

SENZANOME

cucina italiana

Dear guests,

It is our pleasure to welcome you in **SENZANOME** and we wish you a relaxing stay.

Let yourself be spoiled by our dishes and be pampered in a pleasant atmosphere.

SENZANOME offers a mix of classical and modern Italian cuisine.

The fresh preparation of all meals is a matter of course,

as well as the production of pasta in many variations.

Our chef prepares with dedication and attention to detail every week a new lunch menu, and various special offers.

Our staff is happy to help you to in your choice of drinks and food.

Another note for all moms, we have a baby's changing room.

We wish you

BUON APPETITO

Owner: Tamara & Giuseppe Vizzani

Lautenschlagerstr. 25, 70173 Stuttgart, Tel.: 0711/2294411, Fax: 0711/2268049,

www.senzanome-stuttgart.de kontakt@senzanome-stuttgart.de

Mon-Thu: 11:30-23:30 pm, Fri & Sat: 11:30-24: 00pm, Sunday and public holidays: 13.30-22: 30 pm

ZUPPE - SOUPS

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CREMA DI POMODORO

5,00

Tomato soup

MINISTRONE^J

5,50

Italian vegetable soup

INSALATE - SALADS^L

INSALATA VERDE

4,50

Green salad with onion and cucumber

INSALATA MISTA

5,50

Mixed salad with tomatoes, cucumbers, corn, carrots and onions

INSALATA DI POMODORO E TONNO^O

8,00

Tomato salad with tuna and onions

INSALATA DI RUCOLA CON POMODORINI E PARMIGIANO^G

8,50

Rocket salad with cherry tomatoes and parmesan cheese

INSALATA CAPRESE CON MOZZARELLA DI BUFALA^G

9,50

Tomatoes, buffalo mozzarella and basil garnished with olive oil

INSALATA POLLO E PARMIGIANO^G

11,00

Large mixed salad with chicken strips and Parmesan

INSALATA **SENZANOME**^D

12,50

Large mixed salad with grilled vegetable and smoked salmon

ANTIPASTI - STARTERS	€
BRUSCHETTA CLASSICA ^A Toasted white bread slices with diced tomatoes, olive oil and garlic	4,50
BRUSCHETTE MISTE ^{A, G, 19} Various toppings with diced tomatoes, olive paste and scamorza cheese	9,50
VITELLO TONNATO ^{I, C, G} Boiled fine veal meat slices on fine tuna cream garnished with capers	11,00
VERDURA DI STAGIONE CALDA ^I Vegetable dishes of the season out of the oven	9,50
CARPACCIO DI MANZO ^G Marinated raw beef slices with arugula, mushrooms and Parmesan cheese	11,00
TRIS DI ANTIPASTI ^{I, C, D, J, G} Trilogy of Starters (Vitello tonnato, seafood salad and caprese)	13,00
ANTIPASTO SENZANOME (FOR TWO) ^{I, 2, 19, A, G, C, D} Large appetizer plate a la maison	24,00

PASTE - PASTA

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PENNE ARRABBIATA^{A, K}

8,00

Short noodles with spicy hot pepper and garlic in tomato sauce

TAGLIATELLE BOLOGNESE^{A, K}

9,50

Homemade noodles in tomato-meat sauce (Beef and veal)

ORIGINAL SPAGHETTI CARBONARA^{I, A, C, G, K, 3}

9.50

Spaghetti with bacon, eggs and cheese (Pecorino Romano)

LASAGNETTE CON BUFALA, MELANZANE E PESTO^{I, A, G, K}

10.50

Homemade lasagna with buffalo mozzarella, eggplant and basil pesto

CREAZIONI - CREATIONS

TAGLIATELLE "SALMONE E SPINACI"^{A, D, L, K, C}

13,00

Fettuccine with salmon and spinach in a fine cognac sauce

FAGOTTI "FORMAGGIO E PERA" CON MASCARPONE E PISTACHIO^{A, G, H, K, C}

12.00

Pastry purses filled with cheese and pear in fine mascarpone sauce and pistachios

