

# Grino

## Ristorante Pizzeria

Daily open

11.30 Uhr – 14.00 Uhr

18.00 Uhr – 23.00 Uhr

Adriano Ciampini

Fausto di Magno

Eberhardstraße 16

72622 Nürtingen

Fon 0 70 22.3 49 33

### Aperitivo/Aperitifs

Prosecco	0,1 l	4.50 €	
Kir Royal with Prosecco	0,1 l	4.50 €	
Bitter Campari <sup>1</sup>	4 cl	4.00 €	
Campari Soda <sup>1</sup>	4 cl	4.00 €	
Cynar Soda	4 cl	4.00 €	
Martini	4 cl	4.00 €	
Sherry	4 cl	3.50 €	

### Bevande analcoliche/Soft Drinks

Mirinda <sup>1</sup>	0.2 l	2.30 €	0.4 l	3.30 €	
Pepsi Cola <sup>1,9</sup>	0.2 l	2.30 €	0.4 l	3.30 €	
Spezi <sup>1,9</sup>	0.2 l	2.30 €	0.4 l	3.30 €	
San Pellegrino	0.25 l	2.60 €	0.5 l	3.40 €	1.0 l 5.70 €
Panna	0.25 l	2.60 €	0.5 l	3.40 €	1.0 l 5.70 €
Säfte	0.2 l	2.30 €	0.4 l	3.30 €	
Bitter Lemon <sup>10</sup>	0.2 l	2.60 €	0.4 l	5.00 €	

### Birra/Beer

Zwiefalter Draught Pils	0.3 l	3.40 €
Zwiefalter Draught wheat beer	0.5 l	3.90 €
Zwiefalter Kristall	0.5 l	3.90 €
Zwiefalter Hefe darkly	0.5 l	3.90 €
Zwiefalter Pils alcohol-free	0.3 l	3.40 €
Zwiefalter Hefe alcohol-free	0.5 l	3.90 €

### Vino italiano/Italian Wines

House wine, red Montepulciano, Nero d'avola, Primitivo	0.25 l	4.90 €	0.1 l	2.80 €
House wine, white Frascati, Pinot Grigio, Chardonnay	0.25 l	4.90 €	0.1 l	2.80 €
Rosé	0.25 l	4.90 €	0.1 l	2.80 €
Lambrusco (red, sweet)	0.25 l	4.90 €	0.1 l	2.80 €
Frizzantino (white, sweet)	0.25 l	4.90 €	0.1 l	2.80 €
Spritzer	0.25 l	3.90 €		

We like to pack your leftovers to take away

0.50 €

## Insalata/Salads

With house dressings

<b>Insalata mista</b> Fresh lettuce with tomatoes, cucumber and onions	6.00 €
<b>Insalata con scampi</b> Fresh lettuce with tomatoes, cucumber, onions and scampi <sup>E</sup>	9.00 €
<b>Insalata con tonno</b> Fresh lettuce with tomatoes, cucumber, onions, tuna fish <sup>H</sup> , olives <sup>G</sup> and chillies	8.00 €
<b>Insalata Cesare</b> Fresh lettuce with tomatoes, cucumber, onions and shaved Parmesan <sup>C</sup>	8.00 €
<b>Insalata di pomodori e pecorino</b> Tomato salad with onions and feta cheese <sup>C</sup>	7.00 €
<b>Rucola e parmigiano</b> Rocket with onions and shaved Parmesan <sup>C</sup>	8.00 €
<b>Rucola e Mozzarella</b> Rocket with onions and mozzarella <sup>C</sup>	9.00 €
<b>Rucola e scampi</b> Rocket with onions and scampi <sup>E</sup>	9.00 €
<b>Insalata Norvegese</b> Fresh lettuce with tomatoes, cucumber, onion and strips of salmon <sup>H</sup>	8.50 €

## Zuppe/Soups

<b>Zuppa di verdure</b> Fresh vegetable soup <sup>L</sup>	5.50 €
<b>Zuppa Pavese</b> Consommé with egg yolk and toast <sup>L</sup>	4.50 €
<b>Zuppa Royal</b> Scampi soup <sup>E, L</sup>	6.00 €
<b>Zuppa di pesce</b> Fish soup (allow 20 mins) <sup>E, H, K, L</sup>	10.50 €
<b>Zuppa di pomodoro</b> Cream of tomato	4.50 €
<b>Zuppa di broccoli</b> Cream of broccoli	4.50 €



