





Aperitif menu

Aperol Spritz 6,80 €
Aperol · Prosecco · Soda

Rosato Mio 6,80 €
Ramazzotti Aperitivo Rosato
Prosecco · Soda · Basil

Fiero Tonic 6,80 €
Martini Fiero · Tonic Water

Campari Amalfi 6,80 €
Campari · Schweppes Bitter Lemon
Grapefruit

Pink Tonic 6,80 €
Gordon's Pink Gin
Schweppes Tonic

Lillet Berry 6,80 €
Lillet Blanc
Schweppes Wild Berry · Berries

Bellini Spritz 6,80 €
White peach purée · Prosecco
peach liqueur

The Illusionist 9,50 €
The Illusionist Dry Gin
Schweppes Dry Tonic

Sevilla Tonic 9,50 €
Tanqueray Sevilla
Schweppes Dry Tonic

Gin Basil 9,50 €
Bombay Gin · Basil · Soda

San Bitter 5,50 €
San Bitter · Soda
non-alcoholic

Basil Spritz 5,50 €
Lime · Basil · Soda
non-alcoholic





OUR STONE OVEN PIZZA

We import our tomato sauce directly from Sardinia and our mozzarella from Naples.
Importiamo la salsa di pomodoro dalla Sardegna e la mozzarella da Napoli.

MATTEO · vegetarian tomatoes · mozzarella · basil pesto from Liguria pomodori · mozzarella · pesto genovese	9,00 €
JUDAS tomatoes · mozzarella · hot salami from Calabria · liquid buffalo milk cheese pomodori · mozzarella · spianata calabrese piccante · stracciatella	11,00 €
TADDEO · vegan tomatoes · spinach · dried tomatoes · pine nuts · artichokes pomodori · spinaci · pomodori secchi · pinoli · carciofi	12,50 €
PAOLO tomatoes · mozzarella · basil pesto from Liguria · rucola · San Daniele ham DOP 18 months parmesan cheese DOP - matured 16 months pomodori · mozzarella · pesto pugliese · rucola · San Daniele DOP 18 mesi parmigiano reggiano DOP 16 mesi	13,00 €
SIMON tomatoes · mozzarella · fresh salsiccia · fresh salsiccia (Italian sausage) pomodori · mozzarella · 'Nduja · salsiccia fresca · formaggio di pecora	13,00 €
GIOVANNI tomatoes · mozzarella · anchovies · black olives · red onions · capers pomodori · mozzarella · acciughe · olive nere · cipolle rosse · capperi	13,50 €
TOMMASO tomatoes · mozzarella · mushrooms · pancetta · sour cream pomodori · mozzarella · funghi prataioli · pancetta · sour cream	14,50 €
JAKOBUS (pizza bianca) · vegetarian mozzarella · gorgonzola dolce DOP · pear · walnuts · fresh thyme · radicchio flakes mozzarella · gorgonzola dolce DOP · pera · noce · timo fresco · trucioli di radicchio	15,00 €
12 APOSTOLI tomatoes · mozzarella · baby spinach · smoked tuna fish carpaccio from Sicily freshly grated horseradish · sour cream pomodori · mozzarella · spinaci baby · carpaccio di tonno affumicato panna fresca · barbaforte (rafano tedesco)	15,00 €
PETRUS tomatoes · mozzarella · rucola · smoked salmon · sour cream freshly grated horseradish pomodori · mozzarella · salmone affumicato · rucola panna fresca barbaforte (rafano tedesco)	15,00 €
ANDREAS (pizza bianca) · vegetarian mozzarella · mountain cheese · black summer truffle mozzarella · formaggio di montagna · tartufo nero estivo	16,00 €
BARTOLOMEO tomatoes · mozzarella · figs · goat cream cheese · rucola · bresaola (air dried beef) pomodori · mozzarella · fichi · tomino · rucola · bresaola	16,50 €



