

Antipasti - Starters

1. ***Carpaccio Classico*** **11,00**
wafer-thin beef fillet slices with Parmesan cheese
2. ***Carpaccio Speciale*** **12,50**
wafer-thin beef fillet slices with rocket,
fr. Tomatoes and Parmesan gratings
3. ***Mozzarella Caprese*** **9,50**
Tomatoes and mozzarella⁸ slices with basil
4. ***Antipasto della Casa*** **14,00**
mixed starter plate according to the style of the house²
5. ***Bruschetta Classica*** **6,00**
with tomato cubes, fr. herbs and garlic
6. ***Bruschetta al Forno*** **6,50**
gratinated with tomato cubes, fr. herbs, garlic and cheese⁸

Zuppe - Suppen

7. ***Crema di Pomodoro*** **6,00**
Tomato cream with icing on the cake⁸
8. ***Zuppa di Cipolle*** **6,00**
Onion soup³
9. ***Minestrone*** **6,00**
Vegetable soup³

Insalate - fresh salads

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| 10. | <i>Insalata Vesuvio</i>
large mixed salad plate with mozzarella ⁸ , cheese ⁸ , fr. mushrooms,
Pepperoni ² , ham ^{2,3,4,7} , and egg | 13,00 |
| 11. | <i>Insalata al Tonno</i>
mixed salad with tuna | 9,50 |
| 12. | <i>Insalata Mista</i>
mixed salad
(iceberg lettuce, cucumber, peppers, tomatoes and onions) | 8,00 |
| 13. | <i>Insalata di Pomodoro</i>
Tomato salad with onions and oregano | 8,50 |
| 14. | <i>Insalata Tacchino</i>
Salad with sheep's cheese ⁸ , orange pieces and turkey strips | 13,00 |

All salads are served with vinegar and oil or with yogurt dressing on request

Traditional Italian pasta dishes

Wednesday offer is NOT valid on public holidays!!!

Wednesday Price

15.	<i>Spaghetti alla Napoletana</i> with black olives ⁶ and capers ² in tomato sauce	9,00	11,00
16.	<i>Spaghetti Carbonara</i> with egg and bacon	9,00	10,50
17.	<i>Spaghetti ai Frutti di Mare</i> with seafood, french tomatoes and garlic		15,00
18.	<i>Spaghetti Aglio e Olio</i> in garlic oil (spicy)	9,00	9,50
19.	<i>Spaghetti alla Bolognese</i> with minced meat ragout	9,00	10,00
20.	<i>Tagliatelle al Salmone</i> with salmon pieces and onions in brandy tomato cream sauce ⁸		14,50
21.	<i>Tagliatelle ai Broccoli e Gorgonzola</i> with broccoli in gorgonzola sauce ⁸		13,50
22.	<i>Rigatoni ai Quattro Formaggi</i> in 4 cheese cream sauce ⁸		12,50
23.	<i>Rigatoni Montanara</i> with peas, french mushrooms and ham ^{2,3,4,7} in tomato cream sauce ⁸	9,00	11,00
24.	<i>Gnocchi alla Sorrentina</i> Potato dough noodles with mozzarella cubes ⁸ in tomato sauce	9,00	10,50
25.	<i>Gnocchi al Gorgonzola</i> Potato dough noodles in gorgonzolas sauce ⁸	9,00	11,00