## Antipasti/Appetisers

<b>Bruschetta pomodoro</b> Roasted white bread with tomatoes, oregano and garlic <sup>A</sup>	6.00 €
<b>Prosciutto di Parma con melone</b> Parma ham and melon <sup>2</sup>	10.00 €
<b>Verdura mista calda</b> Fresh vegetables, hot, with olive oil and shaved Parmesan <sup>C</sup>	10.00 €
<b>Mozzarella Caprese</b> Mozzarella, basil, creamy balsamic vinegar and olive oil <sup>C</sup>	9.50 €
<b>Vitello Tonnato</b> Saddle of veal with tuna fish pâté <sup>H</sup>	11.00 €
<b>Carpaccio di Manzo</b> Thin slices of fillet of beef with rocket, shaved parmesan, balsamic vinegar and olive oil <sup>C</sup>	11.00 €
<b>Bresaola con Rucola e parmigiano</b> Thin slices of des Grisons meat with rocket and shaved parmesan <sup>C</sup>	11.50 €
<b>Insalata di mare</b> Home-made seafood salad <sup>G, K</sup>	11.50 €
<b>Scampi-Cocktail</b> Scampi cocktail with toast and butter <sup>2, 3, G</sup>	11.00 €
<b>Insalata di polpo</b> Octopus salad with olive oil and cherry tomatoes <sup>K</sup>	11.50 €
<b>Antipasto della casa</b> Parma ham, salami, olives, dried tomatoes, Bresaola, Parmesan, feta cheese <sup>2, 6, C</sup>	10.00 €
<b>Fagiolini verdi con Scampi</b> Green beans with scampi, olive oil and creamy balsamic vinegar <sup>G</sup>	11.00 €
<b>Carpaccio di polpo</b> Oktopus carpaccio <sup>K</sup>	11.50 €

## La pasta/Pasta

<b>Spaghetti aglio, olio e peperoncino</b> Spaghetti with garlic, oil, cherry tomatoes and Parmesan – spicy <sup>A, C</sup>	8.00 €
<b>Spaghetti carbonara</b> Spaghetti with bacon, egg yolk, cream sauce, Parmesan and pepper <sup>2, A, B, C</sup>	9.50 €
<b>Bucatini alla matriciana</b> Long macaroni with bacon, garlic, onions, olives <sup>6</sup> , tomato sauce and feta <sup>2, A, C</sup>	9.50 €
<b>Paglia e fieno alla Romana</b> Green and white ribbon pasta with scampi, in a cream and tomato sauce and Parmesan <sup>A, C, E</sup>	10.00 €
<b>Paglia e fieno alla contadina</b> Green and white ribbon pasta with mushrooms, ham, cheese, tomato cream sauce and Parmesan <sup>2, A, C</sup>	9.50 €
<b>Tagliatelle Norvegesi</b> Ribbon pasta with salmon, dill, vodka and a cream sauce <sup>A, H</sup>	11.00 €
<b>Farfalle Dolce vita</b> Butterfly-shaped pasta with tip of tenderloin, olives <sup>6</sup> , green peppers, cognac and tomato sauce and feta <sup>2, A</sup>	11.50 €
<b>Tagliatelle con spinaci e parmigiano</b> Thin ribbon pasta with spinach leaves, cherry tomatoes, cream sauce and Parmesan <sup>A, C</sup>	9.50 €
<b>Penne Grutaiola</b> Penne with cherry tomatoes, garlic, rocket and Parmesan <sup>A, C</sup>	9.50 €
<b>Penne Gorgonzola</b> Penne with Gorgonzola, a cream sauce and Parmesan <sup>A, C</sup>	9.00 €
<b>Tortellini alla panna</b> Tortellini with a cream sauce, ham and Parmesan <sup>2, A, C</sup>	8.50 €
<b>Linguine Napoli</b> Linguine with tomato sauce, basil, Parmesan <sup>A, C</sup>	8.50 €
<b>Linguine alla Toscana</b> Linguine with herb pesto, pieces of salami, pine nuts, Parmesan, and a tomato and cream sauce <sup>2, A, C, J</sup>	10.00 €
<b>Linguine ai frutti di mare</b> Linguine with seafood, garlic, cherry tomatoes and white wine <sup>A, E, K</sup>	11.50 €
<b>Linguine della casa</b> Linguine with scampi, cherry tomatoes, rocket, garlic and Parmesan <sup>A, C, E</sup>	11.50 €

## Riso/Rice

<b>Riso alla pescatora</b> Rice with seafood, cherry tomatoes, garlic and white wine <sup>E, K</sup>	11.50 €
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## Pizza

