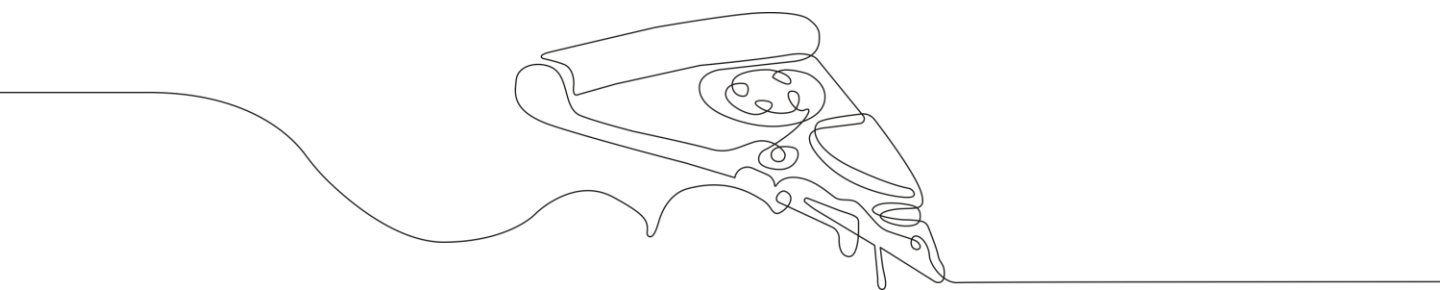


NINO'S



ITALIAN TRATTORIA

SOUPS



Minestrone Soup

Vegetable soup with basil pesto

Gemüsesuppe mit Basilikum-Pesto

Seafood Soup

Calamari, shrimp, mussels, octopus, and tomato broth

Calamari, Garnelen, Muscheln, Oktopus und Tomatensauce

SALADS



Mediterranean Salad

Mixed peppers, black olives, red onion, cherry tomatoes, capers, and fresh basil

Gemischte Paprika, schwarze Oliven, rote Zwiebeln, Kirschtomaten, Kapern und frisches Basilikum



Caprese Salad

Mozzarella cheese, tomato, black olives, rocket, and sun-dried tomatoes

Mozzarella-Käse, Tomate, schwarze Oliven, Rucola und getrocknete Tomate

Seafood Salad

Octopus, shrimp, mussels, mixed peppers, cherry tomatoes, and fresh mint

Oktopus, Krabben, Muscheln, gemischte Paprika, Kirschtomaten und frische Minze



Vegan

Prepared exclusively with plant-based ingredients

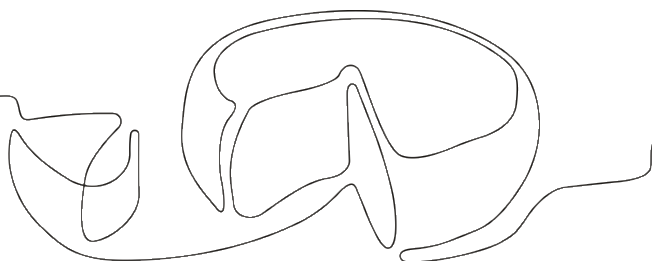


Vegetarian

Prepared without meat, poultry or seafood

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BRUSCHETTONI



Vegetariano

Tomato concassé, bell peppers, oregano, and mozzarella

Tomatenkonfitüre, Pfeffer, Oregano und Mozzarella

Classico

Tomato concassé, capers, black olives, and anchovies

Tomatenkonfitüre, Kapern, schwarze Oliven und Anchovis

PASTA & RISOTTO

Spaghetti Vesuviana

Spaghetti with tomato sauce, cherry tomato, garlic, mozzarella cheese, and parmesan cheese



Spaghetti mit Tomatensauce, Kirschtomaten, Knoblauch, Mozzarella und Parmesan

Fusilli Puttanesca

Fusilli pasta tossed in a rich tomato sauce with anchovies, capers, black olives, garlic, and parsley



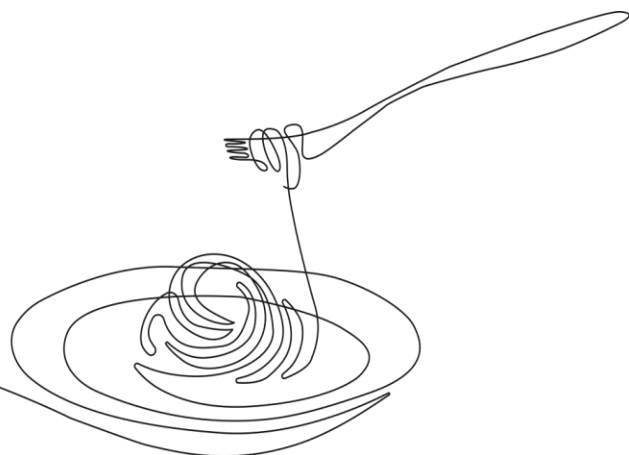
Tomatensauce, Kapern, schwarze Oliven und Anchovis

