

Antipasti

Bruschetta classica  Toasted ciabatta bread with tomatoes, garlic & olive oil **8,20**

Garlic bread  Toasted **3,70**

Bruschetta Parma Tomatoes, parma ham and parmesan shavings **10,50**

Minestrone di Verdure  Italian vegetable soup with parmesan **8,70**

Zuppa di pomodoro  Tomato soup with croutons **8,50**

Mozzarella Caprese di Bufala DOP  Italian Buffalo mozzarella from Campania, with tomatoes & basil **16,20**

Prosciutto di Parma DOP
Original parma ham, matured for 18 months, finely sliced, served with melon **17,50**



Pasta starter
Choose a serving of pasta from our pasta selection **11,20**

Tris di pasta
Our chefs choice of three of our pasta dishes **15,30**

Antipasto misto della casa
A selection of marinated vegetables, parma ham, mixed seafood, mozzarella **17,60**

Frutti di mare
Mixed seafood in our house marinade **17,80**

Carpaccio – di Manzo
Thinly sliced beef, served with cold pressed olive oil, lemon & parmesan shavings **17,50**

Carpaccio – di Salmone
Thinly sliced salmon, served with pink peppercorns, chives & a sherry-vinegar dressing **17,10**

We suggest: add a **Pizza bread** 
– tomato sauce & garlic **or** olive oil, rosemary & sea salt **7,70**



Insalate

Tacchino
Seasonal salad mix with slices of grilled turkey breast, tomatoes, bell peppers & red onions. Choice of dressing **17,80**

Caprina
Goats cheese⁸ wrapped in parma ham, grilled & served on a mixed salad with vinaigrette **18,40**

Greca  Seasonal salad mix with feta cheese, bell peppers, cucumbers, red onions, lombardi peppers^{2,11} & olives^{1,3}. Choice of dressing **16,60**

Tonno
Seasonal salad mix with tuna fish, red onions, egg, tomatoes & olives^{1,3}. Choice of dressing **17,20**

Vitello Tonnato
Rucola served with thin slices of veal, topped with a creamy tuna and caper sauce. **17,30**

Vitality Salad  Avocado, beetroot, cannellini beans, dried figs, walnuts, sweet chilli drops⁵ & chia seeds on a bed of lettuce with vinaigrette **17,60**

Mista piccola  Small mixed side salad, choice of dressing **7,20**
Dressings ~ mustard house dressing ~ balsamic^{1,15} ~ yoghurt



 =
suitable for vegetarians

La Pasta

with our homemade sauces.



**PARMIGIANO
REGGIANO**

matured 24 months

Spaghetti al pomodoro

Classic italian tomato sauce
with basil **12,90**

Fettuccine al pesto e pinoli

Egg noodles with basil pesto,
garnished with pine nuts **15,30**

Penne all'arrabbiata

Spicy tomato sauce with garlic and chillies **13,80**

Tagliatelle al gorgonzola

Green egg noodles with a creamy gorgonzola
cheese sauce, garnished with walnuts **14,80**

Spaghetti alla bolognese

Classic bolognese sauce made
with 100 % minced beef **15,30**

Tagliatelle alla vegetariana

Wholemeal & spelt egg noodles served with
vegetables in a delicately spicy tomato sauce **15,80**

Tagliatelle alla boscaiola

Green egg noodles with a cep mushroom sauce
prepared with white wine and cream **15,70**

Spaghetti aglio olio e peperoncino

Olive oil, garlic, red hot chillies and parsley **14,20**

Nudelbrett favorites

Trio alla Nudelbrett

Our chefs choice of
three of our pasta dishes **18,50**

 vegetarian /  vegan option upon request

Lasagne bolognese

Homemade lasagne with bolognese sauce
(100 % minced beef) and béchamel,
baked in the oven **16,30**

Gnocchi di Patata

Italian **potato dumplings**, served with a **choice** of one of the following **sauses**:

