Our Dear Guests,

Ristorante „ Fontana di Trevi“ invites you to a culinary journey in its stylish ambiance and friendly service.
Enjoy the fresh and light specialties of La Cucina Italiana, prepared daily by our Chef in different ways and variety to your taste.
Salads, fresh herbs and selected wine from different regions of Italy are just a few of the ingredients to charm you.
We hope that you will be pleased and look forward to your next visit.

Michele and his Team

Opening Hours:
Tuesday through Saturday
From 12.00 p.m. to 15.00 p.m. and from 18.00 p.m. to 23.30 p.m.
Open all day on Sunday!
Monday closed!

Telephone: +49 69 – 55 13 18 Fax: +49 69 – 90 559 668
Homepage: www.fontana-ditrevi.de
Address: Mittelweg 60– 60318 Frankfurt am Main

Allergen Labeling

Dear guests,

Below we have listed the allergen-labeling requirement for you in abbreviated form of letters and numbers. You will find the numbers and letters as information about the ingredients for the additives and allergens in brackets for the respective dishes.

1 - with dye
2 - with preservative
3 - with antioxidants
4 - with flavor enhancer
5 - sulphurized
6 - Blackened
7 - with phosphate
8 - with milk protein (for meat products)
9 - Contains caffeine
10 - Contains quinine
11 - with sweeteners
13 - Waxed

a - Cereals containing gluten
b - Crustaceans and products derived therefrom
c - Eggs and products made from them
d - Fish and products derived therefrom
e - Peanuts and products derived from them
f - Soy (beans) and products derived from it
g - Milk and products made from it
h - Nuts
i - Celery and products made from it
j - Mustard and products made from it
k - Sesame seeds and products derived from them
l - Sulfur dioxide and sulphites
m - Lupines and products made from them
n - Mollusks and products derived therefrom

“Dear guest, we process a lot of different foods in our kitchen. Despite the greatest care and hygiene, it cannot be ruled out that traces of it will find their way into other foods. "

Aperitivi - Aperitif

Prosecco(I)	**6,50 €**
Martini Rosso(I)	**6,00 €**
Martini Bianco(I)	**6,00 €**
Cynar	**6,00 €**
Sherry(I)	**6,00 €**
Bitterino Soda(10)	**6,00 €**
Campari Soda(1,10)	**6,50 €**
Campari Orange(1,10)	**7,00 €**
Gin Tonic(10)	**8,00 €**
Bitterino Orange(10)	**6,50 €**
Aperol Spritz(I)	**7,90 €**
Metodo Classico Rotari(I)	**8,50 €**
Hugo(I)	**7,90 €**
Lillet(I)	**7,90 €**

Minestrone - Soups

Minestrone(i) **6,00 €**
Vegetable Soup

Zuppa di Pomodoro(g) **6,00 €**
Tomato Soup

Antipasti - Appetizers

Prosciutto e Melone **12,50 €**
Raw Ham and Melon

Carpaccio(g,i) **13,50 €**
Beef Carpaccio

Vitello Tonnato(c,d,g,j) **13,50 €**
Cold Veal with Tuna Sauce

Avocadosalat mit Flusskrebs(b) **15,50 €**
Avocadosalad whit Crayfish

Burrata auf Rote Bete Carpaccio(g) **16,50 €**
Burrata on Beetroot Carpaccio with Fresh Black Truffles from Piemonte

Rucolasalat mit gegrillten Babycalamari(n) **15,90 €**
Rocket Salad with Grilled Baby Calamari

Insalata di Mare(b,d,i,n) **17,90 €**
Sea food Salad

Lachstatar mit Avocadomousse(d) **17,50 €**
Salmon Tartar with Avocado Mousse

Dreierlei fisch Vorspeise(b,d,i,n) **17,90 €**
Mixed Fish Starter

Antipasto Fontana ab 2 Personen **pro person** **16,50 €**
Appetizer Fontana from 2 people

Salat - Salad

Insalata Mista(i) — **6,50 €**
Mixed Salad

Insalata Pomodoro — **6,00 €**
Tomato Salad

Rucola Parmigiano(g) — **8,50 €**
Rocket with Parmesan

Mozzarella Caprese(g) — **10,50 €**
Mozzarella, Tomatoes and Basil

Insalata Casa(2,3,6,7,c,g,i) — **10,50 €**
House Salad with Cheese, Ham, Onion, Tuna, Egg and Olive

Pizza

1. Pizza Mozzarella(a,g) — **8,00 €**
with Tomatoes and Mozzarella

2. **Pizza Salami**(2,3,7,a,g) — **9,00 €**
with Tomatoes, Mozzarella and Salami

3. **Pizza Schinken**(2,3,4,7,a,g) — **9,00 €**
with Tomatoes, Mozzarella and Ham

