

Ai Pero

TRATTORIA ENOTECA

Menu Trattoria



APÉRITIF

<i>Prosecco Botter Brut</i>	<i>0,1l 6,00€</i>	<i>La Guita Manzanilla Sherry</i>	<i>5cl 5,00€</i>
<i>Martini Prosecco</i>	<i>0,1l 6,00€</i>	<i>Gonzales-Byass</i>	
<i>Prosecco mit Campari</i>	<i>0,1l 7,00€</i>	<i>Christia Sherry Medium</i>	<i>5cl 5,00€</i>
<i>Aperitivo „alla Casa“</i>			
<i>Prosecco with raspberry puree</i>	<i>0,1l 8,00€</i>	<i>Martini Dry</i>	<i>5cl 5,00€</i>
<i>Ramazzotti „Pero“</i>		<i>Martini Bianco</i>	<i>5cl 5,00€</i>
<i>Ramazzotti, Tonic Water</i>	<i>0,1l 7,00€</i>	<i>Martini Rosso</i>	<i>5cl 5,00€</i>
<i>Champagner Deutz</i>	<i>0,1l 13,00€</i>		
<i>Bellini Cocktail</i>		<i>Osborne White Port</i>	<i>5cl 5,00€</i>
<i>Prosecco with peach puree</i>	<i>0,1l 8,00€</i>	<i>Osborne Ruby Port</i>	<i>5cl 5,00€</i>
		<i>Grahams Tawny Port</i>	
<i>Sanbitter mit Soda</i>		<i>aged 20 years</i>	<i>5cl 12,00</i>
<i>(non alcoholic)</i>	<i>0,1l 4,00€</i>	<i>Campari Orange</i>	<i>5cl 7,00€</i>
<i>Crodino</i>		<i>Campari Soda</i>	<i>5cl 5,50€</i>
<i>(non alcoholic)</i>	<i>0,1l 4,00€</i>		
<i>Vaux Träublein</i>		<i>Pernod</i>	<i>4cl 6,00€</i>
<i>(non alcoholic)</i>	<i>0,2l 8,00€</i>	<i>Cynar</i>	<i>2cl 4,00€</i>

BEER

<i>König Pilsener</i>	<i>0,33l</i>	<i>2,90€</i>
<i>König Pilsener (non alcoholic)</i>	<i>0,33l</i>	<i>2,90€</i>
<i>Birra Peroni (Italien beer)</i>	<i>0,33l</i>	<i>3,50€</i>
<i>Benediktiner Hefeweizen (wheat beer)</i>	<i>0,33l</i>	<i>3,50€</i>
<i>Benediktiner (non alcoholic wheat beer)</i>	<i>0,33l</i>	<i>3,50€</i>
<i>Kandi Malz</i>	<i>0,33l</i>	<i>2,90€</i>

ANTIPASTI | STARTERS

CARPACCIO DI TROTA CON PESTO TRAPANESE E BERGAMOTTO

Carpaccio of trout, pesto trapanese, bergamot

16,00€

ANTIPASTI MISTI

Antipasti plate for two people

18,00€

VITELLO TONNATO

Slices of cooked veal with tuna sauce

17,00€

GAMBERI ALLA GRIGLIA, AGLIO E LIMONE

Grilled prawns, garlic, lemon

18,00€

ZUPPE | SOUP

ZUPPA DI PARMIGIANO

Soup of parmesan cheese with parmesan dumplings

12,00€

MINISTRONE

8,50€

PRIMI PIATTI | PASTA | NOUDEL

Small/ large

CASARECCE ALLA BOLOGNESE

Casarecce Bolognese

13,00€/18,00€

TAGLIATELLE CON CIPOLLE E ACCIUGHE

Tagliatelle, onion, anchovy

12,00€/15,00€

CASARECCE CON ZUCCHINE, FORMAGGIO DI CAPRA E MENTA

Casarecce, zucchini, goat cheese, mint

11,00€/14,00€

GNOCCHI ALLA BAVA CON SALSA AL GORGONZOLA

Gnocchi alla Bava with blue cheese sauce

12,00€/15,00€

RISOTTO AL RADICCHIO, TALEGGIO, NOCE E MELA GRANATA

*Risotto, radicchio, taleggio cheese, walnuts, pomegranate
optionally with roasted scallop 8,00 €*

