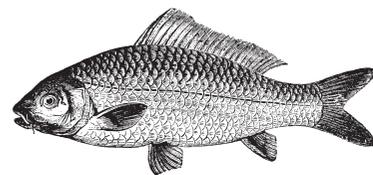


CUCINA MEDITERRANEA

CASAMORE

IL RISTORANTE

**Benvenuta**

We look forward to good to you today. Experience Mediterranean flair and a relaxed atmosphere.

Enjoy unique moments, outhern serenity and our freshly prepared delicacies. Have fun choosing... **Buon Appetito**

~ APERITIVO ~

APEROL AMEROUGE CAMPARI **MARTINI** ^{XX} (5cl) bianco | rosso**CAMPARI** ^I (4cl) with Orange | with Soda**SPRITZ all'APEROL** "classico" ^{I,IV,X}
or „alcohol-free version 0.0%**SPRITZ all'APEROL** "la grande bomba" ^{I,IV,X}**MELA** „RAMAZZOTTI Aperitivo Rosato"
with apple juice, ginger ale, mint and apple slice**HUGO** ^{IV,XVI,XX}with Prosecco, soda, elderberry, lime and mint
or „alcohol-free version" with Prosecco 0.0%**AMEROUGE** Aperitif d'Europe

Mediterranean aperitivo with tonic water and fresh grapefruit

MEDITERRANOwith Gin Mare, tonic, olives, rosemary and limes
or „alcohol-free version" with gin 0.0%**LILLET** „frutti di bosco" Wild Berry ^{III}

or "non-alcoholic variant 0.0%

TOCCO ROSSO ^{I,III,IV}

with Campari, Prosecco, elderberry and mint

SANGRIA Legendary classic from Spain

"LOLEA" quality wine (red, white or rosé) with fruit and mint

„LAMBRUSCO" ROSSO Dolce D.O.C.

Pure Italy in a glass from Scavi&Ray, slightly sparkling & pleasantly sweet

SPRITZ NEGRONI ^{IV}

with Prosecco, DryGin, Martini Rosso, Campari

GIN BASIL SMASH

Needle Masterpiece Dry Gin, fresh basil & lemon juice

SCAVI&RAY PROSECCO ^{IV} "spumante" Venetien, 0.1l

or "alcohol-free version" with Prosecco 0.0%

» Cocktails- & Longdrinks «

You can find more delicious cocktails and long drinks on our bar menu.

~ ANTIPASTO ~

CREMA di POMODORI

creamy Tuscan tomato soup with basil

CARPACCIO di MANZO ^{II,VIII}

thinly sliced beef fillet with fresh arugula and shaved Parmesan

BRUSCHETTA

3 crispy ciabatta with olive oil, tomatoes, onions, garlic

CAPRESE con „MOZZARELLA di BUFALA" ^{II,VIII}

Original creamy buffalo mozzarella from Italy, on fresh tomato slices, refined with basil, virgin olive oil and balsamic vinegar

ANTIPASTO PICCOLO ^{II}

juicy Italian olives and marinated feta cheese

ANTIPASTO di VERDURE (for two people) ^{II,VIII,XVII,XX}

Vegetarian starter variation: mixed grilled vegetables from artichokes to zucchini, 4 Bambini balls of buffalo mozzarella, marinated feta cheese, dried tomatoes, pickled mushrooms, juicy olives and fine aglio dip

**ANTIPASTO di SALUMI** (for two people) ^{II,XI,XX}

Mediterranean sausage specialties: Tuscan truffle salami in a Parmesan coating, French air-dried salami, Spanish Gran Reserva Serrano ham and prosciutto ham from Modena, with Parmigiano Reggiano D.O.P

PATA NEGRA ^{II,XI,XX}

Spanish premium ham: original "Pata Negra" Jamón de Bellota Ibérico from Guijuelo, with Parmigiano Reggiano D.O.P.

VITELLO TONNATO

thinly sliced veal with creamy tuna mayonnaise and capers

SCAMPI al AGLIO PICANTE

in virgin olive oil with „hot" chili peppers, Mediterranean herbs, golden brown fried garlic and eight prawns

BURRATA con VERDURE

creamy fresh cheese from Apulia on lukewarm mediterranean vegetables and fresh tomatoes

POMMES ALLUMETTES ^{I,II,III,XVI,XX}wafer-thin, crispy french fries
with a fine truffle mayonnaise dip**PANE**

Mediterranean baguette in a basket | Crispy pizza bread

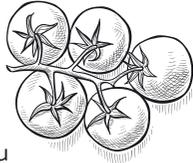
Facebook: Casamore.Ristorante
You can expect news, great pictures, and much more.

free WiFi: WLAN-GAST

Instagram: casamore_cucina_mediterranea
Always up-to-date posts, pictures, and news.