4. **Pizza Salami, Schinken, Champignons**(2,3,7,a,g) — **10,00 €**
with Tomatoes, Mozzarella, Salami, Mam and Mushrooms

5. **Pizza Peperoniwurst**(2,3,4,a,g) — **10,00 €**
with Tomatoes, Mozzarella, Pepperoni Sausage and Onion

6. **Pizza Thunfisch**(a,d,g) — **12,00 €**
with Tomatoes, Mozzarella, Tuna and Onion

7. **Pizza Verdura**(a,g) — **12,00 €**
with Tomatoes, Mozzarella and Fresh Vegetables

8. **Pizza Hawaii**(2,3,4,7,a,g) — **10,00 €**
with Tomatoes, Mozzarella, Pine Apple and Ham

9. **Pizza Gorgonzola**(a,g) — **10,00 €**
with Tomatoes, Mozzarella and Gorgonzola

10. **Pizza Quattro Stagioni**(2,3,6,7,a,g) — **12,00 €**
with Tomatoes, Mozzarella, with Ham, Mushrooms, Artichokes an Olives

11. **Pizza Parma e Rucola**(a,g) — **14,00 €**

with Tomatoes, Mozzarella, Ham and Rocket Salad

Pasta della casa - Our House Pastas

Spaghetti Aglio e Olio(a) **8,50 €**
with Garlic and Oil

Spaghetti Bolognese(a,g,i) **11,50 €**
with Meat Sauce

Spaghetti al Pesto(a,h) **11,00 €**
with Pesto Sauce

Spaghetti Arrabbiata(a) **11,50 €**
with Tomato and Chilli Sauce

Spaghetti Carbonara(2,3,7,a,g) **11,50 €**
with Ham and Cream

Spaghetti Vongole(a,n) **16,90 €**
with Mussels

Spaghetti ai Frutti di Mare(a,b,d,n) **16,90 €**
with Seafood

Tortellini Panna(2,3,7,a,c,g) **11,50 €**
with Cream and Ham

Rigatoni ai Quattro Formaggi(a,g) **12,50 €**
with four kinds of Cheese

Hausgemachte Gnocchoni alla Sorrentina (a,g) **15,50 €**
Filled Gnocchoni with Cheese in Tomato Sauce and Mozzarella

Tortelloni mit Spinat(a,c,g) **15,50 €**
with Spinach and in Gorgonzola Sauce

Tagliatelle ai Funghi(a,c,g) **14,50 €**
with Mushrooms

Tagliatelle Salmone(a,c,d,g) **16,90 €**
with Salmon

Lasagne al Forno(a,g,i) **12,00 €**
Baked Lasagne

Pasta Mista ab 2 Personen **31,00 €**
Homemade mixed Pasta (min. 2 Person)

Carne di Manzo - Beef argentine

Bistecca allla Griglia **23,50 €**
Grilled Rump Steak

Bistecca alla Pepe verde(g) **25,50 €**
Rump Steak with Green Pepper

Bistecca con Cipolle **26,50 €**
Rump Steak with Onion

Bistecca al Gorgonzola(g) **27,50 €**
Rump Steak in Gorgonzola Sauce

Filetto alla Griglia **32,50 €**
Grilled Beef Fillet

Filetto al Pepe verde(g) **36,50 €**
Beef Fillet with Green Pepper

Filetto al Gorgonzola(g) **37,50 €**
Beef Fillet in Gorgonzola Sauce

Filetto ai Funghi(g) **37,50 €**
Beef Fillet with Mushrooms

Chauteaubriand **75,50 €**
For 2 person

Carne di Vitello - Veal

Scaloppina al Limone(a,g) **20,50 €**
Veal Escalope in Lemon Sauce

Scaloppina al Vino Bianco(a,g) **20,50 €**
Veal Escalope in White Wine

Scaloppina ai Funghi(g) **20,50 €**
Veal Escalope with Mushrooms

Scaloppina Pizzaiola(6) **20,50 €**
Veal Escalope with Tomato Sauce, Capers and Olive

