

# *Gino*

## Ristorante Pizzeria

Daily open without monday  
11.30 Uhr – 14.00 o'clock  
17.45 Uhr – 23.00 o'clock  
The kitchen is open till 22 o'clock

Adriano Ciampini  
Fausto di Magno  
Eberhardstraße 16  
72622 Nürtingen  
Fon 0 70 22.3 49 33

Buon appetito!

With us you have the opportunity,  
to immerse yourself in the varied  
Italian cuisine, which has much more  
to offer than delicious pizza, pasta  
and salad.

With passion we conjure for you  
a special kind of culinary delights.  
Whether lamb, rabbit, guinea fowl or  
fish specialities - depending on the  
season, the „normal menu“ is  
supplemented by special highlights.  
Various antipasti round off our offer.  
Freshness and quality  
are our top priority.

Enjoy a wonderful meal with a good  
glass of wine and  
feel the Italian way of life.

Adriano Ciampini & Fausto Di Magno

## Aperitivo/Aperitifs

Prosecco	0.1 l	8.00 €
Campari Soda <sup>1</sup>	4 cl	8.00 €
Cynar Soda	4 cl	8.00 €
Martini Bianco, Rosso, Dry	4 cl	8.00 €
Hugo, Aperol Spritz, Ramazotti Rosato Spritz, Campari Spritz, Limoncello Spritz	4 cl	9.00 €

## Bevande analcoliche/ Soft Drinks

Mirinda <sup>1</sup>	0.2 l	3.50 €	0.4 l	4.80 €		
Pepsi Cola <sup>1,9</sup>	0.2 l	3.50 €	0.4 l	4.80 €		
Spezi <sup>1,9</sup>	0.2 l	3.50 €	0.4 l	4.80 €		
San Pellegrino	0.2 l	3.80 €	0.5 l	4.50 €	1.0 l	6.90 €
Panna	0.2 l	3.80 €	0.5 l	4.50 €	1.0 l	6.90 €
Säfte	0.2 l	3.60 €	0.4 l	4.80 €		
Bitter Lemon <sup>10</sup>	0.2 l	3.60 €	0.4 l	6.80 €		

## Birra/Beer

Zwiefalter	0.3 l	4.20 €
Pils on draugh	0.5 l	4.90 €
Hefe Weizen on draugh	0.5 l	4.90 €
Kristallweizen	0.3 l	4.20 €
Pils non-alcoholic	0.5 l	4.90 €
Hefe non-alcoholic	0.5 l	4.90 €
Hefe Radler	0.5 l	4.90 €
Pils Radler	0.5 l	4.90 €

## Cognac/Brandy

Vecchina Romagna	2 cl	9.00 €
Carlos Primero	2 cl	9.00 €
Remy Martin	2 cl	9.00 €
Hennessy	2 cl	9.00 €

## Whisky/Whiskey

Johnnie Walker	2 cl	9.00 €
Jameson	2 cl	9.00 €
Jack Daniel	2 cl	9.00 €

## Schnapps

Pear Schnapps	2 cl	6.50 €
Cherry Schnapps	2 cl	6.50 €
Plum Schnapps	2 cl	6.50 €

## Italian liqueurs

Ramazotti	2 cl	5.50 €
Fernet Branca	2 cl	5.50 €
Averna	2 cl	5.50 €
Limoncello	2 cl	5.50 €
Amaro del Capo	2 cl	5.50 €

## Sparkling Wines/Champagne

Prosecco	0,7 l	33.00 €
Moët & Chandon	0,7 l	130.00 €

## Caffé e infusione/Coffee and Tea

Espresso	2.60 €
Espresso doppio	3.90 €
Espresso corretto	5.50 €
Caffé	3.90 €
Cappuccino <sup>c</sup>	3.90 €
Tee	3.00 €



## Insalata/Salads

With house style dressing <sup>M</sup>

<b>Insalata mista piccola (Side Dishes)</b> Fresh lettuce with tomatoes, cucumber and onions	6.50 €
<b>Insalata mista</b> Fresh lettuce with tomatoes, cucumber and onions	8.50 €
<b>Insalata con scampi</b> Fresh lettuce with tomatoes, cucumber, onions and scampi <sup>E</sup>	13.50 €
<b>Insalata con tonno</b> Fresh lettuce with tomatoes, cucumber, onions, tuna fish <sup>H</sup> , olives <sup>D</sup> and chillies	13.50 €
<b>Insalata Cesare</b> Fresh lettuce with tomatoes, cucumber, onions and shaved Parmesan <sup>C</sup>	13.50 €
<b>Insalata di pomodori e pecorino</b> Tomato salad with onions and feta cheese <sup>C</sup>	12.00 €
<b>Insalata Norvegese</b> Fresh lettuce with tomatoes, cucumber, onion and strips of salmon <sup>H</sup>	15.00 €



