



*pitti*  
CUCINA ITALIANA

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Dear Ladies and Gentlemen,  
Dear guests and regular guests,  
we are delighted to welcome you!

A homage to the famous Palazzo Pitti in Florence, a traditional trattoria full of the Italian way of life, an unforgettable evening dedicated to Mediterranean pleasure - the Pitti unites culinary art with a sensual experience.

Embark on a journey to the creative heart of Italy, where fresh produce, delicious small dishes and outstanding wines are enjoyed and shared together, in a unique atmosphere of arte and amore.

Questo è Pitti

Opening Hours:

Monday - Saturday | 7 am - 10 pm

Sunday | 8 am - 4 pm

Breakfast - 7:00 am until 10:30 am

(On weekends and festive days from 8:00 am - 11:30 am)

Lunch - 12:30 pm until 5:00 pm

Dinner - 5:00 pm until 10:00 pm

# OUR RECOMMENDATION

## Changing recommendation card

Our menu of recommendations changes on a regular basis. You can find our recommendation menus in the restaurant.

Our service staff will be happy to tell you more about it.

# APPETIZERS

## Salmone marinato a casa<sup>d,g</sup>

Home pickled salmon | Roasted cauliflower | Sesame seeds

21 €

## Vitello Tonnato<sup>c,d</sup>

Veal | Baked capers | Tuna cream

23 €

## Burrata<sup>g</sup>

Wild herbs | Mango

19 €

## Polpo confit<sup>j,n</sup>

Octopus confit | Fennel | Lemon | Saffron

26 €

# SOUP

## Minestrone<sup>g,i</sup>

Root vegetables | pesto | parmesan

13 €

# PASTA

Ravioli di formaggio di capra e miele<sup>a,g</sup>

Goat cheese honey ravioli | Radicchio | Sage

16 € / 25 €\*

Pasta Carbonara a la Pitti<sup>a, c, g</sup>

Pancetta

18 € / 26 €\*

Pasta Puttanesca<sup>a, d, g</sup>

Tomatoes | Capers | Anchovies | Parmesan cheese

18 € / 24 €\*

Fettucine Alfredo<sup>a, d, g</sup>

Salmon Steak | Garlic | Parmesan

24 € / 29 €\*

Gnocchi Caprese<sup>a, g</sup>

Peppers | Tomatoes | Burrata au gratin

18 € / 25 €\*

Pasta Vongole<sup>n, l, c, i, g</sup>

Linguine | Clams | White wine

24 € / 32 €\*

\*Intermediate course / Main course

All prices in €, incl. VAT and service.