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| 26. | <i>Lasagna</i>
Layered noodles with minced meat sauce, ham ^{2,3,4,7} ,
and egg gratinated with cheese ⁸ | 12,50 |
| 27. | <i>Tris di Pasta</i>
3 different types of pasta in 3 different sauces
gratinated with cheese ⁸ | 15,00 |
| 28. | <i>Rigatoni al Tacchino</i>
with bell pepper and turkey strips in tomato cream sauce ⁸ | 12,50 |
| 29. | <i>Penne Raffinate</i>
with bell pepper, zucchini, eggplant, onions
and fr. tomatoes | 11,50 |
| 30. | <i>Linguine Squisite</i>
thin ribbon noodles with beef fillet pieces
and green pepper in cognac sauce ⁸ | 13,00 |
| 31. | <i>Penne Braccio di Ferro</i>
with spinach and bacon in cream sauce ⁸ | 9,00 10,50 |
| 32. | <i>Linguine con Gamberetti e Zucchini</i>
thin ribbon noodles with prawns, Cherry Tomatoes and zucchini
in garlic white wine sauce | 14,00 |
| 33. | <i>Tagliatelle ai Funghi di Bosco</i>
with forest mushrooms in herb cream sauce ⁸ | 12,50 |
| 34. | <i>Linguine al Luccio</i>
thin ribbon noodles with pieces of pike-perch fillet,
Fr. Tomatoes, pine nuts and black olives ⁸
in green herbal pesto | 14,50 |
| 35. | <i>Penne alla Amatriciana</i>
with bacon, Onion and light tomato sauce | 9,00 11,00 |

Piatto di Carne - Meat

All meat dishes are served with potato/vegetables On request with salad or pasta

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| 36. | <i>Scaloppina al Vino Bianco e Funghi</i>
fried pork fillet medallions
with mushrooms in white wine sauce | 18,50 |
| 37. | <i>Scaloppina al Gorgonzola</i>
Pork loin in Gorgonzolas sauce ⁸ | 18,50 |
| 38. | <i>Saltimbocca alla Romana</i>
Veal schnitzel with Parma ham and French sage
in white wine sauce | 24,50 |
| 39. | <i>Filetto di Maiale al Barolo</i>
Pork fillet in Barolo red wine sauce | 20,00 |
| 40. | <i>Nodino al Vesuvio</i>
Pork fillet with ham ^{2,3,4,7} , fr. mushrooms
and black olives ⁶ in cream sauce ⁸ | 21,50 |
| 41. | <i>Bistecca ai Ferri</i>
Grilled beef steak | 21,50 |
| 42. | <i>Bistecca al Pepeverde</i>
Beef steak in green pepper cream sauce ⁸ | 22,50 |
| 43. | <i>Filetto ai Funghi</i>
Fillet steak with fr. mushrooms in herb cream sauce ⁸ | 24,50 |
| 44. | <i>Filetto al Gorgonzola</i>
Fillet steak in Gorgonzolas sauce ⁸ | 24,50 |
| 45. | <i>Filetto di Manzo alla Pavarotti</i>
fried beef fillet filled with gorgonzola cheese ⁸
in porcini mushroom sauce ⁸ | 28,50 |
| 46. | <i>Filetto al Vesuvio</i>
Fillet steak with crab and 1 scampi in cognac cream sauce ⁸ | 29,50 |

Piatti di Pesce - Fish dishes

All fish dishes are served with salad side dish On request with potato/vegetables or pasta

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| 47. | <i>Calamari Fritti</i>
Fried squid rings | 22,50 |
| 48. | <i>Calamari Livornese</i>
Squid rings with capers ² , black olives ⁶ ,
in spicy tomato sauce | 23,50 |
| 49. | <i>Luccioperga alla Napoletana</i>
fried pike-perch fillet with capers ² , olives ⁶ ,
Onions and tomato cubes | 22,40 |
| 50. | <i>Salmone alla Griglia</i>
Grilled salmon steak | 22,00 |
| 51. | <i>Salmone al Vesuvio</i>
Salmon steak with crab in lobster cream | 23,50 |
| 52. | <i>Filetto di Luccio alle Spezzie</i>
Pike-perch fillet with french herbs and a dash of white wine
in buttercream | 22,50 |
| 53. | <i>Pesce Spada alla Griglia</i>
Grilled swordfish with fr. rocket, black olives ⁶
and fr. tomatoes | 23,50 |
| 54. | <i>Pesce Spada alla Pizzaiola</i>
Swordfish with olives ⁶ , capers ² and garlic
in spicy tomato sauce | 24,50 |
| 55. | <i>Scampi alla Griglia</i>
Scampis from the grill | 25,50 |
| 56. | <i>Scampi al Vesuvio</i>
Scampis with crabs in cognac/lobster cream ⁸ | 27,00 |
| 57. | <i>Filetto di Dorada</i>
Grilled sea bream fillet | 23,50 |

Pizza

Monday offer is NOT valid on public holidays!!!

