

# *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](http://www.fontana-ditrevis.de)**

## *Aperitivi-* Aperitif

|                                   |      |
|-----------------------------------|------|
| Martini Rosso <sup>5</sup>        | 6.0  |
| Martini Bianco <sup>5</sup>       | 6.0  |
| Aperol Spritz <sup>1,10</sup>     | 8.5  |
| Limoncello Spritz <sup>1,10</sup> | 8.5  |
| Lillet Wild Berry <sup>5</sup>    | 8.5  |
| Campari Soda <sup>1,10</sup>      | 6.5  |
| Campari Orange <sup>1,10</sup>    | 7.5  |
| Negroni <sup>1,5,10</sup>         | 9.5  |
| Hugo <sup>5</sup>                 | 8.5  |
| Gin Tonic <sup>5</sup>            | 9.0  |
| Hendricks Gin Tonic <sup>5</sup>  | 12.5 |
| Sherry <sup>5</sup>               | 6.0  |

## *Analcolico-* Non-Alcoholic

|                             |      |     |
|-----------------------------|------|-----|
| Coca Cola <sup>9</sup>      | 0.2L | 3.5 |
| Coca Cola Zero <sup>9</sup> | 0.2L | 3.5 |
| Fanta                       | 0.2L | 3.5 |
| Sprite                      | 0.2L | 3.5 |
| Bitter Lemon <sup>10</sup>  | 0.2L | 3.5 |
| Tonic Wasser <sup>10</sup>  | 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 <sup>5</sup> | 0.1L | 9.0   |
| Prosecco <sup>5</sup>               | 0.1L | 6.5   |
| Prosecco <sup>5</sup>               | 0.7L | 34.5  |
| Rotari Metodo Classico <sup>5</sup> | 0.7L | 59.5  |
| Rotari Rosé <sup>5</sup>            | 0.7L | 59.5  |
| Moet Chandon Imperial <sup>5</sup>  | 0.7L | 120.0 |
| Moet Chandon Rosé <sup>5</sup>      | 0.7L | 130.0 |
| Dom Perignon <sup>5</sup>           | 0.7L | 370.0 |

## *Vini bianchi-* White Wine and Rosé Wine

|                           |      |      |
|---------------------------|------|------|
|                           | 0.2L | 0.5L |
| Pinto Grigio <sup>5</sup> | 6.0  | 12.5 |
| Chardonnay <sup>5</sup>   | 6.0  | 12.5 |
| Lugana <sup>5</sup>       | 7.5  | 15.5 |
| Rosé <sup>5</sup>         | 6.0  | 12.5 |

## *Vini rossi-* Red Wine

|                                      |      |      |
|--------------------------------------|------|------|
|                                      | 0.2L | 0.5L |
| Chianti <sup>5</sup>                 | 6.0  | 12.5 |
| Montepulciano D'Abruzzo <sup>5</sup> | 6.0  | 12.5 |
| Lambrusco <sup>5</sup>               | 6.0  | 12.5 |
| Primitivo <sup>5</sup>               | 7.5  | 15.5 |

## *Birre-* Beer

|   |      |     |
|---|------|-----|
| Bitburger Pilsner Draft <sup>a</sup>    | 0.3L | 4.5 |
| Benediktiner Non-Alcoholic <sup>a</sup> | 0.3L | 4.5 |
| Benediktiner Wheat <sup>a</sup>         | 0.5L | 5.5 |

*Ask for our Wine Menu!*

# *Chef's Recommendation*

## *Pasta & Co. -*

### **Noodles & Co.**

|   |             |
|---|-------------|
| <b>Homemade Tagliolini with Black Truffles in a Parmesan Bowl</b> | <b>22.0</b> |
| <b>Fusili Salvatore Beef Fillet Stripes and Black Truffles</b>    | <b>22.5</b> |
| <b>Homemade Paccheri Cacio e Pepe (Goat Cheese, Pepper, Salt)</b> | <b>18.0</b> |
| <b>Risotto all'Amarone with roasted Pine Nuts</b>                 | <b>19.0</b> |
| <b>Homemade Gnocconi with Pistachio Cream and Burrata</b>         | <b>19.5</b> |
| <b>Black Linguine allo Scoglio (with Vongole and Scampi)</b>      | <b>19.5</b> |

