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 G ..... **5,00 €**
Home-made vegetable soup

8. Carciofini alla Giudea F ..... **9,00 €**
Artichokes, lettuce, anchovies, garlic and red onions "the Jewish way"

9. Ziegenmarkt (goat market) salad M ..... **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 M ..... **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 G ..... **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 1 SF

= vegetarian

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Antipasti caldi e freddi – Hot and Cold Starters

14. Carpaccio della Casa ..... **11,50 €**
M
Marinated fillet of beef, finely sliced
with rocket and Parmesan shavings — small portion **8,50 €**

15. Antipasto Abruzzese classico ..... small portion **8,00 €**
M 2
Selection of marinated vegetables, — Classico 1-2 people **13,00 €**
mozzarella cheese and Italian country ham — Familla 4-5 people **24,50 €**

16. Funghi Grigliati ..... **9,00 €**
1
Grilled oyster mushrooms on a bed of lettuce,
dressed in a garlic olive oil and balsamic vinegar

17. Bruschetta Romana ..... **6,00 €**
M G F
Five slices of toasted bread with anchovies and melted mozzarella

18. Bruschetta Classica ..... **5,50 €**
M G F
Five slices of toasted bread with tomatoes and garlic

17 18. Bruschetta combination ..... **6,90 €**
M G F
6 mixed slices (3 slices of "Romana" and 3 of "Classica")

19. Baked feta-style cheese (made of cow's milk) ..... **8,00 €**
M E G
Served with a mixed salad and toasted bread

20. Funghetti al Forno ..... **8,00 €**
M G
Fresh mushrooms with Gorgonzola and melted cheese

22. Antipasto di Mare ..... **14,50 €**
F K G M
Blanched seafood and
bruschetta with anchovies and salmon ..... small portion **9,50 €**

= vegetarian

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Le Focaccie della Casa – Speciality of the House

Oven-fresh focaccia bread served in different ways

26. Focaccia di Mare ..... **13,00 €**
G F
Smoked salmon with mixed lettuce leaves, rocket and shallots on warm focaccia bread

27. Focaccia con Carpaccio ..... **13,00 €**
G M
Fillet of beef, very finely sliced, on mixed lettuce leaves with Parmesan shavings on warm focaccia bread

28. Focaccia del Dottore ..... **11,50 €**
G M
Aubergines, sun-dried tomatoes, mixed lettuce leaves and grated Parmesan on warm focaccia bread

29. Focaccia Vegetaria ..... **11,50 €**
G M
Mixed lettuce leaves with sautéed vegetables and mozzarella pearls on warm focaccia bread

30. Focaccia Funghi ..... **11,50 €**
G
Grilled oyster mushrooms with mixed lettuce leaves and crispy bacon on warm focaccia bread

31. Focaccia con Antipasti ..... **12,50 €**
G M 2
Italian country ham, mozzarella and marinated vegetables on warm focaccia bread

32. Focaccia con Tacchino ..... **12,50 €**
G M
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 €**
G M
Spaghetti with tomatoes on the vine, rocket and mozzarella pearls

34. Spaghetti Frutti di Mare ..... **10,50 €**
F G I
Spaghetti with seafood in white wine and garlic olive oil

35. Fettuccine con Tacchino ..... **9,50 €**
G E M
Fettuccine with turkey strips and courgettes in a tomato-cream sauce

36. Fettuccine alla Tirolese ..... **9,50 €**
G E 2 M
Fettuccine with oyster mushrooms, Tyrolean bacon and grated Parmesan

37. Spaghetti Aglio Olio ..... **9,00 €**
G
Spaghetti with sliced garlic and chillies fried gently in olive oil
(a great classic Italian dish)

38. Spaghetti del Dottore ..... **9,50 €**
G M
Spaghetti with sun-dried tomatoes, aubergine strips and feta-style cheese
(made of cow's milk)

= vegetarian

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Le Paste della Casa

Pasta dishes prepared according to our own traditional recipe

39. Spaghetti Matriciana ..... **9,50 €**
G 2
With vine tomatoes, bacon, Parmesan, chillies and garlic oil

40. Lasagne classiche ..... **9,00 €**
G M
Layers of lasagne sheets with a minced meat sauce, baked with cheese

41. Spaghetti con Calamaretti ..... **9,50 €**
G F
Spaghetti with tender calamari strips, herbs, garlic and olive oil

42. Spaghetti alla Toni ..... **9,50 €**
G F M
With artichokes, anchovies, sun-dried tomatoes and grated Parmesan

43. Gnocchi al Gorgonzola ..... **9,50 €**
G M
Potato gnocchi in a Gorgonzola-cream sauce

44. Gnocchi con Verdure ..... **9,50 €**
G M
Potato gnocchi with a selection of vegetables,
tossed in butter and Parmesan

