

# NEPTUN

RISTORANTE · PIZZERIA

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Padula Gaststätten-Betriebs GmbH



# Benvenuti amici

Sincere welcome at our Restaurant NEPTUN.

Since 1988 you can enjoy our Italian ambience  
and our delicious Cucina Italiana.

We offer you a wide range of excellent and fresh dishes:

Antipasti, home made pasta, fish and meat dishes

(please ask for our fresh fish from the vitrine)

as well as our authentic PIZZA - made in wood stove.

Seasonal we also serve you with truffles, porcini and mussels.

By the way – our delivery service brings you  
all dishes to your home or your office.

If you plan a party at home we directly deliver you  
with Antipasti and other tasty Italian food and wine.

Feel free to ask for our delivery card.

We wish you a wonderful time at our restaurant and buon appetito!

your  
NEPTUN team



# Menu

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## ANTIPASTI - STARTER

<b>CAPRESE</b> - mozzarella with tomatoes and fresh basil	11,90 €
<b>INSALATA DI MARE</b> - seafood salad	14,50 €
<b>PROSCIUTTO DI PARMA E MELONE</b> - Parma ham with honey melon	12,50 €
<b>VITELLO TONNATO</b> - veal in tuna sauce	12,50 €
<b>ANTIPASTI DI VERDURA (PICCOLA)</b> - vegetable starter (small)	8,50 €
<b>ANTIPASTI DI VERDURA (GRANDE)</b> - vegetable starter (large)	12,90 €
<b>BRESAOLA CON RUCOLA, PARMIGIANO E POMODORO</b> salted beef fillet with rocket, Parmesan and fresh tomatoes	12,50 €
<b>PILIPO ALLA GRIGLIA SU LETTO DI POMODORO</b> - Grilled octopus on a tomato bed	15,50 €
<b>ANTIPASTO FREDDO</b> - cold starter (price per capita) mozzarella, tomatoes and basil; Parma ham with honey melon; vegetables; veal in tuna sauce; slices with tomatoes, basil and garlic	14,50 €
<b>ANTIPASTO FREDDO DI PESCE</b> - fish starter (price per capita) seafood salad; salmon, monkfish and swordfish carpaccio; slices with tomatoes, basil and garlic	15,50 €

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## CARPACCIO

<b>CARPACCIO CON RUCOLA E PARMIGIANO</b> fillet steak carpaccio with rocket and Parmesan	13,50 €
<b>CARPACCIO CON PARMIGIANO</b> - fillet steak carpaccio with Parmesan	13,00 €
<b>CARPACCIO DI SALMONE CON PEPE ROSA</b> - salmon carpaccio with red pepper	12,50 €
<b>CARPACCIO MISTO</b> - fillet steak and salmon carpaccio	13,50 €
<b>CARPACCIO „CIPRIANI“</b> - fillet steak carpaccio with mushrooms and Parmesan	13,50 €

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## ZUPPE - SOUPS

<b>MINISTRONE</b> - vegetable soup	6,50 €
<b>STRACCIATELLA ALLA ROMANA</b> - soup with egg	6,50 €
<b>TORTELLINI IN BRODO</b> - Tortellini in meat broth	6,50 €
<b>ZUPPA DI POMODORA</b> - tomato soup	6,50 €

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## INSALATE - SALADS

<b>INSALATA MISTA PICCOLA</b> - mixed salad (small)	6,50 €
<b>INSALATA MISTA GRANDE</b> - mixed salad (large)	7,90 €
<b>INSALATA DI POMODORI</b> - tomato salad with onions	6,90 €
<b>INSALATA VERDE</b> - green salad	5,50 €
<b>INSALATA DI CETRIOLI</b> - cucumber salad	5,50 €
<b>INSALATA DI FAGIOLI</b> - white bean salad	7,50 €
<b>INSALATA NEPTUN</b> - with tuna, cheese, smoked ham, egg, mushrooms and olives	13,90 €
<b>INSALATA CAPRICCIOSA</b> - salad plate with feta cheese, olives and smoked ham	12,50 €
<b>INSALATA CON TACCHINO E FUNGHI ALLA GRIGLIA</b> salad plate with turkey breast and grilled mushrooms	12,90 €
<b>INSALATA CONTADINA</b> - salad plate with sweet corn, white beans, bacon and egg	12,50 €

Our salads are served with olive oil and balsamico.

