

# *Alitalia*

RISTORANTE - PIZZERIA - BAR

*Lunch, Dinner, After Work, Events & Catering*

**ENGLISH LANGUAGE**

*menue*  
*list of beverages*  
*wine menue*

*opening hours:*

Mo - Fr: 11:30 – 22

Sat: 17 - 22

Holiday: closed

Events: by arrangement

# *Specials*

*For our daily lunch and dinner specials please check our website  
to see the current specials*

## *Antipasti e Insalate*

<i>Bruschetta</i>	8,50 €
TOASTED BREAD WITH TOMATO	
<i>Insalata Mista</i>	8,50 €
MIXED SALAD	
<i>Antipasti della Casa</i>	13,50 €
MIXED STARTER	
<i>Antipasti Speciale<sup>6,7</sup></i>	17,00 €
MIXED STARTER SPECIALE	
<i>Mozzarella Caprese</i>	13,50 €
MOZZARELLA WITH TOMATOES	
<i>Insalata Gamberoni</i>	21,00 €
SALAD WITH GRILLED KING PRAWNS & PARMESAN	
<i>Carpaccio di Manzo<sup>6</sup></i>	16,50 €
BEEF CARPACCIO WITH PARMESAN AND WHITE MUSHROOMS	
<i>Insalata con Tacchino</i>	16,50 €
MIXED SALAD WITH TURKEY BREAST STRIPS	
<i>Insalata Nizza</i>	15,50 €
MIXED SALAD WITH TUNA AND EGG	
<i>Insalata Contadina<sup>6,7</sup></i>	15,50 €
MIXED SALAD WITH FETA CHEESE, OLIVE AND HOT PEPPER	

## Zuppa

<i>Minestrone</i> <sup>5</sup>	9,00 €
ITALIAN VEGETABLE SOUP	
<i>Zuppa di Pomodoro</i>	9,00 €
TOMATO SOUP	
<i>Stracciatella alla Romana</i> <sup>5</sup>	9,00 €
MEAT BROTH WITH PARMESAN AND EGG	

## Pizza

<i>Pizza Margherita</i> <sup>1,6</sup>	13,00 €
WITH TOMATO AND CHEESE	
<i>Pizza Funghi</i> <sup>1,6</sup>	14,00 €
WITH WHITE MUSHROOMS	
<i>Pizza Salami</i> <sup>1,6</sup>	14,50 €
WITH SALAMI	
<i>Pizza Prosciutto</i> <sup>1,4,6,9</sup>	14,50 €
WITH HAM	
<i>Pizza Tonno</i> <sup>1,6</sup>	14,50 €
WITH TUNA AND ONION	
<i>Pizza Prosciutto e Funghi</i> <sup>1,6</sup>	15,00 €
WITH HAM AND WHITE MUSHROOMS	
<i>Pizza Spinaci e Gorgonzola</i> <sup>1,6</sup>	15,00 €
WITH SPINACH AND GORGONZOLA	
<i>Pizza Quattro Stagioni</i> <sup>1,4,6,9</sup>	16,50 €
WITH HAM, WHITE MUSHROOMS, SALAMI AND ARTICHOKE	
<i>Pizza Salmone</i> <sup>1,6</sup>	17,50 €
WITH SALMON	
<i>Pizza Parma, Rucola e Parmigiano</i> <sup>1,6</sup>	18,00 €
WITH PARMA HAM, RUCOLA AND PARMESAN	

## *Pasta*

<i>Spaghetti Napoli</i> IN TOMATO SAUCE	13,00 €
<i>Spaghetti Aglio e Olio</i> WITH GARLIC AND OLIVE OIL	13,50 €
<i>Penne all'Arrabbiata</i> IN A SPICY TOMATO SAUCE	14,00 €
<i>Penne Gorgonzola<sup>6</sup></i> IN GORGONZOLA SAUCE	14,50 €
<i>Spaghetti Bolognese<sup>1</sup></i> WITH MEAT SAUCE	15,00 €
<i>Spaghetti Carbonara<sup>4</sup></i> WITH BACON AND EGG	15,00 €
<i>Tortellini alla Panna<sup>4,9</sup></i> WITH HAM IN CREAM SAUCE	15,00 €
<i>Lasagne al Forno<sup>1,6</sup></i> LASAGNA WITH MEAT SAUCE	16,50 €
<i>Penne con Tacchino</i> WITH TURKEY BREAST STRIPS AND WHITE MUSHROOMS	16,50 €
<i>Spaghetti Marinara</i> WITH SEA FOOD	19,50 €
<i>Tagliatelle al Salmone</i> WITH SALMON IN TOMATO CREAM SAUCE	19,50 €
<i>Spaghetti Gamberoni Pomodoro</i> WITH KING PRAWNS IN TOMATO SAUCE	23,50 €
<i>Spaghetti Gamberoni Aglio e Olio</i> WITH KING PRAWNS WITH GARLIC AND OLIVE OIL	23,50 €