# MAIN COURSE

## Spigola<sup>a, d, g</sup>

Sea Bass | Roasted on cacio e pepe

36 €

## Pollo al mais<sup>g</sup>

Corn chicken | Chanterelles Risotto | Pecorino

31 €

## Tagliata<sup>g</sup>

Duck breast | Rocket salad | Parmesan cheese

34 €

## Filetto di manzo<sup>a</sup>

Fillet of beef | Dried plums | Turnips | Cassis pepper sauce

38 €

## Bistecca di salmone<sup>a, d, g</sup>

Salmon steak | Fettucine Alfredo | Garlic | Parmesan

29 €

# DESSERT

Crostatine al limoncello<sup>a, c, g</sup>

Limoncello tartlet | Kumquats

15 €

Crostata tiramisù fatta in  
casa al mascarpone<sup>c, g</sup>

Homemade Tiramisu Tartlet  
Mascarpone | Plums

14 €

Brûlée alla crema di praline<sup>g</sup>

Praliné-Crème Brûlée

13 €

# PREVENTICUM—MENU

*More than just healthy*

Soup of cauliflower & almonds <sup>h</sup>  
Sprout salad | Seed oil

11.5 €

Sweet potato vegetable curry <sup>a,g</sup>  
Multicolored grain

23 €

Lemon sherbet  
Salad of citrus fruits

8 €

3-course-menu

42.5 €

# DRINKS MENU

## APERITIF

Aperol Spritz	14.5 €
Limoncello Spritz	14 €
Campari Spritz	14.5 €
Hugo Naturno	12.5 €
Lillet Wildberry	14.5 €
Negroni (Campari, Gin, Vermouth)	13.5 €
Negroni Sbagliato "Milano" (Campari, Vermouth, Prosecco)	11 €
Pirlo "Brescia" (Aperol, White wine, Soda)	13.5 €
Mi&To "Milano-Torino" (Campari, Vermouth)	11.5 €
Americano (Campari, Vermouth, Soda)	8.5 €
Bellini (Prosecco, Peach puree)	10 €
Garibaldi (Campari, Orange juice)	9 €
Martini Bianco	8.5 €
<b>Non-alcoholic Aperitifs</b>	
Martini Vibrante Spritz	10.5 €
Martini Floreale Tonic	10.5 €

## BEER 0,33l

Peroni	5.2 €
Peroni - non-alcoholic-	5.2 €
Preussen Pils	4.8 €

## PROSECCO & CHAMPAGNE

	0,1L	0,75L
Conca d'oro Prosecco Cuvée Oro	9.5 €	49 €
Conca d'Oro Prosecco Rosé Millesimato	10 €	55 €
Moët & Chandon Imperial Brut	18 €	130 €
Moët & Chandon Rosé Imperial Brut	23 €	155 €

## NON-ALCOHOLIC DRINKS

Coca Cola	0,2 l	5 €
Coca Cola zero	0,2 l	5 €
San Pellegrino Aranciata	0,2 l	5 €
Sprite	0,2 l	5 €
Ginger Ale Fevertree	0,2 l	6 €
Ginger Beer Fevertree	0,2 l	6 €
Tonic Water Fevertree	0,2 l	6 €
Bitter Lemon Fevertree	0,2 l	6 €
Aqua Panna - still -	0,25 l	4.5 €
Aqua Panna - still -	0,75 l	9 €
San Pellegrino - sparkling -	0,25 l	4.5 €
San Pellegrino - sparkling -	0,75 l	9 €

## GIN TONIC

Malfy Gin Originale	15.5 €
Malfy Arancia	15.5 €
Malfy Rosa	15.5 €
The London No.1	11 €
No. 3 London Dry Gin	10 €
Sipsmith VJOP	10 €
Haymans Old Tom Gin	15 €
Hendricks Orbium	11 €
Roku Gin, Japan	10 €
G'vine Gin, Mallorca	14.5 €
Ferdinands Saar Gin	10.5 €
Brockmans Gin	10.5 €
Klippenziege Dry Gin	12.5 €
The Botanist Dry Gin	10.5 €
Tonka Gin - non-alcoholic -	11.5 €
Vodka Soda/Limette	13.5 €



# DRINKS MENU

## GRAPPA 4 cl

Grappa Nonino Chardonnay / Moscato	13 €
Grappa Merlot Nonino	11 €
Grappa La Donna	20 €
Grappa Andrea Ponte Prosecco	14.5 €
Grappa Tignanello	16.5 €

## WHISKY 4 cl

Jack Daniels Gentlemen Jack	12.5 €
Wild Turkey Rye	11.5 €
Four Roses Singel Barrel	12.5 €

## DIGESTIF 4 cl

Amaro Averna	8 €
Amaro Montenegro	8.5 €
Frangelico	8 €
Amaro Ramazotti	8 €
Düsseldorfer Killepitsch	9 €
Sambucca	8 €
Limoncello	8 €
Baileys	10 €
Fernet-Branca	8 €
Branca Menta	8 €

## HOT DRINKS

Café Americano	4 €
Espresso / Espresso Macchiato	4 €
Espresso Coretto mit Sambucca	6.5 €
Espresso Coretto mit Grappa	6.5 €
Espresso Coretto mit Baileys	6.5 €
Cappuccino	4.5 €
Latte Macchiato	4.9 €
Tea in glass	5 €

