

Aperitifs & Longdrinks

Prosecco	0,1 l 3,70
Hugo	0,25 l 5,40
Aperol Spritz <i>Aperol, Prosecco and mineral water</i>	0,25 l 5,40
Campari	4 cl 4,90
Campari Orangejuice	4 cl 4,90
Campari Soda	4 cl 4,90
Martini Bianco	5 cl 4,60
Bitterino <i>without alcohol</i>	0,1 l 3,10

Antipasti – Appetizers

Piccolo Antipasto <i>small Italian appetizer plate</i>	8,40
Grande Antipasto <i>large Italian appetizer plate</i>	11,90
Bruschetta <i>with fresh tomatoes and rocket</i>	5,20
Cocktail di Gamberetti <i>Shrimp Cocktail</i>	9,90
Verdure Miste <i>various marinated grilled vegetables</i>	9,30
Prosciutto di Parma <i>Parma ham with melon</i>	9,60
Insalata di Mare <i>Seafood salad</i>	10,40
Carpaccio di Polpo <i>from octopus with rocket</i>	10,90
Carpaccio di Manzo <i>from beef with rocket and parmesan cheese</i>	11,90

Zuppe – Soups

Zuppa di Broccoli <i>Broccoli soup</i>	4,90
Zuppa di Pomodoro <i>Tomato soup</i>	4,90
Minestrone <i>Vegetable soup</i>	4,90
Tortellini in Brodo <i>Tortellini in vegetable stock</i>	5,60

Insalata – Salads

Piccola Insalata Mista <i>small mixed salad</i>	5,90
Grande Insalata Mista <i>large mixed salad</i>	8,30
Insalata Verde <i>green salad</i>	4,20
Tomato salad <i>with onions</i>	5,60
Insalata Caprese <i>with tomatoes, mozzarella and basil</i>	8,90
Insalata Rocket <i>with shaved parmesan</i>	8,90
Insalata Toscana <i>mixed salad with kidney beans, tuna, onions and tomatoes</i>	9,90
Insalata Nostrana <i>mixed salad with grilled chicken</i>	10,30
Insalata della Casa <i>mixed salad with salami⁵, egg, ham and tuna</i>	10,90
Insalata del Lago di Constanza <i>mixed salad with zander fillet</i>	11,90
Insalata de Scampi <i>mixed salad with grilled scampi</i>	12,90
Insalata Milano <i>mixed salad with grilled veal cutlet</i>	11,90

Pizze – Pizza

all pizza with tomato sauce and cheese

Pizza-Bread <i>white or red, if you wish with garlic</i>	4,90
Pizza Margherita	7,40
Pizza Funghi <i>with fresh mushrooms</i>	8,40
Pizza Prosciutto <i>with ham</i>	8,60
Pizza Salami <i>with salami⁵</i>	8,60
Pizza Hawaii <i>with ham and pineapple³</i>	8,90
Pizza Contadina <i>with salami⁵ and mushrooms</i>	8,90
Pizza Regina <i>with ham and mushrooms</i>	9,20
Pizza Napoli <i>with anchovies and olives</i>	9,20
Pizza Christiano <i>with salami⁵, ham and garlic</i>	9,20
Pizza Tonno <i>with tuna, onions and olives</i>	9,60
Pizza Capricciosa <i>with salami⁵, artichokes, onions, pepper and olives</i>	9,60
Pizza Quattro Stagioni <i>with ham, mushrooms, artichokes and chillies</i>	9,60
Pizza Marinara <i>with seafood and garlic</i>	10,20
Pizza Neptun <i>with shrimps and garlic</i>	10,20
Pizza Vegetariana <i>vegetarian with fresh vegetables of the showcase</i>	10,40

Pizza Parma <i>with parma ham ²</i>	9,90
Pizza Diavolo <i>with hot salami ⁵ and chillies</i>	9,90
Pizza Tricolore <i>with fresh tomatoes, mozzarella and basil</i>	9,60
Pizza Esotica <i>with tuna, ham, pineapple and onions</i>	10,60
Pizza Quattro Formaggi <i>with four different cheeses ¹⁻²</i>	10,20
Pizza Primavera <i>with fresh tomatoes, feta cheese and rocket</i>	10,40
Pizza Calzone <i>with ham, salami ⁵, artichokes and mushrooms</i>	10,60
Pizza Pazza <i>with tuna, spinach, gorgonzola and garlic</i>	10,90
Pizza da Capo <i>with salsiccia, ham and mozzarella</i>	10,60
Pizza Daniela <i>with gorgonzola, spinach and parma ham ²</i>	11,60
Pizza Rustica <i>with rocket, parma ham ² and gorgonzola</i>	11,60
Pizza Italiana <i>with rocket, shaved parmesan and parma ham ²</i>	11,90
Surcharge for pizza on two plates	1,50

To order additional supplements that are not stated on the card, we charge a premium. We ask for your understanding.