## *Pesce*

<i>Calamari Livornese</i> CALAMARI WITH CAPERS AND TOMATO SAUCE	26,50 €
<i>Calamari Rusticana</i> CALAMARI WITH ONION AND WHITE MUSHROOMS	26,50€
<i>Salmonè alla Griglia</i> GRILLED SALMON	30,50 €
<i>Salmonè al Pepe</i> SALMON WITH SPINACH AND PEPPERCORN SAUCE	32,50 €
<i>Gamberoni alla Griglia</i> GRILLED KING PRAWNS	30,50 €
<i>Gamberoni Rusticana</i> KING PRAWNS WITH ONION AND WHITE MUSHROOMS	31,50 €
<i>Gamberoni al Aglio</i> KING PRAWNS WITH GARLIC AND OIL	31,50 €

*Any meat or fish dish is served with a side dish or a small salad.*

## Carne

<i>Scaloppine al Gorgonzola</i> <sup>1,6</sup> MEDAILLONS IN GORGONZOLA SAUCE	28,00 €
<i>Scaloppine al Funghi</i> MEDAILLONS IN WHITE MUSHROOM SAUCE	28,00 €
<i>Saltimbocca alla Romana</i> <sup>1,5</sup> VEAL-MEDAILLONS WITH PARMA HAM AND SAGE	30,00 €
<i>Bistecca alla Griglia</i> RUMP STEAK ON GRILL	31,50 €
<i>Bistecca al Pepe Verde</i> <sup>1,5</sup> RUMP STEAK IN GREEN PEPPERCORN SAUCE	33,00 €
<i>Bistecca al Gorgonzola</i> <sup>6</sup> RUMP STEAK IN GORGONZOLA SAUCE	33,00 €
<i>Filetto alla Griglia</i> GRILLED TENDERLOIN	37,00 €
<i>Filetto al Pepe Verde</i> <sup>1,5</sup> TENDERLOIN IN GREEN PEPPER SAUCE	39,00 €
<i>Filetto al Gorgonzola</i> <sup>6</sup> TENDERLOIN IN GORGONZOLA	39,00 €

*Any meat or fish dish is served with a side dish or a small salad.*

## *Dessert*

<i>Tiramisu</i>	8,50 €
<i>Cassata Siciliana</i>	8,00 €
<i>Tartufo</i>	8,00 €
<i>Gelato Misto</i>	7,50 €
<i>Crème Caramel</i>	8,50 €

## *Hot Drinks*

<i>Espresso</i>	3,50 €
<i>Doppio Espresso</i>	5,00 €
<i>Cappuccino</i>	5,00 €
<i>Cup of coffee</i>	5,00 €
<i>Latte Macchiato</i>	6,00 €
<i>Tea, variety</i>	5,00 €

## *Aperitifs*

<i>Martini Dry, Bianco 5cl</i>	5,50 €
<i>Campari<sup>1,5</sup> 4cl</i>	6,00 €
<i>Aperol Orange<sup>1,5</sup> 0,25l</i>	8,50 €
<i>Aperol Spritz<sup>1,5</sup> 0,25l</i>	10,00 €
<i>Longdrinks</i>	11,00 €



## *Grappa*

*2cl*

<i>Nonino Il Merlot „Monovitigno“</i>	<i>7,50 €</i>
<i>Nonino Lo Chardonnay „Monovitigno“</i>	<i>7,50 €</i>
<i>Nonino Il Moscato „Monovitigno“</i>	<i>7,50 €</i>
<i>Nonino Il Prosecco „Monovitigno“ Riserva</i>	<i>7,50 €</i>
<i>Nonino Grappa Nonino Riserva 115th Anniversary</i>	<i>12,00 €</i>
<i>Nonino Uè di Sauvignon „Monovitigno“</i>	<i>7,50 €</i>
<i>Nonino Amaro Quintessentia</i>	<i>7,50 €</i>
<i>Grappa della Casa</i>	<i>6,00 €</i>

## *Spirituos Beverages*

*2cl*

<i>Amaretto</i>	<i>4,50 €</i>
<i>Sambuca</i>	<i>4,50 €</i>
<i>Ramazotti</i>	<i>4,50 €</i>
<i>Averna</i>	<i>4,50 €</i>
<i>Jägermeister</i>	<i>4,50 €</i>
<i>Whiskey Jack Daniel's</i>	<i>7,00 €</i>
<i>Rum Havana Club 3 Anos</i>	<i>7,00 €</i>
<i>Gin Gordon</i>	<i>7,00 €</i>
<i>Gin Tanqueray</i>	<i>8,00 €</i>
<i>Vodka Absolut</i>	<i>7,00 €</i>