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## PASTE - PASTA

<b>SPAGHETTI NAPOLI</b> - with tomato sauce	8,90 €
<b>SPAGHETTI BOLOGNESE</b> - with bolognese sauce	9,90 €
<b>SPAGHETTI CIOCIARA</b> - with tomatoes, peas, smoked ham and cream sauce	10,80 €
<b>SPAGHETTI AGLIO, OLIO E PEPERONCINO</b> - with garlic, olive oil and peperoncino	9,00 €
<b>SPAGHETTI NEPTUN</b> - with Parma ham, cream sauce and green pepper	12,90 €
<b>SPAGHETTI SCOGLIO</b> - with mixed seafood	14,90 €
<b>SPAGHETTI AL PESTO</b> - with basil sauce	9,50 €
<b>SPAGHETTI CARBONARA</b> - with bacon and egg	10,80 €
<b>SPAGHETTI AL GORGONZOLA</b> - with gorgonzola sauce	12,90 €
<b>SPAGHETTI ALL' AMATRICIANA</b> - with bacon, onions and tomatoes	10,80 €
<b>RIGATONI AL FORNO</b> - with ham, mushrooms and peas, oven baked	11,90 €
<b>RIGATONI AI 4 FORMAGGI</b> - with 4 different cheese	12,90 €
<b>RIGATONI AL POMODORO</b> - with tomato sauce	8,90 €
<b>RIGATONI AL RAGÙ</b> - with meat sauce	9,90 €
<b>PENNE ARRABBIATA</b> - mit tomato sauce and peperoncino	10,50 €
<b>LASAGNE</b> - homemade pasta filled with meat sauce	11,90 €
<b>TORTELLINI CON PANNA E PROSCIUTTO</b> - with cream sauce and smoked ham	11,90 €
<b>TAGLIATELLE EMILIANA</b> - with cream sauce, smoked ham, peas and mushrooms	11,90 €
<b>TAGLIATELLE AI FUNGHI FRESCHI</b> - with fresh mushrooms	12,50 €

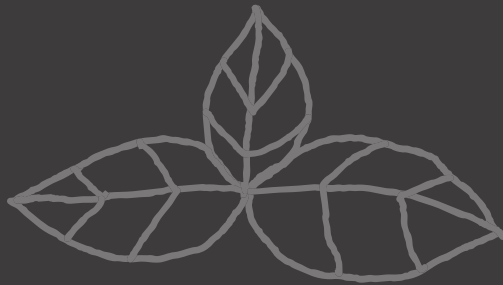
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## RISOTTO - RICE

<b>RISOTTO CONTADINA</b> - rice with vegetables	11,90 €
<b>RISOTTO AI FUNGHI FRESCHI</b> - rice with fresh mushrooms	12,80 €



*Buon Appetito*



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## PIZZA - made in wood stove