45. Fettucine con Gamberi ..... **11,50 €**
G F E M
Fettucine with cherry tomatoes and prawns in a dill-cream sauce

= vegetarian

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Le Pizze Classiche

Classic pizzas, traditionally made by hand. approx. Ø 30 cm

70. Regina Margherita ..... **7,50 €**
G M
With tomato sauce and cheese

71. Milano ..... **8,00 €**
G M 2
With tomato sauce, salami and cheese

73. Rustica ..... **9,00 €**
G M F
With tomato sauce, salami, fresh mushrooms and cheese

74. Tonno ..... **9,50 €**
G M
With tomato sauce, tuna, onions and cheese

75. Hawaii ..... **9,50 €**
G M 2
With tomato sauce, cooked ham, pineapple and cheese

76. Vegetaria ..... **9,50 €**
G M
With tomato sauce, various kinds of vegetables and cheese

77. Calzone ..... **9,50 €**
G M 2
Pizza turnover with tomato sauce, salami, fresh mushrooms and cheese

79. Quattro Stagioni (Four Seasons) ..... **11,50 €**
G M 2
With tomato sauce, cooked ham, salami,
fresh mushrooms, spinach and cheese

80. Diavola ..... **9,50 €**
G M 2
With tomato sauce, pepperoni sausage, salami, hot green peppers and cheese

Each additional topping + 1,00 €
Tuna, seafood or mozzarella + 1,50 €

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Le nostre Pizze speciale

Our special pizza creations, traditionally made by hand, approx. Ø 30 cm

83. Frutti di Mare ..... **12,00 €**
G M F K
With tomato sauce, seafood, tuna, garlic and cheese

65. bella Napoli ..... **9,50 €**
G M F
With tomato sauce, anchovies, capers and mozzarella

67. Siciliana ..... **9,50 €**
G M
With tomato sauce, cheese, garlic, aubergines and feta-style cheese (made of cow's milk)

68. la Principessa ..... **12,50 €**
G M F
With tomato sauce, spinach, salmon, garlic and cheese

69. Pizza Bianca ..... **9,50 €**
G M
With mozzarella, rocket, fresh tomatoes and basil oil

78. Parma ..... **12,00 €**
G M 2
With tomato sauce, Italian country ham and mozzarella
optionally served with rocket + 0,80 €

81. del Patrone ..... **9,50 €**
G M 2
With tomato sauce, pepperoni sausage, salami, Gorgonzola and cheese

84. Primo Amore ..... **9,50 €**
G M 3
With tomato sauce, mozzarella, sun-dried tomatoes and rocket

Each additional topping + 1,00 €
Tuna, seafood or mozzarella + 1,50 €

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Carne di Manzo – Sirloin Steak

86. Bistecca ai Ferri ..... **18,50 €**
M Grilled sirloin steak with home-made herb butter

87. Bistecca al Gorgonzola ..... **19,50 €**
M Grilled sirloin steak with Gorgonzola sauce

89. Bistecca Pizzaiola ..... **19,50 €**
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

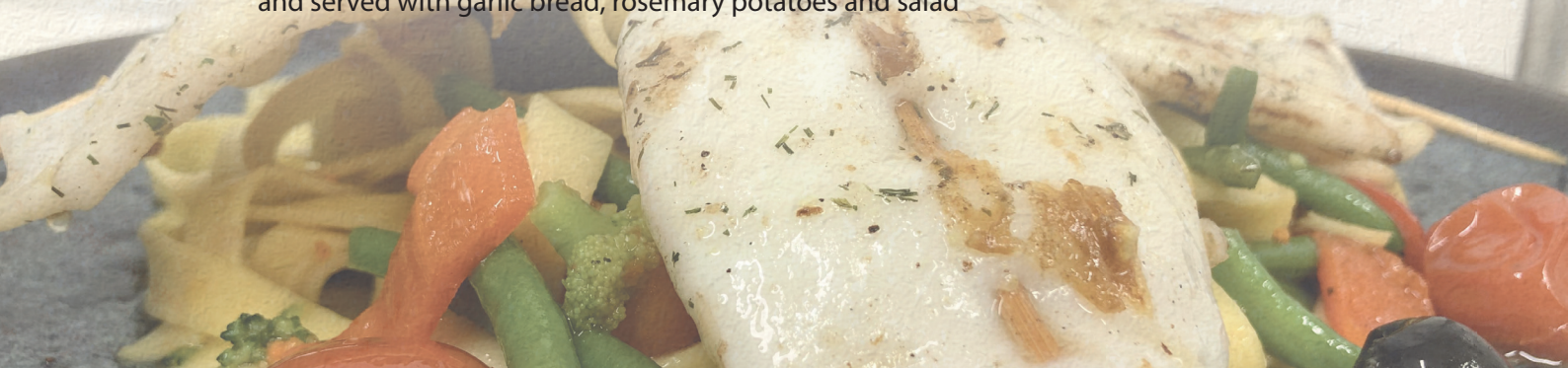
Pesce – Fish Dishes

90. Spiedini Di Calamari ..... **18,50 €**
F G Grilled calamari with tagliatelle, Mediterranean vegetables and salad

91. Salmone alla Pescatrice ..... **19,50 €**
F K G i Salmon fillets marinière-style with seafood, baked in the oven and served with tagliatelle and salad

