

Beer, Cider & More

Karhu III 0,5	7,50
Karhu III 0,33	6,10
Koff 0,33 btl	6,10
Peroni Nastro Azzurro 0,33 btl	6,90
Budejovicky Budvar dark lager 0,5 btl	9,50
Brooklyn lager 0,355 btl	8,20
Brooklyn indian pale ale 0,355 btl	8,30
K1664 Blanc 0,33 btl wheat beer	7,20
Light beer 0,5 gluten-free	7,50
Somersby cider 0,33 btl	7,50
Crowmoor cider 0,33 btl	7,50
Lonkero 0,33	7,30
Koff Crispy, alcohol-free	4,90
Carlsberg 0,5	7,50
Seasonal beer 0,33	6,90
Seasonal beer 0,5	9,50

Refreshments

Thoreau filtered water	0,50
As the only accompaniment to food	
Thoreau filtered sparkling water 0,75	2,00
Soft drink 0,25 glass bottle	3,00
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	
Soft drink 0,5	4,90
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	
Juice 0,20 glass bottle	2,80
Apple, orange	
Glass of milk 0,2	1,80
Bon Aqua 0,5 mineral water	4,90

Coffee and hot drinks

Filtered coffee	2,90
Dark roasted fair trade proved /labeled organic coffee	
Lungo*	3,50
Espresso / Double espresso*	2,70 / 3,90
Cappucino*	4,50
Caffé Latte*	4,50
Tee	3,50
Hot Chocolate	,50

* Also available as decaffeinated

Winery

House red wine

Barbera d'alba "Tajian",
Montaribaldi - Piedmont, Italy
Medium-bodied, good structure, sweet tannins & moderate acidity, rich & fruity aroma
37,00 btl • 8,10/16cl • 6,30/12cl

Rosso

Sponsà Veronese Ripasso,
Tenuta Sant'Antonio - Veneto, Italy
Full-bodied, smooth, sweet & long taste, notes of fruit & spices
48,00 btl • 10,70/16cl • 8,60/12cl

Chianti Riserva,
Renzo Masi - Tuscany, Italy
Medium-bodied, fresh fruity taste, notes of cherries & herbs
43,00 btl • 9,50/16cl • 7,60/12cl

Three Thieves Carbernet Sauvignon,
Three Thieves - California, USA
Full-bodied, rich & smooth taste, roasty aroma with notes of dark berries
45,00 btl • 10,40/16cl • 8,40/12cl

Langhe Dolcetto,
Anna Maria Abbona - Piedmont, Italy
Medium-bodied, intensely fruity flavor, pleasant & rich aroma
44,00 btl • 9,90/16cl • 7,90/12cl

Barbaresco "Palazzina" 2014,
Montaribaldi - Piedmont, Italy
Full-bodied, strong tannins & rich flavor, notes of cocoa & vanilla
57,00 btl

Amarone della Valpolicella Selezio Antinio Castagnedi,
Tenuta Sant'Antonio - Veneto, Italy
Full-bodied, strong & long taste, rich & complex aroma
59,50 btl

House white wine

Monte Giove Pinot Grigio Chardonnay,
Barone Montalto - Sicily, Italy
Light & crisp taste with citrus & exocotic fruit, fresh & clean aroma
37,00 btl • 8,10/16cl • 6,30/12cl

Bianco

Marieta Albarino,
Martin codax - Rias Baixas, Spain
Medium dry, taste of citrus & exotic fruit, fresh aroma with plenty of fruit
41,00 btl • 9,00/16cl • 7,20/12cl

Verdicchio dei Castelli di Jesi, 🍷
La Staffa - Marche, Italy
Elegant long fruity taste with fresh acidity
44,00 btl • 9,90/16cl • 7,90/12cl

Soave Fontana,
Tenuta Sant'Antonio - Veneto, Italy
Smooth fruity taste, flower aromas
44,00 btl • 9,90/16cl • 7,90/12cl

Riesling Nature, 🍷
Julien Schaal- Alsace, France
Well balanced acidity, crispy, long & juicy finish
46,00 btl • 10,60/16cl • 8,60/12cl

Sparkling
Brioso Spumante Extra Dry,
Tenuta Barbon - Veneto, Italy
Dry & fresh with notes of pear & apple
35,00 btl • 5,00/12cl

🍷 Organic

English



Menu

A glass of
Prosecco?
5,00 €

Appetizer

Dennis Classic Garlic Bread	4,90
Melanzane frita	6,90
Crispy aubergine, spinach - fennel seed salad and harissa	
Duetto di Bruschetta	6,20
Toasted bread with fresh tomato and garlic / roasted bell pepper and pistachio pesto	
Antipasto della Casa piccolo/grande	9,90/17,90
Selection of Italian delicacies	

Mozzarella

•All our mozzarella cheese are produced in Italy!•

Insalata caprese	7,70
Mozzarella di Bufala, tomato and basil served with extra virgin olive oil and balsamic vinegar	
Mozzarella di Bufala in carrozza	9,50
Crispy Mozzarella di Bufala with marinated red onion, cherry tomatoes and rocket leaves salad	
Burrata	9,50
Creamy mozzarella served with marinated cherry tomatoes, pistachio pesto and crostini	

