



MENU



eating is
a need
enjoy is
an art.

We wish you a good
appetite.

Appetizers

Caprese di Burrata

€9.50

Mozzarella with a creamy core,
on marinated mixed salad
with cherry tomatoes & onions

Bruschetta Pesto e Burrata

€9.50

Toasted wheat bread
with mozzarella with a creamy core,
sun-dried tomatoes & basil pesto

Vitello Tonnato

€14.50

Thin veal slices with capers,
olives, rocket & tuna sauce

Carpaccio di Manzo

€14.50

Thin slices of Argentinian beef fillet
with grated parmesan, rocket & lemon

Parma e Bufala

€14.50

Thin Parma ham with buffalo milk mozzarella
on a marinated mixed salad with cherry tomatoes

Gamberoni e Spinaci

€13.50

Prawns with fresh spinach leaves,
cherry tomatoes & garlic
tossed in olive oil

Antipasto Misto per Due

€29.00

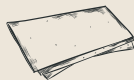
Mixed Italian starter plate
house style, for 2 people

antipasti

pasta e basta!



Orecchiette



Lasagne



Tortiglioni



Taglioline

Pasta

Orecchiette Diavola

€16.50

Ear noodles with Italian pork belly,
cherry tomatoes, onions, hot peppers
& garlic in tomato sauce

Orecchiette Burrata e Pesto

€19.50

Ear noodles with mozzarella
with a creamy core, pine nuts, rocket
& cherry tomatoes in basil pesto

Tortiglioni Pasticciati

Tube noodles with ham, mushrooms,
grated parmesan & Bolognese
in cream sauce

€17.00

Tortiglioni Filetto e Tartufo

Tube noodles with Argentinian beef
fillet tips & grated parmesan in
black truffle cream sauce

€22.50

Taglioline Salmone e Gorgonzola **€19.50**

Thin ribbon noodles with fried salmon fillet
& fresh spinach in Gorgonzola sauce

Carbonara di Mare

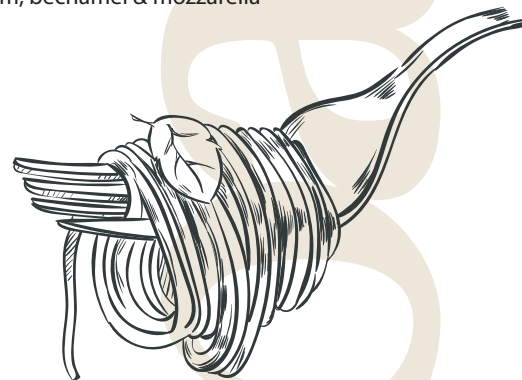
Thin ribbon noodles with fried salmon fillet,
prawns & zucchini in creamy egg yolk sauce

€21.00

Lasagna

Layered lasagna sheets with Bolognese,
baked ham, béchamel & mozzarella

€17.00



insalate

Salate

Insalata Cremosa **€15.00**

Mixed salad with mozzarella
with a creamy core, cherry tomatoes,
cucumbers, onions, olives
& balsamic vinaigrette

Insalata Gamberoni **€17.00**

Mixed salad with prawns,
grated parmesan, cherry tomatoes
& balsamic vinaigrette

Insalata Trancio di Bistecca **€20.00**

Rocket salad with grated parmesan,
cherry tomatoes, rosemary mushrooms,
medium fried argentinian beef steak strips
& balsamic vinaigrette

carne e pesce

Fish

Salmone Mediterranea **€30.50**
Fried salmon fillets from the grill
with Mediterranean vegetables
(Zucchini, paprika & capers)
& rosemary potatoes

Meat

Scaloppine Gorgonzola **€28.50**
Roasted veal escalope with fresh leaf spinach
& rosemary potatoes in Gorgonzola cheese sauce

Saltimbocca Romana **€28.50**
Roasted veal escalope with Parma ham
& sage in white wine sauce with mixed salad
& rosemary potatoes

Bistecca Rucola e Parmigiano **€30.50**
Argentinian Rump steak from the grill
with herb butter, on rocket salad with
cherry tomatoes, parmesan & balsamic cream
with rosemary potatoes

Filetto Cremoso **€36.00**
Argentinian Beef fillet from the grill
with thin ribbon noodles in Gorgonzola sauce
with mixed salad

pizze napol etane

Long dough rest, original
Italian tomato sauce,
Fior di latte Mozzarella,
wheat flour from Campania
and 480 ° C oven temperature,
make our pizza unique.