Spaghetti

Spaghetti Pomodoro <i>with tomato sauce</i>	7,20
Spaghetti Aglio e Olio <i>hot / spicy with garlic and olive oil</i>	7,60
Spaghetti Bolognese <i>with minced meat sauce</i>	7,90
Spaghetti Carbonara <i>with egg, bacon ¹ and cream sauce</i>	8,60
Spaghetti Puttanesca <i>with capers, olives ⁷ and anchovies in tomato sauce</i>	8,90
Spaghetti Ciociara <i>with ham, pea, mushrooms and tomato-cream sauce</i>	8,90
Spaghetti al Pesto <i>with pesto</i>	8,90
Spaghetti Siciliana <i>with aubergines, ewe's milk cheese and tomato sauce</i>	8,90
Spaghetti Golfo di Sorrento <i>with seafood in white wine and tomato sauce</i>	11,90
Spaghetti alle Ionica <i>with clam shell, shrimps and white wine sauce</i>	11,90
Spaghetti Scampi <i>with scampi and rocket</i>	12,60

Tortellini

Tortellini Burro e Salvia <i>with butter, sage and parmesan</i>	8,60
Tortellini Panna <i>with ham in cream sauce</i>	9,60
Tortellini Emiliana <i>with ham, peas, mushrooms and cream sauce</i>	9,80
Tortellini Bolognese <i>with bolognese sauce</i>	10,20
Tortellini Veneziana <i>with peas, bolognese sauce and cheese</i>	8,80

Tagliatelle

Tagliatelle Norma <i>with mozzarella, aubergines and tomato sauce</i>	9,90
Tagliatelle Gamberetti <i>with shrimps and tomato sauce</i>	10,60
Tagliatelle Caruso <i>with chicken, mushrooms, garlic and onions</i>	10,30
Tagliatelle Tonno <i>with tuna, rocket and tomatoes</i>	10,30
Tagliatelle Montebianco <i>with boletus and garlic</i>	10,80
Tagliatelle al Salmone e Gamberetti <i>with salmon, shrimps and tomato-cream sauce</i>	11,20
Tagliatelle Ferrari <i>with scampi, salmon and tomatoes</i>	12,90

Penne

Penne Arrabbiata <i>hot / spicy with tomato sauce</i>	8,60
Penne al Tonno <i>with tuna, capers and tomato sauce</i>	9,40
Penne Broccoli <i>with broccoli, fresh tomatoes and cream sauce</i>	9,40
Penne Amatriciana <i>with onions, bacon and tomato sauce</i>	9,40
Penne Buon Gusto <i>with gorgonzola, bacon, spinach and cream sauce</i>	9,90
Penne al Salmone <i>with salmon and tomato-cream sauce</i>	10,40

Gnocchi

Gnocchi alla Bava <i>with butter, sage and parmesan cheese</i>	8,40
Gnocchi al Gorgonzola <i>with spinach and gorgonzola</i>	9,80
Gnocchi Delizia <i>with mushrooms, ham, gorgonzola and cream sauce</i>	9,80
Gnocchi Sorrentina <i>with tomatoes, mozzarella and basil</i>	9,60
Gnocchi ai 4 Formaggi <i>with four different cheeses ¹⁻²</i>	9,60
Gnocchi alla Boscaiola <i>with mushrooms, parma ham ², mozzarella and tomato sauce</i>	9,80

Al Forno scalloped in the oven

Penne al Forno <i>with ham, tomatoes and cream sauce</i>	9,40
Penne Broccoli <i>au gratin</i>	9,60
Tortellini al Forno <i>with ham, peas, mushrooms, fresh tomatoes and cream sauce</i>	9,80
Lasagne <i>with minced meat</i>	9,80
Gnocchi al Forno <i>with mushrooms, ham, cheese and onions</i>	9,80

Risotto – Rice dishes

Risotto alle Verdure <i>with vegetables</i>	8,90
Risotto Marinara <i>with seafood</i>	10,80
Risotto India <i>with curry, shrimps and pineapples</i>	10,20
Risotto ai Porcini <i>with boletus</i>	10,60