16,00€

SECONDI PIATTI | MAIN COURSES

ORATA CON BROCCOLI SELVATICI, AGLIO E PEPERONCINO

Seabream, wild broccoli, garlic, chilli

24,00€

BRANZINO AI LEGUMI E CAPONATA

Sea bass, bean stew, caponata vegetables

27,00€

SCALOPPINE A LIMONE CON TAGLIATELLE

Scalopine ai Limone, Tagliatelle

24,00€

TAGLIATA DI MANZO CON RUCOLA, PARMIGIANO E POMODORI

Tagliata of Entrecôte, rocket salad, parmesan cheese, tomato

30,00€

FOR 2 PEOPLE / PER DUE PERSONE (PIATTO COMPOSTO)

Octopus, sweet potato cream, caramelized pumpkin seeds, pointed cabbage

44,00€

Shoulder of venison, cowberries, creamy juniper polenta

49,00€

PLEASE SELECT YOUR SIDE DISHES

ARROSTO DI CAVOLFIORE CON PREZZEMOLO

*Oven roasted half cauliflower with olive oil,
parsley and walnuts*

6,00€

PATATE AL ROSMARINO

Rosemary potatoes

5,50€

SPINACI

Sautéed spinach

5,00€

PUREA DI PATATE CON SEMI DI ZUCCA

Sweet potato puree with caramelized pumpkin seeds

5,50€

BROCCOLI SELVATICI CON PEPERONCINO E AGLIO

Wild broccoli with chilli and garlic

5,00€

PIZZA

PIZZA MAGHERITA (A,G)	14,00€
PIZZA AL CRUDO DI PARMA Parma Ham, Rocket, Parmesan Cheese (A,G)	15,00€
PIZZA CAPRESE Mozzarella of Buffalo, Tomatoes, Basil (A,G)	13,00€
PIZZA ALLA VEGETARIANA Bell Pepper, Eggplant, Zucchini (A,G)	10,00€
PIZZA TONNO CIPOLLA Tuna, Onions (A,G,D)	13,00€
PIZZA ALLA DIAVOLA Spianata Sausage (spicy sausage) (A,G)	12,00€
PIZZA AL SALAME FINOCCIONA, FINOCCHIO, POMODORINI, RUCOLA Salami, Fennel, Cherry Tomatoes, Rucola (A,G)	13,00€
PIZZA CONTADINA SALSICCIA, FUNGHI, POMODORINI Salsicca Sausage, Mushrooms, Cherry Tomatoes (A,G)	14,00€
PIZZA FRUITTI DI MARE Seafood(A,G,D,B,R)	20,00€
CALZONE Ham, Gorgonzola (A,G)	13,00€

