

Italienisches Restaurant

La Vite

Verehrter Gast

*Legen Sie alle Hast am Eingang ab,
den die gepflegte Gastlichkeit unseres Hauses
soll dazu beitragen,*

*Ihnen Stunden der Entspannung
und des Genießens zu bereiten.*

*So sind wir bestrebt,
aus Küche, Keller und Service
beste Leistung zu bringen
und jeden Gast stets zufrieden zu stellen.*

*Wir sind für jeden Hinweis dankbar,
der es uns ermöglicht*

Ihren Wünschen gerecht zu werden!

Ihr Croce Bonello und Team

Alle Speisen auch zum Mitnehmen!

Telefon & Fax 0 62 21 - 2 14 13

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Antipasti - Appetizers

		€
2.	Antipasto Giro D'Italia ^{2,3,4,7} ... an Italian-style appetizers (cold)	16,50
3.	Mozzarella Paesana ⁷ Mozzarella with fresh basil on tomatoes slices	10,50
4.	Prosciutto di Parma e Melone Melon with genuine Parm style ham	13,50
5.	Sardelle Fritte ^{3,4} Fried anchovies with homemade aioli	10,50
6.	Insalata di Rucola con Fegatini ⁷ arugula salad with grilled chicken liver	12,50
8.	Vitello Tonnato ^{3,4} Cold roasted veal shoulder- Carpaccio with tuna fish-sauce and capers	12,90
9.	Carpaccio alla Romana ⁷ Thin slices of marinated fillet of beef on arugula salad with parmesan-cheese	15,20
11.	Scampetti Montanara ² Prawns in Provencal sauce and fresh herbs salad	13,50
12.	Scampetti all'Aglio ² Prawns in sauce of fresh garlic	13,50

Italienisches Restaurant
La Vite

Soups

		€
13.	Tortellini in Brodo ^{1,9} Meat broth with tortellini and diced tomatoes	6,00
14.	Zuppa Madrilenà ⁷ Home made cream of tomato soup with croutons	7,10
15.	Minestrone dell'Ortolano ⁹ Fresh italian style vegetable soup	7,50
16.	Stracciatella alla Romana ^{3,7,9} Consomme with chopped egg and parmesan-cheese	6,50

Salads

17.	Insalatina Small salad	4,90
18.	Insalata Mista Mix salad with fresh fennel	6,90
19.	Insalata Italia ^{3,7} Mix salad with fresh fennel, cheese, ham and egg	8,90
20.	Insalata di Pomodoro Tomatoe salad with onions and oregano	5,90
21.	Insalata Contadino ⁷ Mix salad with olives, goat-cheese, artichokes and spicy peppers	9,50
22.	Insalata di Rucola ⁷ Arugula salad with shaved parmesan (Balsamic vinegar and olive oil)	8,20
23.	Insalata La Vite ^{3,4,7} Mix salad with cheese, egg, tuna, ham and olives	10,90

Upon Request we serve any salad with oil and vinegar separately.

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La Vite

Primi Piatti - Noodle dishes

		€
25.	Spaghetti Carloforte ^{1,4} With tuna, garlic and spicy pepper and spicy tomato sauce	10,50
26.	Spaghetti alla Norma ^{1,7} With spinach, eggplant, parmesan-cheese, garlic and tomato sauce	9,50
27.	Spaghetti ai Frutti di Mare ^{1,2,4,14} With mix seafood and garlic in tomato sauce	12,50
28.	Paglia e Fieno al Salmone ^{1,2,4} Tagliatelle with salmon and spinach in a tomato cream sauce	12,90
29.	Paglia e Fieno ai Gamberetti ^{1,2} Paglia with prawns in tomato sauce	12,50
30.	Paglia e Fieno con Funghi ¹ Thin Tagliatelle with fillet tips and mushrooms	11,90
31.	Maccheroni Rusticale ^{1,7} Maccheroni with broccoli in gorgonzola cream sauce	9,50
32.	Maccheroni ai 4 Formaggi ^{1,7} Maccheroni with a creamy cheese sauce	9,50
33.	Maccheroni al Forno ^{1,7} Baked maccheroni with cheese and meat sauce	8,90
34.	Penne-Arrabiata ¹ Penne with a very spicy tomatoe sauce	8,90
35.	Penne Dello Chef ¹ Penne with sliced Filet of beef and mushrooms	12,70

