

Fontana di Trevi

RISTORANTE ITALIANO

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, his family and his Team.

Opening Hours:

Tuesday through Friday

12:00 - 14:30 pm and 18:00 - 23:00 pm

Saturday 18:00 - 23:00 pm

Sunday 12:00 - 23:00 pm

Monday closed!

Contact

Phone: 069 - 55 13 18

Fax: 069 - 90 559 668

Mittelweg 60 -

60318 Frankfurt am Main

www.fontana-ditrevis.de

Aperitivi- Aperitif

Martini Rosso ⁵	6.0
Martini Bianco ⁵	6.0
Aperol Spritz ^{1,10}	8.5
Limoncello Spritz ^{1,10}	8.5
Lillet Wild Berry ⁵	8.5
Campari Soda ^{1,10}	6.5
Campari Orange ^{1,10}	7.5
Negroni ^{1,5,10}	9.5
Hugo ⁵	8.5
Gin Tonic ⁵	9.0
Hendricks Gin Tonic ⁵	12.5
Sherry ⁵	6.0

Analcolico- Non-Alcoholic

Coca Cola ⁹	0.2L	3.5
Coca Cola Zero ⁹	0.2L	3.5
Fanta	0.2L	3.5
Sprite	0.2L	3.5
Bitter Lemon ¹⁰	0.2L	3.5
Tonic Wasser ¹⁰	0.2L	3.5
Apple Juice	0.2L	3.5
Apple Spritzer	0.2L	3.5
Orange Juice	0.2L	3.5
Grape Juice	0.2L	4.0
San Pellegrino (sparkl.)	0.2L	3.5
	0.7L	7.5
Acqua Panna (still)	0.2L	3.5
	0.7L	7.5

Frizzante- Sparkling

Rotari Metodo Classico ⁵	0.1L	9.0
Prosecco ⁵	0.1L	6.5
Prosecco ⁵	0.7L	34.5
Rotari Metodo Classico ⁵	0.7L	59.5
Rotari Rosé ⁵	0.7L	59.5
Moet Chandon Imperial ⁵	0.7L	120.0
Moet Chandon Rosé ⁵	0.7L	130.0
Dom Perignon ⁵	0.7L	370.0

Vini bianchi- White Wine and Rosé Wine

	0.2L	0.5L
Pinto Grigio ⁵	6.0	12.5
Chardonnay ⁵	6.0	12.5
Lugana ⁵	7.5	15.5
Rosé ⁵	6.0	12.5

Vini rossi- Red Wine

	0.2L	0.5L
Chianti ⁵	6.0	12.5
Montepulciano D'Abruzzo ⁵	6.0	12.5
Lambrusco ⁵	6.0	12.5
Primitivo ⁵	7.5	15.5

Birre- Beer

Bitburger Pilsner Draft ^a	0.3L	4.5
Benediktiner Non-Alcoholic ^a	0.3L	4.5
Benediktiner Wheat ^a	0.5L	5.5

Ask for our Wine Menu!

Chef's Recommendation

Pasta & Co. -

Noodles & Co.

Homemade Tagliolini with Black Truffles	20.5
Fusili Salvatore Beef Fillet Stripes and Black Truffles	21.5
Homemade Paccheri Cacio e Pepe (Goat Cheese, Pepper, Salt)	17.0
Tagliatelle with fresh Chanterelles	18.5
Homemade Gnocconi with Beef Fillet Stripes and Burrata	19.5
Homemade Ravioli with fresh Ricotta and Pistachio	17.5

Carne -

Meat

Argentine Beef Fillet Black & White	39.0
Loin of Lamb in Barolo Sauce with Parmesan Crust	35.0
Veal Fillet with Truffle Sauce and Oyster Mushrooms	36.0
Veal Chop with Butter and Sage	34.0
Veal Liver Tropea Style	26.0

Pesce -

Fish

Fillet of Turbot with Truffle Sauce and Oyster Mushrooms	34.0
Fillet of Salmon with Sesame Crust and Lobster Sauce	29.0
Sole with Saffron Sauce, green Asparagus, and Beetroot	39.0