## Drinks

*Purezza premium Tablewater*

*With or without gas*



0,35l 4,00 €

0,75l 6,00 €

*San Pellegrino*



0,25l 4,50 €

0,75l 8,00 €

*Acqua Panna*



0,25l 4,50 €

0,75l 8,00 €

*Coca Cola<sup>1,2</sup>, Fanta<sup>1,6</sup>,*



*Coca Cola light<sup>1,2,8</sup>, Sprite<sup>1</sup>, Spezi<sup>1,2,6</sup>*

0,2l 3,00 €

0,4l 4,00 €

*Schweppes Bitter Lemon<sup>3,6</sup>,*



*Tonic Water<sup>5</sup>, Ginger Ale<sup>1</sup>*

0,2l 3,50 €

*Klindworth juices*



0,2l 3,00 €

0,4l 4,50 €

APPLE, ORANGE, CRANBERRY, RHUBARB, PASSION FRUIT

*All juices as spritzer available*

0,2l 3,00 €

0,4l 4,50 €

*Flensburger pils on tap*

0,5l 4,00 €

0,4l 5,00 €

*Beer and lemonade „Alster“*

0,5l 4,00 €

0,4l 5,00 €

*Wheat beer*

0,5l 5,50 €

*Non-alcoholic wheat beer*

0,5l 5,50 €

*Non-alcoholic beer*

0,33l 4,00 €

*Wine Spritzer*

0,25l 5,00 €

## *Prosecco / Champagner*

	<i>Glas 0,1l</i>	<i>Bottle 0,75l</i>
<i>Zonin Prosecco Spumante (Venetien)</i>	5,00 €	30,00 €
<i>Champagner Veuve Clicquot</i>	----	149,00 €
<i>Champagner Taittinger Rosé</i>	----	149,00 €
<i>Champagner Dom Perignon</i>	----	499,00 €

## *Rosé*

	<i>Glas 0,2l</i>	<i>Bottle 0,75l</i>
<i>Lungarotti Brezza Rosado (Umbrien)</i>	9,00 €	28,00 €

## *White Wine*

	<i>Glas 0,2l</i>	<i>Bottle 0,75l</i>
<i>Matile Pinot Grigio (Umbrien)</i>	7,00 €	21,00 €
<i>Rocco Chardonnay (Venetien)</i>	7,00 €	21,00 €
<i>Lungarotti Brezza (Umbrien)</i>	9,00 €	28,00 €
<i>Gavi Serre dei Roveri (Piemont)</i>	10,00 €	32,00 €

## *Red Wine*

	<i>Glas 0,2l</i>	<i>Bottle 0,75l</i>
<i>Matile Merlot (Umbrien)</i>	7,00 €	21,00 €

<i>Ruinite Lambrusco Reggiano</i>		
<i>(Emila-Romagna)</i>	7,00 €	21,00 €
<i>Bella Luna Primitivo (Apulien)</i>	8,00 €	25,00 €
<i>Rocco Chianti Riserva (Toskana)</i>	9,00 €	28,00 €
<i>Lavignone Barbera d' Asti (Mombaruzzo)</i>	10,00 €	32,00 €
<i>Firriato Chiaramonte Nero d' Avola (Sizilien)</i>	----	39,00 €
<i>Masi Campofiorin (Venetien)</i>	----	49,00 €
MAGNUM 1,5L	119,00 €	
<i>Antinori Le Volte dei Ornellaia (Toskana)</i>	----	69,00 €
MAGNUM 1,5L	149,00 €	
3,0L	299,00 €	
<i>Tommasi Amarone Classico (Venetien)</i>	----	109,00 €
<i>Pio Cesare Barolo (Piemont)</i>	----	139,00 €
<i>Antinori Tignanello (Toskana)</i>	----	199,00 €

# *Alitalia*

RISTORANTE - PIZZERIA - BAR

operating company  
Tresor Gastronomie GmbH  
Hammerbrookstr. 93  
20097 Hamburg, Germany

telephone: +49 40 23 26 60  
email: [info@ristorante-alitalia.de](mailto:info@ristorante-alitalia.de)

## **ADDITIVES:**

- <sup>1</sup> with colouring
- <sup>2</sup> with caffeine
- <sup>3</sup> with quinine
- <sup>4</sup> with preservatives or nitrite salt
- <sup>5</sup> with flavour enhancer
- <sup>6</sup> antioxidant
- <sup>7</sup> blackened
- <sup>8</sup> with sweetening
- <sup>9</sup> with phosphate
- <sup>10</sup> genetically modified
- <sup>11</sup> sulphurated

**Please ask for our complete allergen-list if needed!**

Updated 01.2024

*all prices in Euro and incl. legal VAT*