TORTELLACCI RIPIENI AI PORCINI SU CREMA DI PARMIGIANO E NOCCIOLA^{A, G, H, K, C}

13.50

Giant tortellini stuffed with porcini mushrooms on parmesan porcini cream and hazelnuts

TONNARELLI CON GAMBERONI, VONGOLE E POMODORINI^{A, G, K, C}

14.00

Thick egg spaghetti with shrimp, clams and cherry tomatoes

PACCHERI CON STRACCETTI DI MANZO^{A, L, K}

14.50

Giant Rigatoni with beef strips, cherry tomatoes and rosemary in red wine

SENZAGLUTINE - GLUTEN - FREE MEALS^{B,E}	€
CIABATTA AL POMODORO Pizza bread topped with diced tomatoes, olive oil and garlic	5,50
PENNE CON VERDURE DI STAGIONE Penne with seasonal vegetables with gluten free bread	10,5
CANNELLONI "RICOTTA E SPINACI" Pasta roll filled with ricotta cheese and spinach with gluten-free bread	11,50
TAGLIATELLE CON SALSICCIA E POMODORINI ^{1,3} Fettuccine with sausage and cherry tomatoes with gluten-free bread	12,50
<u>All pizzas from our pizza menu are also available gluten-free, each with a surcharge of 2.50 EUR</u>	

DESSERT SENZA GLUTINE - GLUTEN - FREE DESSERTS

TIRAMISÚ	6,50
MANGO-COCONUT SORBET	6,50

PER BAMBINI - FOR OUR LITTLE GUESTS

PENNE BOLOGNESE ^{A,G} Penne in tomato- meat sauce	5,00
GNOCCHI „PANTERA ROSA“ ^{A,G} Gnocchi in tomato cream sauce	5,00
TORTELLINI "BIANCANEVE" ^{1,3,A} Tortellini stuffed with meat in ham-cream sauce	6,00

DESSERT BAMBINI - CHILDRENS DESSERT ZOO LOCO ^{G,18} (Vanilla ice cream with caramel sauce and surprise)	5,00
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CARNE - MEAT

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POLLO AL MARSALA DI SICILIA^L 16.50

Chicken breast fillet with fine Marsala sauce

SCALOPPINA AL LIMONE 19.50

Saddle of veal medallions in a delicate lemon sauce

SALTIMBOCCA ALLA ROMANA^{L, L} 21.50

Veal medallions wrapped in prosciutto and sage in white wine sauce

TAGLIATA DI MANZO IRLANDESE CON RUCOLA E PARMIGIANO^G 24.00

Irish Entrecote in tranches grilled and garnished with rocket bed with

Parmesan cheese Splitters²

FILETTO DI MANZO IRLANDESE CON CREMA AL PARMIGIANO^G 26.50

Irish beef grilled on parmesan cheese cream

PESCE - FISH

CALAMARI ALLA GRIGLIA CON PESTO DI PREZZEMOLO 18,00

Squid tube grilled with garlic in parsley pesto

GAMBERONI ALLA GRIGLIA 23,00

Giant shrimp grilled

FILETTI D'ORATA IN CROSTA DI PISTACCHIO E PATATE^{D, H} 22,00

Dorade royal fillets in pistachio potato crust

Meat and fish dishes are served with potatoes and vegetables.

