

*Ristorante*  
**AMBIENTE ITALIANO**

KREATIVE ITALIENISCHE KÜCHE

Welcome  
to the Ristorante Ambiente Italiano

We offer you select Italian meals  
in a creative setting.

Please order a full meal or an individual dish from the

Surprise menu

“Dolce Vita” on the Main River

Degustation menu

“I Classici”

Vegetarian menu

Moreover there is a tempting dessert menu  
and a gluten-free menu.

In addition, we offer you a business menu at lunch-time.  
(3 to 4 courses).

If you have any questions about allergens or additives, please contact our service personnel.

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## Surprise menu

Let yourself be treated by our chef  
with a combination of tempting dishes.  
Rely on the expertise and the experience of Pedro Fernandes.

This menu is only served  
on a table



Three-course-menu € 49	€ 63
Four-course-menu € 59	€ 77
Five-course-menu € 63	€ 95
Six-course-menu € 83	€ 109
Seven-course-menu € 93	€ 124

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## Premium Degustations Menu

**Il Polpo con cottura CBT sulla Crema di Ceci e Insalatina di Sedano con Aglio germogliato € 22**

Octopus cooked at low temperature on curry chickpea cream,  
Celery salad and garlic sprouts

**Petto di Quaglia con Tortino di Spinaci e Ragusano Dop, l'Ovetto di Quaglia e il Tartufo nero € 22**

Fried quail breast with spinach flan and Ragusano cheese,  
Brussels sprouts, quail egg and shaved black truffles



**Pasta alle Alghe con Pesto Cetarese, Vongole e Calamaretti Spillo € 19**  
Handmade durum wheat semolina linguine with algae, clams, baby calamari,  
"Pesto Cetarese" and roasted breadcrumbs with lemon essence

**Ravioli di Russello (Molino Soprano) con Ragù di Bufala campana e Crema di Mozzarella € 19**

Homemade wholemeal ravioli with buffalo meat ragout on mozzarella cream and tomato foam



**Tonno scottato con Zolfini del Pratomagno e Cipolla caramellata all'Arancia € 36**

Short-fried yellowfin tuna with Zolfini beans, sweet and sour onions  
caramelized in oranges and pumpkin mashed potatoes

**Filetto di Scottona sulla Crema di Cavolfiori con Patate dolci e Salsa al Fegato d'Oca € 36**

Grilled fillet of Prussian "cattle breed on cauliflower cream with nut potatoes with apples and foie gras jus



**Mezza Sfera ripiena al Cioccolato di Modica con Gelato alle Mandorle € 13**

Half a ball filled with chocolate mousse garnished with candied orange peel,  
Forest fruits and almond ice cream

Three-course-Menu € 55

Four-course-Menu € 69 (with Noodles)

Five-course-Menu € 79, Six-course-Menu € 89

Seven-course-Menu € 99

(If you select a menu without dessert an additional € 7 will be charged)

All dishes can be ordered separately as a normal portion at their individual price.

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## I Piatti Classici

**Fantasia di Tonno crudo € 22**

Three kinds of Yellowfin tuna,  
sesame crusted, with soya sauce and tartar with lemon foam

*AI*

**Pasta ripiena di Carne di Fassone con Tartufo nero € 19**

Homemade small ravioli stuffed with „Fassona“ meat  
in truffle-butter-sauce, sage and shaved black truffles

*AI*

**Rolli di Coda di Rospo con Prosciutto marchigiano e Taccole € 32**

Monkfish rolls in Passamonti ham coat  
with snow peas and Zucchini potato tart

*AI*

**Le Guance di Fassona piemontese con Funghi e Polenta tenera € 29**

Braised cheeks of Fassona meat with fresh mushroom  
and white polenta

*AI*

**Tiramisù al Mandarino con Lingua di Gatto e Gelato € 12**

Tangerine tiramisu with cat's tongue biscuit, orange cream,  
grated chocolate and iced Grand Marnier

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## Vegetarian Menu

**Insalata Aromatica € 14**

Garden salad of fine herbs with roasted fresh mushrooms, cocktail tomatoes, shaved truffles cheese and grated red apples



**Pane Carasau con Verdure e Langherino € 14**

Sardinian bread with grilled Mediterranean vegetables, gratinated Langherino cheese and stewed figs



**I Ravioli con Farina di Russello (Molino Soprano) ripieni di Cosa Cavaddu e Spinaci € 19**

Homemade whole grain ravioli stuffed with Ragusano cheese, spinach on Pesto Siciliano sauce and smoked ricotta cheese



**Sformatino di Funghi con Fonduta e Fettuccine € 19**

Cake of wild mushrooms on Fonduta cheese and homemade fettuccine with shaved black truffle



**Il Cannolo siciliano € 12**

Dough roll filled with sheep ricotta and pistachios on plum compote with ricotta mousse and hazelnuts

Three-course-Menu € 42

Four-course-Menu € 54

Five-course-Menu € 64

All dishes can be ordered separately as a normal portion at their individual price.

(If you select a menu without dessert an additional € 5 will be charged)