



*Antico & Abruzzo*

*Hotel - Restaurant*

# Antico & Abruzzo

Hotel – Restaurant

## Soups and Salads

-  5. **Crema di Pomodoro** ..... 6,00 €  
Home-made cream of tomato soup
-  6. **Minestrone** **G** ..... 6,00 €  
Home-made vegetable soup
-  7. **Grilled goat cheese** **M E G** ..... 13,50 €  
On a colorful salad with forest honey and toasted bread
8. **Carciofini alla Giudea** **F** ..... 9,00 €  
Artichokes, lettuce, anchovies, garlic and red onions "the Jewish way"
-  9. **Ziegenmarkt (goat market) salad** **M** ..... 9,00 €  
Large mixed salad with tomatoes, cucumber, hot peppers, sweetcorn, olives, red onions and feta-style cheese (made of cow's milk)
10. **Turkey salad** ..... 10,50 €  
Large mixed salad with tomatoes, cucumber, sweetcorn, olives, red onions and fried turkey strips
11. **Niçoise salad** ..... 9,50 €  
Large mixed salad with tomatoes, cucumber, sweetcorn, olives, tuna and red onions
-  12. **Side salad** **M** ..... 5,00 €  
Small mixed salad with tomatoes, cucumber, sweetcorn, olives and red onions
19. **Baked shepherd's cheese** **M E G** ..... 10,50 €  
On a colorful salad with toasted bread
-  24. **Pizza bread** **G** ..... 4,00 €  
Always fresh from the oven! Optionally served with herb butter + 0,80€

All salads are dressed with olive oil and balsamic vinegar and served with home-made ciabatta bread **1 SF**

 = vegetarian

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## Antipasti caldi e freddi – Hot and Cold Starters

- 14. Carpaccio della Casa** ..... 13,50 €  
 Marinated fillet of beef, finely sliced  
with rocket and Parmesan shavings ..... small portion 9,50 €
- 15. Antipasto Abruzzese classico** ..... small portion 9,50 €  
  Selection of marinated vegetables,  
mozzarella cheese and Italian country ham ..... Classico 1-2 people 14,50 €  
..... Familla 4-5 people 24,50 €
-  **16. Funghi Grigliati** ..... 9,00 €  
 Grilled oyster mushrooms on a bed of lettuce,  
dressed in a garlic olive oil and balsamic vinegar
- 17. Bruschetta Romana** ..... 6,00 €  
   Five slices of toasted bread with anchovies and melted mozzarella
-  **18. Bruschetta Classica** ..... 5,50 €  
   Five slices of toasted bread with tomatoes and garlic
- 1718. Bruschetta combination** ..... 6,90 €  
   6 mixed slices (3 slices of "Romana" and 3 of "Classica")
-  **20. Funghetti al Forno** ..... 9,00 €  
  Fresh mushrooms with Gorgonzola and melted cheese
- 22. Antipasto di Mare** ..... 14,50 €  
   Blanched seafood and  
bruschetta with anchovies and salmon ..... small portion 9,50 €

 = vegetarian

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## *Le Focaccie della Casa - Speciality of the House* *Even-fresh focaccia bread served in different ways*

26. **Focaccia di Mare**..... 13,50 €  
 Smoked salmon with mixed lettuce leaves, rocket and shallots on warm focaccia bread
27. **Focaccia con Carpaccio**..... 14,00 €  
 Fillet of beef, very finely sliced, on mixed lettuce leaves with Parmesan shavings on warm focaccia bread
-  28. **Focaccia del Dottore**..... 13,00 €  
 Aubergines, sun-dried tomatoes, mixed lettuce leaves and grated Parmesan on warm focaccia bread
-  29. **Focaccia Vegetaria**..... 13,00 €  
 Mixed lettuce leaves with sautéed vegetables and mozzarella pearls on warm focaccia bread
30. **Focaccia Funghi**..... 13,00 €  
 Grilled oyster mushrooms with mixed lettuce leaves and crispy bacon on warm focaccia bread
31. **Focaccia Champignon**..... 13,00 €  
 marinated shepherd's cheese and fried mushrooms with  
 colorful salad on warm focaccia bread
32. **Focaccia con Tacchino**..... 13,50 €  
 Mixed lettuce leaves with turkey strips, feta-style cheese (made of cow's milk) and sweetcorn on warm focaccia bread

All focaccias are drizzled with olive oil and balsamic vinegar.

