



Antico & Abruzzo

Hotel - Restaurant

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Soups and Salads

-  5. **Crema di Pomodoro** 5,00 €
Home-made cream of tomato soup
-  6. **Minestrone**  5,00 €
Home-made vegetable soup
8. **Carciofini alla Giudea**  9,00 €
Artichokes, lettuce, anchovies, garlic and red onions "the Jewish way"
-  9. **Ziegenmarkt (goat market) salad**  9,00 €
Large mixed salad with tomatoes, cucumber, hot peppers, sweetcorn, olives, red onions and feta-style cheese (made of cow's milk)
10. **Turkey salad** 9,50 €
Large mixed salad with tomatoes, cucumber, sweetcorn, olives, red onions and fried turkey strips
11. **Niçoise salad** 9,00 €
Large mixed salad with tomatoes, cucumber, sweetcorn, olives, tuna and red onions
-  12. **Side salad**  5,00 €
Small mixed salad with tomatoes, cucumber, rocket, sweetcorn, olives and red onions
-  13. **Shepherd's salad** 5,00 €
Vine tomatoes with red onions on a bed of lettuce,
optionally served with feta-style cheese (made of cow's milk) + 1,00 €
- Pizza bread**  3,50 €
Always fresh from the oven! Optionally served with herb butter + 0,80€

All salads are dressed with olive oil and balsamic vinegar and served
with home-made ciabatta bread  

 = vegetarian

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Antipasti caldi e freddi – Hot and Cold Starters

14. Carpaccio della Casa 11,50 €

 Marinated fillet of beef, finely sliced
with rocket and Parmesan shavings

small portion 8,50 €

15. Antipasto Abruzzese classicosmall portion 8,00 €

  Selection of marinated vegetables,
mozzarella cheese and Italian country ham

Classico 1-2 people 13,00 €

Familla 4-5 people 24,50 €

16. Funghi Grigliati9,00 €

 Grilled oyster mushrooms on a bed of lettuce,
dressed in a garlic olive oil and balsamic vinegar

17. Bruschetta Romana6,00 €

   Five slices of toasted bread with anchovies and melted mozzarella

18. Bruschetta Classica5,50 €

   Five slices of toasted bread with tomatoes and garlic

17 18. Bruschetta combination6,90 €

   6 mixed slices (3 slices of "Romana" and 3 of "Classica")

19. Baked feta-style cheese (made of cow's milk)8,00 €

   Served with a mixed salad and toasted bread

20. Funghetti al Forno8,00 €

  Fresh mushrooms with Gorgonzola and melted cheese

22. Antipasto di Mare 14,50 €

  Blanched seafood and

  bruschetta with anchovies and salmonsmall portion 9,50 €

 = vegetarian

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Le Focaccie della Casa - Speciality of the House

Even fresh focaccia bread served in different ways

26. Focaccia di Mare..... 13,00 €

 Smoked salmon with mixed lettuce leaves, rocket and shallots on warm focaccia bread

27. Focaccia con Carpaccio..... 13,00 €

 Fillet of beef, very finely sliced, on mixed lettuce leaves with Parmesan shavings on warm focaccia bread

 28. Focaccia del Dottore..... 11,50 €

 Aubergines, sun-dried tomatoes, mixed lettuce leaves and grated Parmesan on warm focaccia bread

 29. Focaccia Vegetaria..... 11,50 €

 Mixed lettuce leaves with sautéed vegetables and mozzarella pearls on warm focaccia bread

30. Focaccia Funghi..... 11,50 €

 Grilled oyster mushrooms with mixed lettuce leaves and crispy bacon on warm focaccia bread

31. Focaccia con Antipasti..... 12,50 €

 Italian country ham, mozzarella and
 marinated vegetables on warm focaccia bread

32. Focaccia con Tacchino..... 12,50 €

 Mixed lettuce leaves with turkey strips, feta-style cheese (made of cow's milk) and sweetcorn on warm focaccia bread

All focaccias are drizzled with olive oil and balsamic vinegar.



