

SERVUS (Howdy)

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AMMIA

cucina mediterranea

#solodiverso

Elegant & Comfy, Authentic & Different.

AMEA means a little team, that loves and lives food. Drinks, Wine, Antipasti, Pizza and more. We deeply share your passion for delicious meals and refreshing drinks. Therefore, we want to share our culinary home with all of you.

The word AMEA is latin and is from now on our "loved one". Due to various special ingredients and dishes, we gathered some information and explanations for you in the following paragraphs. For further questions please don't hesitate to ask us. Our staff is more than happy to help at any time!

Cheers to a beautiful time – Together!

Your AMEA-Crew

Fior di latte

The „flowering of milk“, is the little sister of the buffalo mozzarella. It's 100% made out of cow milk. Therefore the taste is much more delicate.

Tarallo

Is a salty pastry, typical for the southern region of Italy. First it has to be boiled in water, afterwards it's baked in the oven. Our recipe contains fennel seeds and is 100% homemade. We grate it over our Pizza Michele, which delivers a nice crunch and a unique flavor to it.

Alici di Cetara

The Alici (Anchovis) from Cetara are a true delicacy. Cetara is a tiny village directly at the famous Amalfi coast in Campagna, Italy.

Scamorza affucimata

This italian specialty belongs to the variety of scaled cheese, as does the more famous Mozzarella. The special process of cold smoking with beech wood gives the cheese a very special and delicate smoky flavour.

Creames

Our Creames and dressings are all made in our own kitchen. With a lot of dedication, we try to transport some special flavors onto your dishes. Prepare yourself for a delicate Grana Padano Cream, a flavorful Garlic Oil, a refreshing Lemon Dressing and many more.

Biga

Our pizza dough is light and airy. Besides the selected ingredients, this mainly comes through our complex production process. At first, we produce a pre-dough, which rests throughout the night. The next day we add the main ingredients. After the second night we produce the dough balls, which also rests at least one more night. All in all, our dough rests in between 3 to 5 days. This leads to this fluffy dough and makes it easy to digest.

MENU

STARTERS

- **Bufala**
Buffalo Mozzarella with Tomatoes, Rocket and Basilg
10,90
- **Vitello Tonnato su Focaccia**
Thin sliced Veal with homemade Tuna Creme and Caper Apples on Focaccia^{a,c,d}
14,90
- **Tris di Verdure su Focaccia**
Grilled Bellpepper, Eggplant and Zucchini on Focaccia^a
12,90
- **Prosciutto di Parma e Burrata**
Delicate Parma ham with our tender Burrata^{8,a,g}
13,90
- **Insalata Rucola**
Light Rocket-Salad with Tomatoes, Walnuts and Grana Padano Flakes^g
8,90/with Avocado 12,90
- **Antipasti Misto**
Mixed Starters (Cheese, Olives, Cold Cutts, Rocket, Vegetables)^{8,g}
15,90
- **Olive**
Tasty Olives served with bread^a
4,90
- **Bruschette**
Crispy Bruschetta on a bed of Rocket^a
6,90

PIZZA Classiche

Cosacca

Tomatoes, Pecorino, Garlic, Oregano ^{a,g}
8,90

Margherita

Tomatoes, Fior di latte, Basi ^{a,g}
11,90

Diavola

Tomatoes, Fior di latte, Pepperoni, Basil ^{8,a,g}
14,90

Prosciutto

Tomatoes, Fior di latte, Prosciutto cotto ^{1,3,a,g}
13,90

Capricciosa

Tomatoes, Fior di latte, Prosciutto cotto, Mushrooms, Artichokes, Olives^{1,3,a,g}
15,90

Michele

Fior di latte, Prosciutto di Parma, Burrata, Rocket, Tarallo ^{a,g}
17,90

Ines

Eggplant-Tomato Mix, Bufalomozzarella, Grana Padano,
Basil ^{a,g}
16,90

Tricolore

(Fior di Latte, Rocket Pesto, Cherrytomatoes, Burrata, Basil) ^{a,e,g}
16,90

Cetara

(Pumpkin, Bufalomozzarella, Alici di Cetara, Cherrytomatoes, Lemon zest) ^{1,3,a,d,g}
18,90