 = vegetarian



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## Le Paste della Casa

*Pasta dishes prepared according to our own traditional recipe*

-  **33. Spaghetti bel Paese** ..... 12,50 €  
 Spaghetti with tomatoes on the vine, rocket and mozzarella pearls
- 34. Spaghetti Frutti di Mare** ..... 13,50 €  
 Spaghetti with seafood in white wine and garlic olive oil
- 35. Fettuccine con Tacchino** ..... 12,50 €  
 Fettuccine with turkey strips and courgettes in a tomato-cream sauce
- 36. Fettuccine alla Tirolese** ..... 12,50 €  
 Fettuccine with oyster mushrooms, Tyrolean bacon and grated Parmesan
-  **37. Spaghetti Aglio Olio** ..... 11,50 €  
 Spaghetti with sliced garlic and chillies fried gently in olive oil  
(a great classic Italian dish)
-  **38. Spaghetti del Dottore** ..... 12,50 €  
 Spaghetti with sun-dried tomatoes, aubergine strips and feta-style cheese  
(made of cow's milk)

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## Le Paste della Casa

*Pasta dishes prepared according to our own traditional recipe*

- 39. Spaghetti Matriciana** ..... 12,50 €  
 With vine tomatoes, bacon, Parmesan, chillies and garlic oil
- 40. Lasagne classiche** ..... 11,50 €  
 Layers of lasagne sheets with a minced meat sauce, baked with cheese
- 41. Spaghetti con Calamaretti** ..... 12,50 €  
 Spaghetti with tender calamari strips, herbs, garlic and olive oil
- 42. Spaghetti alla Toni** ..... 12,50 €  
 With artichokes, anchovies, sun-dried tomatoes and grated Parmesan
-  **43. Gnocchi ai quattro formaggi** ..... 12,50 €  
 Potato gnocchi in a 4-cheese-cream sauce
-  **44. Gnocchi con Verdure** ..... 12,50 €  
 Potato gnocchi with a selection of vegetables, tossed in butter and Parmesan
-  **45. Fettucine con Gamberi** ..... 13,50 €  
 Fettucine with cherry tomatoes and prawns in a dill-cream sauce

 = vegetarian



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## Le Pizze Classiche

*Our dough is traditionally processed by hand  
and rests for at least 24 hours. approx. Ø 30 cm*

-  **70. Regina Margherita** ..... 9,00 €  
  With tomato sauce and mozzarella
- 71. Milano** ..... 10,50 €  
   With tomato sauce, salami and mozzarella
- 73. Rustica** ..... 11,50 €  
   With tomato sauce, salami, fresh mushrooms and mozzarella
- 74. Tonno** ..... 12,50 €  
  With tomato sauce, tuna, onions and mozzarella
- 75. Hawaii** *(if you absolutely have to 😊)* ..... 11,50 €  
   With tomato sauce, cooked ham, pineapple and mozzarella
-  **76. Vegetaria** ..... 12,00 €  
  With tomato sauce, various kinds of vegetables and mozzarella
- 77. Calzone** ..... 12,50 €  
   Pizza turnover with tomato sauce, salami, fresh mushrooms and mozzarella
- 79. Quattro Stagioni (Four Seasons)** ..... 13,00 €  
   With tomato sauce, cooked ham, salami, fresh mushrooms, spinach and mozzarella
- 80. Diavola** ..... 12,50 €  
   With tomato sauce, pepperoni sausage, salami, hot green peppers and mozzarella

Each additional topping + 1,50 €  
Tuna, seafood or farmer's ham + 2,00 €

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## Le nostre Pizze speciale

*Our dough is traditionally made by hand  
and rests at least 24 hours. Approx. Ø 30 cm*

- 83. Frutti di Mare** ..... 13,50 €  
  With tomato sauce, seafood, tuna, garlic and mozzarella  
 
- 65. Bella Napoli** ..... 12,00 €  
   With tomato sauce, anchovies, capers and mozzarella
-  **67. Siciliana** ..... 12,00 €  
  With tomato sauce, cheese, garlic, aubergines and feta-style cheese (made of cow's milk)
- 68. La Principessa** ..... 13,50 €  
   With tomato sauce, spinach, salmon, garlic and mozzarella
-  **69. Pizza Bianca** ..... 12,00 €  
  With mozzarella, rocket, fresh tomatoes and basil oil
- 78. Parma** ..... 13,00 €  
   With tomato sauce, Italian country ham, mozzarella and rocket
- 81. Del Patrone** ..... 12,50 €  
   With tomato sauce, pepperoni sausage, salami, Gorgonzola and mozzarella
-  **84. Primo Amore** ..... 12,00 €  
   With tomato sauce, mozzarella, sun-dried tomatoes and rocket

