

# Benvenuti amici

---

Sincere welcome to our Restaurant NEPTUN.



Since 1988 you can enjoy our Italian ambience

and our delicious Italiana *cuisine*.

We offer a wide range of excellent fresh dishes:

*Antipasti*, home made pasta, meat dishes, fish dishes (please ask our team to see our fresh fish from the fish bar)

We also have authentic PIZZA – made in our wood stove.

Seasonal, we also serve truffles, porcini and mussels.

Our delivery service brings you

all these dishes to your home or office.

Planning a party? We can cater for all occasions, and bring the taste of Neptun to you and your guests.

Feel free to ask for our delivery menu.

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

Your

NEPTUN-Team



**NEPTUN**  
RISTORANTE · PIZZERIA



# Menu



---

## ANTIPASTI - STARTER

BRUSCHETTE - (3 pieces) with fresh tomatoes, basil and garlic	7,90 €
CAPRESE - Mozzarella with tomatoes and fresh basil <sup>2,26</sup>	15,90 €
INSALATA DI MARE - Seafood salad <sup>1,8,13,19,21,26,33</sup>	18,90 €
PROSCIUTTO E MELONE - Honey lemon with Parma ham <sup>2,5,6</sup>	18,90 €
VITELLO TONNATO - Veal in tuna sauce <sup>1,2,18,1,20,21,26,29</sup>	18,90 €
ANTIPASTI DI VERDURA (PICCOLA) - Vegetables starterplatter (small) <sup>20,26,21,26,27</sup>	10,50 €
ANTIPASTI DI VERDURA (GRANDE) - Vegetables starterplatter (large) <sup>19-21,26,27,29,33</sup>	17,50 €
POLIPO ALLA GRIGLIA SU LETTO DI POMODORO - Grilled octopus on a bed of tomato <sup>33</sup>	20,50 €
BRESAOLA CON RUCOLA E GRANA - Salted beef filled with rocket, Grana (cheese) and fresh tomatoes <sup>6,26</sup>	19,90 €
ANTIPASTO FREDDO - Cold Starter plate (price per person) Mozzarella, tomatoes and basil, honey melon with ham, vegetables, veal in tuna sauce Bruschette - slices of bread with tomatoes, basil and garlic <sup>1,2,18,1,20,21,26,28</sup>	19,90 €
ANTIPASTO FREDDO DI PESCE - Fish Starter plate (price per person) Seafood salad, salmon, monkfish and swordfish, Bruschette – slices of bread with fresh tomatoes, basil and garlic <sup>12,18,1,19,20,21,33</sup>	21,90 €

---

## CARPACCIO

CARPACCIO CON RUCOLA E GRANA - Fillet steak Carpaccio with/without rocket and Grana <sup>2,26</sup>	18,90 €
CARPACCIO DI SALMONE CON PEPE ROSA - Salmon Carpaccio with red pepper <sup>12,21</sup>	17,90 €
CARPACCIO MISTO - Fillet steak and salmon Carpaccio <sup>12,21</sup>	20,90 €
CARPACCIO „CIPRIANI“ - Fillet Steak Carpaccio with mushrooms and Grana <sup>2,26</sup>	18,90 €

---

## ZUPPE - SOUPS

MINISTRONE - Vegetable Soup <sup>20,26,27,28</sup>	8,90 €
STRACCIATELLA ALLA ROMANA – Soup with egg <sup>20</sup>	8,90 €
TORTELLINI IN BRODO - Tortellini in meat broth <sup>(beef+pork)</sup>	8,90 €
ZUPPA DI POMODORO - Tomato soup	8,90 €

---

## INSALATE – SALADS (Indications without dressing)

INSALATA MISTA PICCOLA - Mixed salad (small)	7,90 €
INSALATA MISTA GRANDE - Mixed salad (large)	9,90 €
INSALATA DI POMODORI - tomatosalad with onions	8,90 €
INSALATA VERDE - Green salad	6,90 €
INSALATA DI CETRIOLI - Cucumber salad with onions	6,90 €
INSALATA DI FAGIOLI - White bean salad <sup>2,5,13</sup>	9,90 €
INSALATA NEPTUN - Salad plate with tuna, cheese, ham, egg, mushrooms and olives <sup>2,5,6,9,20,21,26</sup>	16,90 €
INSALATA CAPRICCIOSA – Salad plate with feta cheese, olives, and ham <sup>2,5,6,9,26</sup>	16,90 €
INSALATA CON TACCHINO E FUNGHI ALLA GRIGLIA - Salad plate with turkey brest and grilled mushrooms	16,90 €
INSALATA CONTADINA – Salad plate with corn, white beans, bacon and egg <sup>2,5,6,13,20</sup>	16,90 €