ANTIPASTI · starters

Burrata su insalata e pesto ligure Burrata cheese with ox-heart tomatoes and basil pesto from Liguria · vegetarian	12,00 €
Carpaccio di tonno affumicato siciliano Carpaccio of smoked Sardinian tuna fish with aromatic lemon oil and crispy roasted seeds	14,00 €
Prosciutto San Daniele DOP · 18 mesi San Daniele ham DOP 18 months (air-dried Italian ham), liquid buffalo mozzarella, cherry tomatoes and basil pesto	13,00 €
Malfatti agli spinaci e burro alla salvia Spinach dumplings with sage brown butter sauce · vegetarian	13,00 €
Antipasto di verdure miste Mixed marinated vegetables · vegetarian	14,50 €
Vitello tonnato Thinly sliced veal -cooked medium rare with pink centre- served with tuna sauce, red onions and deep-fried capers	13,50 €
Polpo in doppia cottura, bollito e grigliato, su insalata Tabouleh e con purè di ceci Octopus - cooked and grilled - with tabouleh salad, served with chickpea purée	16,50 €
Antipasto 12 Apostoli: un misto di salumi, formaggi e verdure Assorted starters 12 Apostles: Vitello tonnato, beef carpaccio, Italian sausages and ham, Italian cheese and marinated vegetables	22,50 €

MINESTRE · soups

Minestra del giorno Soup of the day Please ask our service staff!	7,50 €
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INSALATE · salads

Insalata di rucola	10,00 €
Rucola (rocket) salad with roasted pine nuts, cherry tomatoes, grated parmesan cheese and honey-balsamic vinaigrette · vegetarian	
- fried mushrooms with herbs · vegetarian	12,50 €
- sautéed goats milk cream cheese wrapped in ham	13,00 €
- corn fed chicken breast „supreme“	16,50 €
Caesar Salad	11,00 €
Caesar salad - Cos lettuce hearts with cherry tomatoes, shaved parmesan, croutons, fried capers and Caesar dressing · vegetarian	
- fried mushrooms with herbs · vegetarian	13,50 €
- sautéed goats milk cream cheese wrapped in ham	14,00 €
- corn fed chicken breast „supreme“	17,50 €
Insalata Italiana	-
- piccolo · small	6,50 €
- grande · large	10,50 €

PRIMI PIATTI · pasta dishes

Fusilloni giganti vegetariani	12,00 €
Fresh Fusilloni pasta with artichokes, dried tomatoes and basil pesto from Liguria · vegetarian	
Fusilloni giganti	14,50 €
Fresh Fusilloni pasta with salsiccia, 'Nduja (spicy raw sausage) and sheep's cheese (spicy)	
Ravioli ripieni di patate, pomodori secchi, olive nere ed erbe	15,50 €
Ravioli stuffed with potatoes, herbs, dried tomatoes and black olives in a ragout of zucchini, tomato and mint · vegan	
Lasagne alla bolognese	13,50 €
Home-made beef lasagne	
Ravioli con porcini, pomodorini e basilico	14,00 €
Home-made ravioli stuffed with porcini mushrooms, cherry tomatoes and basil · vegetarian	
Gnocchi di zucca	15,00 €
Home-made pumpkin gnocchi with wild broccoli, cherry tomatoes, walnut slivers and pumpkin compote · vegetarian	
Tagliolini neri con cubetti di salmone e spinaci	16,00 €
Cubed salmon with spinach and black tagliolini	



SECONDI CARNE · main course · meat

**Pollo in cestino con valeriana
e dip Café de Paris e mirtilli rossi** 16,00 €
Fried chicken in a basket served with lamb's lettuce,
Café de Paris dip and cranberries

Burger Italiano 18,50 €
Burger patty made from 100% „Jack's Creek“ (MS 3, Black Angus, Australia)
with rucola (rocket) salad, provolone cheese, red and green pesto
served with potato fries topped with truffled cheese

Tagliata di manzo 19,50 €
Sliced rumpsteak (200g), served on rucola (rocket) salad,
with grated parmesan cheese and cherry tomatoes

Fettina di vitello su spinaci e pesca tabacchiera 20,00 €
Paillard of veal served on baby spinach salad with grilled peach

Guancia di vitello brasata 23,50 €
Braised veal cheeks with mashed parsley potatoes and baby carrots

Costoletta di maiale della nonna 24,50 €
Tomahawk from the Bentheimer Active Pig · min. 500 g
animal friendly pig husbandry with play facilities in the stables,
plenty of space and a roaming area, transparent value chain
served with mashed potatoes with fermented garlic and
sautéed spinach with pine nuts, dried tomatoes and artichokes

