



---

osteria

cavalli

pizza. pasta. pesce

---

**Menu**



## APERITIVI <sup>[0]</sup>

Hugo 0.25l 6,50

*Edizione Cavalli*, Prosecco,

Beato 0.1l 4,80

*Edizione Cavalli*, Spumante

Rosato, Beato 0.1l 5,60

Bellini 0.1l 6,50

Prosecco Aperol 0.1l 6,50

Sanbitter 0.1l 3,20

Pfiff Bitburger Pils 0.2l 2,90

Very Berry 0.25l 6,50

Orange Spritz 0.25l 6,50

Limoncello Spritz 0.25l 6,50

Campari Orange 0.2l 5,80

Cynar Orange 0.2l 5,80

Dry Sherry 5cl 4,10

Martini bianco/rosso 5cl 4,50

## BEER <sup>[A]</sup>

Bitburger Pils on tap 0.2l 2,90 0.3l 3,90 0.5l 4,80

Shandy/Shandy with Soda 0.3l 3,90 0.5l 4,80

Benediktiner wheat pale/dark 0.3l 4,10 0.5l 5,10

Benediktiner wheat (non-alcoholic) 0.5l 5,10

Bitburger Drive (non-alcoholic) 0.3l 4,10

## VINO BIANCO O ROSATO <sup>[0]</sup> *white and rosé wine*

Bianco della casa (Pinot Grigio) 1/8l 4,00

1/4l 7,60 1/2l 14,00

*Edizione Cavalli*, Chardonnay, Beato 1/8l 5,20

Lugana, Pratello 1/8l 5,80

Sauvignon Blanc, Isonzo del Friuli 1/8l 5,90

Rosé, Mathilde Chapoutier 1/8l 5,90

*Ask for our wine list!*

## VINO ROSSO <sup>[0]</sup> *red wine*

Rosso della casa (Merlot) 1/8l 4,00 1/4l 7,60 1/2l 14,00

Primitivo di Puglia 1/8l 5,70

Montecucco, ColleMassari 1/8l 7,00

Chianti Colli Senesi 1/8l 5,40

Montepulciano d'Abruzzo Riserva,

Cantina Tollo 1/8l 6,30

## SOFT DRINKS

### *Home made & seasonal*

Home made iced tea: peach/lemon 0.3l 3,50 0.5l 4,90

Lemonade *Amalfi* (bergamot & lavender) 0.5l 4,50

Coca cola / light 0.3l 3,50 0.5l 4,60

Sprite, Fanta, Mezzo Mix 0.3l 3,00 0.5l 4,60

Juices: apple, orange, apricot, currant, grape

with soda water 0.3l 3,80 0.5l 4,20

Juices with tap water 0.3l 3,20 0.5l 3,80

Aranciata 0.2l 3,50

Soda water with lemon 0.3l 2,50 0.5l 3,80

San Pellegrino 0.25l 3,10 0.75l 5,80

Acqua Panna 0.25l 3,10 0.75l 5,80

Kids drink 0.5l 2,80

### *Organics Lifetime Drinks*

Simply Cola 0,25l 4,10

Bitter Lemon 0,25l 4,10

Ginger Ale 0,25l 4,10

Tonic Water 0,25l 4,10

Purple Berry 0,25l 4,10

Black Orange 0,25l 4,10

### *Red Bull Energy Drink*

Red Bull Energy Drink 0,25l 4,10

Red Bull Sugarfree 0,25l 4,10

Red Bull Winter/Summer Edition 0,25l 4,10

Please understand that a service charge of € 2 per person will be added to your bill should you order tap water exclusively for drinks.



# Antipasti, Insalate & Zuppe

## ANTIPASTI DELLA CASA <sup>[A, D, F]</sup>

Mixed starters 15,80

## FILETTO TIEPIDO CON SALSA TONNATO E RUCOLA <sup>[D]</sup>

Warm beef steak with tuna sauce 16,50

## COZZE <sup>[O, R]</sup>

Mussels in white wine or tomato broth 15,80

## CAPELANTE GRATINATE <sup>[R]</sup>

Baked scallops 11,80

## ZUPPE

## CREMA DI FUNGHI PORCINI <sup>[G]</sup>

Cream of porcini mushroom soup 6,80

## CREMA DI POMODORO <sup>[G]</sup>

Cream of tomato soup 5,80

## INSALATA DI MARE <sup>[B, R]</sup>

Seafood salad 13,80

## ANTIPASTO MISTO DI PESCE FREDDO <sup>[B, R]</sup>

Cold fish starter for one (15,50) or two (25,80)