Our salads are served with olive oil and balsamico<sup>1,5,29,31</sup>

---

## PASTE - PASTA <sup>18</sup>

SPAGHETTI NAPOLI - with tomato sauce and onions	10,90 €
SPAGHETTI BOLOGNESE - with bolognese sauce <sup>(beef and pork)</sup>	12,90 €
SPAGHETTI AGLIO, OLIO E PEPERONCINO - with garlic, olive oil and chilli <sup>26</sup>	10,90 €
SPAGHETTI NEPTUN - with ham, cream sauce and green pepper <sup>2,5,6,26</sup>	15,90 €
SPAGHETTI SCOGLIO - with mixed seafood <sup>8,19,21,33</sup>	18,90 €
SPAGHETTI AL PESTO - with basil sauce <sup>5,29,31</sup>	13,90 €
SPAGHETTI CARBONARA - with bacon and egg <sup>2,5,6,20</sup>	13,90 €
SPAGHETTI AL GORGONZOLA - with gorgonzola sauce <sup>2,26</sup>	15,90 €
SPAGHETTI ALL' AMATRICIANA - with bacon, onions and tomatoes <sup>2,5,6</sup>	13,90 €
RIGATONI AL FORNO - with ham, mushrooms and peas, with cheese (baked oven) <sup>2,5,6,26</sup>	14,90 €
RIGATONI AI 4 FORMAGGI - with 4 different cheeses <sup>2,26</sup>	14,90 €
RIGATONI AL POMODORO - with tomato sauce	12,90 €
RIGATONI AL RAGÙ - with meat sauce <sup>(beef and pork)</sup>	13,90 €
PENNE ARRABBIATA - with tomato sauce and chilli <sup>2,26</sup>	12,90 €
LASAGNE - homemade pasta filled with meat sauce <sup>(beef + pork)</sup>	14,90 €
TORTELLINI CON PANNA E PROSCIUTTO - with cream sauce and smoked ham <sup>2,5,6,26</sup>	15,90 €
TAGLIATELLE EMILIANA – with cream sauce, ham, peas and mushrooms <sup>2,5,6,26,27</sup>	14,90 €
TAGLIATELLE AI FUNGHI FRESCHI – with fresh mushrooms	16,90 €

---

## RISOTTO - RICE

RISOTTO CONTADINA -Rice with vegetables <sup>2,15,26,28,31</sup>	15,90 €
RISOTTO AI FUNGHI FRESCHI – Rice with fresh mushrooms <sup>2,15,26,28,31</sup>	16,90 €