Minestrone- Soups

Minestroneⁱ Vegetable Soup	6.5
Zuppa di Pomodoro^g Tomato Soup	6.5

Antipasti- Vorspeisen

Prosciutto e Melone Raw Ham and Melon	13.5
Carpaccio di Manzo^{g,i} Beef Carpaccio	14.5
Vitello Tonnato^{c,d,g,i} Cold Veal with Tuna Sauce	14.5
Avocadosalat mit Flußkrebse^b Avocado Salad with Crayfish	16.5
Burrata auf Tomaten Carpaccio^g Burrata on Beetroot Carpaccio with fresh Black Truffles from Piemonte	17.5
Rucolasalat mit gegrillten Babycalamariⁿ Rocket Salad with grilled Baby Calamari	16.0
Insalata di Mare^{b,d,i,n} Seafood Salad	18.0
Lachstartar mit Avocadomousse^d Salmon Tartar with Avocado Mousse	18.0
Dreierlei Fischvorspeisen^{b,d,i,n} Mixed Fish Starter	18.0
Antipasti Fontana Mixed Appetizers for 2 or more people	p.P. 16.5

Insalate- Salads

Insalata Mistaⁱ Mixed Salad	6.5
Insalata Pomodoro Tomato Salad	6.0
Rucola e Parmigiano^g Rocket with Parmesan	8.5
Mozzarella Caprese^g Mozzarella, Tomatoes and Basil	11.5
Insalata Casa^{2,3,6,7,c,g,i} House Salad with Cheese, Ham, Onion, Tuna, Egg, and Olive	11.5

Pinsa

Roman specialty homemade style. Similar to a Pizza the Pinsa is a baked flat-bread. We top our Pinsa with fresh Mozzarella and selected Italian ingredients.

Pinsa Mozzarella^{a,g} with Tomatoes and fresh Mozzarella	9.5
Pinsa Salame Milano^{2,3,7,a,g} with Salami from Milan	11.5
Pinsa Calabrese^{2,3,4,a,g} with spicy Pepperoni Sausage, Onion, and Mushrooms	12.5
Pinsa Salame, Prosciutto, Funghi^{2,3,7,a,g} with Salami, Ham, and Onions	12.5
Pinsa Quattro Stagioni^{2,3,6,7,a,g} with Ham, Mushrooms, Artichokes, and Olives	13.5
Pinsa Ortolana^{a,g} with fresh Vegetables	13.5
Pinsa Silana^{2,3,6,7,a} with Friarielli Broccoli and Salsiccia Sausage (without Tomatosauce)	13.5
Pinsa Tonno, Cipolla, Olive^{a,d,g} with Tuna, Onion, and Olives	13.5
Pinsa Parma e Rucola^{2,3,4,7,a,g} with Ham and Rocket	15.5
Pinsa Bufalata^{a,g} with Raw Parma Ham and Burrata	16.5

Pasta della casa-
Noodles homemade style.

Spaghetti Aglio e Olio^a with Garlic and Olive Oil	9.5
Spaghetti Bolognese^{a,g,i} with Meat Sauce	12.5
Spaghetti Carbonara^{2,3,7,a,g} with Ham and Eggs	13.5
Spaghetti al Pesto^{a,h} with Basil Pesto Sauce	12.5
Spaghetti Arrabbiata^a with spicy Chili-Tomato-Sauce	12.5
Spaghetti Vongole^{a,n} with Mussels	17.5
Linguine Frutti di Mare^{a,b,d,n} with Seafood	18.0
Rigatoni ai Quattro Formaggi^{a,g} with four kinds of Cheese	13.5
Tortellini Panna^{2,3,7,a,c,g} with Ham and Cream	12.5
Hausgemachte Gnocchoni alla Sorrentina^{a,g} Homemade Gnocchoni filled with Cheese in Tomatosauce and Mozzarella	16.5
Ravioli filled with Parma Ham and Fig^{a,c,g} in Lemonsauce	17.5
Tagliatelle ai Funghi^{a,c,g} with Mushrooms	15.5
Tagliatelle al Salmone^{a,c,d,g} with Salmon	17.5
Lasagne al Forno^{a,g,i} Baked Lasagne	12.5
Pasta Mista for 2 persons Homemade mixed Noodles	p.P. 17.5

All meat and fish courses are served with side order
of potatoes and seasonal vegetables.

