

MENU

ANTIPASTI	EURO
Antipasto Vitrina mixed appetizers out of the showcase	12,50
Antipasto AMICI Vitello Tonnato, beef carpaccio and buffalo mozzarella	16,50
Antipasto Italiano parma ham 3, 4, 5, bresaola, salamino picante 3, 4, 5, pecorino-cheese and green olives	16,50
Insalata Caprese slices of mozzarella with tomatoes and basil-pesto	12,50
Mozzarella di Buffala buffalo mozzarella, rocket and cherry tomatoes	15,50
Vitello Tonnato thinly sliced veal with tuna caper cream	16,50
Gamberetti alla Diavola small shrimps with slightly spicy tomato brew	16,50
Beef Carpaccio thinly sliced beef filet with rocket and Italian hard cheese	17,50
Insalata allo Scoglio mixed seafood	17,50
ZUPPE	
Minestrone clear soup with fresh vegetables	8,50
Crema di Pomodoro tomato cream soup with fresh basil	8,50
Mushroom Cream Soup with croutons	9,50
INSALATE	
Insalata Mista mixed salad small large	4,00 6,50
Insalata Pomodoro with tomatoes and tropea onions	6,50
Insalata Casa mixed salad with tuna, onions and egg	12,50
Insalata Isola Verde rocket salad with cherry tomatoes, mozzarella, green olives and Italian hard cheese	12,50
Insalata Cesare romaine lettuce with slices of turkey breast, parmesan, croutons and caesar-dressing	16,50
Insalata Portofino mixed salad with seafood	16,50
Insalata Gamberetti mixed salad with grilled shrimps and avocado	16,50
Insalata Amici mixed salad with grilled goat cheese, dried tomatoes and olives	16,50

^{3 =} with antioxidant 4 = with gelling agent 5 = with stabilizer * ham = shoulder of ham with phosphate, nitrite salting and flavour enhancer

BRUSCHETTE (HOMEMADE BREAD)		EURO
Bruschetta Classico with cherry tomatoes, rocket and parmesan	3 pieces	9,00
Bruschetta Avocado with avocado, cherry tomatoes, mozzarella and basil	3 pieces	10,50
Bruschetta Vitello Tonnato with thinly sliced veal and tuna caper cream	3 pieces	11,50
VEGAN		
Bruschetta with avocado, tofu, cherry tomatoes and rocket		10,50
Mediterranean Quinoa Salad with avocado, dried tomatoes, olives and cucumber		14,50
Millefoglie Aubergine and Tofu with tomato brew and homemade basil cream		15,50
Vegan Spaghetti alla Carbonara with zucchini, smoked tofu and soy curcuma bechamel sauce		16,50
Pinsa with avocado cream, rapeseed blossom and black truffle from Norcia		16,50
PASTA		
Spaghetti Aglio e Olio with olive oil and garlic		10,50
Spaghetti alla Carbonara with Guanciale (bacon 3, 5)		14,50
Spaghetti Gamberetti with shrimps and cherry tomatoes		20,50
Penne Burrata e Arrabbiata with spicy tomato sauce, creamy burrata and basil		15,50
Penne Casalinga with slices of veal and mild peperoni		13,50
Tagliatelle Salmone with Norwegian salmon and zucchini		18,50
Tagliatelle Monti with porcini mushrooms and black truffle		21,50
Lasagne al Forno with minced meat and gratinated with mozzarella		13,50
Rigatoni al Forno with fresh mushrooms, ham *, 3, 5, peas and gratinated with mozzarella		13,50
RISOTTO		
Risotto Vegeteriano with fresh vegetables and parmesan cream		16,50
Risotto Porcini with porcini mushrooms and parmesan		18,50
Risotto Pescatore with seafood		19,50