Our Pizzas are served with mozzarella and tomato sauce	Ø 33cm	Ø 50cm
<b>PIZZA MARGHERITA</b>	8,90 €	19,90 €
<b>PIZZA FUNGHI</b> - with mushrooms	9,50 €	20,70 €
<b>PIZZA SALAMI</b> - with salami	9,50 €	20,70 €
<b>PIZZA PROSCIUTTO</b> - with smoked ham	9,50 €	20,70 €
<b>PIZZA REGINA</b> - with smoked ham and mushrooms	10,50 €	21,70 €
<b>PIZZA SOFIA</b> - with mushrooms, salami and egg	10,50 €	21,70 €
<b>PIZZA TONNO</b> - with tuna and onions	12,90 €	24,90 €
<b>PIZZA AI 4 FORMAGGI</b> - with 4 different cheese	12,90 €	24,90 €
<b>PIZZA 4 STAGIONI</b> - with chillies, artichokes, mushrooms and smoked ham	11,50 €	23,70 €
<b>PIZZA MARE</b> - with seafood	13,90 €	26,70 €
<b>PIZZA PARMA CON RUCOLA E PARMIGIANO</b>		
with Parma ham, rocket and Parmesan	13,90 €	26,70 €
<b>PIZZA NAPOLETANA</b> - with sardines	9,90 €	20,90 €
<b>PIZZA CALZONE</b> - filled with smoked ham and mushrooms	11,90 €	
<b>PIZZA CAPRICCIOSA</b> - with all ingredients, without fish	11,90 €	22,70 €
<b>PIZZA CON TUTTO</b> - spicy, with all ingredients, without fish	11,90 €	23,90 €
<b>PIZZA NEPTUN</b> - with mushrooms, salami, tuna, smoked ham, garlic, egg and chillies	13,90 €	26,70 €
<b>PIZZA SORRENTO</b> - with fresh tomatoes and basil	11,50 €	23,70 €
<b>PIZZA HAWAII</b> - with smoked ham and pineapple	11,50 €	23,70 €
<b>PIZZA VEGETARIANA</b> - vegetarian	12,50 €	25,70 €
<b>PIZZA AMERICANA</b> - with sausages and fries	11,50 €	23,70 €
<b>PIZZA TIROLESE</b> - with Tyrolean bacon	12,90 €	24,70 €
<b>PIZZA DIAVOLA</b> - with spicy salami	12,90 €	25,70 €
<b>FOCACCIA BIANCA</b>		
with olives, oregano and sardines, without tomato sauce	11,90 €	23,70 €
<b>PIZZA PANE</b> - with tomato sauce and garlic, without cheese	4,50 €	9,90 €
<b>PIZZA PANE BIANCA</b> - with oregano, without tomato sauce	4,50 €	9,90 €

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**LUNCH SPECIAL** (mon. – fri. 11:30 a.m. – 2:30 p.m.) **every PIZZA** Ø 33 cm  
with a **small mixed salad** only **8,90 €**

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## PESCI - FISH DISHES

<b>CALAMARI ALLA GRIGLIA</b> - grilled calamari	19,50 €
<b>SCAMPI ALLA GRIGLIA</b> - grilled scampi	29,50 €
<b>SOGLIOLA ALLA GRIGLIA O ALLA MUGNAIA</b> - sole grilled or with Miller's sauce	28,50 €
<b>PESCE DALLA VETRINA</b> - daily selection of fresh fish from the fish bar, price on request	

Our fish dishes are served with potatoes and vegetables

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## CARNI - MEAT DISHES

<b>COTOLETTA BOLOGNESE</b> - veal cutlet with cheese, smoked ham and tomato sauce	21,90 €
<b>COTOLETTA MILANESE</b> - breaded veal cutlet with French fries	19,90 €
<b>SALTIMBOCCA ALLA ROMANA</b> - veal medallions with Parma ham and sage	22,90 €
<b>PICCATA LOMBARDA</b> - veal cutlet with lemon sauce	22,50 €
<b>BISTECCA ALLA GRIGLIA</b> - beef tenderloin from the grill (250 g)	24,50 €
<b>FILETTO ALLA GRIGLIA</b> - grilled fillet steak (250 g)	32,50 €
<b>FILETTO AL PEPE</b> - peppered fillet steak (250 g)	34,50 €