Salmon Penne

Salmon, garlic, olive oil, and light cream sauce
Lachs, Knoblauch, Olivenöl und frische Sahne

Risotto Primavera

Bell peppers, peas, zucchini, onion, and thyme
Paprika, Erbsen, Zucchini, Zwiebeln und Thymian



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PIZZA



Vegetariana

Tomato sauce, mozzarella, sweet pepper, mushrooms, zucchini, onion, cherry tomatoes, and basil

Tomatensauce, Mozzarella, Paprika, Champignons, Zucchini, Zwiebeln, Kirschtomaten und Basilikum



Margherita

Tomato sauce, mozzarella, basil, and oregano

Tomatensauce, Mozzarella, Basilikum und Oregano

Napoletana

Tomato sauce, mozzarella, anchovies, and oregano

Tomatensauce, Mozzarella, Anchovis und Oregano

Pepperoni

Tomato sauce, mozzarella, and pepperoni slices

Tomatensauce, Mozzarella und Peperonischeiben aus Rindfleisch

AVAILABLE AT EXTRA CHARGE

Royal Gamberoni – 35

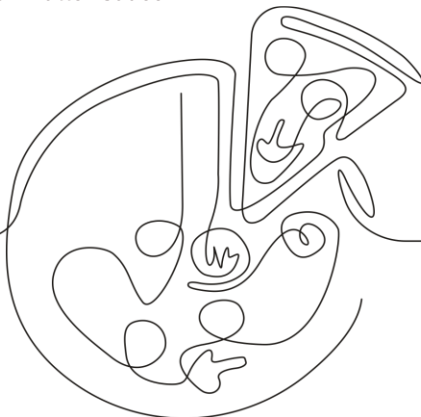
Grilled tiger prawn with lemon tomato salsa, and vegetables

Gegrillte Tigergarnele mit Zitronen-Tomate Salsa und Gemüse

Grilled Salmon Filet – 40

Salmon fillet, mashed potato, sautéed vegetables, lemon, and butter sauce

Auf Kartoffelpüree und Gemüse, sautiert mit Zitronen-Butter-Sauce



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MAIN COURSES



Melanzane Alla Parmigiana

Eggplant, mozzarella, tomato sauce, basil, and parmesan cheese

Auberginen, Mozzarella, Tomatensoße, Basilikum und Parmesankäse

Sea Bass

Sea bass, tomato cubes, lemon, garlic, black olives, and capers

Wolfsbarsch, Tomatenwürfel, Zitrone, Knoblauch, schwarze Oliven und Kapern

Lemon Chicken

Chicken served with lemon sauce, and fresh herbs
Hähnchen mit Zitronensauce und Kräutern

Beef Tagliata

Sliced beef tenderloin, green pepper, mushroom, sun-dried tomato, parmesan cheese, garlic, rosemary, and olive oil

Rinderfiletscheiben, grüne Paprika, Champignons, getrocknete Tomaten, Parmesankäse, Knoblauch, Rosmarin und Olivenöl

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DESSERTS



Tiramisù

Mascarpone cream with savoiardi biscuits soaked in espresso

Mascarpone-Creme mit in Espresso getränktem Savoiardi-Biskuit



Panna Cotta

Double vanilla cooked cream with wild berries sauce

Gekochte Doppel-Vanillecreme mit Waldbeerensauce



Ricotta Cheesecake

Ricotta cheesecake with caramel sauce

Ricotta-Käsekuchen mit Karamellsauce

Affogato

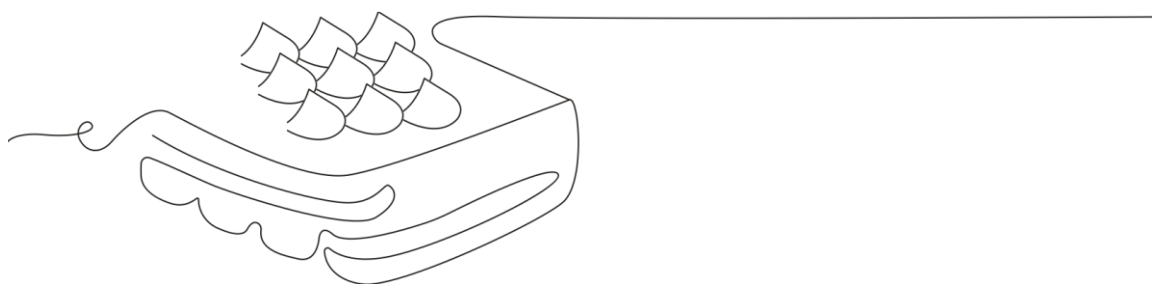
Vanilla ice cream with espresso

Vanilleeis mit Espresso

Affogato with Coffee Liqueur

Vanilla ice cream with espresso, and coffee liqueur

Vanilleeis mit Espresso und Kaffeelikör



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