## Zuppe/Soups

<b>Zuppa di verdure</b> Fresh vegetable soup <sup>L</sup>	9.00 €
<b>Zuppa Royal</b> Scampi soup <sup>E, L</sup>	11.00 €
<b>Zuppa di pomodoro</b> Cream of tomato	9.00 €

## Antipasti/Appetisers

<b>Bruschetta pomodoro</b> Roasted white bread with tomatoes, oregano and garlic <sup>A</sup>	9.00 €
<b>Prosciutto di Parma con melone</b> Parma ham and melon <sup>2</sup>	15.00 €
<b>Mozzarella Caprese</b> Mozzarella, basil, creamy balsamic vinegar and olive oil <sup>C</sup>	13.00 €
<b>Vitello Tonnato</b> Saddle of veal with tuna fish pâté <sup>H</sup>	16.00 €
<b>Carpaccio di Manzo</b> Thin slices of fillet of beef with rocket, shaved parmesan, balsamic vinegar and olive oil <sup>C</sup>	16.50 €
<b>Insalata di mare</b> Home-made seafood salad <sup>G, K</sup>	18.00 €
<b>Antipasto della casa</b> Parma ham, salami, olives, dried tomatoes, Bresaola, Parmesan, feta cheese <sup>2, G, C</sup>	18.00 €

We like to pack your leftovers to take away 0.60 €

## La pasta/Pasta

<b>Spaghetti aglio, olio e peperoncino</b> Spaghetti with garlic, oil, cherry tomatoes and Parmesan – spicy <sup>A, C</sup>	11.50 €
<b>Spaghetti carbonara</b> Spaghetti with bacon, egg yolk, cream sauce, Parmesan and pepper <sup>2, A, B, C</sup>	14.50 €
<b>Penne alla matriciana</b> Long macaroni with bacon, garlic, onions, olives <sup>6</sup> , tomato sauce and feta <sup>2, A, C</sup>	14.50 €
<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>	14.50 €
<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>	13.00 €
<b>Tagliatelle Norvegese</b> Ribbon pasta with salmon, dill, vodka and a cream sauce <sup>A, H</sup>	15.50 €
<b>Penne 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>	16.00 €
<b>Tagliatelle con spinaci e parmigiano</b> Thin ribbon pasta with spinach leaves, cherry tomatoes, cream sauce and Parmesan <sup>A, C</sup>	14.00 €
<b>Penne Grutaiola</b> Penne with cherry tomatoes, garlic, rocket and Parmesan <sup>A, C</sup>	13.00 €
<b>Penne Gorgonzola</b> Penne with Gorgonzola, a cream sauce and Parmesan <sup>A, C</sup>	13.00 €
<b>Tortellini alla panna</b> Tortellini with a cream sauce, ham and Parmesan <sup>2, A, C</sup>	12.00 €
<b>Linguine Napoli</b> Linguine with tomato sauce, basil, Parmesan <sup>A, C</sup>	11.50 €
<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>	15.50 €
<b>Linguine ai frutti di mare</b> Linguine with seafood, garlic, cherry tomatoes and white wine <sup>A, E, K</sup>	16.00 €
<b>Linguine della casa</b> Linguine with scampi, cherry tomatoes, rocket, garlic and Parmesan <sup>A, C, E</sup>	16.00 €

## Riso/Rice

<b>Riso alla pescatora</b> Rice with seafood, cherry tomatoes, garlic and white wine <sup>E, K, N</sup>	16.00 €
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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>	11.00 €
<b>Pizza funghi</b> Pizza with fresh mushrooms <sup>A, C</sup>	12.50 €
<b>Pizza prosciutto</b> Pizza with ham <sup>2, A, C</sup>	12.50 €
<b>Pizza prosciutto funghi</b> Pizza with ham and fresh mushrooms <sup>2, A, C</sup>	13.50 €
<b>Pizza salami</b> Pizza with salami <sup>2, A, C</sup>	12.50 €
<b>Pizza Hawaii</b> Pizza with ham and pineapple <sup>2, A, C</sup>	14.50 €
<b>Pizza Gino</b> Pizza with rocket, Parma ham and shaved Parmesan <sup>2, A, C</sup>	16.50 €
<b>Pizza pescatore</b> Pizza with seafood <sup>A, C, E, K</sup>	16.50 €
<b>Pizza Napoli</b> Pizza with anchovies <sup>A, C, H</sup>	13.00 €
<b>Pizza quattro stagioni</b> Pizza with fresh mushrooms, salami, ham and onions <sup>2, A, C</sup>	14.50 €
<b>Pizza ortolana</b> Pizza with vegetables <sup>A, C</sup>	14.50 €
<b>Pizza Sicilia</b> Pizza with capers, anchovies and garlic <sup>A, C, H</sup>	13.50 €
<b>Pizza diavolo</b> Pitch with hot salami, peperoni (hot) <sup>2, A, C</sup>	14.50 €
<b>Pizza rucola – parmigiano</b> Pizza with rocket and shaved Parmesan <sup>A, C</sup>	15.00 €
<b>Pizza tonno e cipolla</b> Pizza with tuna fish and onions <sup>A, C, H</sup>	15.00 €
<b>Pizza salmone e panna</b> Pizza with salmon and cream sauce <sup>A, C, H</sup>	16.50 €
<b>Pizza Calzone</b> Filled pizza with fresh mushrooms, salami, ham and onions <sup>2, A, C</sup>	14.50 €