## *Carne -*

### **Meat**

|  |             |
|--|-------------|
| <b>Argentine Beef Fillet Black &amp; White</b>           | <b>41.0</b> |
| <b>Ossobucco alla Milanese with Saffron Risotto</b>      | <b>35.5</b> |
| <b>Veal Chop with Butter and Sage</b>                    | <b>35.0</b> |
| <b>Rack of Lamb in Barolo Sauce with Pistachio Crust</b> | <b>36.0</b> |

## *Pesce -*

### **Fish**

|   |             |
|---|-------------|
| <b>Sole with Truffles and Cream Sauce</b>                   | <b>40.0</b> |
| <b>Fillet of Salmon with Sesame Crust and Lobster Sauce</b> | <b>29.5</b> |
| <b>Monkfish in Pistachio Pesto</b>                          | <b>35.5</b> |

## *Minestrone-* Soups

|   |            |
|---|------------|
| <b>Minestrone<sup>i</sup></b><br>Vegetable Soup     | <b>7.0</b> |
| <b>Zuppa di Pomodoro<sup>g</sup></b><br>Tomato Soup | <b>7.0</b> |

## *Antipasti-* Vorspeisen

|  |                            |
|--|----------------------------|
| <b>Prosciutto e Melone</b><br>Raw Ham and Melon  | <b>14.5</b>                |
| <b>Carpaccio di Manzo<sup>g,i</sup></b><br>Beef Carpaccio  | <b>15.5</b>                |
| <b>Carpaccio di Manzo con Tartufo Nero<sup>g,i</sup></b><br>Beef Carpaccio with Black Truffles from Piemonte                               | <b>19.5</b>                |
| <b>Vitello Tonnato<sup>c,d,g,i</sup></b><br>Cold Veal with Tuna Sauce  | <b>15.5</b>                |
| <b>Insalata di Avocado con Gambero di Fiume<sup>b</sup></b><br>Marinated Avocado with Crayfish Tails                                       | <b>16.5</b>                |
| <b>Carpaccio di Tomate con Burrata e Tartufo Nero<sup>g</sup></b><br>Burrata on Beetroot Carpaccio with fresh Black Truffles from Piemonte | <b>17.5</b>                |
| <b>Insalata di Rucola con Calamari<sup>n</sup></b><br>Rocket Salad with grilled Baby Calamari  | <b>16.5</b>                |
| <b>Insalata di Mare<sup>b,d,i,n</sup></b><br>Seafood Salad   | <b>18.5</b>                |
| <b>Tartaro di Salmone con Avocado<sup>d</sup></b><br>Salmon Tartar with Avocado Mousse   | <b>18.5</b>                |
| <b>Antipasti Tris di Pesce<sup>b,d,i,n</sup></b><br>Mixed Fish Starter   | <b>18.5</b>                |
| <b>Antipasti Fontana</b><br>Mixed Appetizers for 2 or more people  | <b>p.P.</b><br><b>16.5</b> |

*Insalate-*  
**Salads**

|  |             |
|--|-------------|
| <b>Insalata Pomodoro</b><br><i>Tomato Salad</i>  | <b>6.5</b>  |
| <b>Insalata Mista<sup>i</sup></b><br><i>Mixed Salad</i>  | <b>7.5</b>  |
| <b>Rucola e Parmigiano<sup>g</sup></b><br><i>Rocket with Parmesan</i>  | <b>9.5</b>  |
| <b>Mozzarella Caprese<sup>g</sup></b><br><i>Mozzarella, Tomatoes and Basil</i>                                   | <b>13.5</b> |
| <b>Insalata Casa<sup>2,3,6,7,c,g,i</sup></b><br><i>House Salad with Cheese, Ham, Onion, Tuna, Egg, and Olive</i> | <b>12.5</b> |