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Le Paste della Casa

Pasta dishes prepared according to our own traditional recipe

-  **33. Spaghetti bel Paese** 9,50 €
 Spaghetti with tomatoes on the vine, rocket and mozzarella pearls
- 34. Spaghetti Frutti di Mare** 10,50 €
 Spaghetti with seafood in white wine and garlic olive oil
- 35. Fettuccine con Tacchino** 9,50 €
 Fettuccine with turkey strips and courgettes in a tomato-cream sauce
- 36. Fettuccine alla Tirolese** 9,50 €
 Fettuccine with oyster mushrooms, Tyrolean bacon and grated Parmesan
-  **37. Spaghetti Aglio Olio** 9,00 €
 Spaghetti with sliced garlic and chillies fried gently in olive oil
(a great classic Italian dish)
-  **38. Spaghetti del Dottore** 9,50 €
 Spaghetti with sun-dried tomatoes, aubergine strips and feta-style cheese
(made of cow's milk)

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Le Paste della Casa

Pasta dishes prepared according to our own traditional recipe

39. **Spaghetti Matriciana** 9,50 €



With vine tomatoes, bacon, Parmesan, chillies and garlic oil

40. **Lasagne classiche** 9,00 €



Layers of lasagne sheets with a minced meat sauce, baked with cheese

41. **Spaghetti con Calamaretti** 9,50 €



Spaghetti with tender calamari strips, herbs, garlic and olive oil

42. **Spaghetti alla Toni** 9,50 €



With artichokes, anchovies, sun-dried tomatoes and grated Parmesan



43. **Gnocchi al Gorgonzola** 9,50 €



Potato gnocchi in a Gorgonzola-cream sauce



44. **Gnocchi con Verdure** 9,50 €



Potato gnocchi with a selection of vegetables,
tossed in butter and Parmesan



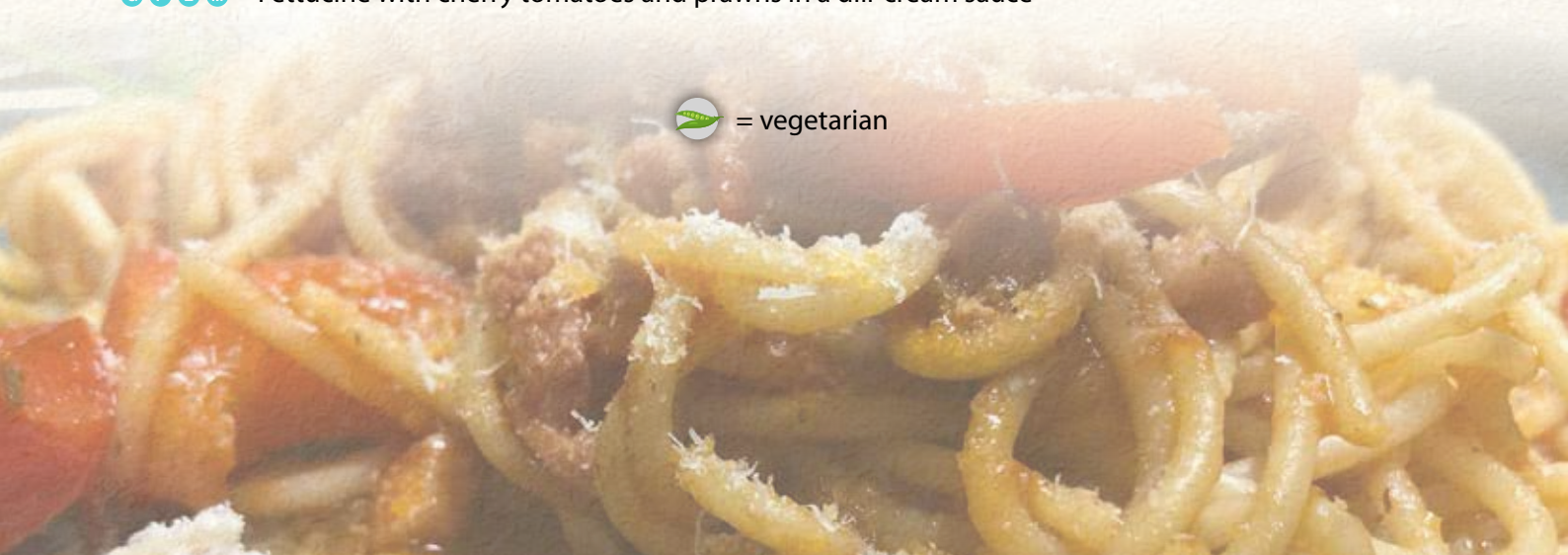
45. **Fettucine con Gamberi** 11,50 €



Fettucine with cherry tomatoes and prawns in a dill-cream sauce



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Le Pizze Classiche

*Our dough is traditionally processed by hand
and rests for at least 24 hours. approx. Ø 30 cm*