Italienisches Restaurant

La Vite

Primi Piatti - Noodle dishes

		€
36.	Lasagna al Forno ^{1,3,7} Oven baked Lasagne	8,90
38.	Tagliatelle Trastevere ^{1,7} Tagliatelle with ham and mushrooms in a cream sauce	9,50
39.	Tagliatelle Aurora ^{1,7} Tagliatelle with spinach and ham in a tomato cream sauce	9,90
40.	Tortellini Casanova ^{1,7} Small stuffed pasta filled with ham in cream sauce	9,50
41.	Tortellini Cosa Nostra ^{1,7,10} Small stuffed noodles with peas and mushrooms in mustard sauce	10,50
42.	Tortellini Al Forno ^{1,7} Small stuffed noodles oven baked with cheese, with ham and spinach	9,90
43.	Farfalle "La Vite" ^{1,7} Butterfly shaped pasta with beef fillet tips and gorgonzola-cheese in cognac cream sauce	12,50
44.	Farfalle Dolce Vita ^{1,2,4,7} Butterfly shaped noodles with eggplants and salmon in a creamy tomato sauce	11,90
45.	Farfalle alla Rustica ^{1,7} Butterfly shaped noodles with garlic, onions and mushrooms with cheese	9,50

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Paste Fresche
Hausgemachte Nudelspezialitäten
Home made noodle specialities

		€
46.	Panzerotti alla Napoletana^{1,7} Round stuffed pasta in tomato sauce, diced mozzarella-cheese and fresh basil	10,50
47.	Fettuccine alla Sarda^{1,7} Home made Tagliatelle with lamb fillet tips in sauce flambéed with red wine	13,50
48.	Fagottini al Pesto^{1,7} Stuffed pasta pockets filled with ricotta-cheese and basil in a pesto cream sauce	10,50
49.	Tortelloni al Salmone^{1,4,7} Large Tortelloni with fresh thinly sliced of salmon and spinach in tomato cream sauce	12,90
50.	Tortelloni Vegetariani^{1,7} Pasta stuffed with spinach and cheese in a creamy tomatoe sauce	10,40
51.	Gnocchi alla Fiorentina^{1,7} Potato dumpling with gorgonzola-cheese and spinach	10,40
52.	Tagliatelle Nere alla Veneziana^{1,2,4} Black Tagliatelle with shrimps and clams in a sepia-sauce	11,80

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Pizzas

		€
88.	Pizza Salami o Prosciutto o Funghi^{1,7} Margherita with ham or salami or mushrooms	8,50
89.	Pizza Mista^{1,7} Margherita with salami, ham and mushrooms	10,40
90.	Pizza Capri^{1,7} Margherita with salami and mushrooms	9,50
91.	Pizza Milano^{1,7} Margherita with mushrooms and ham	9,50
92.	Pizza Bergsagliera^{1,7} Margherita with salami, ham and onions	9,80
93.	Pizza Tonno e Cipolle^{1,4,7} Margherita with tuna and onions	11,50
94.	Pizza Rusticale^{1,7} Margherita with garlic, mozzarella and broccoli	9,50
95.	Pizza Tutto^{1,3,7} Margherita with a little bit of everything	11,50
96.	Pizza O Sole Mio^{1,3,7} Margherita with spinach, artichoke and egg	9,90
97.	Pizza 4 Stagioni^{1,3,4,7} Margherita with egg, tuna, mushrooms and ham	11,20
99.	Pizza Rucola^{1,7} Margherita with arugula and garlic-oil	10,20
100.	Pizza Frutti di Mare^{1,2,4,7,14} Margherita with seafood	11,80
101.	Pizza al Salmone^{1,4,7} Margherita with strips of salmon and spinach	11,70
102.	Pizza La Vite^{1,7} Margherita with parmaham, mozzarella, rugula and shaved parmesan	12,90
103.	Pizza Diavola^{1,7} Margherita with onions, garlic and pepperoni sausage	9,50