Bilbo

(Porcini mushrooms, Scamorza affumicata, Grana Padano, Rosemary) ^{a,g}
18,90

Tartufo

(Grana Padano, Ricotta, Truffle, Truffle Oil) ^{a,g}
19,90

Baccalà

(purple Potatoes, Scamorza affumicata, Cod, Leccino Olives, Bellpepper, Oregano) ^{1,3,a,d,g}
18,90

DESSERTS

Tartufo Pistacchio a,c,e,f,g,l

Italian Icecream specialty with pistachios
6,90

Tartufo Nero a,c,e,f,g,l

Italian Icecream specialty with chocolate and cocoa
6,90

Tartufo Bianco a,c,e,f,g,l

Italian Icecream specialty with chocolate and cocoa
6,90

Pizza Fratelli 1,3,a,e,g

Freshly baked Pizza dough with Nutella and Nuts
10,90

Panna Cotta g

Classic italian dessert with cooked heavy cream and raspberry sauce
5,90

Tiramisù a,c,g

Classic italian dessert with mascarpone cream, coffee and Ladyfingers
6,90

c u c i n a m e d i t e r r a n e a

WINE LIST

White

- 2020 Lugana DOC Cá dei Frati, Italien, Lombardei¹
0,2/9,50 Bottle/36,90
- 2020 GutsSilvaner DQ BIO Weingut am Stein, VDP Gutswein
Deutschland, Franken¹
0,1/5,50 0,2/8,50 Bottle/27,90
- 2020 Elégance Chardonnay Joseph Castan, Qualitätswein Frankreich,
Languedoc¹
0,1/4,50 0,2/6,5 Bottle/21,90

Red

- 2020 Primitivo di Manduria DOC¹
0,1/4,90 0,2/7,50 Bottle/26,90
- 2019 Merlot Monviert DOC, Italien, Friaul¹
0,1/4,90 0,2/7,50 Bottle/26,90

Rosé

- 2020 Bardolino Chiaretto Classico DOC¹
0,1/4,50 0,2/6,50 Bottle/21,90
- 2020 Frescobaldi Alie Rosé IGT¹
0,2/10,50 Bottle/38,90

Wine Spritzer¹

- White/Red/Rosé
0,2/4,90

PROSECCO

- Le Contesse Prosecco DOC Treviso Frizzante, Italien, Venetien¹
Bottle/17,90
- Soligo Prosecco Spumante Extra Dry DOC, Italien, Treviso¹
0,1/4,90 Bottle/26,90

BEER

- Lager from the Barrel (Schlossbrauerei Maxlrain)
0,3/3,20 0,5/4,20
- Lager nonalcoholic (Schlossbrauerei Maxlrain)
0,5/4,20
- Wheat beer⁹/Wheat beer nonalcoholic⁹ (Schlossbrauerei Maxlrain)
0,5/4,20
- Radler (Flötzinger Bräu Rosenheim)
0,5/4,20

NONALCOHOLIC DRINKS

- Tap Water Regular/with Gas
0,2/2,10 0,4/3,10
- Plose Gourmet Naturale/Frizzante
0,25/3,90 0,75/6,90
- Wolfra Juices and Nectars
(Apple/Currant/Passionfruit/Rhubarb/Cranberry)
0,2/3,00
- Spritzer
0,2/2,80 0,4/4,20
- fritz-kola/ fritz kola sugarfree^{2,6,11}
0,33/4,20
- Flötzinger Cola Mix^{2,7,8,11}
0,5/4,20
- Plose Limonata/Aranciata/Chinotto¹
0,25/3,90
- Mistelhain Tonic/Ginger Beer¹⁰
0,2/3,90