PIZZE - PIZZA	€
(Each pizza / pastry is topped/filled with tomato sauce and mozzarella)	
PIZZA MARGHERITA ^{A, G} Tomato sauce and mozzarella	7,50
PIZZA PROSCIUTTO E FUNGHI ^{I, 2, 3, 8, A, G} Ham and mushrooms	9,00
PIZZA ROMANA ^{I, 3, 19, A, D, G} Capers, olives and anchovies	9,00
PIZZA TONNO E CIPOLLA ^{A, D, G} Tuna and red onions	9,50
PIZZA DIAVOLA ^{I, 2, 3, A, G} Spicy salami, pepperoni, and olives	9,50
PIZZA 4 STAGIONI ^{I, 2, 3, 8, 16, A, G} Salami, ham, mushrooms and artichokes	10,00
PIZZA VERDURE ^G Seasonal vegetables	10,00
PANUOZZO ^{I, 2, 3, A, G} Filled pastry with bacon, arugula and cherry tomatoes	10,50
PIZZA AFFUMICATA ^{A, G} Salsiccia (Italian sausage), scamorza (smoked cheese) and cherry tomatoes	11,50
PIZZA CRUDAIOLA ^{I, 2, A, G} Parma ham, rocket and Parmesan cheese	11,50
PIZZA SALMONE ^{3, A, D, G, L} Smoked salmon, celery, capers and red onions	12,00
PIZZA SENZA NOME ^{I, 2, A, G, H} Creme fraiche, mozzarella, Parma ham and pistachios (without tomato sauce)	12,50
PIZZA TOTÓ ^{A, G, D} shrimp, zucchini and buffalo mozzarella (without tomato sauce)	12,50

DOLCI - DESSERT

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TIRAMISÚ ^{A, G}

6,00

Sponge fingers dipped in coffee, topped with mascarpone cream

PANNA COTTA ^G

5,50

homemade cream pudding with strawberry sauce

TARTUFO NERO ^{A, C, F, G, H}

5,50

Gianduja ice cream with hazelnuts and cocoa

SOUFFLÉ AL PISTACCHIO CON GELATO ALLA VANIGLIA ^{A, C, F, G, H}

7,00

Pistachio souffle with vanilla ice cream

PORZIONE DI GELATO ^{G, H}

4,50

a portion of ice cream (3 scoops)

SORBETTO AL LIMONE ^{C, F, G, H}

5,50

Lemon sorbet

CHIACCHIERANDO ^{A, C, G, H, L}

8,50

Cantuccini biscuits and Vin Santo (0.1L)

FORMAGGI MISTI - CHEESE

SELECTION OF CHEESE ^G

9,50

different cheeses

Parmigiano ^G

6,50

Pecorino ^G

6,50

Gorgonzola ^G

6,50

APERITIVI - APERITIFS**€**

Prosecco ¹	10cl	5.00
Prosecco Aperol ^{2, 10, 1}	10cl	5.50
Hugo ^{1, 1}	20cl	7.00
Aperol ² Soda / Orange	20cl	6.00
Aperol ² Spritz	20cl	7.00
Campari ² Soda / Orange	20cl	6.00
Martini Bianco/Rosso ² /Doro ²	5cl	5.50
Sherry	5cl	4.50
San bitter ^{2, 10} (non-alcoholic)	10cl	3.50
Crodino ^{2, 10} (non-alcoholic)	10cl	3.50

CHAMPAGNE - PROSECCO¹

Bottle of Prosecco Vigne delle Rose	0.75l	28.00
Bottle of Moet Chandon Brut	0.20l	28.00
Bottle of Moet Chandon Brut	0.75l	83.00
Bottle of Moet Chandon Imperial Rosé	0.75l	89.00
Bottle Veuve Clicquot Brut	0.75l	83.00

BIBITE ANALCOLICHE - SOFT DRINKS**€**

Bottled water	0,2l	2,00	0,4l	3,00
Still table water	0,2l	2,00	0,4l	3,00
Acqua Panna	0,5l	4,00	0,75l	5,50
San Pellegrino	0,5l	4,00	0,75l	5,50
Bitter Lemon ^{2, 3, 10}	0,2l	3,00	0,4l	4,00
Tonic Water ¹⁰	0,2l	3,00		
Ginger Ale ²	0,2l	3,00		
Pepsi Cola ^{2, 11}	0,2l	2,50	0,4l	3,50
Pepsi Cola Light ^{2, 5, 6, 11}	0,33l	3,50		
Mirinda Fanta ^{2, 3}	0,2l	2,50	0,4l	3,50
Spezi ^{2, 3, 11}	0,2l	2,50	0,4l	3,50
7 Up ^{2, 3}	0,2l	2,50	0,4l	3,50
Orangina ^{2, 3}	0,25l	3,00		
Juice (Orange, apple)	0,2l	3,00	0,4l	4,00
Nectar (Blackcurrant, maracuja)	0,2l	3,00	0,4l	4,00
Juice spritzer (Orange, apple)	0,2l	2,50	0,4l	3,50
Nectar spritzer (Blackcurrant, maracuja)	0,2l	2,50	0,4l	3,50
Peach nectar (Pago)	0,2l	3,50		
Bulb nectar (Pago)	0,2l	3,50		
Pago spritzer (Peach, pear)	0,4l	4,00		

