

LA TANA
DELLA
VOLPE

CREATIVE
ITALIAN KITCHEN
& ART GALLERY



APPETIZER

- OCTOPUSSY** L O R € 17,50
Octopus salad, celery, carrots, parsley, cherry tomatoes, olives
white wine vinegar, lime, olive oil
- BURRATA IL NOBILE** G € 16,50
Burrata, truffle oil, braised tomatoes, chicory, rucolasalad, pesto
- FOX IN THE GARDEN** H € 13,50
Mixed leaf lettuce, cherry tomatoes, cucumber, roasted walnuts,
champignons, pears, olives, avocado, balsamic vinegar from Modena
- GAIUS JULIUS** A B C D F G L M € 16,50
Mixed leaf lettuce, fillet from free range chicken, croutons,
Grana Padano, cherry tomatoes, caesar marinade
- GAMBOCADO** A B F G € 18,50
Prawns and avocado salad, chili butter, cherry tomatoes, dill,
house pinsabread
- SUPER ZUPPA** B D R O € 15,50
Seafood soup with tomatoes, garlic, white wine, parsley
- TONNARO FLORIO** C D E G H € 15,50
Veal carpaccio, tuna sauce, capers, rucola, grapes,
walnuts, parmesan, orange

APPETIZER

CARPACCIO DI CAPO G € 18,50

The classic from young beef with grana slices and rucola, cherry tomatoes, and cold-pressed olive oil from Andalusia

LITTLE ITALY POSSIBLY FOR 2 PEOPLE A D F G H € 21,50

Cold cuts, various types of cheese, anchovies, olives, Capers, artichokes, dried tomatoes, house pinsabread, cold-pressed olive oil from Andalusia

MACHIAVELLI PINSA, POSSIBLY FOR 2 PEOPLE A F G € 18,50

Fior di Latte, lots of buffalo mozzarella, capers, Chili olive oil from Andalusia

CARBONARA LAZIALE FOR AT LEAST 2 PEOPLE A C G PRO PERS. € 22,00

Prepared in half Grana Padano DOP form, fresh spaghetti chittara, with guancial

PINSA TRADITIONAL OLD ROMAN PIZZA

„Never say pizza to my Pinsa.....va bene ?! 😊

The history of the “Pinsa Romana”, the origin of all pins and pizzas, goes back to the 1st century. The pinsa was used as an offering to appease the gods. Today the strength lies in the mildness of the dough. My natural sourdoughs ripen and rest in a fermentation chamber for several days to fulfill the purpose of healthy nutrition. Processed with the greatest care, my special flour combination of wheat, soy and rice gives each of our pins its unique taste. Topped with selected, high-quality raw materials – our Pinsa becomes an unforgettable taste experience.

Buon Appetito, Serafino Cantatore!

ASSASSINA AFG € 15,50

San Marzano tomato sauce, fior di latte, spicy Neapolitan salami, chili pepper

FIRST LOVE AFG € 13,50

San Marzano tomato sauce, fior di latte, figs, basil

KINKY NAPOLI AFG € 16,50

San Marzano tomato sauce, fior di latte, buffalo mozzarella, basil

IL TAMBURINI AFG € 19,50

San Marzano tomato sauce, fior di latte, prosciutto San Daniele, rucola, Grana Padano

CHEESE ORGY AFGH € 17,50

San Marzano tomato sauce, various cheeses, walnuts, grapes

PINSA TRADITIONAL OLD ROMAN PIZZA

MYKONOS AFG € 17,50

San Marzano tomato sauce, oregano, Revolt olive oil, basil, feta, cherry tomatoes, red onions, fresh parsley and olives

GREEN PEACE AFG € 15,50

San Marzano tomato sauce, fior di latte, fresh seasonal vegetables, olives, olive oil from Revolt

BLACK PEARL ABFG € 19,50

Basil pesto, fior di latte, shrimp, chili, rucola, olives, lime

CAPO DEI CAPI AFG € 21,50

Beef carpaccio, San Marzano tomato sauce, fior di latte, buffalo mozzarella, rucola, cherry tomatoes, Revolt lemon olive oil, grana slice

O SERAFINO AFGH € 23,50

Fior di Latte, Buratta, mortadella with pistachios, pistachio pesto, cherry tomatoes and lemon, basil

DON VITELLO ADEGH € 23,50

San Marzano tomato sauce, fior di latte, veal carpaccio, tuna sauce, capers, rucola, grapes, walnuts, parmesan, orange

JIMMY TARTUFO AFG € 25,50

Fior di Latte, Gorgonzola, beef fillet tips, mushrooms, cherry tomatoes, truffle oil, parmesan

MAIN COURSES

PASTA & PESTO AC	€ 14,50
Fresh garganelli, homemade basil pesto, Grana + Mit Rinderfiletspitzen	€ 19,50
TANA VEGANA A	€ 12,50
Penne, San Marzano tomatoes, peppers, garlic, cherry tomatoes, onion, chili, basil, olive oil + Mit Rinderfiletspitzen	€ 17,50
GNOCCHIESE AG	€ 15,50
Potato gnocchi, gorgonzola, cream, butter, cherry tomatoes, parmesan, rucola	
MICHL'ANGELO ABG	€ 18,50
Potato gnocchi, tomato cream sauce, garlic, cherry tomatoes, basil, lemon juice and gamberetti	
IL LEONE E LA VOLPE ACG	€ 23,50
Fresh garganelli, white truffle pesto, truffle oil, beef fillet tips, mushrooms, cherry tomatoes	
NERO ACOR	€ 21,50
Fresh taglierini, squid, cherry tomato, garlic, chili, parsley, organic white wine sauce, tomato sauce, squid sauce, lime	
CALAMARETTI OR	€ 28,50
Grilled, rosemary potato, salad, lemon and cherry tomatoes	

SIDE DISHES

RUCOLA E GRANA				€ 8,50
Rucola, cherry tomatoes, Grana, olive oil, lemon				
SIDE SALAD				€ 5,50
ROSMARY-POTATO				€ 6,50
HOUSE PINSABREAD	<i>SMALL</i>	€ 3,-	<i>LARGE</i>	€ 5,50
With olive oil and oregano				

SWEET

BRING ME UP ACG				€ 8,50
Mascarpone cream, biscuits, espresso, amaretto, cocoa				
LUCKY LUCIANO'S PANNA COTTA ACFGH				€ 8,50
With pistachios, fruit sauce				
VULCANO ACG				€ 8,50
(Almost) always liquid inside 😊				



ALLERGY INFORMATION ACCORDING TO CODEX RECOMMENDATION

A grains containing gluten

B crustaceans

C eggs

D fish

E peanuts

F soy

G milk-lactose

H nuts

L celery

M mustard

N sesame

O sulfites

P lupins

R molluscs
