

## Open wines

### Rosso (red) 0,2l

#### **Angelia Santadi Rosso Sardinien**

Fruity, spicy, dry with light wood

5,50€

#### **Rosso Toscano Conti Sani Governo**

This wine was made using the traditional Ripasso method manufactured. Nice, bright, ruby red color and fruity and floral aromas on the nose with notes of Morello grapes and violets, good balance.

6,90€

#### **Primitivo di Manduria Augusto Apulien**

Ruby red, lots of elegant fruit, leather, dried herbs and red berries, soft in the finish & maturation in wooden barrels

7,90€

### Rosato (rose) 0,2l

#### **Ciro Gaglioppo, Librandi, Kalabrien**

Dark pink, aromas of strawberry & raspberry, full fruity and round taste

5,90€

### Bianco (white) 0,2l

#### **Angelia Santadi bianco, Sardinien**

Fruity, citrus with light honey

5,50€

#### **Sankt Pauls Chardonnay Süd Tirol**

Fruity, citrus with light honey

6,90€



*La Signora Moro*  
TRATTORIA • PIZZERIA

We welcome



*cordially in our house.*

*We wish you a nice evening*

*e buon Appetito.*

## Antipasti/Starters

<b>Insalata mista</b> Fresh mixed salad	4,50€
<b>Bruschetta</b> 3 toasted slices of italian bread with fresh tomatoes	5,30€
<b>Caprese di Mozzarella Bufala</b> sliced tomatoes with buffalo mozzarella cheese and balsamic vinegar	9,90€
<b>Vitello Tonnato</b> finely sliced veal with tuna-caper cream	11,90€

## Primi piatti/Noodle dishes

<b>Spaghetti sugo di Pomodoro, Olive, Rucola e Grana</b> Spaghetti in tomato sauce with olives, fresh rucola & grana cheese	11,90€
<b>Pasta fata in Casa al Ragout con Chianti e Pomodorini</b> Pasta with minced meat, grana cheese & cherry tomatoes in chiantisauce ( italian red-wine sauce )	11,90€
<b>Ravioli di Magro</b> Ricotta and spinach Ravioli in tomatosauce with arugula & hard cheese with truffle aroma	12,50€
<b>Tagliatelle fresche con Gamberoni, aglio e pomodorini</b> Homemade tagliatelle with shrimp, garlic and cherry tomatoes in tomato salsa	13,90€

## Carne e Pesce/Meat & Fisch

<b>Calamari alla Piastra con Patate e Insalata</b> Squid fried in olive - garlic oil with potatoes and side salad	17,90€
<b>Bistecca di Manzo alla griglia con Patate e Verdure</b> Matured thin rump steak, grilled with potatoes and stewed vegetables	18,90€

## Pizza

<b>4 Stagione</b> Salami, artichokes, cooked ham and fresh mushrooms	10,90€
<b>Gamberetti</b> Shrimps, arugula & italian hard cheese	12,50€
<b>Carpaccio</b> Bresaola slices (air dried beef), arugula and italian hard cheese	12,90€

## Dolce/Dessert

<b>Panna cotta</b> Homemade vanilla-cream pudding with berries	4,90€
<b>Tiramisu</b> Homemade mascarpone-coffee creme & ladyfingers	6,50€

!!! No fixed card, we reserve the right to make changes !!!