92. Scampi al Forno ..... **21,00 €**
F K G i Scampi in a white wine sauce with garlic, baked in the oven and served with toasted garlic bread, rosemary potatoes and salad

93. Brodetto di Pesce ..... **23,50 €**
F K G i A speciality from the Abruzzo region!!! A variety of whole fish 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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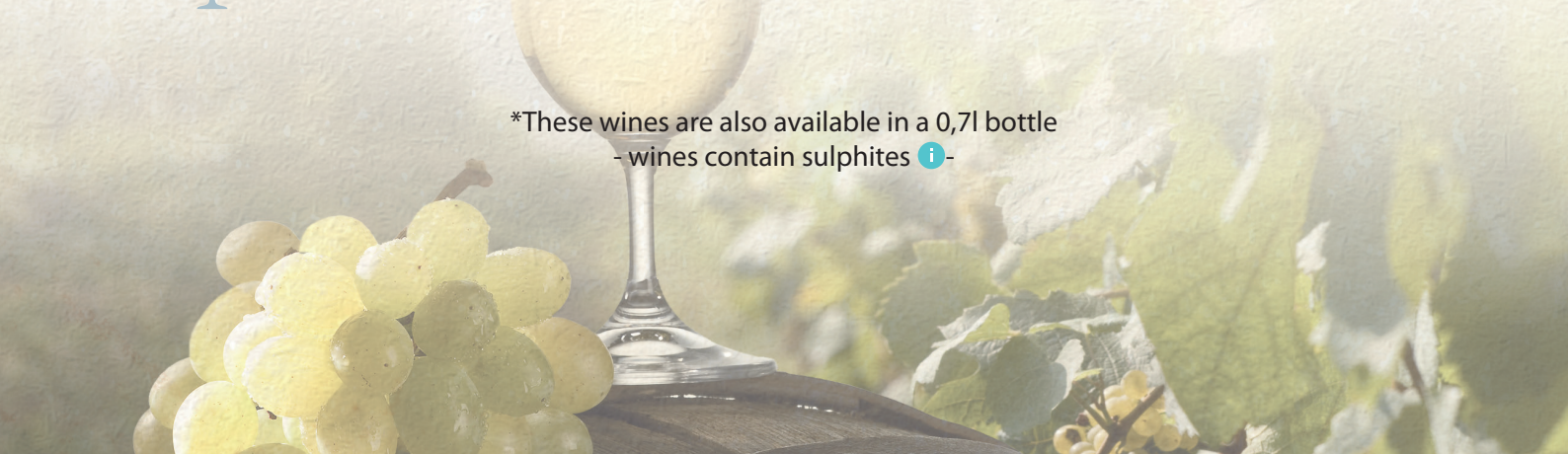
Vini d´Abruzzo

Quality wines from the Abruzzo region "warmly recommended by the chef"

	0,2 l	0,5 l
230. Montepulciano d´Abruzzo*	**4,90 €**	**9,50 €**
Dry and strong, pairs well with pizza, pasta and meat dishes		
240. Sangiovese d´Abruzzo*	**4,90 €**	**9,50 €**
Ruby-red in colour, mild and harmonious in taste, pairs with all meals		
250. Trebbiano d´Abruzzo*	**4,90 €**	**9,50 €**
Fruity and fresh, low acidity, ideal with antipasti, fish and salad		
260. Cerasuolo d´Abruzzo*	**4,90 €**	**9,50 €**
A fruity, cherry-red, rosé wine with a pleasant bouquet, goes with light meals		
270. Moscato d´Abruzzo*	**4,90 €**	**9,50 €**
Mellow, fresh and sparkling, for those of you that like it sweet!		
280. Pinot Grigio*	**4,90 €**	**9,50 €**
A white wine with an elegant bouquet, pairs well with fish, poultry, pasta and antipasti		

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



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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 [i]	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

Mineral water	0,25 l	2,50 €
Large mineral water	0,7 l	5,00 €
San Pellegrino mineral water	0,5 l	4,50 €
Apple spritzer	0,2 l	2,50 €
Cola [l, 4]	0,2 l	2,50 €
Fanta[l]	0,2 l	2,50 €
Spezi [l, 4] (cola and orange)	0,2 l	2,50 €
Sprite	0,2 l	2,50 €
Bitter Lemon[5], **Tonic, Ginger Ale**	0,2 l	2,50 €
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 4,20 €

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Hotel – Restaurant

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 €

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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