## VITELLO TONNATO <sup>[D]</sup>

Veal with tuna sauce and capers 15,50

## CARPACCIO DI MANZO <sup>[G]</sup>

Thinly sliced raw beef with Parmesan 14,80

## MINISTRONE

Vegetable soup 6,80

## INSALATE

### INSALATA CAVALLI <sup>[G]</sup>

Mixed salad with Mozzarella, Parma ham, olives 12,80

### INSALATA DI TONNO <sup>[D]</sup>

Mixed salad with tuna, onions and olives 12,80

### INSALATA CAPRESE <sup>[G]</sup>

Mozzarella, tomatoes, basil 8,80

### INSALATA RUCOLA

Rocket with cherry tomatoes and Parmesan 6,80

### INSALATA POMODORO

Tomato salad with onions and basil 5,80

### INSALATA CAPRESE DI BUFALA <sup>[G]</sup>

Buffalo mozzarella, tomatoes, basil 10,80

### INSALATA MISTA GRANDE/PICCOLA

Small (5,50) or large (6,80) mixed salad

## Carne & Risotti Meat and rice dishes

### STRACCI DI FILETTO CON PORCINI

Beef fillet with porcini mushrooms 24,50

### BISTECCA DI VITELLO CON FORMAGGIO, SPINACI E NOCI <sup>[H]</sup>

Veal escalope stuffed with cheese, spinach and nuts 19,60

### RISOTTO AI FRUTTI DI MARE <sup>[B, G, R]</sup>

Risotto with sea food 15,80

### RISOTTO ALLA PIEMONTESE <sup>[B, G]</sup>

Risotto with shrimp, courgettes and saffron 15,80

### RISOTTO AI FUNGHI PORCINI CON PORCINI AL TARTUFO <sup>[G]</sup>

Risotto with truffles and porcini mushrooms 16,50

### SCALOPPINA AL LIMONE

Veal escalope in lemon sauce 18,60

### SCALOPPINA AI FUNGHI

Veal escalope with mushrooms 18,60

*All meat dishes are accompanied by a side of grilled veggies and potatoes.*

### RISOTTO CON CALAMARI, OLIVE, CAPPERI E POMODORI <sup>[G, R]</sup>

Risotto with squid, olives, capers and tomatoes 15,80

### RISOTTO VEGETARIANO

Risotto with veggies 13,80



# Pizza

[A, G, P]

»FLOUR, WATER, SALT &amp; 350 °C«

The Italian staple, that needs no introduction. Baked on stone in our traditional oven, this classic is exclusively finished with high quality toppings.

## CAVALLI

Mozzarella, fresh tomatoes, Parmesan, Parma ham, garlic, rocket 15,50

## PROSCIUTTO

Ham 9,80

## MARGHERITA

Fresh tomatoes and basil 8,80

## CAPRICCIOSA

Ham, button mushrooms, olives 13,40

## QUATTRO STAGIONI

Ham, button mushrooms, artichokes, olives 14,50

## DIAVOLO

Salami, olives, bell peppers, chili peppers 14,40

## BRUSCHETTA

Tuna, tomatoes, onions, olives 14,50

## SALAMI

Salami 11,80

## SALSICCIA

Bell peppers, Salsiccia 14,80

## GAMBERETTI <sup>[B]</sup>

Shrimps 15,50

## PESCATORE <sup>[B, R]</sup>

Sea food 16,50

## VEGETARIANA

Artichokes, bell peppers, onions, olives 12,80

## QUATTRO FORMAGGI

Four cheese varieties 13,80

## MARE E MONTI <sup>[B]</sup>

Shrimps and button mushrooms 14,80

## AL SALMONE <sup>[D]</sup>

Creamy tomato sauce, salmon and pink pepper corns 15,80

## SCAMPI <sup>[B]</sup>

Prawns 15,80

## SICILIANA

Eggplant and Mozzarella 14,60

## CAPRESE

Mozzarella, fresh tomatoes, basil and olives 14,80

## RUSTICA

Bacon, button mushrooms, egg, sheep's cheese 14,60

## HAWAII

Ham and pineapple 12,60

## DELLA CASA

Mozzarella, eggplant, prawns, tomatoes, porcini mushrooms, rocket 16,50

## CALZONE

Stuffed with ham, salami and button mushrooms 13,80

## GORGONZOLA

Blue cheese, spinach and garlic 11,80

## PIEMONTESE

Tomatoes, mushrooms, Parmesan and beef carpaccio 15,60

## SARDA <sup>[D]</sup>

Anchovies, olives, sheep's cheese, corn and rocket 13,80

## NAPOLI <sup>[D]</sup>

Anchovies, salami and corn 12,80

## ITALIA

Spinach, Mozzarella, fresh tomatoes 13,80

## ISCHIA

Bacon, salami, corn, button mushrooms and hot chili peppers 13,80



# Pasta <sup>[A, C, G, O]</sup>

»TACT AND EXPERIENCE«

With love, careful craftsmanship and seasoned family recipes we transform flour and eggs into traditional Italian pasta varieties.