---

## PIZZA – from the wood stove <sup>18</sup>

Our Pizzas are served with mozzarella<sup>2,26</sup> and tomato sauce

Ø 33cm      Ø 50cm

PIZZA MARGHERITA	10,90 €	19,90 €
PIZZA FUNGHI - with mushrooms	11,90 €	20,90 €
PIZZA SALAMI - with salami <sup>5,6</sup>	11,90 €	20,90 €
PIZZA PROSCIUTTO - with ham <sup>5,6</sup>	11,90 €	20,90 €
PIZZA REGINA - with ham and mushrooms <sup>5,6</sup>	13,90 €	23,90 €
PIZZA SOFIA - with mushrooms, salami and egg <sup>5,6,20</sup>	13,90 €	23,90 €
PIZZA TONNO - with tuna and onions <sup>21</sup>	15,90 €	27,90 €
PIZZA AI 4 FORMAGGI - with 4 different chesses	14,90 €	26,90 €
PIZZA 4 STAGIONI - with chilli, artichokes, ham and mushrooms <sup>5,6,26</sup>	14,90 €	26,90 €
PIZZA MARE - with seafood <sup>8,19,21,33</sup>	15,90 €	27,90 €
PIZZA PARMA CON RUCOLA E GRANA - with ham, rocket and Grana (cheese) <sup>5,6</sup>	16,90 €	28,90 €
PIZZA NAPOLETANA - with sardines <sup>5,6,21</sup>	14,90 €	26,90 €
PIZZA CALZONE - filled with ham and mushrooms <sup>5,6</sup>	15,90 €	-
PIZZA CAPRICCIOSA - (wrapped) with all ingredients, without fish <sup>5,6,9,19,20,21,33</sup>	14,90 €	26,90 €
PIZZA CON TUTTO - spicy, with all ingredients, without fish <sup>5,6,9,19,20,21,33</sup>	14,90 €	26,90 €
PIZZA NEPTUN - with mushrooms, salami, tuna, ham, garlic, egg and chilli <sup>5,6,20,21</sup>	15,90 €	27,90 €
PIZZA SORRENTO - with fresh tomatoes and basil	13,90 €	25,90 €
PIZZA HAWAII - with ham and pineapple <sup>5,6</sup>	14,90 €	26,90 €
PIZZA VEGETARIANA - vegetarian, with vegetables <sup>28</sup>	14,90 €	26,90 €
PIZZA AMERICANA - with sausages and fries <sup>5,6,7,13</sup>	14,90 €	26,90 €
PIZZA TIROLESE - with Tyrolean bacon <sup>5,6</sup>	15,90 €	27,90 €
PIZZA DIAVOLA - with spicy salami <sup>5,6</sup>	15,90 €	27,90 €
FOCACCIA BIANCA - with olives, oregano and sardines, <u>without</u> tomato sauce <sup>6,8,9,21,31</sup>	13,90 €	24,90 €
PIZZA PANE - with tomato sauce, <u>without</u> cheese	5,90 €	10,90 €
PIZZA PANE BIANCA - with oregano, <u>without</u> tomato sauce	4,90 €	9,90 €

---

LUNCH SPECIAL (mon. – fri. 11.30 a.m. – 2.30 p.m. *except public holidays*) every PIZZA Ø 33 cm  
with a small mixed salad only 12,90 €

---

---

## PINSA ROMANA <sup>18</sup>

Every Pinsa is served with tomato sauce and mozzarella<sup>2,26</sup>

PINSA MORTADELLA - Pinsa with Mortadella <sup>(pork), 13</sup>	16,50 €
PINSA BUFFOLA - Pinsa with buffalo mozzarella, cocktail tomatoes and rocket	16,50 €
PINSA SALMONE - Pinsa with smoked salmon and mascarpone <sup>21</sup>	17,50 €
PINSA GUANCIALE - Pinsa with Pecorino cheese and smoked pork cheeks	17,50 €
PINSA VEGETARIANA - Pinsa with vegetable (vegetarian) and Burrata cheese	17,50 €
PINSA SCAMORZA E PARMA - Pinsa with smoked Scamorza (cheese) and ham <sup>6,13</sup>	18,50 €



---

## PESCI - FISH

CALAMARI ALLA GRIGLIA - Grilled calamari <sup>33</sup>	24,90 €
SCAMPI ALLA GRIGLIA - Grilled scampi <sup>19</sup>	34,90 €
PESCE MISTO ALLA GRIGLIA - Mixed grilled fish <sup>19,21,33</sup>	31,90 €
PESCE DALLA VETRINA - Daily selection of fresh fish from the fish bar	

Price upon request

Our fish dishes are served with potatoes and vegetables<sup>28</sup>

---

## CARNI - MEAT

COTOLETTA BOLOGNESE - Veal with cheese, ham and tomato sauce <sup>1,2,5,6,18,1,20,23,26</sup>	26,90 €
COTOLETTA MILANESE - Breaded veal with french fries <sup>18,1,20,23,26</sup>	24,90 €
SALTIMBOCCA ALLA ROMANA - Veal medaillons with ham and sage <sup>2,5,6</sup>	26,90 €
PICCATA LOMBARDA - Veal cutlet with lemon sauce	25,90 €
BISTECCA ALLA GRIGLIA - Grilled rump steak (250 g)	28,90 €
FILETTO ALLA GRIGLIA - Grilled fillet steak (250 g)	34,90 €
FILETTO AL PEPE - Fillet steak in green pepper sauce (250 g)	36,90 €