Scaloppina Gorgonzola(g) **22,50 €**
Veal Escalope in Gorgonzola Sauce

Saltimbocca alla Romana(a,g) **22,50 €**
Veal Rolls with Sage and Ham

Fegato al Burro e Salvia(a,g) **23,50 €**
Veal liver with Butter and Sage

Fegato alla Veneziana con cipolle(a,g) **23,50 €**
Veal liver with Onion

Pesce - Fish

- All courses are served with side order –

Salmone alla Griglia(d) Grilled Salmon	**22,50 €**
Salmone al Pepe verde(a,d,g) Salmon Steak with Green Pepper	**23,50 €**
Salmone al Champagne(a,d,g) Salmon Steak in Champagne	**24,50 €**
Scampi alla Griglia(b) Grilled Scampi	**26,90 €**
Pesce Misto(b,d,n) Mixed Fish Platter	**26,50 €**
Coda di Rospo al Pepe verde(a,d,g) Monk Fish with Green Pepper	**27,90 €**
Sogliola alla Griglia(d) Grilled Sole	**To Request**
Sogliola al Vino bianco(d,g) Sole in White Wine Sauce	**To Request**
Sogliola al Pepe verde(d,g) Sole with Green Pepper	**To Request**

- All courses are served with side order –

Dolce - Desserts

Tiramisú(a,c,g,h)	**7,50 €**
Cassata(a,c,g,h)	**7,50 €**
Tartufo(a,c,g,h)	**7,50 €**
Creme Caramel(a,c,g,h)	**7,50 €**
Panna Cotta(a,c,g,h)	**7,50 €**
Profiteroles(a,c,g,h)	**7,50 €**
Souffle au Chocolat(1,2,3,a,c,g,h) with Vanilla Ice Cream	**9,50 €**

Hot Drinks

Espresso(9)	**2,60 €**
Coffee(9)	**2,60 €**
Cappuccino(9)	**3,50 €**

Non Alcoholic Drinks

Coca Cola(9)	**0,2 l**	**3,20 €**
Coca Cola Light(9)	**0,2 l**	**3,20 €**
Fanta	**0,2 l**	**3,20 €**
Sprite	**0,2 l**	**3,20 €**
Bitter Lemon(10)	**0,2 l**	**3,20 €**
Tonic Water(10)	**0,2 l**	**3,20 €**
Apple juice	**0,2 l**	**3,20 €**
Apple juice spritzer	**0,2 l**	**3,20 €**
Orange juice	**0,2 l**	**3,20 €**
Grape juice	**0,2 l**	**3,80 €**
Mineral water small San Pellegrino	**0,2 l**	**3,00 €**
Mineral water big San Pellegrino	**0,7 l**	**6,90 €**
Silent water small San Pellegrino	**0,2 l**	**3,00 €**
Silent water big San Pellegrino	**0,7 l**	**6,90 €**

Birra - Beer

BitburgerPilsener vom Fass(a) Bitburger Pils from the Tap	**0,3 l**	**4,20 €**
Bitburger Bendektiner(a) Beer Alcoholfree	**0,3 l**	**4,20 €**
Bitburger Hefeweizen Benediktiner Hell(a) White Beer	**0,5 l**	**5,50 €**

Whisky

Johnny Walker	**2 cl**	**8,50 €**
Chivas Regal	**2 cl**	**8,50 €**
Vecchia Romagna	**2 cl**	**7,00 €**

Spirituosen - Spirits

Fernet Branco	**2 cl**	**6,00 €**
Amaretto	**2 cl**	**6,00 €**
Ramazzotti	**2 cl**	**6,00 €**
Averna	**2 cl**	**6,00 €**
Amaro del Capo	**2 cl**	**6,00 €**
Vodka	**2 cl**	**6,00 €**
Sambuca	**2 cl**	**6,00 €**
Grappa Barolo	**2 cl**	**6,90 €**

Open Wines

	0,25 l	0,5 l
Pinot Grigio(5) White Wine	**6,00 €**	**12,50 €**
Chardonnay(5) White Wine	**6,00 €**	**12,50 €**
Montepulciano D´Abruzzo(5) Red Wine	**6,00€**	**12,50 €**
Chianti(5) Red Wine	**6,00 €**	**12,50 €**
Rosé(5)	**6,00 €**	**12,50 €**
Lambrusco(5)	**6,00 €**	**12,50 €**

Hauswein - House wine

Lugana(5) White Wine	**0,2 l**	**7,50 €**
Primitivo(5) Red Wine	**0,2 l**	**7,50 €**

Prosecco & Champagne - Prosecco & Champagne

Prosecco(5)	**0,7 l**	**34,50 €**
Rotari Rosé(5)	**0,7 l**	**59,50 €**
Moët Chandon(5)	**0,7 l**	**120,00 €**
Moët Chandon Rosé(5)	**0,7 l**	**130,00 €**

Dom Perignon(5)	**0,7 l**	**370,00 €**

A Present idea!

Voucher

in Value of € _____

_____ _____

Date *Stamp/Signature*

Get a voucher for a comfortable visit
in our Restaurant, for a delicious Dinner.

Thank you for your visit
Goodbye!