

PANE e VINO

ENOTECA & RISTORANTE

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WELCOME TO PANE E VINO

We warmly welcome you to our house – a place where Italian joie de vivre, hospitality, and culinary finesse come together.

Pane e Vino stands for more than just bread and wine. It represents warmth, togetherness, and the art of enjoying life – with time, dedication, and love for detail.

Our cuisine is inspired by traditional family recipes from all over Italy – from the gentle coast of Liguria to the sun-drenched plains of Sicily. We focus on the highest quality ingredients, prefer local producers, and prepare everything fresh with respect for tradition.

Whether it's a glass of wine to start, fresh pasta, or a dolci to end the evening; every course is an invitation to linger.

We look forward to your visit!

Your Pane e Vino Team

ANTIPASTI E ZUPPE

ANTIPASTI & SOUPS

ANTIPASTO ITALIANO 16
Vegetarian Italian mixed starter



VITELLO TONNATO 17
Tender veal with tuna mayonnaise



CARPACCIO DI MANZO 18
Thinly sliced beef fillet with parmesan and arugula
Optional: fresh truffle +6



BURRATA E PARMA 18
Creamy buffalo burrata with Parma ham and tomato



ANTIPASTO „PANE E VINO“ PER 2 36
Typical Italian starter selection (for two people)



TAGLIERE DI SALUMI E FORMAGGI 24
Italian cold cuts and cheese platter



SALMONE MARINATO (HOMEMADE) 22
Marinated salmon on wild herbs salad with onions and pink pepper



TATAR DI MANZO (SMALL/LARGE) 18 | 25
Beef tartare (100 g / 150 g)
Optional: fresh truffle +6



CREMA DI POMODORO CON CIOCCOLATTO 10
Tomato cream soup with dark chocolate



BRODO ALLA BAVESE 9
Beef broth with tortellini and egg

PASTA

PASTA

TORTELLACCI NERI RIPIENI AL SALMONE AFFUMICATO 24
Black filled tortellacci with smoked salmons



PACCHERI CON RAGU DI OSSOBUCO 20
With veal shank ragout



SPAGHETTI ALLA CARBONARA 16
Traditional Carbonara with egg, pepper,
Pecorino Romano, and Guanciale
Optional: Sicilian pistachios +3



PAPPARDELE ALLA CREMA DI TARTUFO E MANZO 32
Pappardelle with truffle cream, beef strips, and fresh truffle



PAPPARDELE AILLO CHEF 24
Pappardelle with garlic, chili, dried
cherry tomatoes, and beef strips



TAGLIATELLE AL FAGOTTO 18
Pasta tossed in parmesan*, truffle butter,
pepper and Parma ham
Optional: fresh truffle +6



GARGANELLI SALSICCIA E PORCINI 22
Porcini mushrooms, garlic, chili, cherry tomatoes,
and Italian Salsiccia sausage



CARAMELLE AL BUONGUSTAIO 22
With gorgonzola, pear, and parmesan basket*



SPAGHETTI CON SCAMPI E RUCOLA 19
With prawns, garlic, chili, cherry tomatoes, and arugula



LASAGNE AL RAGU DI VITELLO E TARTUFO 24
Lasagna with veal ragout and fresh truffle

* Parmesan can be omitted upon request

PESCE E CARNE FISH & MEAT

SALTINBOCCA ALLA ROMANA 29
Veal with Parma ham, sage butter, and white wine

CORRE DI AGNIELLO SU PURE DI PATATE 36
Rack of lamb on mashed potatoes (optional with fresh truffle)

TAGLIATA DI BLACK ANGUS CON SPAGHETTI AGLIO E OLIO 39
Sliced roast beef from the lava grill on spaghetti with garlic and chili

POLPO ALLA GRIGLIA CON CREMA DI PATATE E CIPOLLA DI TROPEA 34
Octopus with potato cream and sweet Tropea onions

FILETTO DI BLACK ANGUS ALLA GRIGLIA 39
Grilled Black Angus fillet

FILETTO DI BLACK ANGUS E POLPO ALLA GRIGLIA „SURF UND TURF“ 48
Octopus with Black Angus fillet from the grill (200 g)

RETTANGOLI AI CROSTACEI E SCAMPI 38
Black ravioli filled with shellfish, served with scampi

BRANZINO SU SPINACI AGLIO CON PATATE AL ROSMARINO 32
Sea bass with garlic spinach and rosemary potatoes

SIDE DISHES

Potatoes and vegetables are included. Spaghetti included where listed.