Each additional topping + 1,50 €  
Tuna, seafood or farmer's ham + 2,00 €

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## Carne di Manzo – Sirloin Steak

86. **Bistecca ai Ferri** ..... 21,50 €  
M Grilled sirloin steak with home-made herb butter
87. **Bistecca al Gorgonzola** ..... 24,50 €  
M Grilled sirloin steak with Gorgonzola sauce
89. **Bistecca Pizzaiola** ..... 24,50 €  
F M Grilled beef sirloin steak with an anchovy-tomato-caper sauce

All steaks are served with rosemary potatoes, green beans with pork belly and a salad

## Pesce – Fish Dishes

90. **Spiedini Di Calamari** ..... 22,50 €  
F G Grilled calamari with tagliatelle, Mediterranean vegetables and salad
91. **Salmone alla Pescatrice** ..... 24,50 €  
F K Salmon fillets marinière-style with seafood, baked in the oven  
G i and served with tagliatelle, vegetables and salad
92. **Scampi al Forno** ..... 25,50 €  
F K Scampi in a white wine sauce with garlic, baked in the oven  
G i and served with toasted garlic bread, rosemary potatoes and salad
93. **Brodetto di Pesce** ..... 28,50 €  
F K A speciality from the Abruzzo region!!! A variety of whole fish  
G i and shellfish (approx. 600g) with white wine and garlic, baked in the oven  
and served with garlic bread, rosemary potatoes and salad



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## Per Bambini

*Only for our Little Ones*

119. Mini-Pizza ..... 5,50 €  
G M 2 With tomato sauce, salami and cheese
120. Spaghetti Mamma Mia ..... 5,50 €  
G M With tomato sauce or butter
122. Gnocchi bambini ..... 6,50 €  
G M Gnocchi in butter or tomato sauce

## Dolci

114. Zabaglione al Prosecco ..... 6,50 €  
Desserts  
I E Whipped egg yolks with Prosecco, Marsala wine and vanilla ice-cream for 2 people ... 9,50 €
115. Tartufo ..... 6,00 €  
M E Chocolate-vanilla-truffle ice-cream
116. Lukewarm chocolate brownie ..... 7,90 €  
M 1 with caramel, walnuts and vanilla ice cream
117. Affogato ..... 5,50 €  
M 4 Vanilla ice cream infused with espresso
310. Home-made Tiramisu ..... 6,00 €  
M E G



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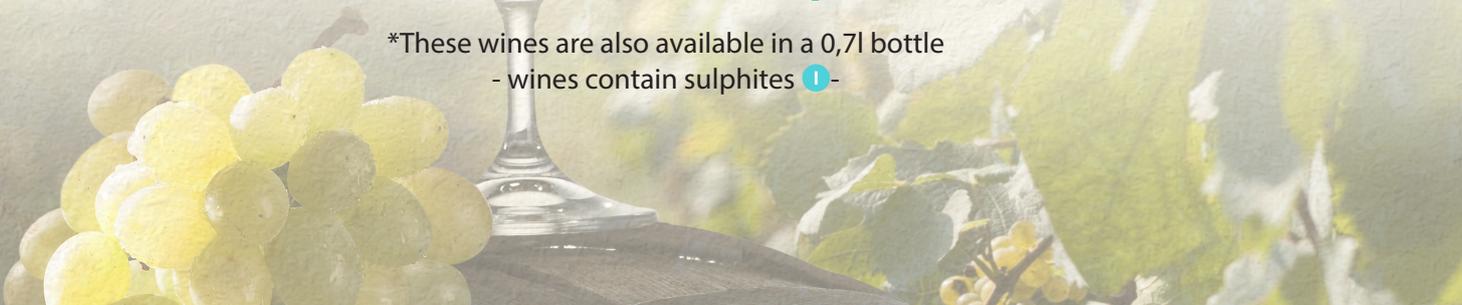
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## Vini d' Abruzzo