Every pizza made with tomatoes, Italian mozzarella and oregano

<b>Pizza Margherita</b> Pizza with mozzarella <sup>A, C</sup>	8.00 €
<b>Pizza funghi</b> Pizza with fresh mushrooms <sup>A, C</sup>	9.00 €
<b>Pizza prosciutto</b> Pizza with ham <sup>2, A, C</sup>	9.00 €
<b>Pizza prosciutto funghi</b> Pizza with ham and fresh mushrooms <sup>2, A, C</sup>	10.00 €
<b>Pizza salami</b> Pizza with salami <sup>2, A, C</sup>	9.50 €
<b>Pizza Hawaii</b> Pizza with ham and pineapple <sup>2, A, C</sup>	10.00 €
<b>Pizza Gino</b> Pizza with rocket, Parma ham and shaved Parmesan <sup>2, A, C</sup>	11.50 €
<b>Pizza pescatore</b> Pizza with seafood <sup>A, C, E, K</sup>	11.50 €
<b>Pizza Napoli</b> Pizza with anchovies <sup>A, C, H</sup>	9.00 €
<b>Pizza quattro stagioni</b> Pizza with fresh mushrooms, salami, ham and onions <sup>2, A, C</sup>	10.00 €
<b>Pizza ortolana</b> Pizza with vegetables <sup>A, C</sup>	10.50 €
<b>Pizza Sicilia</b> Pizza with capers, anchovies and garlic <sup>A, C, H</sup>	9.00 €
<b>Pizza diavolo</b> Pitch with hot peppers <sup>A, C</sup>	8.50 €
<b>Pizza rucola - parmigiano</b> Pizza with rocket and shaved Parmesan <sup>A, C</sup>	10.50 €
<b>Pizza tonno e cipolla</b> Pizza with tuna fish and onions <sup>A, C, H</sup>	11.00 €
<b>Pizza salmone e panna</b> Pizza with salmon and cream sauce <sup>A, C, H</sup>	12.00 €
<b>Pizza Calzone</b> Filled pizza with fresh mushrooms, salami, ham and onions <sup>2, A, C</sup>	10.00 €

## Per bambini/Children's Menu

<b>Spaghetti pinocchio</b> Spaghetti Bolognese <sup>A, C, L</sup>	6.50 €
<b>Pizza topolino</b> Small pizza with tomatoes, ham, mushrooms, cheese <sup>2, A, C</sup>	6.50 €
<b>Cotoletta alla milanese</b> Escalope fried in breadcrumbs and potatoes with rosemary <sup>A</sup>	8.50 €



## Carne di Vitello/Veal

Served with your choice of side dish

<b>Scaloppina al vino bianco</b> Three thin slices of veal in a white wine sauce	18.50 €
<b>Scaloppina al limone</b> Three thin slices of veal in a lemon sauce	18.50 €
<b>Scaloppina ai funghi</b> Three thin slices of veal with fresh mushrooms, cherry tomatoes in a cream sauce <sup>C</sup>	19.00 €
<b>Scaloppina alla pizzaiola</b> Three thin slices of veal with capers, olives <sup>6</sup> , garlic in a tomato sauce	19.00 €
<b>Scaloppina al rosmarino</b> Three thin slices of veal with rosemary, garlic, cherry tomatoes in a white wine sauce	18.50 €
<b>Scaloppina ai carciofi</b> Three thin slices of veal with artichokes, cherry tomatoes, garlic, pine nuts in a white wine sauce <sup>J</sup>	19.00 €
<b>Scaloppina ai spinaci</b> Three thin slices of veal with spinach and cheese <sup>C</sup>	19.00 €
<b>Saltimbocca alla Romana</b> Three thin slices of veal with ham and sage in a white wine sauce <sup>2</sup>	19.50 €
<b>Piccata Milanese</b> Three thin slices of veal fried in breadcrumbs with egg and Parmesan <sup>C</sup>	20.50 €

## Carne di manzo/Steak

Served with your choice of side dish

<b>Bistecca alla griglia</b> Steak from the grill	19.50 €
<b>Bistecca al pepe verde</b> Steak with green peppers in a cognac and tomato sauce	21.00 €
<b>Bistecca alla boscaiola</b> Steak with fresh mushrooms, cherry tomatoes and a garlic cream sauce <sup>6, C</sup>	21.00 €
<b>Bistecca alla pizzaiola</b> Steak with olives <sup>6</sup> , capers and garlic in a tomato sauce	21.00 €

## Filetto di Manzo/Tenderloin

Served with your choice of side dish

<b>Filetto al vino rosso</b> Tenderloin with red wine	24.00 €
<b>Filetto alla griglia</b> Tenderloin from the grill	23.00 €
<b>Filetto ai funghi</b> Tenderloin with fresh mushrooms	24.00 €
<b>Filetto al gorgonzola</b> Tenderloin with Gorgonzola <sup>C</sup>	25.00 €
<b>Filetto Gino</b> Tenderloin with rosemary, cherry tomatoes and garlic <sup>6</sup>	26.00 €
<b>Filetto ai funghi porcini</b> Tenderloin with porcini	26.00 €
<b>Filetto al tartufo</b> Tenderloin with Périgord truffle	26.00 €