-  **70. Regina Margherita** 8,50 €
 With tomato sauce and mozzarella
- 71. Milano** 9,00 €
 With tomato sauce, salami and mozzarella
- 73. Rustica** 10,00 €
 With tomato sauce, salami, fresh mushrooms and mozzarella
- 74. Tonno** 10,50 €
 With tomato sauce, tuna, onions and mozzarella
- 75. Hawaii** 10,50 €
 With tomato sauce, cooked ham, pineapple and mozzarella
-  **76. Vegetaria** 10,50 €
 With tomato sauce, various kinds of vegetables and mozzarella
- 77. Calzone** 10,50 €
 Pizza turnover with tomato sauce, salami, fresh mushrooms and mozzarella
- 79. Quattro Stagioni (Four Seasons)** 12,50 €
 With tomato sauce, cooked ham, salami, fresh mushrooms, spinach and mozzarella
- 80. Diavola** 10,50 €
 With tomato sauce, pepperoni sausage, salami, hot green peppers and mozzarella

Each additional topping + 1,00 €
Tuna, seafood or farmer's ham + 1,50 €

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Le nostre Pizze speciale

*Our dough is traditionally made by hand
and rests at least 24 hours. Approx. Ø 30 cm*

83. **Frutti di Mare** 13,00 €
  With tomato sauce, seafood, tuna, garlic and mozzarella
 
65. **Bella Napoli** 10,50 €
   With tomato sauce, anchovies, capers and mozzarella
-  67. **Siciliana** 10,50 €
  With tomato sauce, cheese, garlic, aubergines and
feta-style cheese (made of cow's milk)
68. **La Principessa** 13,00 €
   With tomato sauce, spinach, salmon, garlic and mozzarella
-  69. **Pizza Bianca** 10,50 €
  With mozzarella, rocket, fresh tomatoes and basil oil
78. **Parma** 13,00 €
   2 With tomato sauce, Italian country ham, mozzarella and rocket
81. **Del Patrone** 11,00 €
   2 With tomato sauce, pepperoni sausage, salami, Gorgonzola and mozzarella
-  84. **Primo Amore** 10,50 €
   3 With tomato sauce, mozzarella, sun-dried tomatoes and rocket

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Tuna, seafood or farmer's ham + 1,50 €