Monday Price

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|------------|--|-------------|--------------|
| 58. | <i>Pizza Pane</i> | | 6,00 |
| | Pizza bread with garlic and oregano | | |
| 59. | <i>Pizza Margherita</i> | | 8,50 |
| | tomato sauce with cheese ⁸ for a small extra charge
you can choose topping according to your wishes | | |
| 60. | <i>Pizza Regina</i> | 9,00 | 11,50 |
| | with ham ^{2,3,4,7} , salami ^{2,3,4,7} , fr. mushrooms
with tomato sauce and cheese | | |
| 61. | <i>Pizza Diavola</i> | | 12,50 |
| | with spades. Salami ^{2,3,4,7} , Pepperoni ² , fr. Mushrooms
dried tomatoes, mozzarella ⁸ with tomato sauce and cheese ⁸ | | |
| 62. | <i>Pizza Napoli</i> | 9,00 | 11,50 |
| | anchovies ² , capers ² with tomato sauce and cheese ⁸ | | |
| 63. | <i>Pizza al Tonno</i> | 9,00 | 11,50 |
| | tomato sauce, cheese ⁸ and tuna with onions | | |
| 64. | <i>Pizza Frutti di Mare</i> | | 13,50 |
| | tomato sauce, cheese ⁸ with seafood and garlic | | |
| 65. | <i>Pizza Speciale</i> | | 13,50 |
| | after baking with tomato sauce and cheese ⁸
wafer-thin slices of beef fillet, Parmesan ⁸ and garlic topped | | |
| 66. | <i>Pizza Vesuvio</i> | | 14,00 |
| | tomato sauce and cheese ⁸ with crabs and Parma ham ^{2,3,4,7} | | |
| 67. | <i>Pizza Rustica</i> | 9,00 | 11,00 |
| | tomato sauce and cheese ⁸ with salami ^{2,3,4,7} , bell pepper and onions | | |
| 68. | <i>Pizza Bruschetta</i> | | 12,00 |
| | with mozzarella cubes ⁸ , fr. tomato cubes,
Herbs and garlic | | |

Monday offer is NOT valid on public holidays!!!

		monday price	
69.	Pizza Quattro Stagioni tomato sauce, cheese ⁸ with salami ^{2,3,4,7} , ham, ^{2,3,4,7} tuna and fr. mushrooms	9,00	11,50
70.	Pizza Calzone filled pizza with tomato sauce, cheese ⁸ , ham ^{2,3,4,7} , Salami ^{2,3,4,7} and fr. mushrooms	9,00	11,00
71.	Pizza Vegetaria Tomato sauce, cheese ⁸ and seasonal vegetables	9,00	11,00
72.	Pizza Gorgonzola e Rucola Tomato sauce, cheese ⁸ , gorgonzola cheese ⁸ and rocket ²	9,00	11,50
73.	Pizza Gorgonzola e Spinaci Tomato sauce, cheese ⁸ , gorgonzola cheese ⁸ and spinach leaves	9,00	11,00
74.	Pizza Capricciosa tomato sauce, cheese ⁸ , artichokes ² , ham, ^{2,3,4,7} fr. mushrooms and black olives ⁶		12,00
75.	Pizza Della Casa Tomato sauce, cheese ⁸ , Parma ham ^{2,3,4,7} , rocket, Cherry tomatoes and parmesan shavings ⁸		13,50
76.	Pizza Gustosa Tomato sauce, cheese ⁸ , eggplant, zucchini, gorgonzola ⁸ , and garlic	9,00	11,50
77.	Pizza Braccio di Ferro Tomato sauce, cheese ⁸ , leaf spinach, fr. Tomato, mozzarella ⁸ and garlic	9,00	11,00
78.	Pizza Quattro Formaggi Tomato sauce, pik. Salami ^{2,3,4,7} and 4 types of cheese ⁸		12,50