Carne di Manzo - Argentine Beef

Bistecca alla Griglia Grilled Rump Steak	23.5
Bistecca al Pepe verde^g Rump Steak with Green Pepper	25.5
Bistecca con Cipolle Rump Steak with Onion	26.5
Bistecca al Gorgonzola^g Rumpsteak with Gorgonzola Sauce	27.5
Filetto alla Griglia Grilled Beef Fillet	32.5
Filetto al Pepe verde^g Beef Fillet with Green Pepper	36.5
Filetto al Gorgonzola^g Beef Fillet with Gorgonzola Sauce	37.5
Filetto ai Funghi^g Beef Fillet with Mushrooms	37.5
Chateaubriand Beef Fillet for 2 Persons grilled in whole	79.5

Carne di Vitello - Veal

Scaloppina al Limone^{a,g} Veal Escalope in Lemon Sauce	22.0
Scaloppina al Vino Bianco^{a,g} Veal Escalope in White Wine	22.0
Scaloppina ai Funghi^g Veal Escalope with Mushrooms	22.0
Scaloppina Pizzaiola⁶ Veal Escalope with Tomato Sauce, Capers, and Olives	22.0
Scaloppina Gorgonzola^g Veal Escalope in Gorgonzola Sauce	24.0
Saltimbocca alla Romana Veal Rolls with Sage and Ham	24.0
Fegato al Burro e Salvia^{a,g} Veal Liver with Butter and Sage	24.5

All meat and fish courses are served with side order of potatoes and seasonal vegetables.

Pesce - Fish

Salmone alla Griglia^d Grilled Salmon	24.5
Salmone al Pepe verde^{a,d,g} Salmon Steak with Green Pepper	25.5
Salmone al Zafferano e asparagi verdi^{a,d,g} Salmon Steak with Saffron and Green Asparagus	25.5
Scampi alla Griglia^b Grilled Scampi	28.5
Pesce Misto^{b,d,n} Mixed Fish Platter	29.5
Coda di Rospo al Pepe verde^{a,d,g} Monk Fish with Green Pepper	28.5
Sogliola alla Griglia^d Grilled Sole	38.0
Sogliola al Vino bianco^{d,g} Sole in White Wine Sauce	39.0
Sogliola al Pepe verde^{d,g} Sole with Green Pepper	39.0



Fontana City

FRANKFURT



Visit us also in the Fontana City. You can find it in the „Alte Gasse 30“. Crispy Pizza from the stone oven, authentic italian dishes, and cold drinks are waiting for you. To eat at the place, to take away, and for delivery.

Dolce - Dessert

Tiramiú^{a,c,g,h} Biscuitte, Espresso, Mascarpone, Cacao	7.5
Cassata alla Siciliana^{a,c,g,h} Special Ice Cream from Sicily	7.5
Tartufo^{a,c,g,h} Special Chocolate Ice Cream from Calabria	7.5
Crème Caramel^{a,c,g,h} Caramell Cream	7.5
Panna Cotta^{a,c,g,h} Cream mit Fruit Sauce	7.5
Profiteroles^{a,c,g,h} Puffs filled with Cream in Chocolate Sauce	7.5
Soufflé au Chocolat^{1,2,3,a,c,g,h} Chocolate Soufflé with Vanilla Ice Cream	9.5

Digestivo - Digestiv

Fernet Branca	0.2L	6.0
Amaretto	0.2L	6.0
Ramazotti	0.2L	6.0
Averna	0.2L	6.0
Amaro del Capo	0.2L	6.0
Wodka	0.2L	6.0
Sambuca	0.2L	6.0
Grappa di Barolo	0.2L	7.0
Johnny Walker	0.2L	8.5
Chivas Regal	0.2L	8.5
Vecchia Romagna	0.2L	7.0

Café - Coffee

Espresso⁹	2.5
CoffeeKaffee⁹	3.0
Cappuccino⁹	3.5

Arrivederci e Grazie

Thank you for your visit.

Hopefully we will meet again soon.

Gift Vouchers as a present

Get a voucher for a comfortable visit in our restaurant
and give it to your friends or family as a present.

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

Allergenes

Cereals containing gluten	a
Crustaceans	b
Eggs	c
Fish	d
Peanuts	e
Soy(bean)	f
Milk	g
Nuts	h
Celeriac	i
Mustard	j
Sesame	k
Sulfur and Sulphites	l
Lupines	m
Mollusks	n

Additives

Colorant	1
Preservatives	2
Antioxidants	3
Flavor Enhancer	4
Sulphurized	5
Blackened	6
Phosphate	7
Milk Protein	8
Caffeine	9
Quinine	10
Sweeteners	11
Waxed	12

*„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.“*