



ITALOFRITZEN SERVE FRESH PIZZA.

Pizza is a matter of belief. And because we ItaloFritzen believe in the original, we make our pizza strictly according to the traditional Neapolitan recipe - from 100% Campanian soft wheat flour, San Marzano tomatoes, Fior the latte - and of course a lot of skill, patience and love

MONTHLY SPECIAL



23,50 €



POLPO BURGER

On a sepia and sesame brioche with baked onion rings, crispy lettuce, tomato fillets and saffron aoli with sweet potato fries and guacamole

BREAKFAST ITALIAN STYLE

MO.-FR. 7-11:30 | SA.-SU. 8-11:30

Take your time for the daily detour to the regular café, the bar on the corner - be it for an extensive breakfast or just an espresso standing up. In our daily we offer our favorite breakfast creations à la carte in addition to coffee and cornetto to go.

LET'S
BEAT
COVID-19

FRISCHE LUFT, FRESH AIR

OUR MODERN NEW VENTILATION CIRCULATES THE ENTIRE ROOM AIR IN THE RESTAURANT 35 TIMES AN HOUR AND PROVIDES YOU WITH ENOUGH FILTERED AIR. WE ARE THUS ACTIVELY HELPING TO CONTAIN THE CORONA VIRUS.



KEEP UP TO DATE WITH OUR MONTHLY NEWSLETTER!

11.30-03.00

LUNCH 17,50 €

2 COURSE MENU

+ WATER & COFFEE

XMAS PARTY

Our Christmas parties are always an experience. Lorem ipsum dolor sit amet, consectetur adipiscing elit.

FRITZEN'S XMAS SPECIAL 3-COURSE-MENÜ

INCL. 2-HOUR BEVERAGE FLAT RATE

STARTER

various pickled vegetables and Italian ham and sausage specialties made from waxed paper

MAINCOURSE

Tuscan leg of goose with tarragons, oven tomatoes and homemade potato gnocchi in sage butter

DESSERT

Small baked apple with vanilla ice cream and mascarpone-cinnamon foam

3-COURSE- SEASON MENU

• 39 € P.P. •

SALAT

INSALATA

INSALATA PICCOLA 5,50€

Mixed lettuce with cherry tomatoes

INSALATA DI RUCOLA 11,50€

With caramelized goat cheese, port wine figs, walnuts and beetroot sprouts 1

ROMANA CON POLLO 14,50€

Lettuce hearts in parmesan dressing with crispy chicken and sun-ripened tomatoes 1

INSALATA DI TONNO 13,50€

Iceberg lettuce with savory vinaigrette, pickled tuna, potatoes, green beans and boiled egg

SOUPS

ZUPPE

ZUPPA DI FAGIOLI ALLA TOSCANA 12,50€

Tuscan bean soup with Borlotti beans, tomatoes, root vegetables and Zampone di Modena IGP 1

STUFATO DI PESCE AL POMODORO

SMALL 13,50€ /BIG 23,50€

Tomatized fish stew with shrimp, scallops, Vongole, cod, celery and fennel, served with roasted farmer's bread and crustacean mayonnaise 3

STARTERS

ANTIPASTI

PORZIONE DI OLIVE 3,50€

PARMESAN FOCACCIA 3,50€

Olivenöl extra Vergine, Parmigiano Reggiano

CAPONATA 9,50€

Warm eggplant salad with pine nuts and raisins 1,3,9

CAPRESE BUFALA 12,50€

Bottled tomatoes with Mozzarella di Bufala DOP and basil

POLPO TIEPIDA CON PATATE 13,50€

Lukewarm polpo with potatoes, romaine lettuce, lime vinaigrette, grated Parmigiano Reggiano DOP

CARPACCIO DI MANZO 16,50€

Beef carpaccio with truffle mayonnaise and bean salad 3

SCALOPPINE CON PANCETTA 16,50€

Fried scallops in a pancetta coating with beurre blanc, spinach leaves and saffron aoli 1,3

POLPO FRITTO 18,50€

Crispy fried polpo with chimi-churri sauce, fresh lemon and roasted farmer's bread

MAINCOURSE

PIATTI PRINCIPALE

🌿 **RIGATONI AL POMODORE 14,50€**
Homemade tomato rigatoni in a tomato and basil sauce with extra virgin olive oil

🌿 **RISOTTO AGLI SPINACI 18,50€**
Creamy spinach risotto with poached organic egg and summer truffle

TAGLIATELLE FATTE IN CASA 18,50€
Homemade tagliatelle in a fine salsiccia ragout and broccoli 1,3

RAVIOLI AL RADICCHIO-PANCETTA 18,50€
Radicchio and bacon ravioli in butter nage with sautéed green asparagus and crispy pancetta 1,3