Salad

Insalata Caesar Con Pollo	16,80
Caesar salad with chicken	
Insalata di Rucola e spinaci	16,90
Rucola-spinach salad with marinated red onion, cherry tomatoes, pine nuts and balsamic vinaigrette	
+ Honey glazed grilled goat cheese	
+ Grilled salmon	
+ Mozzarella di Bufala and Parma ham	

Risotto

Risotto ai topinambur al pollo	19,50
Risotto with Jerusalem artichoke and roasted garlic-tarragon butter served with fried chicken and Parma ham	
Risotto alla Milanese al scampipi alla grigliata	19,90
Saffron risotto served with grilled scampipi	
Risotto alla Barbaletola e Caprino	19,50
Beetroot risotto served with hazelnuts from Piedmont and roasted goat cheese	
Risotto alle Mandorle e Rafano con Salmone alla griglia	19,90
Almond-horseradish risotto served with grilled salmon and broccolini	

Pizza

•Try our different crust - whole grain, crispy rye, gluten-free or our classic wheat!•

Classic Dennis Emmental 🌱	Classic Dennis Mozzarella
Margherita/Fantasia 13,90	Margherita/Fantasia 13,90
Make your own pizza with different toppings (+1,50€ added topping)	
Frutti di mare 15,90	Cassino 15,90
Shrimps, tuna, blue mussels, garlic	
Hamburger 17,50	Burrata 16,90
Minced meat, crispy bacon, onion, cheddar cheese, marinated cucumber, chili mayonnaise	
Tijuana 16,80	Napoli 16,90
Minced meat, pepperoni salami, onion, jalapeno, mexicana sauce, cajun spice	
Quattro Stagione 16,80	Salerno 16,80
Ham, Neapolitan salami, shrimps, mushrooms, garlic	
Corleone 16,90	Arezzo 17,50
Roasted bacon, fried onion, salami, cognac-tabasco sauce, black pepper, parsley	
Borello 16,50	Strove 18,50
Pepperoni, shrimp, feta cheese, sweet chili sauce, chili flakes	
Susu 16,70	Salmone 17,90
Parma ham, crayfish, Mozzarella di Bufala, bruschetta tomato, basil	
Carole 16,80	Chiara 16,90
Cold smoked salmon, pistachio pesto, spinach, red onion	
Tennessee 17,80	Lazio 17,70
Pulled pork, cheddar cheese, avocado, roasted bacon, sour cream, fresh chili	
Sons of Catalan 17,50	Emilio 17,00
BBQ marinated pulled beef, sweet pepper, fried onion, chili mayonnaise, cheddar cheese	
🌱 Organic	
Verdura 17,00	Härkis® -pizza 17,00
Avocado, with smoked salt seasoned grilled aubergine, rocket leaves, bruschetta tomato, crispy onion	
Ras el Hanout seasoned Härkis, tomato, olives, harissa (hot), rocket leaves	

Garlic 0,50
Extra topping 1,50

Pasta

•You can choose your pasta to be served with gluten-free spaghetti!•

Spaghetti Bolognese	14,90
Lasagne Della Casa	16,30
Linguine Alessandro	16,60
Cherry tomatoes, feta cheese, spinach and pine nuts in avocado-lime butter sauce	
Spaghetti Carbonara	16,90
Bacon, garlic and egg yolk in cream sauce	
Linguine Pil Pil	17,50
Scampipi, cherry tomatoes and garlic in a spicy lobster-olive oil sauce	
Paccheri Pollo Diavola	17,30
Chicken, bacon, Neapolitan salami and fresh chili in spicy cream sauce	
Vegan Carbonara	16,90
Vegan bacon, onion and garlic in oat cream sauce	

Dessert

New York -style cheesecake	7,90
New York-style cheesecake served with lime-elderberry marinated berries	
Chocolate fondant served with yoghurt ice cream (12 min)	7,90
Warm homemade chocolate fondant served with yoghurt ice cream (possible as gluten-free)	
Gelato Affogato	6,90
Two scoops of coffee flavored ice cream, espresso, chocolate sauce, caramelized walnuts and whipped cream	
Pistaccio	6,50
Two scoops of pistachio ice cream served with chocolate sauce and mini meringues	
Gelato della casa	7,50
Vanilla-, chocolate and strawberry ice cream served with caramel sauce, mini meringues and whipped cream	
Gelato Yoghurt e bacca	6,90
Two scoops of yoghurt ice cream, berries, caramel sauce, caramelized walnuts and whipped cream	
Gelato	6,50
Vanilla- and strawberry ice cream, chocolate sauce, whipped cream and mini marshmallows	
Tiramisu Semifreddo	7,50
Tiramisu semifreddo flavored with Amaretto and lime-elderberry marinated berries	
One scoop of ice cream (ask for vegan ice cream)	2,60

Children 8,90

Children's pizza is served with organic pizza crust, two toppings of your choice

and mozzarella cheese

+ Refreshment 10,00

(soft drink, apple juice, orange juice or milk)

+ Ville Vallaton ice cream 11,00