*Variations according to their own wishes
of course we also like to realize...*

*Desserts and desserts recommendations
outside the menu...*

*The Vesuvio team wishes all its guests
*Un Buon Appetito**

Ingredients used - partly - subject to labelling for our food:

1 with dye

2 with preservatives

3 with antioxidants

4 with flavour enhancer

5 contains a source of phenylalining

6 blackened

7 with phosphate

8 with milk protein

9 with sweeteners

10 Caffeinated

11 geschefelt

12 Chinine content

13 waxed

** containing alcohol*

beverages & wine list



aperitifs

<i>Martini Bianco</i>	5cl	15 % vol	4,00
<i>Campari Orange</i>	4cl	25 % vol	4,50
<i>Kir-Royal</i>	0,1l	11,5 % vol	4,50
<i>Prosecco</i>	0,1l	11,5 % vol	4,00
<i>Aperol-Spritz</i>	0,2l	11,0 % vol	6,00
<i>Limoncello-Spritz</i>	0,2l	11,0% vol	

refreshing drinks (non-alcoholic)

	0,2l	0,4l
<i>Mineral water</i>	2,80	
<i>San Pellegrino</i>	2,80	0,75l 6,00
<i>Vita Malz¹</i>	3,20	0,3l
<i>Coca Cola⁷</i>	2,80	4,80
<i>Coca Cola light⁷</i>	2,80	4,80
<i>Fanta^{1,4}</i>	2,80	4,80
<i>Sprite</i>	2,80	4,80
<i>Spezi^{1,4,7}</i>	2,80	4,80
<i>apple spritzer</i>	2,80	4,80
<i>Apple juice</i>	2,60	4,60
<i>orange juice</i>	2,60	4,60
<i>grape juice</i>	2,60	4,60
<i>cherry nectar</i>	2,60	4,60
<i>banana nectar</i>	2,60	4,60
<i>Ki-Ba</i>	2,60	4,60
<i>Bitter Lemon^{4,8}</i>	2,80	4,80

Hot drinks

<i>glass of tea (verschiedene Sorten)</i>	2,00
<i>Cup of coffee</i>	2,50
<i>Espresso</i>	2,30
<i>Doppio Espresso</i>	3,50
<i>Cappuccino</i>	3,50
<i>Latte Macchiato</i>	3,80

Beers

	<u>0,3l</u>	<u>0,4l</u>
<i>König Pilsener on tap</i>	3,50	4,50
<i>Köstritzer Schwarzbier on tap</i>	3,50	4,50
<i>Alster water (mixed drink)</i>	3,00	3,50
<i>König Pilsener alkoholfrei (Bottle)</i>	3,50	
<i>Erdinger wheat beer (light, dark, crystal)</i>		(0,5l) 4,50
<i>Erdinger wheat beer non-alcoholic</i>		(0,5l) 4,50

liqueurs

<i>Fernet Branca</i>	2cl	40 % vol	3,50
<i>Amaro Averna</i>	2cl	32 % vol	3,50
<i>Ramazotti</i>	2cl	30 % vol	3,50
<i>Sambuca Molinari</i>	2cl	40 % vol	3,50
<i>Amaretto Disaronno</i>	2cl	28 % vol	4,00
<i>Heißer Amaretto with cream</i>	2cl	15 % vol	4,00
<i>Marsala (with cream if desired)</i>	2cl	30 % vol	3,50
<i>Limoncello</i>	2cl	40 % vol	4,00
<i>Grappa</i>	2cl	38 % vol	4,00
<i>Vecchia Romangna</i>			5,00

Explanation of the ingredients for beverages that must be labeled

- 1 with dye
- 2 with cocoa-based fat glaze
- 3 preservatives
- 4 with antioxidant
- 5 with flavor enhancers

- 6 with sweeteners
- 7 Caffeinated
- 8 Contains quinine
- 9 with phosphate

Our wines

Specially composed with wines that you won't find on every corner...

