

# 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**  
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**Mittelweg 60 -**  
**60318 Frankfurt am Main**

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

# *Aperitivi -*

## Aperitif

Martini Bianco <sup>5</sup>		8.0
Martini Rosso <sup>5</sup>		8.0
Bitterino Orange <sup>10</sup>		7.5
Aperol Spritz <sup>1,10</sup>		9.5
Limoncello Spritz <sup>1,10</sup>		9.5
Lillet Wild Berry <sup>5</sup>		9.5
Campari Soda <sup>1,10</sup>		7.5
Campari Orange <sup>1,10</sup>		9.5
Negroni <sup>1,5,10</sup>		9.5
Hugo <sup>5</sup>		9.5
Gin Tonic <sup>5</sup>		9.5
Hendricks Gin Tonic <sup>5</sup>		13.5
Sherry <sup>5</sup>		7.5

# *Frizzante -*

## Sparkling

Rotari Metodo Classico <sup>5</sup>	0.1L	9.5
Prosecco <sup>5</sup>	0.1L	7.5

# Analcolico -

## Non-Alcoholic

Pepsi Cola <sup>9</sup>	0.2L	3.5
Pepsi Zero <sup>9</sup>	0.2L	3.5
Mirinda	0.2L	3.5
Seven Up	0.2L	3.5
Bitter Lemon <sup>10</sup>	0.2L	3.5
Tonic Wasser <sup>10</sup>	0.2L	3.5
Apfelsaft	0.2L	3.5
Apfelsaftschorle	0.2L	3.5
Orangensaft	0.2L	3.5
Traubensaft	0.2L	4.0
San Pellegrino (spritzig)	0.2L	3.5
	0.7L	7.5
Acqua Panna (still)	0.2L	3.5
	0.7L	7.5

# Birre -

## Beer

Bitburger Pilsner vom Fass <sup>α</sup>	0.3L	4.5
Bitburger Alkoholfrei <sup>α</sup>	0.33L	4.5
Benediktiner Alkoholfrei <sup>α</sup>	0.5L	6.0
Bitburger Hefeweizen Benediktiner Hell <sup>α</sup>	0.5L	6.0

# *Vini bianchi -*

## White Wine and Rosé Wine

	0.2L	0.5L
Pinot Grigio <sup>5</sup>	6.5	13.5
Chardonnay <sup>5</sup>	6.5	13.5
Lugana <sup>5</sup>	7.5	15.5
Rosé <sup>5</sup>	6.5	13.5

# *Vini rossi -*

## Red Wine

	0.2L	0.5L
Chianti <sup>5</sup>	6.5	13.5
Montepulciano D'Abruzzo <sup>5</sup>	6.5	13.5
Lambrusco <sup>5</sup>	6.5	13.5
Primitivo <sup>5</sup>	7.5	15.5

# *Prosecco & Champagne*

Prosecco <sup>5</sup>	0.7L	39.0
Rotari Rosé <sup>5</sup>	0.7L	59.5
Moët Chandon Imperial <sup>5</sup>	0.7L	130.0
Moët Chandon Rosé <sup>5</sup>	0.7L	160.0
Dom Perignon <sup>5</sup>	0.7L	380.0

Ask for our Wine Menu!

# Minestrone -

## Soups

Minestrone <sup>a</sup>	8.0
<i>Vegetable Soup</i>	
Zuppa di Pomodoro <sup>a</sup>	8.0
<i>Tomato Soup</i>	

# Antipasti -

## Starters

Prosciutto e Melone	14.5
<i>Raw Ham and Melon</i>	
Carpaccio di Manzo <sup>a</sup>	16.5
<i>Beef Carpaccio</i>	
Carpaccio di Manzo mit Trüffel <sup>g,i</sup>	19.5
<i>Beef Carpaccio with Black Truffles from Piemonte</i>	
Vitello Tonnato <sup>c,d,g,i</sup>	16.5
<i>Cold Veal with Tuna Sauce</i>	
Avocadosalat mit Flusskrebse <sup>n</sup>	16.5
<i>Marinated Avocado with Crayfish Tails</i>	
Burrata auf Tomaten Carpaccio mit Trüffel <sup>g</sup>	17.5
<i>Burrata on Beetroot Carpaccio with fresh Black Truffles from Piemonte</i>	
Rucolasalat mit gegrillten Babycalamari <sup>n</sup>	17.5
<i>Rocket Salad with grilled Baby Calamari</i>	
Insalata di Mare <sup>b,d,i,n</sup>	19.5
<i>Seafood Salad</i>	
Lachstatar mit Avocado Mousse <sup>d</sup>	19.5
<i>Salmon Tartar with Avocado Mousse</i>	
Dreierlei Fisch Vorspeise <sup>a</sup>	19.5
<i>Mixed Fish Starter</i>	
Antipasto Fontana	p.P.
<i>Mixed Appetizers for 2 or more people</i>	18.0

