C.A.I. Riesling – feinherb / halbtrocken | 0,1l | 3,00€ | |
| Baden Weingut Heitlinger | | | |
| 2018 Ai Pero Pinot Grigio - trocken | 0,1l | 3,50€ | |
| Pfalz Weingut von Winning | | | |
| 2017 Sauvignon **** - trocken | 0,1l | 7,50€ | |

WHITE WINE

ITALY

| | | | |
|---|------|-------|--|
| Abruzz Abruzzen Cantine Torri | | | |
| 2017 Pecorino d`Abruzzo | 0,1l | 3,50€ | |
| Venetien Corte Guala | | | |
| 2018 Soave IGT Garganega | 0,1l | 3,50€ | |
| Sizilien Cantine Settesoli - Mandrarossa | | | |
| 2018 "Costadune" Grillo Bianco DOC | 0,1l | 3,00€ | |
| Piemont San Vito | | | |
| 2018 Roero Arneis DOC | 0,1l | 4,50€ | |

WINE BY THE GLAS RED & ROSE

RED WINE

Germany

Ahr

Josten & Klein

2016 Schiefer Pinot-Noir - trocken

0,1 l 4,00€

BLANC DE NOIRS

DEUTSCHLAND

Mittelrhein

Mohr

2018 Spätburgunder Rosé – feinherb

0,1 l 3,50€

ROSE

ITALIEN

Venetien

Avanzi

2017 Garda Classico Rosé DOC

Barbera, Marzemino 0,1 l 4,00€

RED WINE

ITALY

Piemont

Sottimano

2017 Dolcetto d'Alba DOC

0,1 l 4,00€

Abruzzen

Cantine Torri

2016 Montepulciano d'Abruzzo 420 DOC

0,1 l 3,50€

Toskana

Gagliole

2016 Rubioli Chianti DOC

0,1 l 4,50€

Sangiovese

Ampelaia

2017 Primitivo Appassimento

0,1 l 3,50€

Sizilien

Branciforti

2016 Nero d'Avola IGT

0,1 l 3,50€

Latium

Omina Romana

2016 Minerva Glaukopis I IGT

0,1 l 8,00€

NON ALCOHOLIC DRINKS

| | | | | | |
|--------------------------------|-------|-------|-------------------------------|------|-------|
| Acqua Morelli Naturale | 0,75l | 6,50€ | Schweppes Tonic Water | 0,2l | 2,90€ |
| Acqua Morelli Naturale | 0,25l | 2,70€ | Schweppes Bitter Lemon | 0,2l | 2,90€ |
| Acqua Morelli Frizzante | 0,75l | 6,50€ | Schweppes Ginger Ale | 0,2l | 2,90€ |
| Rodius medium | 0,75l | 6,00€ | Granini applejuice | 0,2l | 2,80€ |
| Rhodius medium | 0,25l | 2,50€ | Granini orangejuice | 0,2l | 2,90€ |
| Coca Cola | 0,2l | 2,70€ | Granini tomatojuice | 0,2l | 2,90€ |
| Coca Cola diet | 0,2l | 2,70€ | Granini grapejuice | 0,2l | 2,90€ |
| Fanta Orange | 0,2l | 2,70€ | Apple spritzer | 0,2l | 2,50€ |
| Sprite | 0,2l | 2,70€ | Apple spritzer | 0,4l | 4,50€ |
| Mezzo Mix | 0,2l | 2,70€ | | | |
| Orangina orange/rouge | 0,25l | 3,00€ | | | |

COFFEE

| | |
|---------------------------|-------|
| Espresso | 2,30€ |
| Double Espresso | 4,00€ |
| Espresso Macchiato | 2,40€ |
| Espresso Coretto | 4,00€ |
| Cappuccino | 2,70€ |
| Cup of Coffee | 2,50€ |
| Latte Macchiato | 3,50€ |
| Hot Chocolate | 3,50€ |

TEA

Althaus Tea

POT

Darjeeling Castelton

Highland mixture, mild taste, traces of nuts, fruit and nutmeg

4,50€

English Breakfast St. Andrews

Classical mixture, aromatic robust taste

4,50€

Rooibush Cream Caramel

Rooibush mixture, macadamia nuts, vanilla

4,50€

Persian Apple

Tastes like fresh apples with a soft citrus note

4,50€

Ginger Breeze

Ayurvedic herb mixture from citrus scrapings, lemongrass, ginger and pepper

4,50€

Bavarian Mint

Intense herbal infusion with a soft sweet taste

4,50€

Red Fruit Flash

Composition of red fruits ea. hibiscus, elderberries, rosehip, strawberry

4,50€

Grün Matinee

Mixture from full bodied Sencha – green teas flavored with exotic fruits

4,50€

**You are looking for a present?
Our Ai Pero – Voucher is the perfect gift.
Please contact us**

**For our allergic guests we offer a special menu with an allergens register.
For further question please contact our service staff**

Additional Allergenic Marks

Containing the following Allergenic:

**A = Gluten Cereal (Wheat1, Rye2, Barley3, Oats4, Spelt5, Kamut6, Hybrid Strains of Cereals7)
B = Fish
C = Crustacean
D = Sulphur Dioxide and Sulphite with a concentration of more than 10 mg/kg or 10 mg/l
E = Celery
F = Milk Products and Lactose
G = Sesame Seed
H = Peel Fruits (Almond1, Hazelnut2, Walnut3, Cashew4, Pecan Nut5, Brazil Nut6, Pistachio7, Macadamia Nut8, Pine Nut9)
I = Eggs
J = Lupine
K = Mustard
L = Soy
M = Mollusc
N = Peanut**

**1 = with colorant
2 = with preservative
3 = with antioxidant
4 = with flavour enhancer
5 = sulfite
6 = blackened
7 = with phosphate
8 = with milk protein
9 = with sweetener
10 = with type of sugar and sweetener
12 = contains phenylalanine
13 = may have a laxative effect if taken excessively
14 = quinine
15 = caffeine**