Vini della Casa - house wines (draft wines)

*Specially composed with wines that you won't find on every corner...
Our house wines are simple food companions, which are nevertheless of high quality and were produced by hand.*

	<i>0,25l</i>	<i>0,5l</i>	<i>1,0l</i>
<i>Rosso della Casa (red wine)</i>	<i>5,50</i>	<i>11,00</i>	<i>17,00</i>
<i>Bianco della Casa (White wine)</i>	<i>5,00</i>	<i>10,00</i>	<i>15,00</i>
<i>Rosato della Casa (rose wine)</i>	<i>5,00</i>	<i>10,00</i>	<i>15,00</i>
<i>Lambrusco (lovely)</i>	<i>5,00</i>	<i>10,00</i>	<i>15,00</i>
<i>Frizzantino Bianco (lovely)</i>	<i>5,00</i>	<i>10,00</i>	<i>15,00</i>

*Prima guarda attentamente il colore
poi annusa, sentirai i profumi...
Alla fine bevi lentamente...
... e tieni il Vino in Bocca per qualche istante...
... sentirai l'amore tra i colori, i profumi e i sapori...*

Translation:

First look at the colour, smell and feel the perfumes.
Then you take a sip and hold it in your mouth for a moment...
... and feel the harmony between the colors, the smells and the taste.

Our red wines



Sangiovese della Sicilia-Winery

Color: Ruby red

Smell: Persistent of red fruits

Taste: Dry and Harmonious

Alcohol content: 12,5 Vol.%

Serving temperature: 18 degrees/C.

20,00

Chianti D.O.C.G F.lli Corsi fu Francesco Toscana

Color: Ruby red with violet shimmer

Smell: Intense scent of iris and violets

Taste: Elegant, fresh and velvety

Alcohol content: 12Vol.%

Serving temperature: 16-18 degrees/C.

27,00





Merlot le due giare Winery Tinazzi, Venezien

Color: Ruby red

Smell: Fine and intense, reminiscent of ripe berries

Taste: Fruity, soft and balanced with a harmonious and persistent aftertaste

Alcohol content: 12,5 Vol.%

Serving temperature: 18 degrees/C.

22,00

Sedara, Winery Donnafugata, Sizilien

Color: Ruby red

Smell: Persistent, characteristic

Taste: Dry and harmonious

Alcohol content: 13,5 Vol.%

Serving temperature: 18 degrees/C.

30,00



Our white wines



Anthilia, Winery Donnafugata, Sizilien

Color: White with greenish reflections

Smell: Intense and persistent

Taste: Dry, fresh and harmonious

Alcohol content: 12,5 Vol.%

Serving temperature: 10-12 degrees/C.

25,50

Gavi D.O.C.G Gigi Rosso, Piemont

Color: Bright with crystal clear transparency

Smell: Delicate, very intense, ethereal

Taste: Dry

Alcohol content: 12 Vol.%

Serving temperature: 8-10 degrees/C..

22,00





Grecanico Vignali Roccamora, Sizilien

Color: Straw yellow with clear base

Smell: Floral and yellow apple

Taste: Tasty and full in the mouth, balanced and very pleasant floral aftertaste

Alcohol content: 12 Vol.%

Serving temperature: 9 degrees/C.

19,50

**Lacryma Christi del Vesuvio,
Mastroberardino Campanien**

Color: White with greenish reflections

Smell: Intense and persistent

Taste: Dry, fresh and harmonious

Alcohol content: 12,5 Vol.%

Serving temperature: 10-12 degrees/C.

22,50