## Fegato di vitello/Calf's Liver

Served with your choice of side dish

<b>Fegato alla Veneziana</b> Strips of liver with onions in a white wine tomato sauce	20.00 €
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## Agnello/Lamb

Served with your choice of side dish

<b>Agnello alla griglia</b> 5 lamb cutlets from the grill	22.50 €
<b>Agnello alla Toscana</b> 5 lamb cutlets with rosemary, garlic and cherry tomatoes in a white wine tomato sauce <sup>6</sup>	22.50 €

## Carne di Coniglio/Rabbit

Served with your choice of side dish

<b>Coniglio alla Toscana</b> Rabbit with rosemary, olives <sup>6</sup> , pine nuts <sup>6</sup> , garlic, cherry tomatoes and white wine tomato sauce	20.00 €
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## Pesce fresco/Fresh Fish

Served with your choice of side dish  
Fresh fish Tuesdays and Fridays

Calamari fritti Fried calamari rings <sup>K</sup>	18.50 €
Calamari Napoli Calamari rings with tomato sauce, olives <sup>6</sup> and capers <sup>K</sup>	19.00 €
Gamberoni alla griglia Grilled King prawns <sup>G</sup>	24.00 €
Gamberoni medici King prawns with onions, garlic, cognac, tomatoes and a cream sauce <sup>C, G</sup>	25.00 €
Sogliola alla griglia Grilled Sole <sup>H</sup>	26.00 €
Sogliola alla mugnaia Sole in a white wine sauce <sup>H</sup>	27.00 €
Coda di rospo alla griglia Grilled monkfish <sup>H</sup>	24.00 €
Pesce spada alla griglia Grilled swordfish steak <sup>H</sup>	22.50 €
Pesce spada alla Livornese Swordfish steak with cherry tomatoes, olives <sup>6</sup> , hot peppers and garlic <sup>H</sup>	23.50 €
Salmone Pepe verde Salmon steak with green peppers <sup>H</sup>	21.00 €
Grigliata di pesce misto Grilled fish platter <sup>H</sup>	27.50 €
Tonno alla Livornese Tuna steak with cherry tomatoes, olives <sup>6</sup> , hot peppers and garlic <sup>H</sup>	22.50 €

## Side Dishes

Pasta <sup>A</sup> , rice, rosemary potatoes, polenta Vegetables: Courgettes, spinach, broccoli, green beans, peppers, mushrooms	
Each side dish extra	3.50 €

All prices are inclusive of service and VAT.

### Identification of additives and allergens in food and drink:

Additives: 1= with colouring agent | 2=with preservative | 3=with antioxidant | 4=with flavour enhancer | 5=sulphurated | 6=food black | 7=with phosphate | 9=caffeinated | 10=contains quinine |

Allergens: A = grain with gluten | B = eggs and products from eggs | C = milk and products from milk (Parmesan: Lactose < 0,1 g/100 g) | D = peanuts and products from it | E = walnuts and products from it | F = soya | G = crustaceans and products from it | H = fish and products from it | J = (eatable) nuts and products from it | K = molluscs and products from it | L = celery and products from it | M = mustard and products from it |

Pictures: [www.fotolia.de](http://www.fotolia.de); Layout: [www.visualartfeldes.de](http://www.visualartfeldes.de)

## Cognac/Brandy

Vecchina Romagna	2 cl	3.00 €
Carlos Primiero	2 cl	3.50 €
Remy Martin	2 cl	3.50 €
Hennesy	2 cl	3.50 €

## Whisky

Jonnie Walker	2 cl	3.50 €
Jameson	2 cl	3.50 €
Jack Daniel	2 cl	3.50 €

## Schnapps

Pear Schnapps	2 cl	3.00 €
Cherry Schnapps	2 cl	3.00 €
Plum Schnapps	2 cl	3.00 €

## Italian liqueurs

Ramazotti	2 cl	3.00 €
Fernet Branca	2 cl	3.00 €
Averna	2 cl	3.00 €

## Sparkling Wines/Champagne

Asti Spumante	0.7 l	18.50 €
Prosecco	0.7 l	19.50 €
Moët & Chandon	0.7 l	59.50 €
Piccolo Asti Spumante	1 cl	6.50 €
Piccolo Prosecco	1 cl	6.50 €

## Caffè e infusione/Coffee and Tea

Espresso	2.20 €
Espresso doppio	3.00 €
Espresso corretto	2.80 €
Caffè	2.00 €
Cappuccino <sup>C</sup>	2.80 €
Tea	2.30 €