# Insalate -

## Salads

Insalata Pomodoro <i>Tomato Salad</i>	8.5
Insalata Mista <sup>i</sup> <i>Mixed Salad</i>	8.5
Rucola e Parmigiano <sup>g</sup> <i>Rocket with Parmesan</i>	11.5
Mozzarella Caprese <sup>g</sup> <i>Mozzarella, Tomatoes and Basil</i>	14.5
Insalata Casa <sup>2,3,7,c,g,i</sup> <i>House Salad with Cheese, Ham, Onion, Tuna, Egg, and Olive</i>	14.5

## La nostra Storia

### Our story

When Rome's most famous fountain serves as the namesake of an Italian restaurant in Frankfurt, the location must be something truly special. Our Italian restaurant in Frankfurt is stylishly decorated with great attention to detail – just the right ambiance for a relaxed dinner or lunch with plenty of Italian flair.

In addition to the lavishly decorated interior, you can also sit on the terrace and enjoy your pasta al fresco when the weather is warm. From lunch to a sophisticated celebration, we'll pamper you in every way. Take advantage of our flower and decoration service. We're also available for off-site dining; with our catering, we bring delicious food to your desired location. For celebrations, you can choose from our venues. We would be happy to provide you with a quote.

# Pasta della casa

## Noodles homemade style

Spaghetti Aglio e Olio <sup>a</sup> <i>with Garlic and Olive Oil</i>	10.5
Spaghetti Arrabbiata <sup>a</sup> <i>with spicy Chili-Tomato-Sauce</i>	13.5
Tagliatelle al Ragú di Bologna <sup>a,g,i</sup> <i>with Meat Sauce</i>	14.5
Tagliatelle al Pesto <sup>a,h</sup> <i>with Basil Pesto Sauce</i>	15.5
Tagliatelle ai Funghi <sup>a,c,g</sup> <i>with Mushrooms</i>	16.5
Tagliatelle al Salmone <sup>a,c,d,g</sup> <i>with Salmon</i>	18.5
Rigatoni Carbonara <sup>2,3,7,a,g</sup> <i>with Guanciale Ham and Eggs</i>	14.5
Linguine alle Vongole <sup>a,n</sup> <i>with Mussels</i>	19.5
Linguine Frutti di Mare <sup>a,b,d,n</sup> <i>with Seafood</i>	19.5
Hausgemachte Tortelloni mit Ricotta und Spinat gefüllt <sup>a,c,g</sup> <i>with Gorgonzolasauce</i>	17.5
Hausgemachte Gnocchoni alla Sorrentina <sup>a,g</sup> <i>Homemade Gnocchoni filled with Cheese in Tomatosauce and Mozzarella</i>	17.5
Hausgemachte Ravioli mit Parmaschinken und Feigen gefüllt <sup>a,c,g</sup> <i>in Lemonsauce</i>	18.5
Lasagne al Forno <sup>a,g,i</sup> <i>Baked Lasagne</i>	14.5
Pasta Mista ab 2 Personen <i>Homemade mixed Noodles</i>	p.P. 19.5

# Carne di Manzo -

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

## Beef meet

Bistecca alla Griglia <i>Grilled Rump Steak</i>	27.5
Bistecca al Pepe verde <sup>g</sup> <i>Rump Steak with Green Pepper</i>	29.5
Bistecca con Cipolle <i>Rump Steak with Onion</i>	29.5
Bistecca al Gorgonzola <sup>g</sup> <i>Rump Steak with Gorgonzola Sauce</i>	30.5
Filetto alla Griglia <i>Grilled Beef Fillet</i>	38.5
Filetto al Pepe verde <sup>g</sup> <i>Beef Fillet with Green Pepper</i>	41.5
Filetto al Gorgonzola <sup>g</sup> <i>Beef Fillet with Gorgonzola Sauce</i>	41.5
Filetto ai Funghi <sup>g</sup> <i>Beef Fillet with Mushrooms</i>	41.5
Chateaubriand <i>Beef Fillet for 2 Persons grilled in whole</i>	90.0