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Pork

		€
54.	Saltinbocca alla Romana Pork medaillions with parma ham and sage in white wine sauce	16,90
55.	Scaloppina al Gorgonzola⁷ Pork medaillions in gorgonzola cheese cream sauce	16,50
56.	Scaloppina Valdostana⁷ Baked pork medaillions with ham and cheese	15,90
57.	Scaloppina alla Toscana⁷ Pork medaillions with spinach and mozzarella cheese in a tomato herbs sauce	16,20
58.	Scaloppina ai Funghi Pork medaillions with fresh mushrooms in white-vine sauce	16,80
59.	Filetto Nerone Fillet of Pork with onions and green pepper in a fine cognac sauce	17,50
60.	Filetto ai Funghi Pork Filet with mushrooms in a cognac cream sauce	18,50

Rumpsteaks

61.	Bistecca alla Griglia Grilled Rump-Steak with garlic-oil	23,90
62.	Bistecca alla Pizzaiola Rump-Steak with tomato sauce, capers and garlic	24,50
63.	Bistecca Re Sole⁷ Rump-Steak with mozzarella-cheese and basil, baked in a cream sauce	24,90
64.	Bistecca ai Funghi Rump-Steak with mushrooms in a fine brandy cream sauce	24,90

All meat dishes are served with saison vegetables.

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La Vite

Beef-filet

		€
65.	Filetto ai Ferri Grilled beef fillet with garlic-oil	29,90
66.	Filetto al Gorgonzola⁷ Beef fillet in gorgonzola-cheese-cream sauce	32,10
67.	Filetto al Pepe verde Beef fillet with a green pepper-cream sauce flambéed with cognac	32,20
68.	Filetto alla Padovana Beef fillet with mushrooms and onions in a cognac-cream sauce	32,50

Lamb

73.	Agnello alla provinciale Lamb fillet in provincial sauce with fresh herbs	24,90
74.	Agnello alla Zarina^{7,10} Lamb fillet with mushrooms and mustard in a vodka-cream sauce	25,50
75.	Agnello Tramontana Lamb fillet with fresh herbs and mushrooms	25,50
76.	Agnello ai Ferri Grilled lamb fillet with garlic-oil	24,10

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Fish

		€
77.	Salmone al Prosecco ^{2,4,7} Filet of Salmon with shrimps in Prosecco sauce	19,50
78.	Salmone al Pepe verde ^{4,7} Fresh Salmon fillet with green pepper in a cognac sauce	19,50
79.	Salmone ai Ferri ⁴ Grilled fresh salmon in garlic oil	18,90
80.	Sogliola al Prosecco ^{2,4,7} Sole with shrimps in Prosecco sauce	26,50
81.	Sogliola alle Erbe ^{4,7} Sole with garlic and fresh herbs in a white-vine sauce	26,50
82.	Branzino ai Ferri ⁴ Grilled seawolf fillet with garlic oil	20,20
83.	Branzino ai Finocchi ⁴ Sea wolf fillet fennel in a pernod white vine sauce	20,90
85.	Scampi ai Ferri ² Grilled scampis in garlic oil	24,90
87.	Grigliata di Pesce ^{2,4} Grill fish platter with garlic oil	25,90

All meat dishes are served with salad and potatoes.

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Kiddies Favorites

		€
104.	Small Pizza ^{1,7} (small pizza of your choice)	6,50
104.	Spaghetti Bolognese/Pomodoro ¹	6,50

Dessert

105.	Gelato Misto ⁷ Ice-Cream coupe	6,90
106.	Tartufo mit Brandy ⁷ A thick layer of ice cream with brandy and vanilla cream	7,50
108.	Tiramisu ^{1,3,7} (Home made) Home made Italian creamy dessert composed of ladyfingers, mascarpone cheese, coffee, cacao and liqueur	7,50
109.	Creme Caramell ⁷ (Home made) Home made caramel cream	6,90
111.	Panna Cotta ⁷ (Home made) Home made Italian cream pudding with raspberry liqueur	6,90