MACCHERONI DI SPINACI 19,50€
Spinach maccheroni in a creamy Parmesan sauce with baby spinach and Prosciutto di Parma DOP 1,3

MAFALDINE ARAGOSTA 23,50€
Homemade pasta in a creamy lobster sauce with crayfish tails and snow peas

● POLPO BURGER ●

ON A SEPIA AND SESAME BRIOCHE WITH BAKED ONION RINGS, CRISPY LETTUCE, TOMATO FILLETS AND SAFFRON AOLI WITH SWEET POTATO FRIES AND GUACAMOLE 3
23,50€

FILETTO DI MERLUZZO 24,50€
Fried fillet of cod with white wine foam on Perigord potato cream with sautéed cucumber and bacon 1,3

BRASATO DI MANZO BOLLITO 19,50€
Braised beef boiled beef in barolojus with peperonata and homemade potato gnocchi

COSTOLETTO DI AGNELLO 32,50€
Roasted pink lamb chops with thyme jus on green beans and light garlic-mashed potatoes

ENTRECOTE ALLA GRIGLIA 28,50€

Roasted pink Entrecote with our steak butter, on romaine lettuce hearts with tomato vinaigrette and rosemary potatoes

DOLCE

PANNA COTTA 7,50€

With homemade raspberry sauce

TIRAMISU 8,50€

Dessert classics made from ladyfingers, mascarpone cream, coffee liqueur and cocoa 11

MASCARPONE E FRUTTI DI BOSCO 7,50€

Mascarpone cream with vanilla and fresh forest berries

● PIZZA DI PASTICCERIA 10,50€ ●

WITH FRESH STRAWBERRIES AND NUTELLA 123

SELEZIONE DI FORMAGGI ITALIANI 13,50€

Taleggio, Gorgonzola, Pecorino, Scamorza and Parmigiano Reggiano DOP with homemade fruit bread, fig mustard, grapes, walnuts 1,3,8

We process our food with the utmost care. Despite separate work processes and processing methods, we cannot guarantee an allergen-free environment or ingredients. Please ask our service staff for the allergen card so that you can get the best information.

List of additives: 1) with preservative 2) with coloring 3) with nitrite curing salt 4) with flavor enhancer 5) with sweetener 6) ice cream 7) with phosphate 8) using milk 9) using cream 10) containing caffeine 11) containing quinine

ORIGINAL NAPOLITANA PIZZA

90 SECONDS IN THE OVEN AT 485° C | 24 H DOUGH REST AND WITH SAN MARZANO
TOMATOES

• BUFALA •

MOZZARELLA DI BUFALA CAMPANA DOP, FRESH TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL 1,3
9,80€

CALABRIA PICANTE 13,80€

San Marzano tomatoes DOP, Fior di Latte, Calabrian salami, Parmigiano Reggiano DOP, basil, extra virgin olive oil and stracciatella 1,3

CAPRICCIOSA 12,50€

San Marzano tomatoes DOP, Fior di Latte, Prosciutto Cotto, artichokes, mushrooms, basil, Parmigiano Reggiano DOP 1,3

BIANCA PANCETTA E RICOTTA 11,50€

Fior di Latte, Ricotta di Bufala DOP, Pancetta Arrotoata, extra virgin olive oil 1,3

PARMA E RUCALA 14,50€

San Marzano tomatoes DOP, Fior di Latte, fresh cherry tomatoes, arugula, Prosciutto di Parma DOP, Parmigiano Reggiano DOP, extra virgin olive oil 1,3

TONNO 12,50€

San Marzano tomatoes DOP, Fior di Latte, pickled tuna, red onions, Parmigiano Reggiano DOP, extra virgin olive oil 1,3,8

BIANCA SPINACI E GORGONZOLA 11,50€

Fior di latte, spinach leaves, gorgonzola, walnuts, pear, balsamic vinegar tartufo 1,3

GIORNO AL MARE 16,50€

San Marzano tomatoes DOP, clams and mussels, calamaretti, prawns, garlic, parsley, extra virgin olive oil 1,3

PER I BAMBINI



KIDS MENU



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- KIDSPASTA 7,50 € ●
WITH TOMATOSAUCE¹
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KIDSPASTA
WITH BUTTER
6,50 €

KIDSRPIZZA
SALAMI 8,50 €



KIDSPIZZA
WITH HAM
8,50 €

KIDSPIZZA
MARGHERITA
7,50 €

KIDSPIZZA-**BAKINGSTATION** 9,50 €

At our pizza baking station, children can put their own pizza and then watch how our pizza baker transforms their own creation into an irresistibly crispy delicacy in the large stone oven.