

Ristorante Mari e Monti *da Emanuela*



We do prepare pasta gluten free – Spaghetti, Penne

Pasta classica – Classic Pasta

Tagliatelle Bolognese Egg Tagliatelle (long strips of flat Pasta) Bolognese (A,L,C,O)	10,90
Paccheri alla "Amatriciana" Short ridged pasta tubes "Paccheri" with tomato sauce, garlic and Italian Guanciale (A,L,O)	10,90
Spaghetti Carbonara Spaghetti Carbonara with italian Guanciale, eggs Pecorino Romano cheese (A,C,G,O,L)	12,90
Tortellini Panna e Prosciutto Fresh Tortellini with Ham and Cream (A,C,G,O,H,L)	13,90

Pasta di Mare – Seafood Pasta – all the fish Pasta are spicy

Tagliatelle „Emanuela“ gamberoni, zucchini, zafferano Egg Tagliatelle with Prawns, Courgettes and Saffron (A,G,B,O,L)	14,90
Tagliolini nero di Seppia "Mari e Monti" Calamari e Gamberi Profumate al pesto di Basilico Tagliolini "Mari e Monti" infused with squid ink, prawns, Calamari, perfumed with Basi and served with a creamy sauce (A,R,D,B,L,O,C)	15,90
Spaghetti Aglio, Olio, Gamberoni e pomodorini Spaghetti with a traditional garlic-oil sauce, prawns and cherry tomatoes (A,B,D,R,O,L)	14,90
Spaghetti Frutti di Mare Spaghetti with mixed seafood and fish (A,R,O,L)	17,90

- Smaller portion only for childrens available
- Variations of Dishes are subjected to €5,00 charge

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Pasta vegetariana – Pasta vegetarian

Paccheri Arrabbiata

Short Pasta "Paccheri" in tomato sauce, garlic, black olives, spicy
(A,L)

9,90

Tagliatelle al Pesto Genovese

Tagliatelle in home made Basil-Oil-Nuts-grana cheese Pesto
(A,E,G)

13,90

Paccheri Pomodoro e Mozzarella a crudo, gocce di Pesto

Short ridged pasta tubes "Paccheri Napoli" with
Tomato sauce, garished with Mozzarella and Pesto drops
(A,C,H,G)

11,90

Pasta al forno - Pasta gratin

Lasagna Bolognese

Homemade classic (A,G,L,C,O)

12,90

Cannelloni Ricotta e Spinaci

Cannelloni Pasta filled with Ricotta and Spinach, garnished
with tomato and Bechamel sauce (A,G,L,C,O)

12,90

Insalatone - Salads bowls

Fitness Salad

Mixed salad bowl topped with grilled turkey
(A,O)

14,90

Insalata Greca

Green Salad, Tomatoes, Feta Cheese, Olives, Onions,
Cucumber, Oregan (A,O,G)

13,90

Insalata con Gamberoni

Mixed salad bowl, Big Prawns (B,D,E,H,O)

17,90

Insalata Mista

Mixed Salad (O)

5,00

Insalata Verde

Green Salad (O)

4,00

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Secondi di pesce – Seafood main courses

Branzino all'Isolana Verdure e patate (circa 300 gr) 22,00
Seebass „all'Isolana“ with vegetables and potatoes
(circa 350 gr) (D,O)

Calamari e Gamberi fritti con Insalata o Patatine Fritte 22,90
Fried squid and prawns with mixed salad or french fries
(A,R,E,O,D,H)

Fish to share for two Persons

Orata all'Isolana con Verdure e Patate (circa 450 gr) 17,00 p.P.*
Island sea bream „Isolana“ with vegetables and potatoes
Circa 450 gr. (D,O)

Rombo al forno con Patate e Verdure (circa 550 gr) 27,00 p.P.*
Turbot with vegetables and potatoes (Circa 550 gr) (D,O)

***p.P. = price per person**

Secondi di carne – Meat main courses

Hamburger Toscano di Salsiccia e Patatine Fritte 16,90
Tucany Salsiccia (Pork and Beef) Hamburger with french fries
(A,E,L)

Wiener Schnitzel con Patatine Fritte 14,90
Pork Wiener Schnitzel with fries (E,C,A)

Tagliata di filetto di Manzo, Rucola, Pomodorini, Parmigiano 26,90
Sliced beef tenderloin with rock, tomatoes
and finely sliced Grana cheese (G,O,C)

Tacchino alla griglia con Patatine Fritte e Burro alle Erbe 13,90
Grilled Turkey with french fries, garnished with herbal butter (E,C,A)

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Antipasti di terra – Classic Starters

Carpaccio di Manzo con Rucola & Parmigiano, Pomodorini Beef Carpaccio with rocket salad, Parmesan and cherry tomatoes (A,G)	10,90
Prosciutto e Melone Parma Ham and Honey Melon	10,90
Antipasto Estivo per due - Prosciutto e Melone e Caprese con Mozzarella di Bufala e Pomodori Honey Melon, Buffalo Mozzarella and tomatoes (for two) (A,G)	15,90

Antipasti di mare – Starter from the sea

Carpaccio di Salmone marinato agli Agrumi Crostini di pane Salmon Carpaccio marinated in Lemon and Orange, citrus Butter, natural crusted Bread (D,R,A,L,G)	11,90
Impepata di Cozze al Vino Bianco Fresh Mussels in white wine served with crusted bread (R,A,O)	11,90

Antipasti Vegetariani

Bruschette Toscane Aglio, Pomodoro Fresco, Cipolla, Origano Classic Bruschette with fresh tomatoes, Garlic, Onions Oregano (A)	6,50
Caprese di Mozzarella di Bufala e Pomodoro Caprese with Buffalo Mozzarella, fresh tomatoes (A)	9,90

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hinweis für den Konsumenten:

Alle auf dieser Speisen-/Getränkemenu ausgewiesenen Beträge verstehen sich in EURO inkl. der jeweils vom Gesetz vorgeschriebenen Steuer

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Antipasti Vegani – Vegan Starters

Bruschette Toscane Aglio, Pomodoro fresco, Cipolla, Origano Bruschetta with fresh Tomatoes, Oregano, Garlic and onion (A)	6,50
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Primi Vegani – Pasta Vegan

Paccheri Arrabbiata Short Pasta "Paccheri" in Tomato Sauce, Garlic, black Olives, Spicy (A,L)	9,90
Spaghetti aglio olio Peperoncino Spaghetti garlic, oil, chilli – Spicy (A,L)	9,90
Pasta all'Ortolana Pasta with fresh vegetables (A,L)	13,90

Secondi Vegani – Hauptgerichte Vegan

Hamburger Vegano con Patatine Fritte Vegan Vegetables Burger with fries (A,M,F,L,E)	14,90
Insalatona mista di Frutta e Noci Big Salat Bowl, Fruits and Nuts (A,E)	14,90

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