Antipasti - Starters

1.	***Carpaccio Classico*** wafer-thin beef fillet slices with Parmesan cheese	***12,00***
2.	***Carpaccio Speciale*** wafer-thin beef fillet slices with rocket, fr. Tomatoes and Parmesan gratings	***13,50***
3.	***Mozzarella Caprese*** Tomatoes and mozzarella[8] slices with basil	***10,50***
4.	***Antipasto della Casa*** mixed starter plate according to the style of the house[2]	***14,00***
5.	***Bruschetta Classica*** with tomato cubes, fr. herbs and garlic	***6,00***
6.	***Bruschetta al Forno*** gratinated with tomato cubes, fr. herbs, garlic and cheese[8]	***6,50***

Zuppe - Suppen

7.	***Crema di Pomodoro*** Tomato cream with icing on the cake[8]	***6,00***
8.	***Zuppa di Cipolle*** Onion soup[3]	***6,00***
9.	***Minestrone*** Vegetable soup[3]	***6,00***

Insalate - fresh salads

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

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

Wednesday offer is NOT valid on public holidays!!!

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

Piatto di Carne - Meat

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

36. ***Scaloppina al Vino Bianco e Funghi*** ***18,50***
fried pork fillet medallions
with mushrooms in white wine sauce

37. ***Scaloppina al Gorgonzola*** ***18,50***
Pork loin in Gorgonzolas sauce[8]

38. ***Saltimbocca alla Romana*** ***24,50***
Veal schnitzel with Parma ham and French sage
in white wine sauce

39. ***Filetto di Maiale al Barolo*** ***22,00***
Pork fillet in Barolo red wine sauce

40. ***Nodino al Vesuvio*** ***21,50***
Pork fillet with ham[2,3,4,7], fr. mushrooms
and black olives[6] in cream sauce[8]

41. ***Bistecca ai Ferri*** ***21,50***
Grilled beef steak

42. ***Bistecca al Pepeverde*** ***22,50***
Beef steak in green pepper cream sauce[8]

43. ***Filetto ai Funghi*** ***24,50***
Fillet steak with fr. mushrooms in herb cream sauce[8]

44. ***Filetto al Gorgonzola*** ***24,50***
Fillet steak in Gorgonzolas sauce[8]

45. ***Filetto di Manzo alla Pavarotti*** ***28,50***
fried beef fillet filled with gorgonzola cheese[8]
in porcini mushroom sauce[8]

46. ***Filetto al Vesuvio*** ***29,50***
Fillet steak with crab and 1 scampi in cognac cream sauce[8]

Piatti di Pesce - Fish dishes

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

47. Calamari Fritti ***22,50***
Fried squid rings

48. Calamari Livornese ***23,50***
Squid rings with capers[2], black olives[6]
in spicy tomato sauce

49. Luccioperga alla Napoletana ***22,50***
fried pike-perch fillet with capers[2], olives[6],
Onions and tomato sauce

50. Salmone alla Griglia ***23,00***
Grilled salmon steak

51. Salmone al Vesuvio ***24,50***
Salmon steak with crab in lobster cream

52. Filetto di Luccio alle Spezzie ***22,50***
Pike-perch fillet with french herbs and a dash of white wine
in buttercream

53. Pesce Spada alla Griglia ***23,50***
Grilled swordfish with fr. rocket, black olives[6]
and fr. tomatoes

54. Pesce Spada alla Pizzaiola ***24,50***
Swordfish with olives[6], capers[2] and garlic
in spicy tomato sauce

55. Scampi alla Griglia ***25,50***
Scampis from the grill

56. Scampi al Vesuvio ***27,00***
Scampis with crabs in cognac/lobster cream[8]

57. Filetto di Dorada ***23,50***
Grilled sea bream fillet

Pizza

Monday offer is NOT valid on public holidays!!!

