

# Menu

## Zuppe (soups)

Curry potatoe cream soup with shrimps and leek 6,90

Fish soup alla Zollhof 12.90

## Antipasti (appetizers)

Bruschetta alla Romana-

Italian grilled bread with tomatoes 6.50 Beef carpaccio with arugula and parmesan 11.90

Buffalo Mozzarella with different sorts of tomatoes and arugula 11.90

Half avocado on cucumber carpaccio with crayfish and berries in a dill mustard sauce 11.90

Tuna carpaccio with Florence fennel and cress in lemon sauce 11,90

Vitello tonnato-Veal with tuna sauce 12,50 Antipasto Misto-Mixed appetizers italian style 12.90

Grilled goat cheese in orange caramel on a pear carpaccio with berries and arugula 13.90

## Insalate(salads)

„Season salad“ with legumes, fruit and nuts in a honey mustard sauce 10.50

„Ceasar salad“ alla Zollhof with fried turkey meat, croutons,

Parmesan cheese and a mustard sauce 13.50

Lamb's lettuce with fried calf's liver and pinenuts 12.90

Crisp salad with grilled fillet of beef, king prawns and balsamic dressing sauce „surf'n'turf“ 17,90

Grilled lamb chops with Pecorino cheese on arugula 15.90

Octopus wuth crispy fennel in a lemon marinade on a arugula nest 13,90

## Paste (noodles)

Gnocchi alla sorrentina with buffalo mozzarella an tomato sauce 8,90

Duetto of Porcini-Tortelloni in truffle sauce and Ricotta-spinach-Tortelloni

in tomato sauce 10,90

Linguine with prawn and vongole shell, cherry tomatoes and white wine sauce 13,90

Fettucine with fillet of beef and shrimps in a curry sauce 15,90

Taglierini in truffle sauce with black truffles and Parmesan chips 16,90

Risotto with porcini mushrooms and sliced calf meet 15,90

## Carni (meat)

Crispy breast of Guinea fowl on beluga lentils and truffle mashed potatoes 19.90

Fried thin slices of veal liver with mashed apple potatoes and butter vegetables 19,90

Paillard of Angus beef with arugula, parmesan cheese and rosemary potatoes 21.90

Barberie duck breast with pepper dates an sweet mashed potatoes 19,90

Rack of lamb cross roasted with vegetables and rosemary potatoes 27,90

Beef filet steak on a barolo wine sauce with mashed sweet potatoes and butter vegetables 33,90

## Pesci (fish)

Gilthead with fresh herbs, rosemary potatoes and vegetables 19,90

Pesce misto all ' Zollhof-mixed fish platter with fresh herbs and lemon 22,90

Fried scallops and king prawns with Beluga lentils, mashed sweet potatoes  
and balsamic glaze 23,90

Filet of victoria perch with pine nuts, green asparagus, saffron sauce and potatoes 19,80

Sashimi tuna with a sesame crust grilled on papaya with wasabi mashed potatoes 25.90

## Dolci (desserts)

Tiramisu 5.90 Panna cotta 5.90 Creme brulee 5,90 Homemade Cheesecake  
with fresh berries and a strawberriesauce 5,90 I due di cioccolati 6,90

Sette Veli Semisfera di Cioccolato 6,90 Tortino al Cioccolato with vanilla ice 7.90

Fresh Red berries with mascarpone cream 9,80

Fantasia di Dolci (mixed dessert variations) 10.90