*Pasta della casa-*  
**Noodles homemade style.**

|   |                      |
|---|----------------------|
| <b>Spaghetti Aglio e Olio<sup>a</sup></b><br><i>with Garlic and Olive Oil</i>   | <b>10.5</b>          |
| <b>Spaghetti Arrabbiata<sup>a</sup></b><br><i>with spicy Chili-Tomato-Sauce</i>   | <b>13.5</b>          |
| <b>Tagliatelle al Ragù di Bologna<sup>a,g,i</sup></b><br><i>with Meat Sauce</i>   | <b>13.5</b>          |
| <b>Tagliatelle al Pesto<sup>a,h</sup></b><br><i>with Basil Pesto Sauce</i>  | <b>14.5</b>          |
| <b>Tagliatelle ai Funghi<sup>a,c,g</sup></b><br><i>with Mushrooms</i>   | <b>15.5</b>          |
| <b>Tagliatelle al Salmone<sup>a,c,d,g</sup></b><br><i>with Salmon</i>   | <b>17.5</b>          |
| <b>Rigatoni Carbonara all'Italiana<sup>2,3,7,a,g</sup></b><br><i>with Guanciale Ham and Eggs</i>  | <b>13.5</b>          |
| <b>Linguine Vongole<sup>a,n</sup></b><br><i>with Mussels</i>  | <b>18.5</b>          |
| <b>Linguine Frutti di Mare<sup>a,b,d,n</sup></b><br><i>with Seafood</i>   | <b>18.5</b>          |
| <b>Hausgemachte Gnocchoni alla Sorrentina<sup>a,g</sup></b><br><i>Homemade Gnocchoni filled with Cheese in Tomatosauce and Mozzarella</i> | <b>17.5</b>          |
| <b>Ravioli filled with Parma Ham and Fig<sup>a,c,g</sup></b><br><i>in Lemonsauce</i>  | <b>18.5</b>          |
| <b>Lasagne al Forno<sup>a,g,i</sup></b><br><i>Baked Lasagne</i>   | <b>13.5</b>          |
| <b>Pasta Mista for 2 persons</b><br><i>Homemade mixed Noodles</i>   | <b>p.P.<br/>19.5</b> |

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

## *Carne di Manzo -* Argentine Beef

|   |             |
|---|-------------|
| <b>Bistecca alla Griglia</b><br>Grilled Rump Steak                            | <b>25.5</b> |
| <b>Bistecca con Cipolle</b><br>Rump Steak with Onion                          | <b>28.5</b> |
| <b>Bistecca al Pepe verde<sup>g</sup></b><br>Rump Steak with Green Pepper     | <b>28.5</b> |
| <b>Bistecca al Gorgonzola<sup>g</sup></b><br>Rumpsteak with Gorgonzola Sauce  | <b>29.5</b> |
| <b>Filetto alla Griglia</b><br>Grilled Beef Fillet                            | <b>35.5</b> |
| <b>Filetto al Pepe verde<sup>g</sup></b><br>Beef Fillet with Green Pepper     | <b>39.5</b> |
| <b>Filetto al Gorgonzola<sup>g</sup></b><br>Beef Fillet with Gorgonzola Sauce | <b>39.5</b> |
| <b>Filetto ai Funghi<sup>g</sup></b><br>Beef Fillet with Mushrooms            | <b>39.5</b> |
| <b>Chateaubriand</b><br>Beef Fillet for 2 Persons grilled in whole            | <b>84.5</b> |

