



pitti
CUCINA ITALIANA

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 - Friday | 7 am - 10 pm

Saturday - Sunday | 8 am - 10 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

APPETIZERS

Salmone marinato a casa^{d,g}

Home pickled salmon | Roasted cauliflower | Sesame seeds

21 €

Vitello Tonnato^{c,d}

Veal | Baked capers | Tuna cream

23 €

Burrata^g

Wild herbs | Peach

19 €

Anti pasti à la Pitti

Olives | Vegetables | Burrata | Salami | Parma ham | Salad

19 €

SOUP

Minestrone^{g,i}

Root vegetables | Pesto | Parmesan

13 €

PASTA

Ravioli di formaggio di capra e miele^{a,g}

Goat cheese honey ravioli | Pumpkin | Sage

16 € / 25 €*

Pasta Carbonara a la Pitti^{a,c,g}

Pancetta

18 € / 26 €*

Pasta Puttanesca^{a,d,g}

Tomatoes | Capers | Anchovies | Parmesan cheese

18 € / 24 €*

Fettucine Alfredo^{a,d,g}

Salmon | Garlic | Parmesan

24 € / 29 €*

Gnocchi di zucca^{a,i}

Pumpkin | Pancetta | Cantuccini

18 € / 25 €*

Pasta con Vongole^{n,l,c,i,g}

Linguine | Clams | White wine

24 € / 32 €*

*Intermediate course / Main course

All prices in €, incl. VAT and service.

MAIN COURSE

Spigola ^{a, d, g}

Sea Bass | Roasted on cacio e pepe

36 €

Pollo al mais ^g

Corn chicken | Chanterelles Risotto | Pecorino

32 €

Tagliata ^g

Duck breast | Rocket salad | Parmesan cheese

34 €

Filetto di manzo ^a

Fillet of beef | Turnips | Port wine jus

42 €

Bistecca di salmone ^{a, d, g}

Salmon steak | Fettucine Alfredo | Garlic | Parmesan

32 €

DESSERT

Crostata al Tiramisù e ^{c,g}
Mascarpone fatta in casa

Homemade Tiramisu Tartlet
Mascarpone | Plums

14 €

Brûlée alla crema di praline ^g

Hazelnut-Praliné-Crème Brûlée

13 €

PREVENTICUM—MENU

More than just healthy

Soup of cauliflower & almonds^h
Sprout salad | Seed oil

11.5 €

Sweet potato vegetable curry^{a,g}
Multicolored grain

23 €

Lemon sherbet
Salad of citrus fruits

8 €

3-course-menu

42.5 €

DRINKS MENU

APERITIF

Aperol Spritz	19.5 €
Limoncello Spritz	15.5 €
Campari Spritz	19.5 €
Hugo Naturno	15.5 €
Lillet Wildberry	19.5 €
Negroni (Campari, Gin, Vermouth)	17.5 €
Negroni Sbagliato "Milano" (Campari, Vermouth, Prosecco)	13.5 €
Pirlo "Brescia" (Aperol, White wine, Soda)	15.5 €
Mi&To "Milano-Torino" (Campari, Vermouth)	15.5 €
Americano (Campari, Vermouth, Soda)	15.5 €
Bellini (Prosecco, Peach puree)	16.5 €
Garibaldi (Campari, Orange juice)	13.5 €
Martini Bianco	9.5 €
Non-alcoholic aperitifs	
Martini Vibrante Spritz	13.5 €
Martini Floreale Tonic	13.5 €

BEER 0,33l

Peroni	5.2 €
Peroni - <i>non-alcoholic</i> -	5.2 €
Preussen Pils	4.8 €

PROSECCO & CHAMPAGNE

	0,1L	0,75L
Conca d'oro Prosecco Cuvée Oro	14 €	90 €
Conca d'Oro Prosecco Rosé Millesimato	14 €	100 €
Moët & Chandon Imperial Brut	22 €	165 €
Moët & Chandon Rosé Imperial Brut	27 €	185 €

NON-ALCOHOLIC DRINKS

Coca Cola	0,2 l	6.5 €
Coca Cola zero	0,2 l	6.5 €
Sprite	0,2 l	6.5 €
Ginger Ale Fevertree	0,2 l	6.5 €
Ginger Beer Fevertree	0,2 l	6.5 €
Tonic Water Fevertree	0,2 l	6.5 €
Bitter Lemon Fevertree	0,2 l	6.5 €
Aqua Panna - <i>still</i> -	0,25 l	6.5 €
Aqua Panna - <i>still</i> -	0,75 l	14 €
San Pellegrino - <i>sparkling</i> -	0,25 l	6.5 €
San Pellegrino - <i>sparkling</i> -	0,75 l	14 €