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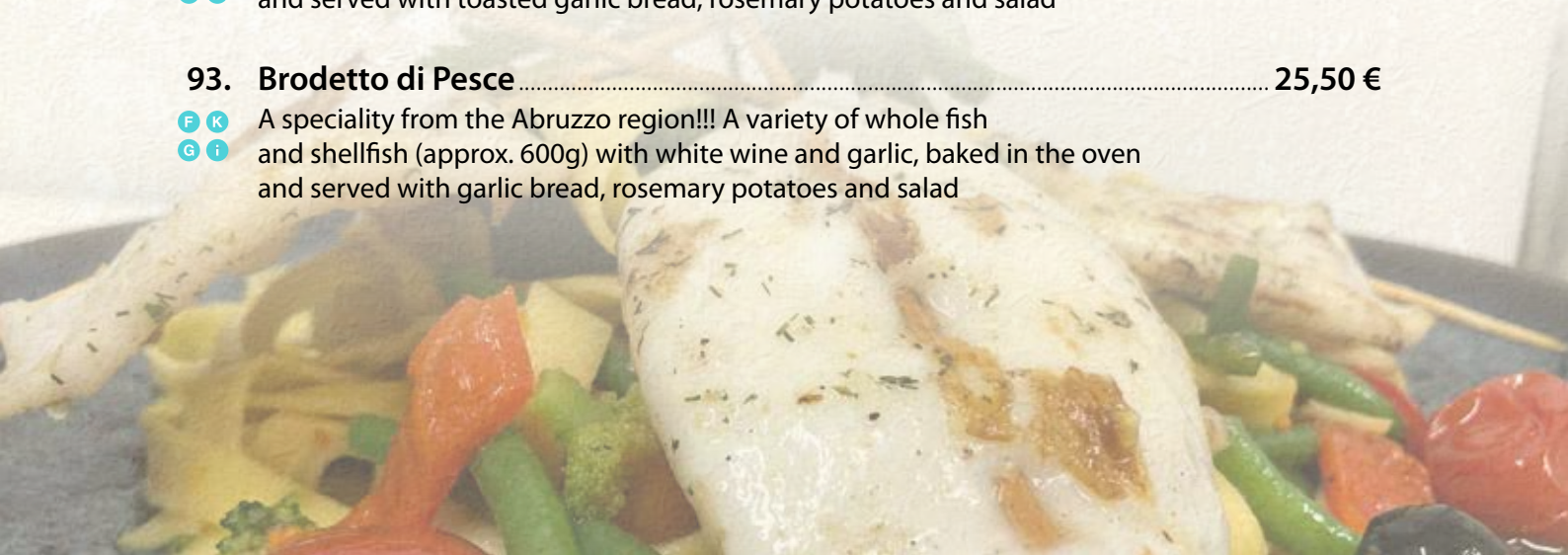
Carne di Manzo — Sirloin Steak

86. **Bistecca ai Ferri** 19,50 €
M Grilled sirloin steak with home-made herb butter
87. **Bistecca al Gorgonzola** 22,50 €
M Grilled sirloin steak with Gorgonzola sauce
89. **Bistecca Pizzaiola** 22,50 €
F M Grilled beef sirloin steak with an anchovy-tomato-caper sauce

All steaks are served with rosemary potatoes, green beans with pork belly and a salad

Pesce — Fish Dishes

90. **Spiedini Di Calamari** 19,50 €
F G Grilled calamari with tagliatelle, Mediterranean vegetables and salad
91. **Salmone alla Pescatrice** 22,50 €
F K Salmon fillets marinière-style with seafood, baked in the oven
G i and served with tagliatelle, vegetables and salad
92. **Scampi al Forno** 23,50 €
F K Scampi in a white wine sauce with garlic, baked in the oven
G i and served with toasted garlic bread, rosemary potatoes and salad
93. **Brodetto di Pesce** 25,50 €
F K A speciality from the Abruzzo region!!! A variety of whole fish
G i and shellfish (approx. 600g) with white wine and garlic, baked in the oven
and served with garlic bread, rosemary potatoes and salad



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Per Bambini

Only for our Little Ones

- 119. Mini-Pizza** 5,50 €
G M 2 With tomato sauce, salami and cheese
- 120. Spaghetti Mamma Mia** 5,50 €
G M With tomato sauce or butter
- 121. Schnitzel Pinocchio** 7,00 €
G Small turkey steak with spaghetti in tomato sauce
- 122. Gnocchi bambini** 6,50 €
G M Gnocchi in butter or tomato sauce