~ INSALATA ~

PICCOLA MISTA
mixed side dish salad



INSALATA GRANDE

Our large salad variety is prepared for you with fresh, crisp lettuce, cucumbers, tomatoes, radishes and croutons, optionally with balsamic or yoghurt dressing (+ with Mediterranean baguette on request)

TOSCANA

Insalata grande with tender turkey breast fillet strips and shaved Parmesan

VENEZIA

Insalata grande with eight fried prawns, juicy olives and shaved Parmesan

PIEMONTE

Insalata grande with juicy beef steak strips, creamy original buffalo mozzarella balls and dried tomatoes

IBIZA (vegetarisch)

Insalata grande with Mediterranean grilled vegetables, dried tomatoes, artichokes and juicy olives

~ PASTA ~

On request, you can get freshly grated original Parmigiano Reggiano with our pasta from the Manifattura „Liguori“ in Neapel

PENNE ALL'ARRABBIATA

Tubular pasta with homemade "very hot" tomato sauce, chopped onions, garlic and fresh red chilies

SPAGHETTI con BURRATA ^{VIII}
creamy fresh cheese from Apulia, with mediterranean homemade tomato sauce



TAGLIATELLE con MANZO

juicy beef steak strips with homemade mediterranean tomato sauce on thin ribbon noodles

SPAGHETTI con TACCHINO e PESTO

^{III, XV}

tender turkey breast fillet strips on a fine pesto garlic sauce with freshly fragrant basil, diced tomatoes

GNOCCHI al PESTO con FORMAGGIO

potato dumplings filled with cream cheese in basil pesto sauce with fresh tomatoes and garlic

SPAGHETTI al SCAMPI AGLIO PICANTE

prawns fried in virgin olive oil with „hot“ chili peppers, mediterranean herbs and garlic

PENNE con VERDURE

Tubular pasta with zucchini, onions, eggplant, yellow and red peppers in homemade tomato sauce

SPAGHETTI ALLA VONGOLE

Pasta with clams in white wine sauce with garlic

TAGLIATELLE al TARTUFO

freshly grated truffle on thin ribbon noodles in a fine truffled parmesan cream sauce

~ PIZZA ~

Our CASAMORE pizza from the original stone oven of "Morello Forni" from Italy: with homemade tomato sauce, dough according to a traditional recipe and Mozzarella Fior di Latte - **Daily until 10:30 p.m.** -

MARGHERITA

SALAMI

DIABOLO del CAPO

with spicy salami, peperoncini and shaved parmesan

TONNO

with tuna, mild onions and black olives



FRUTTA con PROSCIUTTO

^{XV}

with fresh pineapple and italian cooked ham

GENOVESE

with fine basil pesto, mediterranean vegetables, arugula and 5 Bambini balls of buffalo mozzarella

ROMANA

^{XV}

with Italian cooked ham and mushrooms

CASAMORE

^{XV}

with Serrano ham, arugula and shaved Parmesan

VEGETARIA

with mediterranean vegetables, mild onions and arugula

SCAMPI

with mediterranean marinated shrimps and cherry tomatoes

BIANCA

with creamy cream, bacon and onions (without tomato sauce)

~ CARNE & PESCE ~

TACCHINO NATURA

^{II, III, XV}

lean turkey steak with mediterranean vegetables and wild rice

BISTECCA di MANZO

juicy Argentinian rump steak

FILETTO di MANZO

tender Argentinian beef fillet

Side dish for rump steak and beef fillet:

crispy Pommes Allumettes and Café de Paris herb butter

FILETTO di MAIALE

^{II, III}

tender pork loin in a creamy mushroom sauce on tagliatelle (narrow ribbon pasta)

„SCHNITZEL“ AMORE della GERMANIA

2 breaded schnitzels „Vienna style“ made from pork fillet with crispy fries and wild cranberries (+ with gravy on request)

ORATA alla GRIGLIA

fresh sea bream fillets fried on the skin, rosemary potatoes and mediterranean vegetables

