



LUNCH

11.30 – 13.30

STARTERS

RUCOLA SALAD

Parmesan | Walnut | Balsamic Reduction

LEEK-LENTIL-SOUP

Croutons

6 starter | 18 main course

RAVIOLI

RAVIOLONE

Veal | Sage | Pomegranate Sauce |
Pistachio Brittle
28

RAVIOLONE

Squid | Peas | Curry Sauce |
Panko Crumble
27

MEZZALUNA

Pumpkin | Taleggio Sauce |
Taralli Crumble
24

SPECIAL

BEEF SALTIMBOCCA ROMAN STYLE

Mushrooms | Rice | White Wine Sauce
31

ASK FOR OUR GLUTEN-FREE OPTION

DESSERT

PANNA COTTA

Cinnamon

9



Z'MITTAG

11.30 – 13.30

VORSPEISE

RUCOLASALAT

Parmesan | Walnuss | Balsamico

LAUCH – LINSEN – SUPPE

Crôtons

6 Vorspeise | 18 Hauptgang

RAVIOLI

RAVIOLONE

Kalb | Salbei | Granatapfel-Sauce |
Pistazienkrokant
28

RAVIOLONE

Sepia | Erbsen | Curry-Sauce |
Panko Crumble
27

MEZZALUNA

Kürbis | Taleggio-Sauce |
Taralli Crumble
24

SPECIAL

RINDS-SALTIMBOCCA RÖMISCHE ART

Pilze | Reis | Weisswein-Sauce
31

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

PANNA COTTA

Zimt

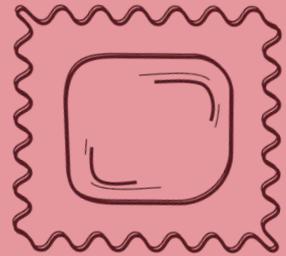
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AGNOLO



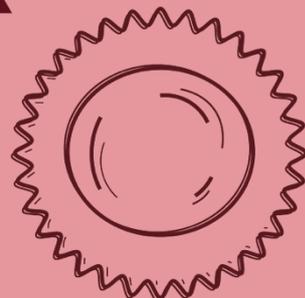
MEZZALUNA



RAVIOLONE



TORTELO



CAPPELLACCIO

Kalb – Italien
Sepia - Europa
Rind – Schweiz
Brot – Bossard Beck