**gorgonzola, pesto, bolognese,
pomodoro, boscaiola, vegetariana** **14,70**

Filled Pasta

Panzerotti Ricotta e Spinaci

Pasta parcels with a ricotta and spinach filling,
served with a **choice** of sage butter and parmesan
or tomato sauce and parmesan **16,20**

Tortellini alla boscaiola

Small pasta rings with a meat filling⁴,
served with our cep mushroom sauce **15,80**

Girasoli alla Vegana

Red beetroot pasta parcels with a slightly spicy chickpea
filling, served with a basil-olive oil sauce **15,30**

Tortelli di zucca e gorgonzola

Pasta parcels with a pumpkin, amaretti and
parmesan filling, served with a gorgonzola
cream sauce **16,20**

Gluten free - Pasta

Served with a choice of one of the following sauces:

pomodoro, arrabbiata, vegetariana, pesto **15,80**

Approx. 20 minutes preparation time



Fish

Salmone alla Griglia

Fresh fillet of Salmon from our grill,
served with a **choice** of potato gratin & spinach with sautéed onions & garlic
or fettuccine pesto. 24,90

Gamberoni

5 King prawns from our grill,
served with a salad bouquet & garlic bread. 27,50



Dalla nostra Griglia



Minute Steak with Bruschetta 180 g

A thinly sliced, fat-free sirloin steak,
served with tomato bruschetta & a salad bouquet. 23,90

Tagliata di Manzo 200 g

A juicy sirloin steak from our grill.
Served sliced, with french fries & rucola lettuce
with cherry tomatoes & parmesan shavings. 27,90

Rumpsteak 250 g

A tasty sirloin steak served with herb butter &
a **choice** of french fries **or** baked potato with sour cream. 30,50

Tacchino 200 g

A tender Turkey breast served with
a **choice** of ratatouille vegetables & french fries
or tagliatelle with a creamy cep mushroom sauce. 21,50

Unless otherwise requested, your steak will be grilled **medium**.

Side orders

side salad 7,20	french fries 4,60	potato gratin 4,30	pizza bread 7,70
rucola & cherry tomato salad 7,60	baked potato with sour cream 6,20	spinach 5,10	



La Pizza

Why our pizzas are so exceptional...! Our dough is easily digestible and crispy, tasty and light.
Our toppings are only of the highest quality. – approx. 32 cm

„Pizza in combination with a salad,
is a healthy option for a complete meal.“ **side salad 7,20**

la Margherita

Tomato sauce, fior di latte mozzarella, oregano

11,90

ai Funghi

Tomato sauce, fior di latte mozzarella, fresh mushrooms

13,30

al Prosciutto

Tomato sauce, fior di latte mozzarella, ham^{2,3}

14,90

al Salame

Tomato sauce, fior di latte mozzarella, salami^{2,3,4}

15,20

al Tonno e Cipolla

Tomato sauce, fior di latte mozzarella, tuna fish, red onions, garlic

16,10

la Vegetariana

Tomato sauce, fior di latte mozzarella, vegetables, red onions

15,50

la Capricciosa

Tomato sauce, fior di latte mozzarella, ham^{2,3}, artichokes⁵, olives^{1,3}

16,60

la Quattro Formaggi

Fior di latte mozzarella, gorgonzola, ricotta, parmesan

16,90

la Romana

Tomato sauce, fior di latte mozzarella, anchovies, capers

15,80

al Gorgonzola Rucola

Fior di latte mozzarella, gorgonzola, rucola

15,80

al Salamino piccante

Tomato sauce, fior di latte mozzarella, spicy salami^{2,3,4}

16,70

Hawaii

Tomato sauce, fior di latte mozzarella, ham^{2,3}, pineapple

16,00



The kitchen and the pizzeria work separately. We apologize for any delays.

passione per... La Pizza



"An exceptional dish that's loved world wide!"

la Vegana

Slightly spicy tomato sauce, fresh vegetables, sweet chilli drops, pine nuts



14,20

al Prosciutto e Funghi

Tomato sauce, fior di latte mozzarella, ham^{2,3}, fresh mushrooms

16,50

la Quattro stagioni

Tomato sauce, fior di latte mozzarella, ham^{2,3}, fresh mushrooms, artichokes, anchovies