Pizzas

Bufalina	€14.00
Tomato sauce, basil, cherry tomatoes & buffalo milk mozzarella	
Tonno e Cipolla	€14.50
Tomato sauce, Fior di latte mozzarella, tuna & Onions	
Rossa Siciliana	€15.00
Tomato sauce, anchovies, capers, olives, basil & garlic	
Autunnale	€16.00
Tomato sauce, Fior di latte mozzarella, ham, mushrooms & artichokes	

4 Formaggi **€16.00**

Gorgonzola, Fior di latte mozzarella, Parmesan,
buffalo milk mozzarella, cherry tomatoes & basil

Salmone e Pesto **€18.00**

Basil pesto, cherry tomatoes,
salmon fillet strips & Fior di latte mozzarella

Diavola **€18.00**

Tomato sauce, basil, neapolitan salami,
Spicy olives & peperoncino
After baking:
Mozzarella with a creamy core

Burratina **€18.00**

Basil pesto, pine nuts & cherry tomatoes
After baking:
Mozzarella with a creamy core

Tartufo e Pancetta **€18.00**

Black truffle cream, Fior di latte mozzarella,
Italian bacon & rosemary
After baking:
Parmesan

Parma e Bocconcini **€19.00**

Tomato sauce & Fior di latte mozzarella
After baking:
Parma ham, buffalo milk mozzarella
& rocket

We can also fill you with classic pizzas according to your wishes.

bevande

Coffee

Espresso		€2.50
Doppio Espresso		€5.00
Cappuccino		€3.00

Grappa

Chardonnay	2cl	€5.50
Moscato	2cl	€6.50
Prosecco	2cl	€8.50
Brunello	2cl	€9.00

Drinks

San Pellegrino	0.25l	€2.90
San Pellegrino	0.75l	€7.00
Acqua Panna	0.25l	€2.90
Acqua Panna	0.75l	€7.00
Orangensaft	0.20l	€3.00
Coca-Cola	0.30l	€3.30
Coca-Cola Light	0.30l	€3.30
Coca-Cola Zero	0.30l	€3.30
Sprite	0.30l	€3.30
Fanta	0.30l	€3.30
Apfelsaft	0.20l	€3.00
Apfelschorle	0.30l	€3.00

Beers

Königs-Pilsener	<i>0.30l</i>	<i>€3.50</i>
Königs-Pilsener non-alcoholic	<i>0.30l</i>	<i>€3.50</i>
Köstritzer black beer	<i>0.30l</i>	<i>€3.50</i>
Benedikter wheat	<i>0.50l</i>	<i>€5.00</i>
Benedikter wheat alcohol-free	<i>0.50l</i>	<i>€5.00</i>

Aperitifs

Martini Bianco	<i>4cl</i>	<i>€5.00</i>
Campari Soda	<i>4cl</i>	<i>€6.50</i>
Prosecco	<i>0.10l</i>	<i>€5.00</i>
Spritzerol	<i>0.20l</i>	<i>€7.50</i>

Spirits

Ramazotti	<i>2cl</i>	<i>€4.00</i>
Sambuca	<i>2cl</i>	<i>€4.00</i>
Amaro Averna	<i>2cl</i>	<i>€4.00</i>
Fernet Branca	<i>2cl</i>	<i>€4.00</i>

vini rossi

0,25L CARAFE

Red wine

Lambrusco *€6.50*

Sparkling, sweet and fruity red wine

Nero d'Avola *€7.00*

Finely aromatic, semi-dry red wine

Montepulciano d'Abruzzo *€7.50*

full-bodied, dry red wine

Primitivo *€8.50*

deep dark, dry red wine

vini bianchi

0,25L CARAFE

Please ask for
more wines our
Wine list.

White wine

Frizzantino *€6.50*

Sparkling, sweet and fruity white wine

Rosé *€7.00*

Fruity, dry rosé wine

Grillo *€7.00*

Full-bodied, dry white wine

Pinot Grigio *€7.50*

Fruity, dry white wine

Desserts

Desserts



Cannolo Siciliano

€5.00

Biscuit roll with sweet ricotta cream filling
& chocolate chips



Cassata Siciliana

€6.00

Ricotta and pistachio ice cream, sprinkled
with candied cherry, orange and
chocolate pieces



Panna Cotta

€6.50

Classic Italian dessert made from cooked
vanilla flavored cream



Tiramisù

€7.00

Delicious sponge cake soaked with espresso
& coated with fine mascarpone cream

buon appetito

We wish you
an unforgettable taste
experience.



DA SEBASTIANO
RESTAURANT · PIZZERIA

— EST. 1988 —