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Aperitives

			€
200.	Martini Bianco, Rosso	5cl	5,50
202.	San Bitter (Alkoholfrei)	0,1l	3,90
203.	Campari mit Soda oder Orange	5cl	5,90
204.	Prosecco Italian sparkling wine	0,1l	5,50
205.	Prosecco mit Aperol	0,1l	5,50
206.	Aperol Spritz	0,25l	6,50

Beers

213.	Krombacher Pilsner vom Faß dough beer	0,3l	3,50
214.	Krombacher Pilsner vom Faß dough beer	0,4l	4,60
215.	Krombacher "Alkoholfrei" alcohol free (bottle)	0,33l	3,50
217.	Krombacher Weissbier , blond wheat beer (bottle)	0,5l	4,90
218.	Krombacher Weissbier , dark wheat beer (bottle)	0,5l	4,90
	Krombacher Weissbier , alkoholfree (bottle)	0,5l	4,90
220.	Radler	0,3l	3,10
221.	Radler	0,5l	4,50

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Vini da Mescita Bianchi D.o.c. White wine D.o.c.

		0,25l €	0,5l €
237.	Vino Della Casa Bianco (dry white wine)	4,90	9,30
239.	Chardonnay (semi-dry white wine)	5,50	10,50
241.	Soave (semi-dry white wine)	5,20	10,20
243.	Grillo (sicilian dry white wine with a breeze of almond blossom)	5,30	10,10
245.	Frascati (spicy white wine)	5,20	10,00
247.	Pinot Grigio (semi-dry white wine with a flattering fruity taste)	5,50	10,50
249.	Rosé (Dry rosé wine, fresh and harmonious)	5,20	10,00

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Fruit juices

			€
207.	Orange juice	0,21	2,90
208.	Apple juice	0,21	2,90
209.	Grape juice	0,21	2,90
210.	Tomato juice	0,21	2,90
211.	Currant juice	0,21	2,90
212.	Cherry juice	0,21	2,90

Non alcoholic beverages

	Tafelwasser	0,31	2,20
	San Pellegrino Aranciata Bio	0,2571	3,50
	San Pellegrino Limonata Bio	0,2571	3,50
222.	San Pellegrino	0,251	2,60
223.	San Pellegrino	0,751	5,50
224.	Aqua Panna uncarbonated	0,251	2,60
225.	Aqua Panna uncarbonated	0,751	5,50
227.	Coca Cola	0,31	3,10
228.	Coca Cola	0,51	4,50
229.	Fanta	0,31	3,10
230.	Fanta	0,51	4,50
231.	Sprite	0,31	3,10
232.	Sprite	0,51	4,50
233.	Spezi	0,31	3,10
234.	Spezi	0,51	4,50
235.	Apfelsaftschorle	0,31	3,10
236.	Apfelsaftschorle	0,51	4,30
238.	Bitter Lemon Schweppes	0,21	2,90

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La Vite

Vini Rossi D.o.c. Red wine D.o.c.

		0,25l €	0,5l €
251.	Vino Della Casa Rosso (red housewine)	4,90	9,50
253.	Montepulciano (semi-dry red wine)	5,30	10,20
255.	Lambrusco (charming red wine)	4,90	9,40
257.	Nero-D'Avola (red wine from Sicily with bitter almond aroma, dry and spicy)	5,30	10,20
259.	Chianti (red wine, spicy with a dry taste)	5,60	10,60
261.	Primitivo (Red wine from ampoules, dry taste, full body)	5,50	10,50
263.	Barbera (semi dry, robust with spicy taste)	5,20	10,00

D.o.c.: Denominazione di Origine controllata

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Bevande Calde - hot beverages

		€
265.	Espresso	2,50
266.	Espresso Doppio	4,50
267.	Kaffee	2,80
268.	Cappuccino	3,30
269.	Latte Macchiato	3,90
270.	Tasse Tee	2,50

Alcolici 0,2 cl - Liquors and bitters

271.	Ramazotti	4,50
272.	Amaro Averna	4,50
273.	Fernet Branca	4,50
274.	Cynar	4,50
275.	Grappa Moscato	4,80
276.	Grappa Barolo	4,90
277.	Grappa Chardonnay	4,70
278.	Grappa Pinot	4,70
279.	Grappa Prosecco	4,70
280.	Grappa di Vinacce	3,90
281.	Amaretto	3,50
283.	Sambuca	4,50
284.	Limonello	4,20
285.	Scotch Whisky	4,80
287.	Vecchia Romagna	5,50