Other sides:

Caponata Siciliana 8 • Wild herbs salad 6 • Bread basket 2
Spaghetti Aglio Olio or butter 7 • Packaging surcharge 1



INSALATE SALADS

- RUCOLA, GRANA E PERÒ CON BALSAMICO DI GIUSEPPE GIUSTI** 16
Arugula, parmesan flakes, pear pieces and cherry tomatoes
- BOSCO E MARE** 18
Wild herb salad with Italian premium tuna, onions and cherry tomatoes
- CARPACCIO DI POMODORI CON BURRATA** 15
Tomato carpaccio with burrata and Giuseppe Giusti balsamic
- TAGLIATA DI MANZO** 36
Sliced Black Angus roast beef (200 g) with arugula, cherry tomatoes and parmesan

MENU PER BAMBINI CHILDREN'S MENU

- SPAGHETTI NAPOLI** 8
With tomato sauce
- TORTELLINI TRI COLORI PROSCIUTTO E PANNA** 10
Pasta with ham-cream sauce
- TORTELLINI TRICOLORI AL BURRO** 9
Three-colored tortellini in butter
- GELATO** 2,5
Scoop of vanilla ice cream
- TARTUFO BUENO** 9
Kinder Bueno ice cream

DOLCI DESSERT

- TIRAMISU** 9
With biscuits, mascarpone and espresso
- PANNA COTTA FRUTTI DI BOSCO** 9
Cooked cream with vanilla, strawberry sauce and wild berries
- CREME BRULEE** 9
Custard with caramelized sugar
- TARTUFO NERO / PISTAGHIO** 9 | 10
Original ice specialty from Pizzo, Calabria (dark chocolate or pistachio)
- SOUFFLES AL CIOCCOLATO** 9
Warm chocolate cake with molten center
- SORBETO AL LIMONE** 10
Lemon sorbet with Limoncello
- PANNA COTTA CREMA DI PISTACCHIO E TARTUFO** 15
Panna cotta with homemade pistachio cream and fresh truffle
- ESPRESSO AFFOGATO** 8
Double espresso with vanilla ice cream



RECOMMENDED WITH DESSERT

0,05 L ZIBIBBO DESSERT WINE 5
Sweet Sicilian specialty

VINO ROSSO RED WINE

0,2l

PRIMITIVO LEONE DE CASTRIS
SALENTO PUGLIA
Dry | fruity | full-bodied | 14 %

CANNONAU ISOLA DEI NURGHI
SARDEGNA
Dry | cherry | tobacco | 13.5 %

NERO D'AVOLA TENUTA RAPITALA'
SICILIA
Dry | vanilla | fig | 13.5 %

LAMBRUSCO ENOVITE EMIGLIA
ROMAGNA
Sparkling | semi-sweet | berry | 12 %

VINO BIANCO WHITE & ROSE WINES

0,2l

BUGANA CANTINE DONINI VENETO
GARDA
Dry | green apple | grapefruit | 12.5 %

VERMENTINO ISOLA DEI NURGHI
SARDEGNA
Dry | fruity | peach | honey | lemon | 13.5 %

FRIZZANTINO ENOVITE EMIGLIA
ROMAGNA
Sweet | sparkling | apricot | stone fruit | 7.5 %

CHIARETTO DI BARDOLINO
CANTINA CASTELNUOVO ROSÉ
Dry | raspberry | red currant | lime | 12 %