**Bistecca di manzo (Jack's Creek) con
patatine fritte tartufate e sour cream · 300 g** 26,00 €
Rumpsteak „Jack's Creek“ · 300 g
- MS 3, Black Angus, Australia -
with truffled potato fries and sour cream



SECONDI PESCE · main course · fish

Fritto misto di mare Fried gourmet fish with two kinds of dips (aioli and lemon mayonnaise)	19,50 €
Trancio di salmone Pan-fried salmon fillet with crispy skin served with mixed beluga lentil salad and lime	21,50 €
Branzino su verdure con puré di pomodori Sea bass fillet on sugar snap peas with sun-ripened tomato purée	22,50 €

MENÙ PER BAMBINI · children's menu

Bocconcini di pollo fritto 6 chicken nuggets with french fries	6,50 €
Penne al burro Pasta tubes tossed in butter or served with tomato sauce	6,50 €
Pizza per bambini Pizza with Sardinian tomatoes, buffalo mozzarella and salami di Milano	6,50 €
Gelato „Häagen-Dazs“ Ice cream in a cup - different flavours available -	3,50 €

DOLCE · desserts

Cheesecake in diverse varianti Selection of different cheesecakes	4,50 €
Tiramisù al caffè classico italiano Home-made tiramisù	5,00 €
Panna cotta ai frutti rossi Panna cotta with red berry purée	6,50 €
Crème Brûlée with fresh berries	7,00 €



Mineral water

	0,25l	0,75l
San Pellegrino	2,80 €	6,90 €
Acqua Panna (still)	2,80 €	6,90 €

Non-alcoholic drinks

	0,2l	0,4l
Coca Cola 1 2 9	2,80 €	5,20 €
Coca Cola Light 1 2 4 9 14	2,80 €	5,20 €
Fanta 1 3 14	2,80 €	5,20 €
Sprite 1 3	2,80 €	5,20 €
Fassbrause (Berlin lemonade) 1	2,80 €	5,20 €
Tonic Water 1 0	2,90 €	5,40 €
Bitter Lemon 1 0	2,90 €	5,40 €
Ginger Ale 1 0	2,90 €	5,40 €

Juice

	0,2l	0,4l
apple-unfiltered 3	2,80 €	5,20 €
orange	2,80 €	5,20 €
cranberry	2,80 €	5,20 €
sour cherry	2,80 €	5,20 €
passion fruit	2,80 €	5,20 €
black currant	2,80 €	5,20 €
rhubarb	2,80 €	5,20 €
tomato	2,80 €	5,20 €
juice spritzer	2,80 €	5,20 €



White wine & Prosecco 5

	0,1l	0,2l	0,5l	0,75l	1,0l
Trebbiano d'Abruzzo		5,80 €	14,10 €		27,50 €
Pinot Grigio		6,20 €	15,10 €		29,50 €
Lugana Mandolara		7,40 €	18,10 €	25,80 €	35,00 €
Valerio Zenato · 2017 · Doc					
Wine spritzer		5,80 €			
Prosecco		5,50 €			

Rosé wine 5

	0,2l	0,5l	1,0l
Bardolino Chiaretto Classico	7,40 €	18,10 €	35,00 €
Bolla · 2017 · Veneto			

Red wine 5

	0,2l	0,5l	1,0l
Nero d'Avola	6,20 €	15,50 €	27,50 €
Primitivo di Manduria	7,20 €	16,80 €	29,50 €

Draught beer

	0,3l	0,5l
Lübzer Pils	3,60 €	5,50 €
Poretti Original	4,00 €	6,00 €
Duckstein Rotblond Original	3,60 €	5,50 €
Paulaner wheat beer-unfiltered 5,5%	3,60 €	5,50 €
Paulaner Münchner Helles 4,9%	3,60 €	5,50 €
Radler (shandy, beer with lemonade)	3,60 €	5,50 €

Bottled beer / Cider

	0,33l	0,4l	0,5l
Lübzer non-alcoholic	3,70 €		
Paulaner Zwickel		4,90 €	
Paulaner wheat beer crystal clear			5,50 €
Paulaner wheat beer dark			5,50 €
Paulaner Natur Radler	3,70 €		
Paulaner wheat beer non-alcoholic			5,50 €
Berliner Weiße · red or green	3,70 €		
Somersby Cider	5,50 €		