La Vite

Zusatzstoffe

Drinks

Aperol - 4
Bitterino - 4, 6, 7
Campari - 4
Martini - 5
Rosso Antico - 3, 4, 5
Cola - 3, 4, 1
Cola Light - 4, 7, 6, 1, 19
Fanta - 7, 8, 10, 4
Sprite - 7
Tonic - 7, 3
Lemon - 7, 8, 3
Spezi - 1, 4, 7, 8, 10
Radler - 7
Espresso - 1
Espresso Doppio - 1
Caffe - 1
Cappuccino - 1
Latte Macchiato - 1

Food

Artischocken - 8
Balsamico - 4, 8
Cassata - 6, 7, 11, 12
Cheese - 4
Gnocchi - 8, 10, 11
Oliven - 7
Mozzarella - 7
Parma - 5
Pesto - 7
Peperoniwurst - 5, 7
Peperoni - 7
Green Pepper - 6
Schinken - 5, 8, 9, 11, 12, 20
Sahne - 6
Senf - 6
Salami - 5, 6, 8, 4
Tortellini - 5, 8
Tartufo - 6, 11
Ice - 6, 10, 11
Tiramisú - 1, 6, 7, 13, 14
Zabaglione - 4
Panna Cotta - 10

Legende

- | | |
|---------------------------------|-------------------------------------------------------|
| 1. koffeinhaltig | 11. mit Emulgator(en) |
| 2. taurinhaltig | 12. mit Verdickungsmittel(n)/Füllstoff(en) |
| 3. chininhaltig | 13. mit Trennmittel(n) |
| 4. mit Farbstoff(en) | 14. mit Phosphat |
| 5. mit Konservierungsstoff(en) | 15. mit Milcheiweiß |
| 6. mit Süßungsmittel(n)-stoffen | 16. geschwärzt |
| 7. mit Säuerungsmittel(n) | 17. gewachst |
| 8. mit Antioxidationsmittel(n) | 18. geschwefelt |
| 9. mit Geschmacksverstärker | 19. mit Aspartam E951 enthält eine Phenylalaninquelle |
| 10. mit Stabilisator(en) | 20. Formfleisch, Vorder- oder Hinterschinken |

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La Vite

Allergene:

1. **Glutenhaltiges Getreide**, namentlich Weizen (wie Dinkel und Khorasan-Weizen), Roggen, Gerste, Hafer oder Hybridstämme davon, sowie daraus hergestellte Erzeugnisse
2. **Krebstiere** und daraus gewonnene Erzeugnisse
3. **Eier** und daraus gewonnene Erzeugnisse
4. **Fische** und daraus gewonnene Erzeugnisse
5. **Erdnüsse** und daraus gewonnene Erzeugnisse
6. **Sojabohnen** und daraus gewonnene Erzeugnisse Ausnahme: vollständig raffiniertes Sojabohnenöl- und fett
7. **Milch** und daraus gewonnene Erzeugnisse (einschließlich Laktose)
8. **Schalenfrüchte**, namentlich Mandeln, Haselnüsse, Walnüsse, Kaschunüsse, Pecannüsse, Paranüsse, Pistazien, Macadamia- oder Queenslandnüsse sowie daraus gewonnene Erzeugnisse
9. **Sellerie** und daraus gewonnene Erzeugnisse
10. **Senf** und daraus gewonnene Erzeugnisse
11. **Sesamsamen** und daraus gewonnene Erzeugnisse
12. **Schwefeldioxid** und Sulfite in Konzentrationen von mehr als 10 mg/kg oder 10 mg/l als insgesamt vorhandenes SO², die für verzehrfertige oder gemäß den Anweisungen des Herstellers in den ursprünglichen Zustand zurückgeführte Erzeugnisse zu berechnen sind
13. **Lupinen** und daraus gewonnene Erzeugnisse
14. **Weichtiere** und daraus gewonnene Erzeugnisse