Our meat dishes are served with potatoes and vegetables

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## DOLCI - DESSERTS

<b>ZUPPA ROMANA</b>	6,50 €	<b>GELATO MISTO CON PANNA</b>	
<b>TIRAMISÙ</b>	6,50 €	mixed ice cream with whipped cream	6,00 €
<b>ZABAIONE</b>	6,50 €	<b>TARTUFO NERO E BIANCO</b>	
<b>GELATO MISTO</b> - mixed ice cream	5,50 €	black or white truffle ice	6,50 €
<b>HOMEMADE PIE</b>	6,00 €	<b>PANNA COTTA</b>	
		with strawberry sauce	6,50 €

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## FORMAGGIO - CHEESE

<b>PROVOLONE</b>	7,00 €
<b>GORGONZOLA</b>	7,50 €
<b>GRANA</b>	7,50 €
<b>FORMAGGIO MISTO</b> - mixed cheese tray	11,50 €

# Truffle Menu

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## STARTER

### INSALATA DI RUCOLA CON PETTO D'ANATRA E TARTUFO NERO

rocket salad with duck breast and black truffles 19,50 €

### CARPACCIO CON PARMIGGIANO E TARTUFO NERO

beef carpaccio with Parmesan chips and black truffles 19,50 €

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## PASTA

### TAGLIOLINI CON PARMIGIANO E TARTUFO NERO

homemade Tagliolini with Parmesan and black truffles 19,50 €

### RAVIOLI DI SPINACI E RICOTTA CON TARTUFO NERO

homemade ravioli filled with ricotta and spinach with black truffles 20,50 €

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## PIZZA

### PIZZA CON FUNGHI E TARTUFO NERO

Pizza (33 cm) with mozzarella, mushrooms and black truffles 22,50 €

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## FISH

### FILETTI DI SOGLIOLA CON BURRO E TARTUFO NERO

sole fillet with butter and black truffles, with daily vegetables and potatoes 32,50 €

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## MEAT

### MEDAGLIONI DI MANZO ALLA GRIGLIA CON FUNGHI E TARTUFO NERO

beef medaillons with mushrooms, black truffles, with daily vegetables and potatoes 39,50 €



# List of beverages

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## APERITIVI - APERITIF

Aperitivo Neptun	0,1 l	5,50 €
Campari Soda <sup>1</sup>	5 cl	5,50 €
Campari Orange <sup>1</sup>	5 cl	5,50 €
Martini bianco, rosso, dry	5 cl	5,50 €
Cynar	5 cl	5,50 €
Glass of Prosecco	0,1 l	450 €
Sherry medium, dry, cream	5 cl	5,50 €
Sanbitter <sup>1</sup> (alcohol-free)		4,50 €

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## BEVANDE CALDE - HOT DRINKS

Espresso	2,00 €
Coffee	2,00 €
Cappuccino	3,50 €
Tea	2,00 €
Latte Macchiato	3,50 €

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## ANALCOLICI - SOFT DRINKS

	0,25 l	0,5 l	0,75 l
Fanta <sup>1</sup>	2,50 €	3,80 €	
Cola <sup>2</sup>	2,50 €	3,80 €	
Lemonade <sup>1</sup>	2,50 €	3,80 €	
Orange-, apple-, currant-, passion fruit-, rhubarb-juice	2,70 €	4,50 €	
apple-, currant-, passion fruit-, elder-, rhubarb-spritzer	2,00 €	3,50 €	
Bitter Lemon <sup>3</sup>	2,50 €		
Tonic Water <sup>3</sup>	2,90 €		
Spezi <sup>1+2</sup>	2,50 €	4,50 €	
Table water	1,50 €	2,90 €	
Fiordilino (naturale und frizzante)	2,00 €	3,00 €	5,50 €

1 contains coloring, 2 contains caffeine, 3 contains quinine

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## VINI ITALIANI - ITALIAN WINE

### VINO ROSSO IN CARAFFA

Vino Rosso della Casa - House red	0,25 l	5,90 €
Lambrusco	0,25 l	5,90 €
Rosé	0,25 l	5,90 €
Glass of Table wine	0,2 l	4,70 €
Red wine spritzer	0,5 l	4,90 €
Red wine spritzer small	0,25 l	3,20 €