APERITIVI

- Aperol Spritz
(Aperol, Prosecco, Soda) ^{2, 1,9}
7,90
- Pirlo
(White Wine, Aperol, Soda)^{2, 1}
7,90
- Amalfi Spritz
(Limoncello, Prosecco, Soda) ^{2, 1,9}
7,90
- Mondino Spritz
(Mondino, Black Currant, Prosecco, Soda) ^{2, 1,9}
8,50
- AMEA Spritz
(Passionfruit, Campari, Prosecco, Soda) ^{2, 1,9}
8,50
- Hugo
(Elder Flower, Lime Juice, Prosecco, Soda) ^{1, 9}
7,90
- AMEA Winter Spritz
(Rum, Caramel, Prosecco, Soda) ^{1, 2, 9}
8,50
- AMEA Bellini
(Passionfruit, Prosecco) ^{1, 9}
5,90
- AMEA Virgin
(Mondino Senza, Passionfruit, Soda)^{2, 1}
7,90
- Hugo Virgin Spice
(Elder Flower, Lime Juice, Ginger Beer, Soda)^{2, 1}
7,90

COCKTAILS

- Negroni
(Gin, Campari, Vermouth, Angostura Bitter) ²
10,50
- Negroni Sbagliato
(Campari, Vermouth, Prosecco) ²
9,50
- Milano-Torino
(Campari, Vermouth) ²
8,50
- AMEAcolada
(Coconut Liquor, Vermouth, Passionfruit) ²
9,50
- The Godfather
(Amaretto, Scotch)²
8,50
- Amaretto Sour
(Amaretto, Lemon, Apple) ²
9,50
- Aperol Sour
(Amaretto, Lemon, Apple) ²
9,50
- Whisky Sour
(Single Malt Whisky, Lemon, Apple) ²
9,50

LONGDRINKS

- Gin Tonic
(Brick Gin, Tonic Water) ¹⁰
9,50
- AMEA Tonic
(Vermouth, Wodka, Tonic Water) ¹⁰
9,50
- Moscow Mule
(Wodka, Ginger Beer, Lime Juice)
9,50
- AMEA Mule
(Tequila, Ginger Beer, Lime Juice)
9,50
- Campari Soda
(Campari, Soda) ²
7,50
- Skinny P
(Wodka, Soda, Lime Juice)
7,50
- Munich Mule
(Gin, Ginger Beer, Lime Juice)
9,50
- Aperol Tonic
(Aperol, Tonic Water)
9,50
- Amaretto Mela
(Amaretto, Applejuice)
8,50
- Wodka Cranberry
(Wodka, Cranberryjuice)
8,50

SPIRITS

- Amaro Montenegro²
- Aversa²
- Ramazotti²
- Organic Limoncello from Walcher
- Bombay Dry Gin
- Organic Brick Gin
- Dolin Vermouth²
- Frangelico Hazelnut Liquor²
- Grappa Sarpa di Poli
- Jose Cuervo Especial Tequila
- Cazcabel Tequila
- Legendario Elixir de Cuba Rum Liquorr²
- Mondino Organic Aperitivo
- Partisan Vodka
- Tamnavulin Single Malt Scotch²

2cl/3,90

4cl/6,90

various. Single Malt Scotches² 2cl/7,50

HOT DRINKS

- Espresso¹¹ /Espresso Macchiatto ^{11,g}
1,90/2,20
- Doppio ¹¹ /Doppio Macchiatto ^{11,g}
2,90/3,20
- Cappucino ^{11,g}
3,20
- Flat White ^{11,g}
3,90
- Café crème ¹¹
2,90
- Americano ¹¹
3,20

ALLERGENS & ADDITIVES

Additives: 1. Preservative, 2. With Coloring, 3. Antioxidants, 4. Sweetener Saccharin, 5. Sweetener Cyclamat 6. Sweetener Aspartam, contains Phenylalanine source, 7. Sweetener Acesulfam, 8. Phosphatic, 9. Sulphurated, 10. Chinine-containing, 11. Caffeinated, 12. Flavor, 13. Blackened, 14. Waxed, 15. Genetically modified
Allergens: a. Cereals containing gluten, b. Crustaceans and products thereof, c. Eggs and products thereof, i.e. fish and products thereof, e. Peanuts and products thereof for soya (beans) and products thereof, g. milk and products thereof, i.e. nuts, celery and products thereof, mustard and products thereof, k. sesame seeds and products thereof, l. Sulphur dioxide and sulphites, m. Lupins and products thereof, n. Molluscs and products thereof