Dolci

Desserts

- 114. Zabaglione al Prosecco** 6,50 €
i E Whipped egg yolks with Prosecco, Marsala wine and vanilla ice-cream for 2 people 9,50 €
- 115. Tartufo** 6,00 €
M E Chocolate-vanilla-truffle ice-cream
- 116. Panna Cotta** 6,50 €
M 1 Italian creamy dessert with ice-cream and strawberry sauce, decorated with fresh fruit
- 310. Home-made Tiramisu** 6,00 €
M E G



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Vini d' Abruzzo

Quality wines from Italy "warmly recommended by the chef"

	0,2 l	0,5 l
230. Montepulciano d' Abruzzo*	5,50 €	10,50 €
 Dry and strong, pairs well with pizza, pasta and meat dishes		
240. Primitivo di Puglia*	7,50 €	14,50 €
 With a subtle hint of red berries		
250. Trebbiano d' Abruzzo*	5,50 €	10,50 €
 Fruity and fresh, low acidity, ideal with antipasti, fish and salad		
260. Cerasuolo d' Abruzzo*	5,50 €	10,50 €
 A fruity, cherry-red, rosé wine with a pleasant bouquet, goes with light meals		
270. Moscato d' Abruzzo*	5,50 €	10,50 €
 Mellow, fresh and sparkling, for those of you that like it sweet!		
280. Pinot Grigio*	5,50 €	10,50 €
 A white wine with an elegant bouquet, pairs well with fish, poultry, pasta and antipasti		
290. Lugana*	7,50 €	14,50 €
 Floral and fresh, with a fruity note of apple and peach		

*These wines are also available in a 0,7l bottle
- wines contain sulphites ⓘ-

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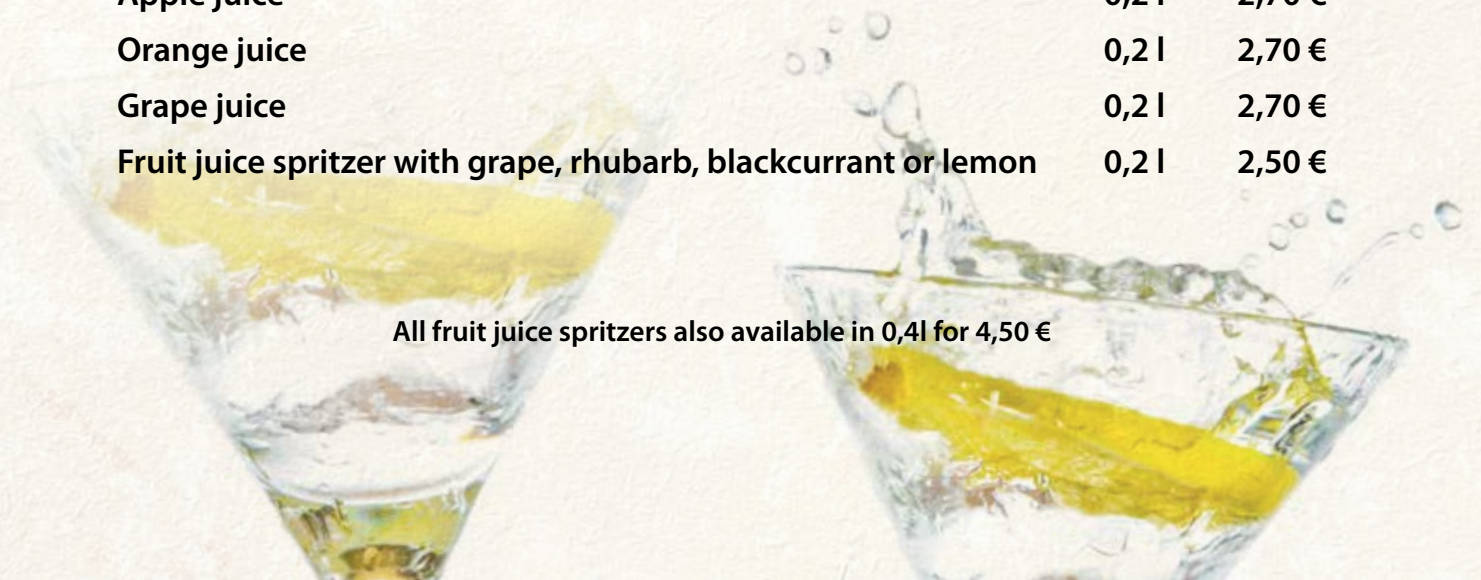
Aperitifs