17,30

di Parma

Tomato sauce, fior di latte mozzarella, original parma ham, rucola

18,30

ai Frutti di mare

Tomato sauce, mixed seafood in a garlic olive oil marinade (without cheese)

17,20

la Bufalita

Tomato sauce, fior di latte mozzarella, italian Buffalo mozzarella, basil



15,80

al Pesto

Tomato sauce, fior di latte mozzarella, pesto, cherry tomatoes, pine nuts



13,80

Pavarotti

Tomato sauce, fior di latte mozzarella, Parma ham, rucola, parmigiano, balsamic-cream

19,20

la Spinaci

Tomato sauce, fior di latte mozzarella, spinach with onions, feta cheese, chillies



14,80

ai Bocconcini

Tomato sauce, fior di latte mozzarella, mini-mozzarella balls, cherry tomatoes, olives^{1,3}, rucola, lemon olive oil



16,50

la Diavola

Tomato sauce, fior di latte mozzarella, spicy salami^{2,3,4}, lombardi peppers^{2,11}



17,20

il Calzone

Fior di latte mozzarella, ham^{2,3}, spicy salami^{2,3,4}, artichokes, ricotta

17,60

Amici

Tomato sauce, fior di latte mozzarella, ham^{2,3}, spicy salami^{2,3,4}, fresh mushrooms, peppers, onions

19,50



Please ask our staff for our **garlic-chilli-olive oil**

Extra charge for additional toppings – served on 2 plates surcharge € 2,00

Aperitivi

Aperol Spritz ¹	0,2 l	8,25	Hugo Spritz	0,2 l	8,25
Sarti Spritz ^{1, 10}	0,2 l	8,50	Limoncello Spritz ¹	0,2 l	8,50
Sherry Tio Pepe	5 cl	5,00	Campari Soda / Orange ¹	5 cl	8,00
Martini Rosso, Bianco ¹⁵	5 cl	5,75	THE DUKE – Munich Gin and Tonic ^{5,10}	4 cl	11,00

Beer

Augustiner Hell draught	0,50l	5,10
Augustiner Dunkel	0,50l	5,10
Augustiner Edelstoff	0,33l	4,30
Augustiner Pils	0,33l	4,30
Augustiner Hell alcohol free	0,50l	5,10
Radler (Shandy)	0,50l	5,10
Erdinger Urweisse draught	0,50l	5,30
Erdinger Weißbier light	0,50l	5,30
Erdinger Weißbier alcohol free	0,50l	5,30
Weißbier Shandy	0,50l	5,30



Mineral water

S. Pellegrino – carbonated	0,25l	3,70
S. Pellegrino	0,50l	5,50
S. Pellegrino	0,75l	7,60
Plose – uncarbonated	0,25l	3,70
Plose – light and low in sodium	0,50l	5,50
Plose	0,75l	7,60

Hot Drinks

Espresso	3,10
Espresso macchiato	3,20
Espresso corretto (with Grappa)	4,80
Espresso doppio	4,90
Cappuccino	4,20
Latte macchiato	5,00
Cup of coffee	3,80
Cup of decaffeinated coffee	3,80
Mulled wine – ORGANIC	4,50
Tea variations (black, green, peppermint, herbal, fruit, camomile)	3,90
Hot lemon	3,80
Hot lemon and ginger	4,60
all coffees available with oat milk	+ 0,50



Spirits

Chivas Regal 12 years	4 cl	8,75
Johnnie Walker Red Label	4 cl	6,75
THE DUKE – LIONS – Bartenders Vodka	2 cl	4,70
THE DUKE – Bartenders Gin	2 cl	4,70
Kirschwasser	2 cl	3,60
Williamsbirne	2 cl	3,60
Vecchia Romagna	2 cl	5,50