Our meat dishes are served with potatoes and vegetables<sup>28</sup>

---

## DOLCI - DESSERTS<sup>1, 18</sup>

ZUPPA ROMANA <sup>2,7,15,20,26</sup>	8,90 €
TIRAMISÙ <sup>14,15,20,26</sup>	8,90 €
ZABAIONE <sup>2,20,26</sup>	9,90 €
PANNA COTTA - Cream dessert with strawberry sauce <sup>2,5,6,20,26</sup>	8,90 €
GELATO MISTO - Mixed ice cream <sup>20,26</sup>	6,90 €
GELATO MISTO CON PANNA - Mixed ice cream with whipped cream <sup>20,26</sup>	7,90 €
TARTUFO NERO E BIANCO - black or white truffle ice <sup>20,23,26</sup>	8,90 €

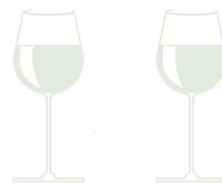


---

## FORMAGGIO - CHEESE<sup>1,2,26</sup>

PROVOLONE	8,90 €
GORGONZOLA	8,90 €
GRANA	8,90 €
FORMAGGIO MISTO - Mixed cheese plate	16,90 €

# Beverages



## APERITIVI - APERITIF <sup>(with Alcohol)</sup>

Aperitivo Neptun <sup>1</sup>	0,1 l	7,90 €
Campari Soda <sup>1</sup>	5 cl	7,90 €
Campari Orange <sup>1</sup>	5 cl	7,90 €
Martini bianco, rosso, dry <sup>1,31</sup>	5 cl	7,90 €
Cynar	5 cl	7,90 €
Glass Prosecco <sup>31</sup>	0,1 l	4,90 €
Sherry medium, dry, cream <sup>1</sup>	5 cl	7,90 €
Aperol Spritz <sup>1</sup>		8,50 €
Campari Spritz <sup>1</sup>		8,90 €
Sanbitter <sup>1</sup> (alcohol free)		6,90 €

## BEVANDE CALDE – HOT DRINKS

Espresso <sup>14</sup>		2,50 €
Coffee <sup>14</sup>		2,50 €
Cappuccino <sup>14,26</sup>		3,90 €
Tee		2,50 €
Latte Macchiato <sup>26</sup>		4,20 €

## ANALCOLICI – SOFT DRINKS (without alcohol)

	0,30 l	0,5 l	0,75 l
Fanta <sup>1,5</sup>	3,50 €	4,90 €	-
Cola <sup>1,2,14</sup>	3,50 €	4,90 €	-
Lemonade <sup>1</sup>	3,50 €	4,90 €	-
<u>Juices</u> : apple <sup>5</sup> , orange, rhubarb, blackcurrant, and passion fruit <sup>5</sup>	3,90 €	5,90 €	-
<u>Spritzer</u> : apple <sup>5</sup> , orange, rhubarb, blackcurrant, passion fruit <sup>5</sup> , and elderberry <sup>5</sup>	3,50 €	4,90 €	-
Bitter Lemon	3,90 €	-	-
Tonic Water/ Schweppes <sup>5,35</sup>	3,90 €	-	-
Spezi <sup>1,2,5,14</sup>	3,90 €	4,90 €	-
Table water	2,50 €	4,50 €	-
Fiordilino (with/without bubbles)	3,90 €	4,90 €	6,90 €



## BIRRE - BEER <sup>3,15,18</sup>

Our partner for drinks is Hofbräuhaus München

Lager beer on tap	0,5 l	4,50 €
Dark beer	0,5 l	5,20 €
Pils on tap	0,3 l	4,20 €
Wheat beer (Weizen)	0,5 l	5,20 €
Dark wheat beer	0,5 l	5,20 €
Alcohol free beer	0,5 l	4,50 €
Radler (Shandy) beer	0,5 l	4,20 €