			Monday Price
58.	***Pizza Pane*** Pizza bread with garlic and oregano		***8,00***
59.	***Pizza Margherita*** tomato sauce with cheese[8] for a small extra charge you can choose topping according to your wishes		***10,00***
60.	***Pizza Regina*** with ham[2,3,4,7], salami[2,3,4,7],fr. mushrooms with tomato sauce and cheese	***9,00***	***12,50***
61.	***Pizza Diavola*** with spades. Salami[2,3,4,7], Pepperoni[2], fr. Mushrooms dried tomatoes, mozzarella[8] with tomato sauce and cheese[8]		***13,00***
62.	***Pizza Napoli*** anchovies[2], capers[2] with tomato sauce and cheese[8]	***9,00***	***11,50***
63.	***Pizza al Tonno*** tomato sauce, cheese[8] and tuna with onions	***9,00***	***12,50***
64.	***Pizza Frutti di Mare*** tomato sauce, cheese[8] with seafood and garlic		***14,50***
65.	***Pizza Speciale*** after baking with tomato sauce and cheese[8] wafer-thin slices of beef fillet,Parmesan[8] and garlic topped		***14,00***
66.	***Pizza Vesuvio*** tomato sauce and cheese[8] with crabs and Parma ham[2,3,4,7]		***14,00***
67.	***Pizza Rustica*** tomato sauce and cheese[8] with salami[2,3,4,7], bell pepper and onions	***9,00***	***11,50***
68.	***Pizza Bruschetta*** with mozzarella cubes[8], fr. tomato cubes, Herbs and garlic		***12,50***

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***	***12,50***
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***	***12,00***
71.	***Pizza Vegetaria*** Tomato sauce, cheese[8] and seasonal vegetables	***9,00***	***12,50***
72.	***Pizza Gorgonzola e Rucola*** Tomato sauce, cheese[8], gorgonzola cheese[8] and rocket[2]	***9,00***	***12,50***
73.	***Pizza Gorgonzola e Spinaci*** Tomato sauce, cheese[8], gorgonzola cheese[8] and spinach leaves	***9,00***	***12,00***
74.	***Pizza Capricciosa*** tomato sauce, cheese[8], artichokes[2], ham,[2,3,4,7] fr. mushrooms and black olives[6]		***12,50***
75.	***Pizza Della Casa*** Tomato sauce, cheese[8], Parma ham[2,3,4,7], rocket, Cherry tomatoes and parmesan shavings[8]		***14,50***
76.	***Pizza Gustosa*** Tomato sauce, cheese[8], eggplant, zucchini, gorgonzola[8], and garlic	***9,00***	***12,50***
77.	***Pizza Braccio di Ferro*** Tomato sauce, cheese[8], leaf spinach, fr. Tomato, mozarella[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***

Ristorante Vesuvio

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 phenylaling
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

Martini Bianco	5cl	15 % vol	4,50
Campari Orange	4cl	25 % vol	4,50
Kir-Royal	0,1l	11,5 % vol	4,50
Prosecco	0,1l	11,5 % vol	4,00
Aperol-Spritz	0,2l	11,0 % vol	7,00
Limoncello-Spritz	0,2l	11,0% vol	7,00

refreshing drinks (non-alcoholic)

	0,2l			0,4l
Mineral water	2,80			
San Pellegrino	2,80		0,75l	6,00
Vita Malz[1]	3,20	0,3l		
Coca Cola [7]	2,80			4,80
Coca Cola light[7]	2,80			4,80
Fanta[1,4]	2,80			4,80
Sprite	2,80			4,80
Spezi[1,4,7]	2,80			4,80
apple spritzer	2,80			4,80
Apple juice	2,60			4,60
orange juice	2,60			4,60
grape juice	2,60			4,60
cherry nectar	2,60			4,60
banana nectar	2,60			4,60
Ki-Ba	2,60			4,60
Bitter Lemon[4,8]	2,80			4,80

Hot drinks

glass of tea (verschiedene Sorten)	2,80
Cup of coffee	3,20
Espresso	3,00
Doppio Espresso	3,50
Cappuccino	3,50
Latte Macchiato	3,80

Beers

	0,3l		0,4l
König Pilsener on tap	4,00		5,00
Köstritzer Schwarzbier on tap	4,00		5,00
Alster water (mixed drink)	4,00		5,00
König Pilsener alkoholfrei (Bottle)	3,50		
Erdinger wheat beer (light, dark, crystal)		(0,5l)	5,50
Erdinger wheat beer non-alcoholic		(0,5l)	5.50

liqueurs

Fernet Branca	2cl	40 % vol	4,00
Amaro Averna	2cl	32 % vol	4,50
Ramazotti	2cl	30 % vol	4,50
Sambuca Molinari	2cl	40 % vol	4,50
Amaretto Disaronno	2cl	28 % vol	4,00
Heißer Amaretto with cream	2cl	15 % vol	4,50
Marsala (with cream if desired)	2cl	30 % vol	4,50
Limoncello	2cl	40 % vol	4,50
Grappa	2cl	38 % vol	5,50
Vecchia Romangna			6,00

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.

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

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