### VINO BIANCO IN CARAFFA

Vino Bianco della Casa - House white	0,25 l	5,90 €
Frizzantino	0,25 l	5,90 €
Glass of white wine	0,2 l	4,70 €
White wine spritzer	0,5 l	5,90 €
White wine spritzer small	0,25 l	3,20 €

### PROSECCO

Valdo - Vino Spumante Extra Dry	0,75 l	29,00 €
Prosecco Millesimato Extra Dry Az. Agricola Barazza	0,75 l	25,00 €
Prosecco Rosato Grand Cuvée Az. Agricola Barazza	0,75 l	23,00 €



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More first class wine  
from regions all over Italy  
you can find in our  
separate wine card.

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## BIRRE - BEER

Our partner for drinks is Hofbräuhaus München

Draught beer (lager)	0,5 l	3,90 €
Brown ale	0,5 l	4,50 €
Pils from barrel	0,3 l	3,50 €
Weiss beer	0,5 l	4,70 €
Weiss beer (brown)	0,5 l	4,70 €
Alcohol-free beer	0,5 l	4,50 €
Shandy	0,5 l	3,90 €

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## ALCOLICI - SPIRITS

Grappa	2 cl	3,90 €
Williamsbirne	2 cl	3,90 €
Himbeergeist	2 cl	3,90 €
Kirschwasser	2 cl	3,90 €
Fernet Branca	2 cl	3,90 €
Ramazotti	2 cl	3,90 €
Averna	2 cl	3,90 €
Amaro Lugano	2 cl	3,90 €
Montenegro	2 cl	3,90 €
San Marzano	2 cl	3,90 €
Underberg	2 cl	3,90 €
Jägermeister	2 cl	3,50 €
Amaretto	2 cl	3,90 €
Sambuca	2 cl	3,90 €
Cointreau	2 cl	4,80 €
Grand Marnier	2 cl	4,80 €
Courvoisier	2 cl	4,80 €
Remy Martin	2 cl	5,80 €
Hennessy	2 cl	5,80 €
Vecchia Romagna	2 cl	4,80 €
Asbach Uralt	2 cl	4,80 €
Vodka	4 cl	6,90 €
Bacardi	4 cl	6,90 €
Gin	4 cl	6,90 €
Chivas	4 cl	8,90 €
Jack Daniels	4 cl	8,90 €
Ballantines	4 cl	7,90 €
Johnnie Walker	4 cl	7,90 €
Jim Beam	4 cl	7,90 €

# Our wine recommendation



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## VINI BIANCHI - WHITE WINE

		0,20 l	0,25 l	0,75 Fl.
<b>Lugana Pasetti</b>	Cascina Albarone / Veneto	5,90 €	7,00 €	22,50 €
<b>Chardonnay</b>	Cantina Barazza / Veneto	5,50 €	6,50 €	19,50 €
<b>Sauvignon</b>	Cantina Barazza / Veneto	5,80 €	7,00 €	21,00 €
<b>Gavi (Valentino)</b>	Cantina La Scolca / Piemont	5,90 €	7,80 €	22,50 €
<b>Pinot Grigio</b>	Cantina Barazza / Veneto	5,50 €	6,50 €	19,50 €
<b>Verdiso IGT</b>	Cantina Barazza / Veneto	5,50 €	6,50 €	19,50 €
<b>Grillo</b>	Cantina Terra di Giafar / Sizilien	5,50 €	6,50 €	19,50 €

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## ROSÉ - ROSÉ WINE

		0,20 l	0,25 l	0,75 Fl.
<b>Rosato Pasetti</b>	Cascina Alberone / Veneto	5,50 €	6,50 €	19,50 €