FILETTO di SALMONE

Pink salmon fillet with rice and creamy saffron sauce

~ MENU PER ~ BAMBINI

PIZZA BAMBINI
small pizza Margherita

SUPER MARIO
Penne (tube pasta) with tomato sauce

DON QUIJOTE
Children's schnitzel „Vienna style“ from pork fillet with fries

POMMES BAMBINI ^{II,XX}
Portion of French fries with ketchup/mayonnaise

EISCLOWN ^{VIII}
Vanilla & chocolate ice cream with cream and colorful Smarties



~ DOLCE DESSERT ~

PIZZA DOLCE con NUTELLA ^{I,II,VIII,XI}
Piccola Pizza with Nutella, almonds and powdered sugar

GELATO MISTO ^{VIII}
mixed ice cream with vanilla, strawberry and chocolate
(+ with whipped cream on request)

GELATO di CASA ^{VIII}
Bourbon vanilla ice cream with chocolate sauce and whipped cream

TARTUFO CLASSICO
fine semi-frozen chocolate cream with zabaione core

MILCHSHAKE „FRAPPÉ“ in a large glass 0.4l
Vanilla | Strawberry | Chocolate | Yogurt

SPAGHETTI EIS ^{VIII}
Vanilla ice cream, whipped cream,
white chocolate chips, strawberry or chocolate sauce



TAZZA di FRUTTA
refreshing yoghurt ice cream with fresh fruit salad
and whipped cream

CAFFÈ FREDDO in a large glass 0.4l
Iced coffee with 2 scoops of Bourbon vanilla ice cream
and whipped cream

CIOCCOLATO FREDDO in a large glass 0.4l
Ice cream chocolate with 2 scoops of bourbon vanilla ice cream

TIRAMISU della CASA ^{VIII}
Sponge cakes with mascarpone cream and cocoa

PANNA COTTA ^{VIII}
creamy pudding with fruity berry sauce

CRÈME BRÛLÉE ^{I,XXI}
vanilla cream under a delicious caramel crust

CAFÉ GOURMAND
Espresso with mini creme brûlée, small ice cream & dessert Surprise

SORBETTO al LIMONE
Lemon sorbet with sparkling Prosecco

~ VINO ~

PINOT BIANCO „di CASA“ ^{IV} IGP aus Venetien
our house wine: fruity, harmonious Pinot Blanc

SCHORLE „BIANCO di CASA“ ^{IV}
Spritzer sweet | sour with Pinot Blanc

SCHORLE „del CAPO“ ^{IV}
XXL Pinot Blanc spritzer with ice cubes

„LA SCOLCA“ ^{IV} GAVI VALENTINO BIANCO DOCG
dry, young & fresh | Piedmont - Italy

„MIGUEL TORRES“ ^{IV} VIÑA SOL BLANCO
fruity, light, harmonious | Catalonia - Spain

„CHATEAU LURTON BLANCHES“ ^{IV} BLANC
fruity, mild Sauvignon | Vayres - France

SANTA CRISTINA „GIARDINO“ ^{IV} IGT ROSATO
soft, light, fresh | Tuscany - Italy

„WHISPERING ANGEL“ CHÂTEAU D'ESCLANS
Elegant, with a wonderful abundance of aromas | Provence - France

„LISTEL CHATEAU DE VILLEROY“ ^{IV} ROSÉ
fresh, light, fruity | Provence - France

SCHORLE „LISTEL“ ^{IV} ROSÉ
Spritzer sweet | sour

PRUNOTTO „BARBERA D'ALBA“ ^{IV} ROSSO DOC
dry, harmonious, gentle | Piedmont - Italy

„MASI VALPOLICELLA CLASSICO“ ^{IV} ROSSO DOC
dry, fruity, soft | Veneto - Italy

„LUCIO MUÑOZ CASTILLA TIERRA“ ^{IV} ROJO
fruity Tempranillo | La Mancha - Spain

„GÉRARD MERLOT RÉSERVE SPÉCIALE“ ^{IV}
powerful, elegant, soft fullness | Languedoc - France

SCHORLE „MUÑOZ“ ^{IV} ROSSO
Spritzer sweet | sour

» Grande Carta dei Vini «

We would also be happy to offer you our "large wine list" with a selection
of over 100 choice wines from Spain, Italy and France.



ACQUA
MORELLI



A genuine natural product from an untouched beech forest in the Ligurian Alps "Alpi Marittime". As a premium mineral water, ACQUA MORELLI offers incomparable purity and exceptional freshness thanks to natural filtration. The Italian naturalness from the Bauda mountain spring is what makes this exclusive mineral water so unique.