## SPAGHETTI BOLOGNESE

with tomatoes and meat ragout 13,80

## SPAGHETTI RUCOLA

Rocket, Parmesan, tomatoes 12,80

## SPAGHETTI DI SALSICCIA

Salsiccia, buffalo mozzarella 15,80

## SPAGHETTI MARE <sup>[B, R]</sup>

with sea food 16,80

## SPAGHETTI ALLE VONGOLE <sup>[R]</sup>

with clams 17,50

## SPAGHETTI GAMBERETTI E ZUCCHINE <sup>[B]</sup>

with shrimps, garlic, courgettes 15,80

## SPAGHETTI CON LE COZZE IN SALSIA DI VINO BIANCO <sup>[R]</sup>

with mussels 15,50

## LINGUINE CON CAPESANTE <sup>[R]</sup>

Scallops, courgettes and saffron 16,50

## LINGUINI ALLA BUSARA CON CALAMARI, COZZE E SCAMPI <sup>[B, R]</sup>

with squid, mussels and prawns 16,50

## TAGLIATELLE CON FUNGHI E TARTUFO

with truffled porcini mushrooms 16,80

## PENNE AL FORNO CON SUGO DI CARNE E FORMAGGIO

in meat sauce gratinated with cheese 13,80

## PENNE QUATTRO FORMAGGI

with four varieties of cheese 12,80

## PENNE CON FUNGHI PORCINI E SCAMPI <sup>[B]</sup>

with porcini mushrooms, prawns 16,80

## PENNE AL SALMONE E ZUCCHINE <sup>[D]</sup>

with salmon and courgettes 15,80

## TAGLIATELLE ALLE COZZE E GAMBERETTI CON ZAFFERANO <sup>[B, R]</sup>

with mussels and shrimps in saffron sauce 16,80

## FARFALLE MARE E MONTI <sup>[B]</sup>

with shrimps, spinach, button mushrooms, tomatoes in cream sauce 15,50

## RAVIOLI CON FUNGHI E TARTUFO

Ravioli with mushrooms and truffles 16,50

## GNOCCHI ALLA SORRENTINA

with tomatoes, basil, gratinated with Mozzarella 12,60

## GNOCCHI AL RAGÙ DI PESCE <sup>[B, D, R]</sup>

with fish ragout 17,80

## TORTELLINI AL GORGONZOLA, PROSCIUTTO DI PARMA E SPINACI

with blue cheese, Parma ham and spinach 15,80

## TORTELLINI RIPIENI DI BROCCOLI

with Broccoli, Ham, Cheese 14,80

## FARFALLE CON CALAMARI, OLIVE E CAPPERI <sup>[R]</sup>

with squid, olives and capers 16,50

*All our Pizzas are made with Fiordilatte-Mozzarella and tomato sauce.*





# Pesce

»THE SOUND OF THE SEA ON YOUR PALATE«

We exclusively prepare our dishes in a way that brings out the full flavour unique to the respective ingredient.



## STUFATO DI PESCE <sup>[B, D, R]</sup>

Fish stew 19,50

## CALAMARI ALLA GRIGLIA <sup>[R]</sup>

Grilled squid 18,80

## SCAMPI ALLA GRIGLIA <sup>[B]</sup>

Grilled prawns 22,80

## CALAMARI CON CAPPERI, OLIVE E SALSA AL POMODORO <sup>[R]</sup>

Squid with capers and olives in tomato sauce 19,80

## BRANZINO ALLA GRIGLIA <sup>[D]</sup>

Grilled sea bass, served whole 23,80

## ORATA ALLA GRIGLIA <sup>[D]</sup>

Grilled sea bream, served whole 23,80

## PIATTO DI PESCE MISTO ALLA GRIGLIA PER UNA PERSONA <sup>[B, D, R]</sup>

Mixed grilled fish and seafood 24,80

## PIATTO DI PESCE MISTO ALLA GRIGLIA PER DUE PERSONE <sup>[B, D, R]</sup>

Mixed grilled fish and seafood  
for two 46,80

*All fish dishes are accompanied by a side of  
grilled veggies and potatoes.*

# Dolce & Co. Dessert

## PANNA COTTA AI FRUTTI DI BOSCO <sup>[G]</sup>

Gelled cream with wild berries 5,70

## DOLCE A SORPRESA <sup>[A, C, G]</sup>

... a sweet surprise 8,50

## TIRAMISU <sup>[A, C, G]</sup>

Sponge fingers, cream cheese, coffee  
and almond liqueur 6,50

## TORTA AL LIMONE <sup>[A]</sup>

Lemon pie 5,70

## PROFITEROLES <sup>[G]</sup>

Choux pastry with vanilla cream in  
chocolate sauce 5,80

## SUPERALCOLICI & GRAPPE (Spirits, liqueurs and others, 2 cl)

Averna 3,90

Limoncello 3,90

Ramazotti 3,90

Montenegro 4,20

Sambucca 3,90

Amaretto 3,90

Vecchia Romagna 4,20

Fernet Branca 3,90

Sarpa di poli 4,90

Sarpa di poli barriqua 4,90

## HOT BEVERAGES

Espresso 2,90

Espresso Doppio 3,80

Caffè americano 3,10

Cappuccino <sup>[G]</sup> 3,80

Latte macchiato <sup>[G]</sup> 4,20

Tea 3,10

*Allergens: A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish,  
E = Peanuts, F = Soy, G = Milk, H = Nuts, L = Celery, M = Mustard, N = Sesame seeds,  
O = Sulphur dioxide, P = Molluscs, R = Molluscs*

*All prices include 20 % or 10 % VAT and are noted in Euros (€). Changes, print,  
punctuation errors and other errors reserved.*