## RUM 4 cl

Ron Zacapa Sistema Solera	10.5 €
Botucal Ron Antiguo	10.5 €
Facundo Exquisito Rum	12.5 €

# WINE CARD

## WHITE WINE

0,2L 0,75L

2022	Lugana Feliciano Felugan, Trebiano, Lombardia	13 €	52 €
2022	Hofmann, Grauer Burgunder, Rheinhessen	12.5 €	50.5 €
2022	Pinot Grigio Vigneto Campo dei Gelsi	12.5 €	49.5 €
2021	Custoza Bianco - Cavalchina DOC Az.Agr. Cavalchina - Veneto	12 €	52.5 €
2022	Chardonnay - Alto Adige DOC Alois Lageder - Südtirol	14.5 €	59.5 €
2022	Cordero di Montezemolo Langhe Arneis, Piemonte		68 €
2018	Etna Bianco Salisire, Contrada Martinella Vivera, Carricante, Sicilia		82.5 €
2022	Masseria dei Carmelitani Vite Colte Gavi di Gavi		65 €
2022	Cantina Terlan "Terlaner Cuvee", Weißburgunder, Chardonnay, Sauvignon Blanc, Alto Adige		64 €
2021	Cantina Terlan "Kreuth", Chardonnay, Alto Adige		72 €

## ROSÉ WINE

2022	Dreissigacker Pinot & Co, Spät- burgunder, St. Laurent, Rheinhessen, Deutschland	10 €	54 €
2022	Italien-Venetien Bardolino Chiaretto - Cavalchina DOC	11.5 €	42.5 €
2021	Etna Rosato di Martinella Vivera, Nerello Mascalese, Sicilia		128.5 € <b>(1,5L)</b>

*You will find a further selection of wines and rarities in our AQ wine list.*



# WINE CARD

## RED WINE

0,2L 0,75L

2021	Valpolicella Ripasso, Ripasso Classico Superiore Marano di Vapolicella Denominazione di Ordine Controllata	15.5 €	58 €
2022	Primitivo di Manduria ,SanGaetano‘ DOP Cantine Due Palme - Apulien	12.5 €	54 €
2021	Italien Abruzzen Syrah ,Fosso Corvo‘ - Sicilia IGP	13.5 €	52.5 €
2020	Bolgheri Rosso Superiore 'Ornellaia' Tenuta dell'Ornellaia, Toscana		550 €
2021	Montepulciano d'Abruzzo ,Corte de Briganti‘ DOP Cantine Terre Nel Mezzo - Abruzzen		68 €
2016	Etna Rosso 'Martinella' Vivera, Nerello Mascalese, Sicilia		85 €
2018	Brunello Di Montalcino, Denominazione di origine controllata e garantita, Tenuta Luce		310 €
2018	Amarone della Valpolicella, Classico Reserva, Caterina Zardini		160 €
2018	Col D'Orcia, Brunello Di Montalcino (Bio), Denominazione di Orgine controllata e Garnantita		130 €
2020	Marchese Antinori, Chianti Classico, Reserva		135 €
2017	Amarone della Valpolicella, Denominazione di Orgine controllata e Garnantita, Classico Reserva		85 €
2017	Indio Montepulciano d'Abruzzo		68 €

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# FOOD ADDITIVES & ALLERGENES

## **Food additives**

1. contains colouring
2. contains preservatives
3. contains anti-oxidiser
4. contains flavor enhancer
5. sulfites/sulfor diocide
6. blackened
7. contains phosphat
8. contains milk protein
9. contains caffeine
10. contains quinin
11. contains sweetener
12. waxed
13. genetically modified
14. contains a course of phenylalaine

## **Allergenes**

- a. gluten
- b. shellfish
- c. eggs
- d. fish
- e. peanuts
- f. soy
- g. milk
- h. nuts/pulse
- i. cellery
- j. mustard
- k. sesame seeds
- l. sulfur dioxid/sulfits
- m. lupine
- n. mollusces