# Carne di Vitello -

## Veal meat

Scaloppina al Limone <sup>a,g</sup> <i>Veal Escalope in Lemon Sauce</i>	27.5
Scaloppina al Vino Bianco <sup>a,g</sup> <i>Veal Escalope in White Wine</i>	27.5
Scaloppina ai Funghi <sup>g</sup> <i>Veal Escalope with Mushrooms</i>	27.5
Scaloppina Pizzaiola <sup>6</sup> <i>Veal Escalope with Tomato Sauce, Capers, and Olives</i>	27.5
Scaloppina Gorgonzola <sup>g</sup> <i>Veal Escalope in Gorgonzola Sauce</i>	28.5
Saltimbocca alla Romana <sup>a,g</sup> <i>Veal Rolls with Sage and Ham</i>	28.5
Fegato al Burro e Salvia <sup>a,g</sup> <i>Veal Liver with Butter and Sage</i>	28.5

# Pesce -

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

## Fish

Salmone alla Griglia <sup>d</sup> <i>Grilled Salmon</i>	27.5
Salmone al Champagne <sup>a,d,g</sup> <i>Grilled Salmon in Champagne Sauce</i>	29.5
Scampi alla Griglia <sup>b</sup> <i>Grilled Scampi</i>	32.5
Sogliola alla Griglia <sup>d</sup> <i>Grilled Sole</i>	38.5
Sogliola ai Limone di Sorrento <sup>a,d,g</sup> <i>Grilled Sole in Lemon Sauce</i>	39.5
Orata alla Griglia <sup>d</sup> <i>Grilled Gilthead</i>	29.5
Coda di Rospo al Pepe verde <sup>a,d,g</sup> <i>Monk Fish with Green Pepper</i>	35.5
Branzino al Sale <sup>d</sup> <i>Sea Bass in Salt Crust</i>	p.P. 37.5



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

Tiramisú <sup>a,c,g,h</sup>	8.5
<i>Biscuitte, Espresso, Mascarpone, Cacao</i>	
Cassata alla Siciliana <sup>a,c,g,h</sup>	8.5
<i>Special Ice Cream from Sicily</i>	
Tartufo <sup>a,c,g,h</sup>	8.5
<i>Special Chocolate Ice Cream from Calabria</i>	
Profiteroles <sup>a,c,g,h</sup>	9.0
<i>Puffs filled with Cream in Chocolate Sauce</i>	
Crème Caramel <sup>a,c,g,h</sup>	9.5
<i>Caramell Cream</i>	
Panna Cotta <sup>a,c,g,h</sup>	9.5
<i>Cream mit Fruit Sauce</i>	
Soufflé au Chocolat <sup>1,2,3,a,c,g,h</sup>	11.5
<i>Chocolate Soufflé with Vanilla Ice Cream</i>	

# Café

## coffee

Espresso <sup>9</sup>	3.0
Kaffee <sup>9</sup>	3.0
Cappuccino <sup>9</sup>	3.5

# Digestivo

## Digestiv

Fernet Branca	2cl	7.0
Amaretto	2cl	7.0
Ramazotti	2cl	7.0
Averna	2cl	7.0
Wodka	2cl	7.0
Sambuca	2cl	7.0
Grappa Barolo	2cl	7.5
Chivas Regal	2cl	10.5
Vecchia Romagna	2cl	8.0
Johnny Walker	2cl	10.5

# *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 letters and numbers. You will find the numbers and letters as information about the ingredients for the additives and allergens for the respective dishes.*

### Allergenic

- a - Cereals containing gluten
- b - Crustaceans and products thereof
- c - Eggs and products thereof
- d - Fish and products thereof
- e - Peanuts and products thereof
- f - Soybeans and products thereof
- g - Milk and products thereof
- h - Tree nuts
- i - Celery and products thereof
- j - Mustard and products thereof
- k - Sesame seeds and products thereof
- l - Sulfur dioxide and sulphites
- m - Lupins and products thereof
- n - Molluscs and products thereof

### Additives

- 1 - Coloring
- 2 - Preservative
- 3 - Antioxidants
- 4 - Flavor enhancers
- 5 - Sulfurized
- 6 - Blackened
- 7 - Phosphate
- 8 - Milk protein
- 9 - Containing caffeine
- 10 - Containing quinine
- 11 - Sweeteners
- 12 - Waxed

***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."***