PIZZERIA (STONE OVEN)	Ø 30 cm
Foccacia with rosemary and garlic	5,50
Pizza Pane with tomatoes and garlic	5,50
Pizza Margherita with mozzarella and basil	10,50
Pizza Funghi with fresh mushrooms	12,50
Pizza Regina with ham 3,5 and fresh mushrooms	12,50
Prima Pizza with salami 3, 4, 5, peperoni and cherry tomatoes	13,50
Pizza Fantasia with fresh tomatoes, basil and mozzarella	14,50
Pizza Ortolana with grilled vegetables	14,50
Pizza Pastore with ricotta and leaf spinach	15,50
Pizza Saporita with leaf spinach and four cheese types	14,50
Pizza Parmiggiana with grilled aubergine, parmesan and cherry tomatoes	14,50
Pizza Bruschetta with cherry tomatoes, rocket and parmesan	14,50
Pizza Buffala e Porcini with buffalo mozzarella and roasted porcini mushrooms	17,50
Pizza Tartufo with black truffle, mozzarella and parmesan	19,50
Pizza Speziale with parma ham 3, 4, 5, rocket and parmesan	16,50
Pizza Principe with Tyrolean bacon 3, 5, onions and parmesan	15,50
Pizza Calabrese with spicy salami 3, 4, 5 from Calabria	14,50
Pizza Rustica with spicy salami 3, 4, 5, dried tomatoes and rocket	15,50
Pizza Trentina with spicy salami 3, 4, 5, mascarpone and rocket	16,50
Pizza Salsiccia Fresca with Tuscan Salsiccia 3, 4, 5 and fresh leaf spinach	16,50
Pizza Tonno with tuna and tropea onions	15,50
Pizza allo Scoglio with seafood	16,50
Pizza Amici with shrimps, cherry tomatoes, rocket and balsamic cream	18,50
Extra ingredients peperoni, olives, artichokes, ham *, 3, 5, salami 3, 4, 5, etc. tuna, mozzarella, gorgonzola, ricotta buffalo mozzarella, porcini mushrooms, spicy salami 3, 4, 5, parma ham 3, 4, 5 truffo, shrimps	2,00 3,50 4,50 6,50
truffle, shrimps	0,50

PINSA ROMANA	EURO
Pinsa Bufalina with tomatoes, buffalo mozzarella and basil	16,50
Pinsa Contadina with salamino picante 3, 4, 5 and rapeseed flowers	17,50
Pinsa Primavera with parma ham 3, 4, 5, rocket and Italian hard cheese	18,50
Pinsa Mare e Monti with tomatoes, mozzarella, small shrimps and porcini mushrooms	18,50
Pinsa Norcia with tomatoes, mozzarella, salsiccia 3, 4, 5, potatoes and black truffle	19,50
CARNI	
Turkey breast with capers and lemon sauce	19,50
Calv's liver Veneziana with onions and white wine sauce	26,50
Veal medaillons with mushroom sauce and buttered tagliatelle	29,50
Saltimbocca alla Romana veal medallions with parma ham 3, 4, 5	27,50
Tagliata di Manzo beef loin (220 g) with rocket, potatoes and parmesan	31,50
Filetto Pepe Verde beef fillet (200 g) with green pepper	36,50
Our meat dishes are served with daily supplement.	
PESCI	
Baby Calamari grilled octopus from Patagonia	21,50
Duetto Gamberetti e Calamari grilled shrimps and octopus from Patagonia	28,50
Gamberetti alla Griglia grilled shrimps	32,50
Misto di Pesce different kind of grilled fish	32,50
Sole grilled with fresh herbs	31,50
Filet of zander with chardonnay reduction and leaf spinach	27,50
Our fish dishes are served with daily supplement.	
DOLCI (HOMEMADE)	
Tiramisu <i>classic</i>	7,50
Beerenteller mascarpone cream with fresh berries	9,50
Pistachio Panna Cotta	9,50
Tortino Cioccolato chocolate soufflé with vanilla ice cream	12,50
Three types of ice cream	7,50
One scoop of ice cream	2,50

We consider it our greatest duty to make the most of all the gifts that nature offers us and to prepare them to the best of our gastronomic knowledge. We hope to have also suit your taste. We always would like to serve you courteously as friends of the house and wish you a pleasant stay in the



We use fresh products. These contain of course allergens too. If you are allergic, we will be happy to advise you, just contact us!



Casinostraße 5 | 85540 Haar www.amici-pizzeria.de