Fruit juices / Nectar

Wolfra – apple juice	0,20l	4,50
Wolfra – black currant juice	0,20l	4,60
Wolfra – passion fruit juice	0,20l	4,60
Wolfra – orange juice	0,20l	4,60
Freshly squeezed orange juice	0,20l	5,50

Fruit juices / Nectar-Spritzers

Apple-Spritzer	0,40l	4,10
Black currant-Spritzer	0,40l	4,90
Passion fruit-Spritzer	0,40l	4,90
Orange-Spritzer	0,40l	4,90
Rhubarb-Spritzer	0,40l	4,90
Elderberry-Spritzer	0,40l	4,90

Soft Drinks

Coca-Cola ^{1,3,9}	bt. 0,33l	4,60
Coca-Cola Zero/Light ^{1,3,9,11,12}	bt. 0,33l	4,60
Fanta ^{1,3}	bt. 0,33l	4,60
Paulaner Spezi ^{1,3,9}	0,40l	4,90
Lemonade ²	0,40l	4,90
Fuzetea Peach Ice tea ^{5,9}	0,33l	4,50
Fuzetea Lemon Ice tea ^{5,9}	0,33l	4,50
Fever-Tree Ginger Beer ^{1,5}	0,20l	4,20
Fever-Tree Sicilian Bitter Lemon ^{3,5,10}	0,20l	4,20
Fever-Tree Indian Tonic Water ^{5,10}	0,20l	4,20
Fever-Tree Wild Berry ^{5,10}	0,20l	4,20
Almdudler herbal lemonade ^{1,5}	0,35l	4,60
Almdudler sugar free ^{1,5,11}	0,35l	4,60

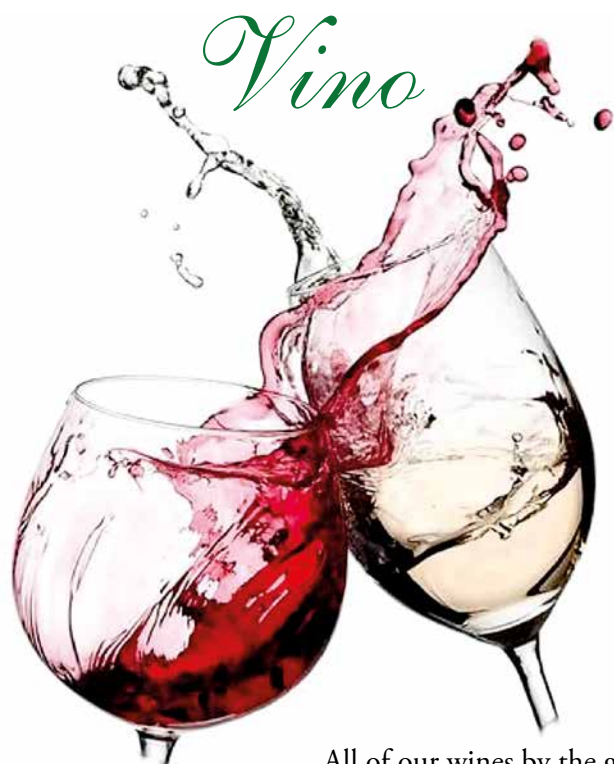


Liquors

Limoncello	4 cl	5,40
Averna	2 cl	4,50
Ramazzotti	2 cl	4,50
Sambuca Molinari	2 cl	4,50
Fernet Branca	2 cl	4,50
Amaretto di Saronno	2 cl	4,50
Bailey's Irish Cream ^{1,9}	2 cl	4,50
Frangelico	2 cl	4,50

Le Grappe

Barolo	2 cl	7,00	Brunello	2 cl	7,00
Amarone	2 cl	6,50	Prosecco	2 cl	6,00



Please ask for our
wine of the month.

All of our wines by the glass are poured from 0.75 l original bottles.