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## VINI ROSSI - RED WINE

		0,20 l	0,25 l	0,75 Fl.
<b>Il Fiore Nero di Troja</b>	Cantina D'Asti / Apulien	7,00 €	8,00 €	24,00 €
<b>Marzemino Pasetti</b>	Cascina Albarone / Veneto	5,80 €	6,50 €	19,50 €
<b>Nero d'Avola</b>	Cantina Terre di Giafar	5,80 €	8,50 €	24,50 €
<b>Montefalco Rosso DOC</b>	Az. Cutini	7,80 €	9,50 €	28,50 €
<b>Primitivo Salento</b>	Duca del Salento / Apulien	6,00 €	7,00 €	21,00 €

## Information according to the Additive Authorization Regulation – ZzuIV §9 Abs. 6 Nr. 5.

The following additives and allergens and / or traces of additives and allergens may be present in the foods:

INGREDIENTS	FOOD	BEVERAGES
<b>In general</b> Balsamic: 1,5,29,31 White beans: 2,3,5,13 Tuna: 18,21,26,32 Cheese: 1,2,26,32 Feta cheese: 1,2,26,32 Parmesan: 20,18,26 Mozzarella: 26,32,2,4 Ham: 2,5,7,11,13,17,18,23,26,32 Salami and spicy salami: 2,3,5,7,29 Serrano ham: 2,3,5,7,13 Tyrolean bacon, bacon: 2,3,5,7,13 Sausages: 2,3,5,7,13 Mushrooms: 18,26,32 Olives: 9,18 Croutons: 18,20,26,32	<b>Antipasti - Appetizers</b> Seafood salad: 1,4,8,13,19,21 Vegetables from the showcase: 20,26,27,32 Bündnerfleisch: 2,16 Carpese: 26,31,32 Carpaccio: Mit Parmesan Veal in tuna sauce: 12,20,21,29,18 <b>Dandruff - Soups</b> Vegetable soup: 28 Eggs fluff soup: 20,28 Meatsoup: 7,16,17,18,20,23,26,28,29,32 Tomatosoup: 28 <b>Paste - Pasta dishes:</b> 18, 20, 26 Bolognese: 28,31,16,17 <b>Pizza in wood stove</b> Unless otherwise indicated, the pizzas are topped with cheese (mozzarella) <b>Dolci - Desserts</b> Tiramisu: 3,20,26	Lambrusco: 31,* Fanta: 1,5 Coca-Cola light: 1,3,11,12,14, ** Coca-Cola: 1,3,14 Spezi: 1,5,14 Sprite: 2,3 Chianti: 31,**** Lambrusco: 31,*

## MENU NAME

### Declarable ingredients

1: with dye; 2: with preservative; 3: acidity regulators; 4: stabilizers; 5: with antioxidant;  
6: with nitrite pickling salt; 7: With flavor enhancer; 8: sulphurized; 9: blackened; 10: waxed;  
11: with sweetener; 12: Contains a source of phenylalanine; 13: with phosphate; 14: caffeinated;  
15: alcoholic; 16: preparation of beef; 17: preparation of pork;

### allergens

18: gluten-containing cereals and cereal products; 19: crustaceans and crustacean products; 20: eggs and egg products; 21: fish and fish products; 22: peanut and peanut products; 23: soy and soy products; 26: milk and milk products; 27: Nuts and nuts (almonds, hazel, whale, cashew, pecan, parah, macadamia, queensland, pistachio, pine nuts); 28: celery and celery products; 29: mustard and mustard products; 30: sesame and sesame products; 31: sulfur dioxide and sulphides (in a concentration > 10 mg / kg or > 10 mg / l as SO<sub>2</sub>); 32: lactose; 33: molluscs; 34: lupine; 35: containing quinine;

### Further markings

\* Sparkling wine    \*\* je 100 ml greater than 1,0 kJ (0,25 kcal)    \*\*\* DOC    \*\*\*\* DOC G

Although we always strive to correct our information, we reserve the right to make changes, as cross-contamination of the individual ingredients and technologically unavoidable impurities or changes on the part of the manufacturer can not be excluded. This list is also regularly updated due to possible recipe changes. We do not guarantee 100% of the completeness of the information.