

Ristorante
AMBIENTE ITALIANO

KREATIVE ITALIENISCHE KÜCHE

**Welcome
to the Ristorante Ambiente Italiano**

We offer you select Italian meals
in a creative setting.

Please order a full meal or an individual dish from the

Surprise menu

Degustation menu

“I Classici”

Moreover there is a tempting dessert menu, vegetarian menu
and a gluten-free menu.

In addition, we offer you a business menu at lunch-time.
(3 to 4 courses).

If you have any questions about allergens or additives, please contact our service personnel.

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Surprise menu

Let yourself be treated by our chef
with a combination of tempting dishes.
Rely on the expertise and the experience of Pedro Fernandes.

This menu is only served
on a table



Three-course-menu € 49	€ 63
Four-course-menu € 59	€ 77
Five-course-menu € 63	€ 95
Six-course-menu € 83	€ 109
Seven-course-menu € 93	€ 124

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Degustation menu

Il Salmone scozzese preparato in tre modi € 19

Variety of Label-Rouge salmon
Marinated/Tartar/roasted
with avocado, oranges and pistachios

Crudo di Carne con Mele e Lenticchie sulla Purea di Radici e Ovetto di Quaglia € 19

Beef apple tartare with "Castelluccio" lentil ragout on root vegetable puree
with Brussels sprouts leaves, quail egg and Parmigiano biscuit



Spaghetti di Gragnano IGP con Pesto al Finocchietto, Vongole e Calamaretti Spillo € 19

Traditionally bronze moulded spaghetti with clams, baby calamari, wild fennel pesto and roasted
breadcrumbs with lemon essence

Paccheri di Gragnano IGP con Ragù di Anatra e Agrumi € 19

Traditionally bronze moulded Paccheri with duck ragout, fresh mushrooms and citrus fruit



Tonno scottato con Patate allo Zafferano e Tortino di Carote e Zenzero € 34

Short fried yellowfin tuna with carrot-ginger tartlet,
mangetout and saffron potato ragout

Filetto di Scottona sulla Crema di Taleggio con Cavolfiori e Tartufo nero € 36

Grilled filet of heifer meat on Taleggio cheese cream with cauliflower,
herb polenta and sliced black truffle



Variazione al Pistacchio con Arance candite e Cioccolato modicano € 13

Pistachio variation
Parfait / tartlet / mousse
garnished with candied orange peel und "Chocolate of Modica"

Three-course-Menu € 59

Four-course-Menu € 72 (with Noodles)

Five-course-Menu € 85, Six-course-Menu € 95, Seven-course-Menu € 105

All dishes can be ordered separately as a normal portion at their individual price.

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I Piatti Classici

Insalata Aromatica € 14

Garden salad of fine herbs with roasted fresh mushrooms, cocktail tomatoes, truffles cheese and grated red apples

Pane Carasau con Verdure e Langherino € 14

Sardinian bread with grilled Mediterranean vegetables, gratinated Langherino cheese and stewed figs

Fantasia di Tonno crudo € 22

Variety of Yellowfin tuna, sesame crusted, with soya sauce and tartar with lemon foam

AI

Pasta ripena alla Norma con Ricotta di Bufala e Melanzane fritte € 18

Handmade tortelli filled with buffalo ricotta cheese, fried eggplants, small tomatoes, basil and grated salty ricotta cheese

Pasta ripiena di Carne di Fassone con Tartufo nero € 19

Homemade small ravioli stuffed with „Fassone“ meat in truffle-butter-sauce, sage and shaved black truffles

AI

La Coda di Rospo agli Aromi con Pepe rosa e Cubetti di Patate € 29

Monkfish with herbs in sous-vide cooked with zucchini, Rose pepper and parsley potato ragout

Le Guance di Fassone piemontese con Funghi e Polenta tenera € 29

Braised cheeks of Fassone meat with fresh mushroom and white polenta

AI

Tortino caldo al Cioccolato con Salsa al Bergamotto e Biscotto di Mandorle e Arancio € 12

Hot chocolate cake with bergamot sauce and cookie with almonds and orange