Highballs

Venezuela	10,50 €
Rum Botucal-Coca Cola 2 12	
Cuba	9,50 €
Rum Havana-Coca Cola 2 12	
Russia	10,50 €
Vodka Beluga-Tonic 10	
Sweden	9,50 €
Vodka Absolut-Bitter Lemon 10	
England	9,50 €
Gin Hendrick's-Tonic 10	
Black forest	10,50 €
Gin Monkey-Tonic 10	
Bavaria	9,50 €
Gin Whobertus-Tonic 10	
Spain	9,50 €
Gin Mare-Tonic 10	
Campari	6,50 €
Soda or orange 1	

Hot beverages

Café crema 9	2,80 €
Latte Macchiato 9	3,50 €
Cappuccino 9	3,20 €
Espresso 9	2,60 €
Double Espresso 9	4,20 €
Hot chocolate	3,00 €
Hot chocolate with cream	3,50 €

Tea

Fresh ginger and peppermint tea	3,90 €
Fresh peppermint tea	3,90 €
Earl Grey 9	2,80 €
Assam 9	2,80 €
Green tea	2,80 €
Swiss Alpine	2,80 €
Peppermint	2,80 €
Chamomile	2,80 €
Sweet Berry	2,80 €



Fruit brandy & Grappa

	2cl
House Obstler (fruit brandy)	4,50 €
House cherry brandy	4,50 €
House plum brandy	4,50 €
House Williams pear brandy	4,50 €
House mirabelle plum brandy	4,50 €
Nonino Williams	6,00 €
Nonino Fragolino	6,00 €
Ziegler matured plum	7,00 €
Ziegler Williams pear brandy	7,00 €
Grappa Nardini	3,50 €
Nonino House-Grappa	4,50 €
Jacopo Poli Big Mama	6,00 €
Jacopo Poli Big Mama - Barrique	6,00 €

Liqueur

	2cl	4cl
Nonino Prunella		6,00 €
Frangelico	3,50 €	
Sambuca	3,50 €	
Amaretto	3,50 €	
Licor 43		4,50 €
Galliano Vanilla		4,50 €
Pimm's		5,00 €
Baileys 19		5,00 €

Cordial & Aquavit

	2cl	4cl
Averna		4,50 €
Ramazzotti		4,50 €
Nonino Amaro		5,50 €
Cynar 1		4,50 €
Jägermeister	2,50 €	
Fernet Branca	3,50 €	

Cognac & Brandy

	2cl
Hennessy Fine de Cognac	4,00 €
Vecchia Romana	4,00 €
Cardenal Mendoza	6,00 €



Gin

	4cl
Bombay Sapphire	6,00 €
Hendricks	6,50 €
Whobertus	7,00 €
Illusionist	7,00 €
Gin Mare	7,00 €
Monkey 47	7,00 €

Rum

	4cl
Havana Club 3 Jahre, Cuba	5,50 €
Havana Club 7 Jahre, Cuba	7,50 €
Botucal Reserva, Venezuela	8,50 €
Appleton, Jamaica	5,50 €
Ron Zacapa 23, Guatemala	8,50 €

Malt & Scotch & Bourbon

	4cl
Jim Beam	4,50 €
Jack Daniel's	5,50 €
Wild Turkey	6,00 €
Tullamore Dew	6,00 €
Monkey Shoulder	8,00 €
The Glenlivet 12 Jahre	7,00 €
Glenfiddich 12 Jahre	6,00 €
Glenfiddich 15 Jahre	8,00 €
Aberlour 15 Jahre	8,00 €
Macallan Amber	6,00 €

Vodka & Tequila

	4cl
Absolut Vodka	5,00 €
Beluga Vodka	7,00 €
Espolón blanco Tequila	5,00 €
Espolón agave Tequila	5,00 €

INGREDIENTS

1. with coloring 2. with preservative 3. with antioxidants
4. with flavor enhancer 5. with sulfur oxide 6. with blackening
7. with phosphate 8. with milk protein 9. with caffeine 10. with quinine
11. waxed (surface of fresh fruits) 12. with taurine
13. contains a source of phenylalanine 14. with sweetener

Information about allergens are available on request.
Please ask out staff for detailed information.