BIRRA - BEER

		€		€	
Franziscaner pale hefeweizen (from the barrel) ^{Corn, barley}	0,3l	3,50	0,5l	4,00	
Franziscaner dark hefeweizen ^{Corn, barley}			0,5l	4,00	
Franziscan crystal ^{Corn, barley}			0,5l	4,00	
Franziscaner hefeweizen (non-alcoholic) ^{Corn, barley}			0,5l	4,00	
Beck's Pils (from the barrel) ^{barley}	0,3l	3,50	0,5l	4,00	
Beck's (non-alcoholic) ^{barley}	0,33l	3,50			
Menabrea Italian beer ^{barley}	0,33l	3,50			
Radler	0,3l	3,00	0,5l	3,50	
<u>free</u>) ^{barley}	0,33l	5,00			DAURA (<u>gluten-</u> Neumarkter
Lammsbräu (alcohol- and <u>gluten-free</u>) ^{barley}	0,33l	5,00			

VINI BIANCHI SFUSI - OPEN WHITE WINES

House wine White	0,2l	5,00
Pinot Grigio- from Venice, dry and full of character	0,2l	5,00
Pecorino- from Abruzzis, fruity, dry and intensive	0,2l	6,00
Vermentino Sardo from Sardinia -, dry, lively, very harmonious	0,2l	6,00
Tramin Bianco-from Triol, dry, lively, harmonious	0,2l	6,50
White wine spritzer	0,2l	3,50

VINI ROSÉ SFUSI - OPEN RED WINES

House wine-Rosé	0,2l	5,00
Rose wine spritzer	0,2l	3,50

VINI ROSSI SFUSI - OPEN RED WINES^L

House wine Red	0,2l	5,00
Lambrusco from Emilia Romagna, pearly and sweet	0,2l	5,00
Primitivo- from Puglia, persistent and full-bodied	0,2l	6,00
Terre del Sassicato- from Tuscany, intense and harmonious	0,2l	7,00
Valpolicella Ripasso- from Veneto, very concentrated with acid	0,2l	8,50
Red wine spritzer	0,2l	3,50

BEVANDE CALDE - HOT BEVERAGES

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Espresso		2.00
Espresso Decaffeinated		2.50
Espresso Corretto		3.50
Espresso Doppio		3.50
Cappuccino ⁶		3.00
Latte Macchiato ⁶		3.50
Cup of coffee		3.00
Cup of coffee decaffeinated		3.00
Glass of tea		2.50
Glass of tea with rum		3.50

DIGESTIVI - DIGESTIFS

Ramazotti ²	4cl	4,50
Fernet	4cl	4.50
Averna ²	4cl	4,50
Amaretto ²	4cl	4,50
Sambuca ²	4cl	4,50
Limoncello ²	5cl	4,50

COGNAC BRANDY

Vecchia Romagna	2cl	4,50
Remy Martin	2cl	6,00
Hennessy	2cl	6,00

WHISKEY

Ballantines	2cl	5,50
Jim Beam	2cl	5,50
Chivas	2 cl	6.50
Jack Daniels	2 cl	5.50

GRAPPA

Grappa della Casa	2cl	4.50
Andrea da Ponte	2cl	6,50
Nardini	2cl	7,00
Il Bacio delle Muse	2cl	6,00
Bocchino Gran Moscato	2cl	7,50
Grappa Amarone	2cl	9,50

VINI IN BOTTIGLIA – WINE BY THE BOTTLE^L 0,75l €

VINI BIANCHI – WHITE WINES

House Wine White, Verdicchio, D.O.C. "Vignedileo" from Marken 18,50

Taste: fresh and elegant.