GIN TONIC

Malfy Gin Originale	19.5 €
Malfy Arancia	19.5 €
Malfy Rosa	19.5 €
Hendricks Orbium	17.5 €
Roku Gin, Japan	19.5 €
Ferdinands Saar Gin	19.5 €
Klippenziege Dry Gin	19.5 €
The Botanist Dry Gin	19.5 €
Vodka Soda Limette	19.5 €
Tonka Gin - alkoholfrei -	19.5 €

DRINKS MENU

GRAPPA 4 cl

Grappa Nonino Chardonnay / Moscato	13 €
Grappa Merlot Nonino	13.5 €
Grappa La Donna	21 €
Grappa Andrea Ponte Prosecco	14.5 €
Grappa Tignanello	16.5 €

WHISKY 4 cl

Jack Daniels Gentlemen Jack	14.5 €
Wild Turkey Rye	11.5 €
Four Roses Singel Barrel	12.5 €

DIGESTIF 4 cl

Amaro Averna	9.5 €
Amaro Montenegro	9.5 €
Frangelico	9.5 €
Amaro Ramazotti	9.5 €
Düsseldorfer Killepitsch	9 €
Sambuca	10 €
Limoncello di Capri	10 €
Baileys	10 €
Fernet-Branca	9.5 €
Branca Menta	9.5 €

HOT DRINKS

Café Americano	5.5 €
Espresso / Espresso Macchiato	5.5 €
Espresso Coretto mit Sambucca	8.5 €
Espresso Coretto mit Grappa	8.5 €
Espresso Coretto mit Baileys	8.5 €
Cappuccino	6.5 €
Latte Macchiato	7.5 €
Tea in glass	8 €

RUM 4 cl

Ron Zacapa Sistema Solera	11.5 €
Botucal Ron Antiguo	11.5 €
Facundo Exquisito Rum	14.5 €

WINE CARD

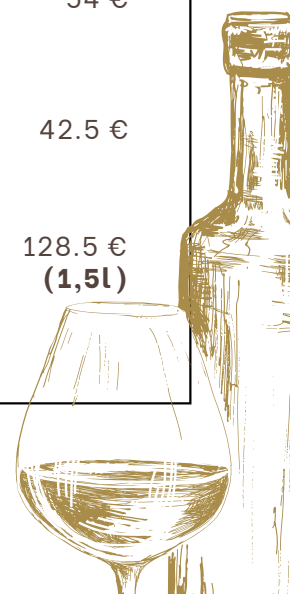
WHITE WINE

		0,1L	0,2L	0,75L
2022	Lugana Feliciano Felugan, Trebiano, Lombardia	7.5 €	13 €	52 €
2022	Hofmann, Grauer Burgunder, Rheinhessen	7 €	12.5 €	50.5 €
2022	Pinot Grigio Vigneto Campo dei Gelsi	7 €	12.5 €	49.5 €
2021	Custoza Bianco - Cavalchina DOC Az.Agr. Cavalchina - Veneto	6.5 €	12 €	52.5 €
2022	Chardonnay - Alto Adige DOC Alois Lageder - Südtirol	8 €	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	6 €	12.5 €	54 €
2022	Italien-Venetien Bardolino Chiaretto - Cavalchina DOC	6.5 €	11.5 €	42.5 €
2021	Etna Rosato di Martinella Vivera, Nerello Mascalese, Sicilia			128.5 € (1,5L)

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

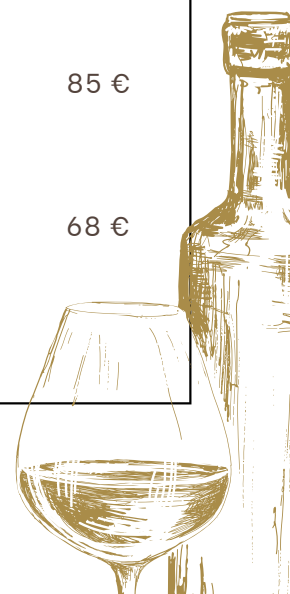


WINE CARD

RED WINE

		0,1L	0,2L	0,75L
2021	Valpolicella Ripasso, Ripasso Classico Superiore Marano di Vapolicella Denominazione di Ordine Controllata	8 €	15.5 €	58 €
2022	Primitivo di Manduria ,SanGaetano' DOP Cantine Due Palme - Apulien	7 €	12.5 €	54 €
2021	Italien Abruzzen Syrah ,Fosso Corvo' - Sicilia IGP	7 €	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