*Quality wines from Italy "warmly recommended by the chef"*

	0,2 l	0,5 l
<b>230. Montepulciano d' Abruzzo*</b>  Dry and strong, pairs well with pizza, pasta and meat dishes	5,50 €	10,50 €
<b>240. Primitivo di Puglia*</b>  With a subtle hint of red berries	7,50 €	14,50 €
<b>250. Trebbiano d' Abruzzo*</b>  Fruity and fresh, low acidity, ideal with antipasti, fish and salad	5,50 €	10,50 €
<b>260. Cerasuolo d' Abruzzo*</b>  A fruity, cherry-red, rosé wine with a pleasant bouquet, goes with light meals	5,50 €	10,50 €
<b>270. Moscato d' Abruzzo*</b>  Mellow, fresh and sparkling, for those of you that like it sweet!	5,50 €	10,50 €
<b>280. Pinot Grigio*</b>  A white wine with an elegant bouquet, pairs well with fish, poultry, pasta and antipasti	5,50 €	10,50 €
<b>290. Lugana*</b>  Floral and fresh, with a fruity note of apple and peach	7,50 €	14,50 €

\*These wines are also available in a 0,7l bottle  
- wines contain sulphites ⓘ-



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## Aperitifs

Prosecco	0,1 l	4,50 €
Campari and soda or orange juice	4 cl	6,50 €
Martini ①	5 cl	5,00 €
Sherry ①	5 cl	4,00 €
Aperol spritz	0,2 l	7,00 €
Gin and tonic	0,2 l	7,00 €
Hugo (Prosecco-based, fruit-flavoured cocktail)	0,2 l	7,50 €

## Alcohol-free Drinks

Müнден's table water (still, medium or sparkling)	0,5 l	4,00 €
Müнден's table water (still, medium or sparkling)	1,0 l	5,00 €
Cola <sup>1,4</sup> , Fanta <sup>1</sup> , Spezi (cola and orange) <sup>1,4</sup> , Sprite	0,2 l.....2,50 €	0,2 l 4,50 €
Bitter Lemon <sup>5</sup> , Tonic, Ginger Ale	0,2 l.....2,70 €	0,2 l 4,70 €
Home made lemonade (cucumber, elder, ginger)	0,4 l	4,90 €
Fruit juice spritzer (rhubarb, blackcurrant or apple)	0,2 l	2,70 €
	0,4 l	4,70 €



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## Beers



Pilsner	0,3 l	3,70 €
Pilsner	0,5 l	5,50 €
Shandy	0,3 l	3,70 €
Shandy	0,5 l	5,50 €



## Bottled beers

Alcohol-free	0,33 l	3,30 €
Köstritzer black beer	0,33 l	3,30 €
Birra Morretti an Italian classic	0,33 l	3,70 €



## Wheat beers



Light wheat beer	0,5 l	5,50 €
Alcohol-free	0,5 l	5,50 €

Beer contains gluten!



And if you're tired and don't feel like driving, you can also stay the night in our hotel.

Price (B&B) from 75 €

We'll be seeing you again at breakfast!



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## Hot Drinks



Espresso <sup>4</sup>	cup	3,00 €
Cappuccino <sup>4</sup> <sup>M</sup>	cup	3,50 €
Coffee Crema <sup>4</sup>	cup	3,00 €
Decaf coffee	cup	3,00 €
Hot chocolate <sup>M</sup>	cup	4,00 €
Latte <sup>M</sup>	glass	4,50 €
Latte macchiato <sup>M</sup>	glass	4,50 €
Tea, different varieties fine, loose leaves	glass	2,70 €

## Spirits

Vodka	4 cl	3,00 €
Sambuca	2cl	3,00 €
Amaretto	2cl	3,00 €
Marsala wine with cream <sup>M</sup>	4cl	3,50 €
Ramazzotti (Italian herb liqueur)	4cl	3,50 €
Averna (bitter-sweet Italian liqueur)	4cl	3,50 €
Fernet (bitter Italian liqueur)	2cl	3,00 €
Limoncello (Italian lemon liqueur)	2cl	3,00 €
Grappa	2cl	3,00 €
Vecchia Romagna (brandy)	2cl	4,00 €

The food and drinks on our menu contain the following, unavoidable *additives*, which we are legally obliged to declare:

<sup>1</sup> Colourants, <sup>2</sup> Preservatives, <sup>3</sup> Sulphurised, <sup>4</sup> Caffeine, <sup>5</sup> Quinine.

Allergens: <sup>G</sup> Grains, <sup>K</sup> Shellfish, <sup>F</sup> Fish, <sup>M</sup> Milk, <sup>SF</sup> Mustard, <sup>I</sup> Sulphites, <sup>E</sup> Egg,  vegetarian