## *Carne di Vitello -* Veal

|  |             |
|--|-------------|
| <b>Scaloppina al Limone<sup>a,g</sup></b><br>Veal Escalope in Lemon Sauce                      | <b>24.5</b> |
| <b>Scaloppina al Vino Bianco<sup>a,g</sup></b><br>Veal Escalope in White Wine                  | <b>24.5</b> |
| <b>Scaloppina ai Funghi<sup>g</sup></b><br>Veal Escalope with Mushrooms                        | <b>24.5</b> |
| <b>Scaloppina Pizzaiola<sup>6</sup></b><br>Veal Escalope with Tomato Sauce, Capers, and Olives | <b>24.5</b> |
| <b>Scaloppina Gorgonzola<sup>g</sup></b><br>Veal Escalope in Gorgonzola Sauce                  | <b>26.5</b> |
| <b>Saltimbocca alla Romana</b><br>Veal Rolls with Sage and Ham                                 | <b>26.5</b> |
| <b>Fegato al Burro e Salvia<sup>a,g</sup></b><br>Veal Liver with Butter and Sage               | <b>25.5</b> |

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

## *Pesce -* **Fish**

|  |                            |
|--|----------------------------|
| <b>Salmone alla Griglia<sup>d</sup></b><br>Grilled Salmon                            | <b>25.5</b>                |
| <b>Salmone al Champagne<sup>a,d,g</sup></b><br>Grilled Salmon in Champagne Sauce     | <b>28.5</b>                |
| <b>Scampi alla Griglia<sup>b</sup></b><br>Grilled Scampi                             | <b>29.5</b>                |
| <b>Sogliola alla Griglia<sup>d</sup></b><br>Grilled Sole                             | <b>38.5</b>                |
| <b>Sogliola ai Limone di Sorrento<sup>a,d,g</sup></b><br>Grilled Sole in Lemon Sauce | <b>39.5</b>                |
| <b>Orata alla Griglia<sup>d</sup></b><br>Grilled Gilthead                            | <b>29.5</b>                |
| <b>Banzino al Sale<sup>d</sup></b><br>Sea Bass in Salt Crust                         | <b>p.P.</b><br><b>32.5</b> |
| <b>Coda di Rospo al Pepe verde<sup>a,d,g</sup></b><br>Monk Fish with Green Pepper    | <b>p.P.</b><br><b>32.5</b> |



# 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

|   |      |
|---|------|
| <b>Tiramiú</b> <sup>a,c,g,h</sup><br>Biscuitte, Espresso, Mascarpone, Cacao                     | 7.5  |
| <b>Profiteroles</b> <sup>a,c,g,h</sup><br>Puffs filled with Cream in Chocolate Sauce            | 7.5  |
| <b>Tartufo</b> <sup>a,c,g,h</sup><br>Special Chocolate Ice Cream from Calabria                  | 7.5  |
| <b>Cassata alla Siciliana</b> <sup>a,c,g,h</sup><br>Special Ice Cream from Sicily               | 7.5  |
| <b>Panna Cotta</b> <sup>a,c,g,h</sup><br>Cream mit Fruit Sauce                                  | 8.5  |
| <b>Crème Caramel</b> <sup>a,c,g,h</sup><br>Caramell Cream                                       | 8.5  |
| <b>Soufflé au Chocolat</b> <sup>1,2,3,a,c,g,h</sup><br>Chocolate Soufflé with Vanilla Ice Cream | 10.5 |

## *Digestivo -* Digestiv

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

## *Café -* Coffee

|                                  |     |
|----------------------------------|-----|
| <b>Espresso</b> <sup>9</sup>     | 2.5 |
| <b>CoffeeKaffee</b> <sup>9</sup> | 3.0 |
| <b>Cappuccino</b> <sup>9</sup>   | 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 | <b>a</b> |
| Crustaceans               | <b>b</b> |
| Eggs                      | <b>c</b> |
| Fish                      | <b>d</b> |
| Peanuts                   | <b>e</b> |
| Soy(bean)                 | <b>f</b> |
| Milk                      | <b>g</b> |
| Nuts                      | <b>h</b> |
| Celeriac                  | <b>i</b> |
| Mustard                   | <b>j</b> |
| Sesame                    | <b>k</b> |
| Sulfur and Sulphites      | <b>l</b> |
| Lupines                   | <b>m</b> |
| Mollusks                  | <b>n</b> |

### **Additives**

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

*„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.“*