Aragosta, Vermentino, D.O.C. „Santa Maria La Palma“ from Sardinia 22,00

Taste: dry and sparkling, very harmonious with well-integrated acidity.

Tramin Bianco Cuvee, Pino, Chardonnay, Sauvignon, I.G.T. „Tramin“ from Tirol 23,50

Taste: intensive, fruity and full of character.

Lugana Trebbiano, D.O.P. „Cá Maiol“ from Venice 31,00

Taste: dry, pleasantly little acidity, soft rounded fruity taste

Gavi, Cortese, D.O.C.G. "San Bartolomeo" from Piemont 32,00

Taste: dry, pleasantly little acidity, soft. Sounded fruity taste

Ronco dei Tassi, Pinot Grigio, D.O.C.G. "Collio" from Friaul 36,00

Taste: dry, soft, intensive and full-bodied.

Animale Celeste, Sauvignon Blanc, I.G.T. „Santa Barbara“ from Marken 38,00

Taste: dry, soft, particular harmonious.

Stoan, Chardonnay, Sauvignon, Tramin D.O.C. "Tramin" from Tirol 46,00

Taste Aromatic, silky and delicate.

VINI ROSÉ – ROSÉ WINE

House Wine Rose, Montepulciano, D.O.C. "Vignedileo" aus den Marken 18,50

Taste: Rich, aromatic with malic acid, fresh and pleasantly sharp.

Roseroses, Corvina-Molinara-Rondinella, I.G.T. „Ottella“ from Venice 25,00

Taste: fresh and juicy with well-integrated structure

VINI ROSSI – RED WINES	0,75l	€
House Wine Red , Montepulciano, Sangiovese, D.O.C. "Vignedileo" from Marken		18,50
<u>Taste:</u> Very round, with a long finish, reminds one of dark berries		
Nero D'Avola Sicilia , I.G.T. "Cusumano" from Sicily		22,00
<u>Taste:</u> soft, silky, fine, elegant, round and with a long finish.		
Terre del Sassicato , Sangiovese, I.G.T. „Fattoria Polvereto“ from Toscana		23,50
<u>Taste:</u> very intensive and harmonious.		
Valpolicella Ripasso , Corvina, Rondinella D.O.C. "Valpantena" from Veneto		29,00
<u>Taste:</u> full, silky and full-bodied.		
Rocca Rubia Riserva , Carignano del Sulcis, D.O.C. "Santadi" from Sardinia		36,00
<u>Taste:</u> powerful on the palette, fleshy, delicately aromatic and mineral mineral taste.		
Il Maschio da Monte , Montepulciano, D.O.C. „Santa Barbara“ from the marshes		38,00
<u>Taste:</u> dry, full-bodied, fresh acidity, fine fruit and perfectly balanced.		
Marziacanalè , Taurasi, D.O.C.G. "Vinosia" from Campania		58,00
<u>Taste:</u> full-bodied, intensive fruit aroma and mineral		
Brunello di Montalcino , Sangiovese D.O.C.G. "Ciacci" from Toscana		75,00
<u>Taste:</u> soft tannins, pleasant acidic taste, reminds one of forest fruits		
Barolo Parusso , Nebbiolo, D.O.C.G. „Parusso“ from Piemont		76,00
<u>Taste:</u> full bodied, fine and elegant		
Tignanello , Sangiovese-Carbanet Sauvignon, I.G.T. „Antinori“ from Toscana		135,00
<u>Taste:</u> fruity, balanced with soft tannins and a long finish		

Additives: 1) with a preservative, 2) dye 3) with anti-oxidant, 5) contains sweetener,
6) contains a phenylalaninquelle, 8) phosphate, 10) quinine, 11) caffeine, 14) waxed, 19) blackened
Allergens: A) cereals containing gluten, B) maize starch, e) rice flour, K) durum wheat,
C) eggs, D) fish, F) soy, G) milk and lactose, H) nuts / seeds, J) celery, L) sulphur dioxide and sulphites