---

## ALCOLICI - SPIRITS <sup>15,31</sup>

Grappa	2 cl	4,90 €
Williamsbirne	2 cl	4,90 €
Himbeergeist	2 cl	4,90 €
Kirschwasser	2 cl	4,90 €
Fernet Branca	2 cl	4,90 €
Ramazotti	2 cl	4,90 €
Averna	2 cl	4,90 €
Amaro Lugano	2 cl	4,90 €
Montenegro	2 cl	4,90 €
San Marzano	2 cl	4,90 €
Underberg	2 cl	4,90 €
Jägermeister	2 cl	4,90 €
Amaretto	2 cl	4,90 €
Sambuca	2 cl	4,90 €
Cointreau	2 cl	5,90 €
Grand Marnier	2 cl	5,90 €
Courvoisier	2 cl	6,90 €
Remy Martin	2 cl	7,90 €
Hennessy	2 cl	7,90 €
Vecchia Romagna	2 cl	5,90 €
Asbach Uralt	2 cl	6,90 €
Vodka	4 cl	8,90 €
Bacardi	4 cl	8,90 €
Gin	4 cl	8,90 €
Chivas	4 cl	10,90 €
Jack Daniels	4 cl	9,90 €
Ballantines	4 cl	8,90 €
Johnnie Walker	4 cl	8,90 €
Jim Beam	4 cl	8,90 €

---

## VINI ITALIANI – ITALIAN WINE



### VINO ROSSO IN CARAFFA <sup>15,31</sup>

Vino Rosso della Casa	0,25 l	7,90 €
Lambrusco	0,25 l	7,90 €
Rosé	0,25 l	7,90 €
Glass of table wine	0,2 l	5,90 €
Red wine spritzer	0,5 l	6,90 €
Red wine spritzer (small)	0,25 l	4,90 €

### VINO BIANCO IN CARAFFA <sup>15,31</sup>

Vino Bianco della Casa (white house wine)	0,25 l	7,90 €
Frizzantino	0,25 l	7,90 €
Glass of white wine	0,2 l	5,90 €
White wine spritzer	0,5 l	6,90 €
White wine spritzer (small)	0,25 l	4,90 €

### PROSECCO <sup>15,31</sup>

Valdo	Vino Spumante Extra Dry	0,75 l	37,00 €
Prosecco	Millesimato Extra Dry Az. Agricola Barazza	0,75 l	34,00 €
Prosecco	Rosato Grand Cuvée Az. Agricola Barazza	0,75 l	34,00 €



---

We also serve premium wines  
from regions all over Italy,  
which you can find in our  
wine card

---

# Our Recommended Wines

---

## VINI BIANCHI – WHITE WINE <sup>15,31</sup>

		0,2 l	0,25 l	0,75 Fl.
Lugana Pasetti	Cascina Albarone / Veneto	8,90 €	10,90 €	32,50 €
Chardonnay	Cantina Barazza / Veneto	7,90 €	9,90 €	28,50 €
Sauvignon	Cantina Barazza / Veneto	7,90 €	9,90 €	28,50 €
Gavi (Valentino)	Cantina La Scolca / Piemont	8,90 €	10,90 €	32,50 €
Pinot Grigio	Cantina Barazza / Veneto	7,90 €	9,90 €	28,50 €
Verdiso IGT	Cantina Barazza / Veneto	7,90 €	9,90 €	28,50 €
Bacca del merlo	Cantina Ca dei sette/ Veneto	7,90 €	9,90 €	28,50 €

---

## ROSÉ – ROSÉ WINE <sup>15,31</sup>

		0,2 l	0,25 l	0,75 Fl.
Rosato Pasetti	Cascina Alberone / Veneto	7,90 €	9,90 €	28,50 €

---

## VINI ROSSI – RED WINE <sup>15,31</sup>

		0,2 l	0,25 l	0,75 Fl.
Il Fiore Nero di Troja	Cantina D'Asti / Puglia	8,90 €	10,90 €	32,50 €
Marzemino Pasetti	Cascina Albarone / Veneto	8,90 €	10,90 €	32,50 €
Nero d'Avola	Cantina Zabu/ Sicily	8,90 €	10,90 €	32,50 €
Primitivo Salento	Duca del Salento / Puglia	8,90 €	10,90 €	32,50 €



## *Additive Authorization Regulation – ZzulV §9 Abs. 6 Nr. 5.*

---

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

---

### *MENU NAME*

#### *Declarable ingredients*

*1: with dye; 2: with preservatives; 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*

#### *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, walnut, cashew, pecan, parahi, 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 cannot be excluded. This list is also regularly updated due to possible recipe changes. We do not guarantee 100% of the completeness of the information.*