Pesce – Fish dishes

Calamari grilled <i>with side dishes</i>	16,90
Zander fillet grilled <i>with side dishes</i>	17,90
Salmon grilled <i>with side dishes</i>	18,20
Gilthead seabream grilled <i>with side dishes</i>	18,90
Scampi all'aglio <i>with garlic-white wine sauce and side dishes</i>	18,90
Scampi grilled <i>with side dishes</i>	19,90
Fish plate grilled <i>mixed fish specialities, with side dishes</i>	21,90

Costata di manzo – Rumpsteak

Costata ai Ferri <i>Rumpsteak from the grill with side dishes</i>	18,90
Costata alle Erbe <i>Rumpsteak from the grill with herb crust and side dishes</i>	19,40
Tagliata Di Manzo <i>Rumpsteak with rocket salad, tomatoes and shaved parmesan</i>	19,90
Costata ai Porcini <i>Rumpsteak with mushroom sauce and side dishes</i>	20,40
Costata ai Pepe Verde <i>Rumpsteak with pepper-cream sauce and side dishes</i>	20,40

Side salad to fish dishes	3,40
Extra side dish	3,90

On request, we serve as side dishes for meat or fish dishes
rice, roasted potatoes, french fries, boiled potatoes or fresh vegetables of the day.

Carne di maiale - Pork

Cotoletta alla Milanese <i>breaded pork cutlet and side dishes</i>	14,90
Scaloppina Burro e Salvia <i>pork cutlet with white wine-butter-sage-sauce and side dishes</i>	15,90
Piccata Milanese <i>pork cutlet in egg with spaghetti and tomato sauce</i>	16,90
Maiale ai Ferri <i>pork cutlet grilled and side dishes</i>	15,20
Spezzatino Diavola <i>pork strips with capers, olives und chillies with spicy tomato sauce and side dishes</i>	15,80

Carne di vitello - Veal

Scaloppina al Limone <i>veal cutlet in lemon sauce with side dishes</i>	17,90
Scaloppina Vino Bianco <i>veal cutlet in white wine sauce with side dishes</i>	17,70
Scaloppina al Gorgonzola <i>veal cutlet in gorgonzola sauce with side dishes</i>	18,20
Saltimbocca alla Romana <i>veal cutlet with parma ham and sage with side dishes</i>	19,20
 Grillteller dello Chef <i>grilled beef, turkey and veal with herb butter, bacon and side dishes</i>	 21,90

Side salad to meat dishes	3,40
Extra side dish	3,90

On request, we serve as side dishes for meat or fish dishes
rice, roasted potatoes, french fries, boiled potatoes or fresh vegetables of the day.

Per Bambini – For the little ones

up to 10 years

Kids Spaghetti Plate <i>with tomato- or bolognese sauce</i>	4,60
Kids Penne Plate <i>with tomato- or bolognese sauce</i>	4,60
Kids Tortellini Plate <i>with cream sauce</i>	5,60
Fish sticks <i>with french fries</i>	6,20
Chicken Nuggets <i>with french fries</i>	6,20

Ice specialities from "Il Cappuccino"

Small portion	2 scoops	3,10
Middle portion	4 scoops	5,20
Large portion	5 scoops	6,40
Portion cream		1,00
Portion sauce		1,00
Portion liqueur		1,50
Chocolate cup		6,40
<i>chocolate ice, liquid chocolate sauce, chocolate sprinkles and cream</i>		
Banana split		7,60
<i>mixed ice, banana, chocolate sauce, chocolate sprinkles and cream</i>		
Amarena cup		7,80
<i>mixed ice, amarena cherries, cherry juice, cream</i>		
Walnut cup		7,20
<i>walnut and vanilla ice cream, walnuts, walnut sauce, cream</i>		
Hazelnut cup		7,20
<i>hazelnut vanilla ice cream, hazelnuts, hazelnut sauce, cream</i>		
Kiwi cup		8,20
<i>vanilla and lemon ice cream, kiwifruit, kiwi sauce, cream</i>		
Tartufo cup		6,90
<i>nut and chocolate ice cream, amaretto liqueur, brittle chips, chocolate rasps, cream</i>		
Strawberry cup (in season)		9,40
<i>strawberry and vanilla ice cream, strawberries, strawberry sauce, cream</i>		
Advocaat cup		8,40
<i>mixed milk ice cream, advocaat, chocolate sauce, brittle chips, cream</i>		

Black Forest cup <i>mixed milk ice cream, sour cherries, cherry brandy, chocolate chips, cream</i>	8,40
Melon cup <i>mixed fruit ice cream with Grand Marnier¹ and cream</i>	8,60
Italia cup <i>mixed fruit ice cream, fresh fruits, different sauces and cream</i>	8,60
Yoghurt cup <i>yoghurt ice cream, natural yoghurt, mixed fresh fruits and cream</i>	8,80
Pizza cup <i>mixed ice cream, fresh fruits, white chocolate chips and cream</i>	8,60
Icecoffee	4,90
Icechocolate	4,90

Desserts

Tiramisu <i>home made</i>	4,30
Apple strudel <i>with vanilla ice cream and cream</i>	5,60
Cakes	3,60
Gateau	3,80

We prepare for you a variety of seasonal fresh desserts.
Please ask us for further information.