Each additional ingredient costs € 0.50 extra.



## Carne di Vitello/Veal

Scaloppina al vino bianco Three thin slices of veal in a white wine sauce <sup>N</sup>	29.00 €
Scaloppina al limone Three thin slices of veal in a lemon sauce	29.00 €
Scaloppina ai porcini mushrooms Three thin slices of veal with fresh porcini mushrooms. cherry tomatoes in a cream sauce <sup>C</sup>	35.00 €
Scaloppina alla pizzaiola Three thin slices of veal with capers. olives <sup>6</sup> . garlic in a tomato sauce	29.00 €
Saltimbocca alla Romana Three thin slices of veal with ham and sage in a white wine sauce <sup>2, N</sup>	29.00 €
Piccata Milanese Three thin slices of veal fried in breadcrumbs with egg and Parmesan <sup>C</sup>	29.00 €

## Carne di manzo/Steak

Bistecca alla griglia Steak from the grill	33.00 €
Bistecca alla boscaiola Steak with fresh mushrooms. cherry tomatoes and a garlic cream sauce <sup>6, C</sup>	36.50 €
Bistecca alla funghi porcini Steak with fresh porcini mushrooms. cherry tomatoes	39.00 €

## Filetto di Manzo/Tenderloin

Filetto alla griglia Tenderloin from the grill	36.00 €
Filetto ai funghi porcini Tenderloin with porcini	42.00 €
Filetto al gorgonzola Tenderloin with Gorgonzola <sup>C</sup>	38.00 €

## Agnello/Lamb

Agnello alla griglia 5 lamb cutlets from the grill	32.50 €
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With a side dish of your choice

## Pesce fresco/Fresh Fish

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

Calamari Napoli Calamari rings with tomato sauce, olives <sup>6</sup> and capers <sup>K</sup>	28.50 €
Gamberoni alla griglia 6 King prawns <sup>G</sup>	40.00 €
Sogliola alla griglia Grilled Sole <sup>H</sup>	37.00 €
Sogliola alla mugnaia Sole in a white wine sauce <sup>H, N</sup>	39.00 €

## Side Dishes

Rosemary potatoes, Pasta <sup>A</sup> , vegetables Each side dish extra	5.50 €
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## Per bambini/For our little guests

Spaghetti pinocchio Spaghetti Bolognes <sup>A, C, L</sup>	10.00 €
Pizza topolino Small pizza with tomatoes. ham. mushrooms. cheese <sup>2, A, C</sup>	10.00 €
Cotoletta alla milanese Escalope fried in breadcrumbs and potatoes with rosemary <sup>A</sup>	17.00 €

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 | N = sulfur dioxide + sulfites (in concentrations > than 10 mg or mg/l, calculated as SO<sub>2</sub>)

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

## Dessert

Fresh strawberries with  
vanilla ice cream and cream <sup>C</sup> 6.00 €

Please inquire

Homemade fresh Tiramisú <sup>9, A, C</sup> 6.00 €  
layers of ladyfingers and a cream of mascarpone, egg yolk, sugar

Homemade Panna Cotta <sup>C</sup> 6.00 €  
Italian pudding

Tartufo al caffè <sup>9, C</sup> 6.00 €  
Semi-frozen coffee cream with a coffee core,  
covered with cocoa meringue pieces

Lemon or orange sorbet 6.00 €

Coconut sorbet 6.00 €

Fresh zabaglione <sup>B</sup> 6.00 €  
Wine mousse cream with egg, sugar and Marsala <sup>N</sup>

Chocolate soufflé <sup>3, A, B, C, D, F</sup> 6.00 €  
Small chocolate cake with a core of liquid chocolate cream

Coppa aria e noci <sup>B, C, D, E</sup> 6.00 €  
Cream ice cream and glazed walnuts with caramel sauce