ACQUA MORELLI „frizzante“

ACQUA MORELLI „naturale“

~ BIRRA ~

PERONI NASTRO AZZURRO 0.33l Bottle

Premium quality beer from Italy, goes perfectly with pasta

PERONI AZZURRO 0.0% „alcohol-free“ 0.33l Bottle

SAN MIGUEL CERVEZA ESPECIAL 0.33l Bottle
popular Spanish beer, a real treat for beer lovers

ESTRELLA DAMM CERVEZA 0.33l Bottle
refreshing lager beer from Barcelona with mediterranean flair

SALITOS „TEQUILA“ III,XX 0.33l Bottle
Mild beer with a light hint of lime and tequila

WALDHAUS PILS „unfiltered“ naturally hazy 0.3l

WALDHAUS PILS „SHANDY“ naturally hazy“ 0.3l
Spritzer sweet | sour

BRAUWERK KESSEL PILS 0.3l

BRAUWERK KESSEL PILS „shandy“ 0.3l

BRAUWERK PILS „Amer' Picon“ III,XVI 0.3l

BRAUWERK HEFEWEIZEN HELL 0.5l

BRAUWERK HEFEWEIZEN HELL „alcohol-free“ 0.5l

BRAUWERK HEFEWEIZEN HELL „MIX“ 0.5l
mixed with Coca-Cola | Lemons | Bananas



~ BEVANDE FREDDE ~

„LIMONATA“ di SICILIANA 0,275l Bottle

ARANCIA blood orange | MANDARINO green mandarin |
SPUMA rhubarb | CEDRATA citron

„ORGANIC ICED TEA“ di SICILIANA 0,275l Flasche
PESCA Peach | LIMONE Lemon

VINO 0.0% NATUREO - White, Red or Rosé
Alcohol-Free Wines by Miguel Torres, Spain – 0.0% ABV; lively,
fresh grape notes

„PURO & SCHORLE“ **FRUIT JUICES & NECTAR**
Apple | Orange | Rhubarb | Grapefruit | Currant | Passion fruit |
Cranberry | Pineapple | Cherry | Banana

„KIBA“ **KIRSCH-BANANE** III,XX 0.3l

ORANGINA Original | Rouge 0.25l Bottle

GOLDBERG 0.2l Bottle
Bitter Lemon III,X,XX | Ginger Ale I,II,X | Tonic Water II,X

„I AM SPECIAL“ 0,33l Can
Cola & Orange Mix - Premium lemonade category „Spezi“
ORIGINAL | ZERO 0,0% sugar

COCA-COLA „THE ORIGINAL“ I,IX
COLA ZERO I,III,XVI,XX | **MEZZO MIX** I,II,III,IX
SPRITE III,XVI | **FANTA** III,XVI

~ BEVANDE CALDE ~

CAFFÈ „CLASSICO“ Americano IX

CAFFÈ „con LATTE“ with milk IX

ESPRESSO „CASAMORE“ IX

ESPRESSO „SPECIALE“ TRE FORZE! IX
from Sicily roasted on olive wood

ESPRESSO DOPPIO „CASAMORE“ VIII,IX

ESPRESSO MACCHIATO „CASAMORE“ VIII,IX

ESPRESSO CORRETTO with grappa VIII,IX

ESPRESSO AMARETTO I,VIII,IX

ESPRESSO AFFOGATO VIII,IX
Double espresso with 1 scoop of vanilla ice cream

LATTE MACCHIATO VIII,IX

LATTE MACCHIATO „con GUSTO“ VIII,IX
Caramel | Vanilla | Hazelnut

CAPPUCCINO VIII,IX,XXI

CAPPUCCINO „CIOCCOLATO“ with chocolate VIII,IX,XXI

CAPPUCCINO „BAILEYS“ I,VIII,X,XXI

CIOCCOLATO VIII
hot drink containing cocoa

CIOCCOLATO „CREMA“ VIII
Cocoa-based hot drink with whipped cream

TEE Variations in the „big pot“
Black: Earl Grey | Green: Morning Dew
Fruits: Sweet Berries, Fruti Camillo
Herbs: Wellness, Mint&Fresh

CHAI LATTE III,VIII
Tea in milk refined with honey and cinnamon



~ DIGESTIVO ~

LIMONCELLO I (4cl)

GRAPPA „di CASA“ (2cl)

RAMAZZOTTI (4cl)

SAMBUCCA (4cl)

CARLOS Brandy Bodega Domecq (4cl)

AVERNA (4cl)

FERNET BRANCA (4cl)

BAILEYS (4cl) I,VIII