Coffee & hot drinks

Cup of coffee	2,60
Cup - coffee Hag (decaffeinated)	2,60
Espresso	2,00
Doppio Espresso	3,60
Espresso Corretto	3,10
Espresso Affogato, with 1 scoop vanilla ice cream	3,10
Cappuccino	2,80
Latte Macchiato in the glass	3,10
Glass Tea	2,90
<i>peppermint, chamomile, fruit, herb tea, rooibos vanilla, black tea, green tea</i>	

Juices

Apple juice	0,2 l	2,80
Apple juice with mineral water with gas	0,2 l	2,60
Apple juice with mineral water with gas	0,4 l	3,90
Orange juice	0,2 l	2,80
Orange juice with mineral water with gas	0,2 l	2,60
Orange juice with mineral water with gas	0,4 l	3,90
Currant nectar	0,2 l	2,80
Currant nectar with mineral water with gas	0,2 l	2,60
Currant nectar with mineral water with gas	0,4 l	3,90
Multivitamin juice	0,2 l	2,80
Multivitamin juice with mineral water with gas	0,2 l	2,60
Multivitamin juice with mineral water with gas	0,4 l	3,90

Limonaden, Cola, Mineralwasser

Table water	0,2 l	2,40
Table water	0,4 l	3,40
Table water in carafe	1 l	5,90
San Pellegrino, Mineral water with gas	0,5 l	4,20
	0,75 l	5,20
Acqua Panna, Mineral water without gas	0,5 l	4,20
	0,75 l	5,20
	0,2 l	1,00
Glas Leitungswasser, Servicegebühr	0,2 l	2,60
Coca Cola 1-2-7	0,4 l	3,90
Coca Cola 1-2-7	0,33 l	3,10
Coca Cola Light	0,2 l	2,60
Fanta 1-2-3	0,4 l	3,90
Fanta 1-2-3	0,2 l	2,60
Sprite 2	0,4 l	3,90
Sprite 2	0,2 l	2,60
Spezi 1-2-7	0,4 l	3,90
Spezi 1-2-7	0,2 l	2,90
Bitter Lemon 8	0,2 l	2,90
Ice-Tea, citron	0,4 l	3,80
Ice-Tea, citron	0,2 l	2,90
Ice-Tea, peach	0,4 l	3,80
Ice-Tea, peach		

Wine by glass

White Wine

Castellargo Chardonnay <i>IGT delle Venezie, Castellargo, S. Martino al Tagliamento</i> <i>einladend, weich und elegant, Apfel und Akazienblüten</i>	0,25 l	4,80
Castellargo Pinot Grigio <i>IGT delle Venezie, Castellargo, S. Martino al Tagliamento</i> <i>Harmonisch in der Frucht, trocken, leicht, ausgewogen in der Säure</i>	0,25 l	4,90
Markgraf von Baden <i>Bodensee Weißburgunder QbA trocken, Markgraf von Baden,</i> <i>Salem exotische Frucht, elegante Aromen</i>	0,25 l	5,20
Lindauer Seegarten <i>Bacchus QbA halbtrocken, Weingut Peter Hornstein</i> <i>duftig, blumiger Weißwein mit kräftigen Fruchtaromen,</i> <i>halbtrocken-feinherb der durch seine ausgewogene Art gefällt</i>	0,25 l	5,30
Lugana DOC Tenuta Maiolo <i>Linea Classico / Trebbiano di Lugana, Az.Agr.Provenza Cà Maiol</i> <i>zartes Bouquet, Mandelnuancen, trocken, würzig,</i> <i>angenehme, leicht salzige Note</i>	0,25 l 0,75 l	5,90 16,90
Bianco di Custoza „Terre in Fiore“ DOC <i>Friulano/Garganega/Cortese/Trebbiano,</i> <i>Cantina di Custoza, Sommacampagna</i> <i>Biowein mit frischer, fruchtiger Gardasee Klassiker, intensive,</i> <i>blumige, leicht aromatische und fein abgerundete Cuveé</i>	0,25 l 0,75 l	6,30 17,40
Weißwein-Schorle <i>aus Castellargo Chardonnay</i>	0,25 l	3,80