Prosecco	0,1 l	3,50 €
Campari and soda or orange juice	4 cl	6,00 €
Martini ¹	5 cl	4,50 €
Sherry ¹	5 cl	3,00 €
Aperol spritz	0,2 l	6,50 €
Gin and tonic	0,2 l	6,50 €
Hugo (Prosecco-based, fruit-flavoured cocktail)	0,2 l	6,50 €

Alcohol-free Drinks

Münden's table water (sparkling or still)	0,5 l	3,50 €
Münden's table water (sparkling or still)	1,0 l	4,50 €
Mineral water	0,25 l	2,50 €
Apple spritzer	0,2 l	2,50 €
Cola ^{1,4} , Fanta ¹ , Spezi (cola and orange) ^{1,4} , Sprite	0,2 l	2,50 €
Bitter Lemon ⁵ , Tonic, Ginger Ale	0,2 l	2,50 €
Home made lemonade (cucumber, elder, ginger)	0,4 l	4,90 €
Apple juice	0,2 l	2,70 €
Orange juice	0,2 l	2,70 €
Grape juice	0,2 l	2,70 €
Fruit juice spritzer with grape, rhubarb, blackcurrant or lemon	0,2 l	2,50 €

All fruit juice spritzers also available in 0,4l for 4,50 €



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Beers

Pilsner	0,3 l	2,80 €
Pilsner	0,5 l	4,70 €
Shandy	0,3 l	2,80 €
Shandy	0,5 l	4,70 €

Bottled beers

Alcohol-free	0,33 l	2,60 €
Köstritzer black beer	0,33 l	2,60 €
Malt beer	0,33 l	2,60 €

Wheat beers

Light wheat beer	0,5 l	4,70 €
Alcohol-free	0,5 l	4,70 €

Beer contains gluten!

And if you're tired and don't feel like driving, you can also stay the night in our hotel.

Price (B&B) from 60 €

We'll be seeing you again at breakfast!



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Hot Drinks

Tea, different varieties fine, loose leaves	pot	4,50 €
Espresso ⁴	cup	2,50 €
Cappuccino ⁴ ^M	cup	2,80 €
Coffee Crema ⁴	cup	2,80 €
Decaf coffee	cup	2,50 €
Hot chocolate ^M	cup	3,50 €
Latte ^M	cup	3,80 €
Latte macchiato ^M	glass	3,80 €

Spirits

Vodka	4 cl	3,00 €
Sambuca	2cl	3,00 €
Amaretto	2cl	2,50 €
Marsala wine with cream ^M	4cl	3,50 €
Ramazzotti (Italian herb liqueur)	4cl	3,50 €
Averna (bitter-sweet Italian liqueur)	4cl	3,50 €
Fernet (bitter Italian liqueur)	2cl	3,00 €
Limoncello (Italian lemon liqueur)	2cl	3,00 €
Grappa	2cl	3,00 €
Vecchia Romagna (brandy)	2cl	4,00 €

The food and drinks on our menu contain the following, unavoidable *additives*, which we are legally obliged to declare:

¹ Colourants, ² Preservatives, ³ Sulphurised, ⁴ Caffeine, ⁵ Quinine.

Allergens: ^G Grains, ^K Shellfish, ^F Fish, ^M Milk, ^{SF} Mustard, ^I Sulphites, ^E Egg,  vegetarian