DOLCI | DESSERT

SEMIFREDDO ALLA NOCCIOLA, CREMA ALL'ARANCIO E ARANCIA SANGUIGNA

Parfait of nougat with orange cream and blood orange

7,50€

TIRAMISÚ CON GELATO ALL'ESPRESSO

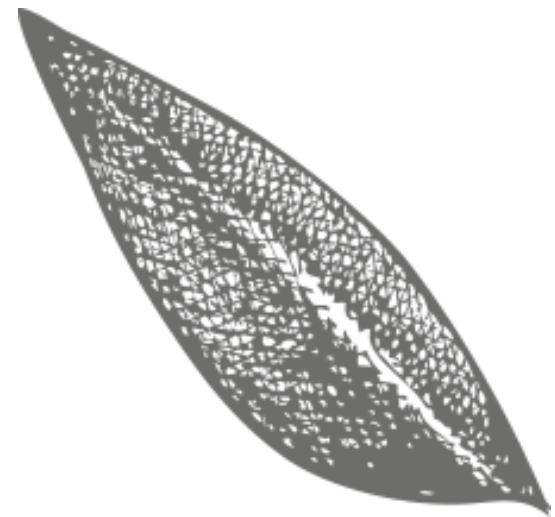
Tiramisu with espresso ice cream

7,50€

ZABAIONE CON PESCA E GELATO ALLA VANIGLIA

Zabaione, marinated peach and vanilla ice cream

7,50€



WINE BY THE GLASS

WHITE WINE

GERMANY

Mittelrhein

Weingut Selt

2016 Riesling - trocken 0,1 l 3,00€

Baden

Weingut Heitlinger

2017 Ai Pero Pinot Grigio - trocken
0,1 l 3,50€

Mosel

Weingut Immich-Batterieberg

2016 C.A.I. Riesling - feinherb / halbtrocken
0,1 l 3,00€

Pfalz

Weingut Von Winning

2017 Sauvignon Blanc **** - trocken
0,1 l 7,50€

WHITE WINE

ITALY

Venetien

Corte Guala

2017 Soave IGT 0,1 l 3,50€

Toscana

Carparzo

2017 Chardonnay IGT 0,1 l 3,50€

Sizilien

Andrero

2018 Mongreno
Grillo Bianco DOC 0,1 l 3,50€

Abruzzen

Cantine Torri

2017 Pecorino 0,1 l 3,50€

Please ask for our extended wine list

RED BY THE GLASS

RED WINE

GERMANY

Ahr

Josten & Klein

2016 Schiefer Pinot-Noir - trocken

0,1 l 4,00€

BLANC DE NOIRS

GERMANY

Mittelrhein

Mohr

2018 Spätburgunder Rosé - feinherb

0,1 l 3,50€

ROSE

ITALY

Venetien

Avanzi

2016 Garda Classico Rosé DOC

Barbera, Marzemino 0,1l 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€

Toscana

Gagliole

2016 Rubioli Chianti DOC 0,1 l 4,50€

Sizilien

Tank NO.32

2017 Primitivo 0,1 l 3,50€

Sizilien

Branciforti

2016 Nero d'Avola IGT 0,1 l 3,50€

Latium

Omina Romana

2016 Minerva Glaukopis IGT 0,1 l 8,00€

NON-ALCOHOLIC

<i>Acqua Morelli Naturale</i>	<i>0,25l</i>	<i>2,70€</i>	<i>Schweppes Tonic Water</i>	<i>0,2l</i>	<i>2,90€</i>
<i>Acqua Morelli Naturale</i>	<i>0,75l</i>	<i>6,50€</i>	<i>Schweppes Bitter Lemon</i>	<i>0,2l</i>	<i>2,90€</i>
<i>Acqua Morelli Frizzante</i>	<i>0,25l</i>	<i>2,70€</i>	<i>Schweppes Ginger Ale</i>	<i>0,2l</i>	<i>2,90€</i>
<i>Acqua Morelli Frizzante</i>	<i>0,75l</i>	<i>6,50€</i>			
			<i>Granini Apple Juice</i>	<i>0,2l</i>	<i>2,80€</i>
<i>Rhodius Gourmet</i>	<i>0,25l</i>	<i>2,50€</i>	<i>Granini Orange Juice</i>	<i>0,2l</i>	<i>2,90€</i>
<i>Rhodius Gourmet</i>	<i>0,75l</i>	<i>6,00€</i>	<i>Granini Tomato Juice</i>	<i>0,2l</i>	<i>2,90€</i>
			<i>Granini Grape Juice</i>	<i>0,2l</i>	<i>2,90€</i>
<i>Coca Cola</i>	<i>0,2l</i>	<i>2,70€</i>			
<i>Coca Cola Light</i>	<i>0,2l</i>	<i>2,70€</i>	<i>Apfelsaftschorle</i>	<i>0,2l</i>	<i>2,50€</i>
<i>Fanta Orange</i>	<i>0,2l</i>	<i>2,70€</i>	<i>Apfelsaftschorle</i>	<i>0,4l</i>	<i>4,50€</i>
<i>Sprite</i>	<i>0,2l</i>	<i>2,70€</i>			
<i>Mezzo Mix</i>	<i>0,2l</i>	<i>2,70€</i>			
<i>Orangina Orange</i>	<i>0,25l</i>	<i>3,00€</i>			

TEA/COFFEE

Althaus Tea

Darjeeling Castelton

traces of nuts, fruit and nutmeg

English Breakfast St. Andrews

aromatic robust taste

Rooibush Cream Caramel

macadamia nuts, vanilla

Persian Apple

fresh apples with a soft citrus note

Ginger Breeze

*mixture from citrus scrapings,
lemongrass, ginger and pepper*

Bavarian Mint

herbal infusion with a soft sweet taste

Sencha Senpai

Japanese green tea

Golden Assam

Strong malty black tea

POT

4,50€

4,50€

4,50€

4,50€

4,50€

4,50€

4,50€

4,50€

Espresso

Double Espresso

Espresso Macchiato

Espresso Coretto

Cappuccino

Cup of Coffee

Latte Macchiato

Hot Chocolate

2,30€

4,00€

2,40€

4,00€

2,70€

2,50€

3,50€

3,50€

**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 Allergens:

**A = Gluten Cereal (Wheat¹, Rye², Barley³, Oats⁴, Spelt⁵,
Kamut⁶, Hybrid Strains of Cereals⁷)**

B = Crustacean

C = Eggs

D = Fish

E = Peanuts

F = Soy

G = Milch

**H = Peel Fruits (Almond¹, Hazelnut², Walnut³, Cashew⁴,
Pecan Nut⁵,**

Brazil Nut⁶, Pistachio⁷, Macadamia Nut⁸, Pine Nut⁹)

L = Celery

M = Mustard

N = Sesame Seed

**O = Sulphur Dioxide and Sulfite with a concentration
of more than 10 mg/kg or 10 mg/l**

P = Lupine

R = Mollusc

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