Rosé

Roses Roses IGT 2024

Lombardei – Ottella	0,20l	9,20
Fresh, fruity, elegant, smooth	0,75l	31,50

Prosecco

Prosecco Brut DOC

Veneto – Adami	0,10l	6,10
Sparkling, fruity, fresh	0,75l	37,00

Red wine

Barbera D'Asti Superiore DOCG 2022

La Luna e i Falò		
Piemonte – Vite Colte	0,20l	9,90
Dry, fruity, elegant, smooth	0,75l	35,00

Chianti Classico DOCG 2023

Toscana – Castellare	0,20l	9,60
Dry, harmonious, velvety, full bodied	0,75l	34,00

Lambrusco IGT 2024/25

Emilia Romagna – Cantine Riunite	0,20l	7,60
Sweet, slightly sparkling, served cool	0,75l	25,00

Primitivo del Salento IGP 2022/23

Puglia – Cantine due Palme	0,20l	8,90
Dry, full bodied, harmonious	0,75l	31,50

Amarone della Valpolicella Classico

DOCG 2021 Veneto – Tedeschi	0,75l	73,00
------------------------------------	-------	--------------

Barolo Marcenasco DOCG 2020/21

Piemonte – Renato Ratti	0,75l	86,00
--------------------------------	-------	--------------

White wine

Chardonnay IGP 2024

Lazio – Falesco	0,20l	9,20
Fresh, fruity aromas, rich bouquet	0,75l	31,50

Lugana DOC 2024

Lombardia – Cà dei Frati	0,20l	10,60
Dry, elegant fruit structure, aromatic	0,75l	37,00

Pinot Grigio IGT 2024

Friuli – Villa Vitas	0,20l	8,90
Fruity, dry, full bodied	0,75l	31,00

Roero Arneis DOCG 2024

Piemonte – Vite Colte		
Fresh, fruity, elegant finish	0,75l	33,00

Wine Spritzer white / red / rosé 0,20l **6,90**

Vintages are subject to availability.

*On the 15th of June 1976, we, the Berni family from Bardi – Parma,
opened up our friendly, family restaurant*

Berni's Nudellbrett



Time flies but the good things remain !

The high quality of our ingredients are of central importance to us.
That's why we take great care in selecting our suppliers & ensure we use only the best ingredients such as
Parmigiano Reggiano DOP matured for 24 months, olio extra vergine di oliva, fior di latte mozzarella,
italian flour, best durum wheat pasta, & Parma ham DOP matured for at least 18 months.
Our excellent wines are selected with the same care, some of which are imported directly from Italy.

Our motto is to stay true to ourselves whilst constantly developing.

Success through quality !

Bambini menu for our small guests up to 10 years!

1 pasta **or** pizza of your choice
+ 1 drink (0.20l)
+ 1 kids ice cream

€ 12,50



Please ask our staff for colouring pencils and our childrens menu.

Kitchen open daily from 11 am

Our wines are all available at reasonable prices for you to take away!

Dolce Finale

Soufflé al cioccolato

A unique and classic fondant soufflé with a liquid chocolate centre, served with vanilla sauce. € 8,20

Torta frutti di bosco

Short crust pastry base filled with chantilly cream and lavishly garnished with an assortment of berries. € 8,70

Panna cotta con caramello

Italian cream dessert with caramel sauce. € 8,20



Tartufo classico

Zabaione cream center, surrounded by chocolate gelato, coated with crushed hazelnuts and dusted with cocoa powder. € 7,60

Tiramisù con savoiardi

Soft sponge base with a layer of mascarpone cream, decorated with coffee soaked finger biscuits and dusted with cocoa powder. € 8,70

Profiteroles scuro

Choux pastry filled with chantilly cream, topped with chocolate cream. per portion € 2,90

Cannolo Siciliano

Crispy pastry filled with a ricotta cream. € 6,70

Dolce Tris

A selection of 3 traditional Italian desserts, ideal for 2 or more to share. € 15,00



Gelato misto

A choice of 3 scoops of premium ice cream from our selection, topped with whipped cream and a waffle biscuit. € 7,20

Affogato al caffè

A scoop of vanilla ice cream topped with Espresso. € 5,70

Apple-strudel

Warm apple-strudel served with a choice of vanilla ice cream or vanilla sauce. € 8,20