BEVANDE DRINKS

SOFT DRINKS

0,25l 0,75l
SAN PELLEGRINO · ACQUA PANNA 3 7

0,2l 0,33l
COCA-COLA · COCA-COLA ZERO ·
FANTA · SPRITE · MEZZO MIX ·
RED BULL · RED BULL SUGAR FREE 5

THOMAS HENRY
GINGER ALE · TONIC · BITTER LEMON 3

APPLE · ORANGE · CHERRY · MANGO ·
PASSION FRUIT · BANANA ·
STRAWBERRY · BLACKCURRANT 3,2

0,4l
JUICE SPRITZER 5

BEER

0,2l 0,4l
FELDSCHLÖßCHEN · SCHWARZER STEIGER ·
SHANDY · BEER WITH COLA 3 5,5

0,3l 0,33l 0,5l
ERDINGER WHEAT BEER 4 5,5

ERDINGER DARK · CRYSTAL ·
NON-ALCOHOLIC 5,5

WHEAT BEER WITH COLA ·
WHEAT BEER WITH BANANA JUICE 6,5

BIRRA MORETTI 5

BIRRA MESSINA CRISTALLI DI SALE 6
Sicilian beer with salt crystals



BEVANDE DRINKS

HOT DRINKS

- COFFEE 3,5
- ESPRESSO 3
- ESPRESSO DOPPIO 5
- ESPRESSO MACCHIATO 3,5
- ESPRESSO BOMBARDINO
WITH ITALIAN EGG LIQUEUR 7
- ESPRESSO CORRETTO CON GRAPPA 6
- ESPRESSO BARRAQUITO
with liqueur 4,3
with sweet condensed milk and foam 8
- CAPPUCCINO 5
- LATTE MACCHIATO 5,5
- ITALIAN HOT CHOCOLATE 6
Dark, Milk or White
- HOT LEMON 3,5
- GROG (4 CL RUM) 6
- TEA 3,5
Black, Green, Fruit, Mint or Herbal



LACTOSE-FREE MILK 1
on request for your coffee

LONGDRINKS

- ESPRESSO MARTINI 15
- CAMPARI ORANGE 10
- GIN TONIC 11
- WODKA LEMON 12
- BACARDI COLA 12
- LIMONCELLO MARTINI 15

APERITIFS

- CAMPARI NEGRONI 12
Campari, gin, sweet vermouth
- CAMPARI SPRITZ 9
Campari, frizzantino, soda
- CRODINO SPRITZ 7,5
Non-alcoholic alternative to Aperol Spritz
- NEGRONI 12
Gin, Campari and sweet vermouth
- APEROL SPRITZ 8,5
Aperol, frizzantino, soda
- LIMONCELLO SPRITZ 9
Lemon liqueur, frizzantino, soda
- HUGO 9
Elderflower-lime syrup, frizzantino, soda
- FRAGOLINO 10
Strawberry liqueur, strawberry juice, frizzantino, soda
- LILLET WILDBERRY 9
Lillet, frizzantino, Schweppes Wild Berry
- SARTI SPRITZ 9
Blood-orange liqueur, bitter lemon, soda
- KIR IMPERIAL 12
Preserved hibiscus blossom, prosecco
- MARTINI BIANCO / ROSSO / SECCO 6CL 6
- GIUSEPPE GIUSTI VERMOUTH 9
- TRENTINO D.O.C. SPARKLING WINES 0,1L 8
- ROBERTO BIELLO 0,1L 8
- ROBERTO ROSÉ 0,1L 8

GODITI ESCLUSIVAMENTE GLI ALCOLICI
LIQUEURS & SPIRITS

RUM, WHISKY AND MORE 4 CL

BOTUCAL RUM 8
RUM DON PAPA 8
JIM BEAM 7
JOHNNIE WALKER (RED LABEL) 7
CHIVAS REGAL 8
HENNESSY COGNAC 10
HENNESSY X.O. 30
VECCHIA ROMAGNA 7
WODKA ABSOLUT 6

LICUORE E DEGESTIVO 4 CL

AVERNA SICILIA 5
RAMAZOTTI MILANO 5
SAMBUCA MOLINARI 5
FERNET BRONCA HERBAL 5
BAILEYS IRISH CREAM 6
BOMBARDINO 6
GRAND MARNIER 6
AMARETTO 5
CALVADOS 6
FRANGELICO HAZELNUT 6





RESERVE YOUR TABLE FOR NEXT TIME

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