Prosecco

Castellargo Prosecco Spumante <i>Vino Spumante – DOC Extra Dry,</i> <i>Castellargo, Treppo Grande Veneto</i>	0,1 l 0,75 l	3,70 23,50
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Rosé

Meersburger Haltnau <i>Bodensee Spätburgunder Weißherbst QbA feinherb, Spitalkellerei</i> <i>Konstanz anregend fruchtig, harmonische Säure, abgerundet</i>	0,25 l	4,80
Classico Chiarretto DOC Tenuta Maiol <i>Linea Classico / Garda Rosé, Az.Agr. Provenza Cà Maiol, Desenzano</i> <i>elegant, verlockend mit Weißmandelaroma,</i> <i>Erdbeer- und Frühlingsduft, frisch und körperreich, voller Geschmack</i>	0,25 l 0,75 l	6,20 16,90

Red Wine

Castellargo Merlot <i>IGT delle Venezie, Castellargo, S. Martino al Tagliamento</i> <i>intensive Noten roter Früchte, Nuancen von Vanille</i>	0,25 l	4,,60
Lambrusco dell Emilia Dolcezza Rosso <i>Vino Frizzante dolce Emilia IGT, Cantine Riunite Campegine</i> <i>wunderbar typisch, frischer und fruchtiger Duft,</i> <i>insgesamt gut abgestimmt und angenehm lieblich</i>	0,25 l 0,75 l	4,60 14,90
Chianti Masi DOC <i>Sangiovese, Canaiolo & Colorino, Renzo Masi, Rufina Toskana</i> <i>reizvolle Aromen von Waldbeeren, Kraft, Stoff und Eleganz</i> <i>voller Körper, reichhaltig</i>	0,25 l	5,20
Markgraf von Baden <i>Bodensee Spätburgunder QbA trocken, Markgraf von Baden, Salem</i> <i>saftige Frucht, vollmundiger, kraftvolle Körper, erfrischend im Finale</i>	0,25 l	4,90
Montepulciano D'Abruzzo <i>Sistina DOC, Citra Chieti Abruzzo</i> <i>konzentriert, komplex,</i> <i>Bouquet nach Kirschen, fülliger Körper</i>	0,25 l 0,75 l	5,40 16,20
Rotwein-Schorle <i>aus Castellargo Merlot</i>	0,25 l	3,80

Selezione della Casa Da Capo

Grüner Veltliner <i>Weingut Tom Dockner, Theyern/Traisental</i> <i>Für alle Fans der klassischen österreichischen Rebsorte,</i> <i>dieser delikate Weiße mit typischer Würze,</i> <i>kraftvoll ohne zu protzen, mit einer lebendigen Säure unterlegt</i>	0,25 l 0,75 l	6,20 16,90
Doppio Passo Primitivo Salento IGT <i>Primitivo Salento, Apulien, Vecchia Torre, Fossalta di Piave</i> <i>das Geschmackswunder aus Salento, wunderbar weicher,</i> <i>fülliger und außergewöhnlich nuancenreicher Wein</i> <i>von unwiderstehlicher Geschmacksdichte</i>	0,25 l 0,75 l	6,90 17,00

Local Beer

Meckatzer Weiß-Gold Export	0,3 l	2,90
Meckatzer Weiß-Gold Export	0,5 l	3,70
Meckatzer Weizen	0,5 l	3,80
Meckatzer Urweizen Dunkel	0,5 l	3,80
Meckatzer Weizen Leicht	0,5 l	3,80
Meckatzer Pils	0,3 l	3,20
Meckatzer Alkoholfrei	0,3 l	3,20
Cola Weizen	0,5 l	3,80
Radler Süß	0,5 l	3,80
Radler Sauer	0,5 l	3,80
Meckatzer Weizen Alkoholfrei	0,5 l	3,80

Digestifs

Ramazzotti	4 cl	3,50
Amaro Averna	4 cl	3,50
Amaretto	4 cl	3,50
Fernet Branca	4 cl	3,50
Sambuca	4 cl	3,50
Grappa	4 cl	3,50
Cynar ¹⁻⁷	2 cl	2,90
Bodensee Williams Christ Edelbrand	2 cl	3,30
Vecchia Romagna	4 cl	4,90

Additives

1 with dye	4 with phosphates	7 blackened
2 with preservatives	5 with antioxidants	8 with quinine
3 with sweeteners	6 with flavor enhancer	9 with caffeine

All prices in euro and inclusive statutory value-added tax.



Bürstergasse 1 (Fussgängerzone)

88131 Lindau / Insel

Telefon +49 (0)8382 / 989 44 00

www.dacapo-lindau.de