

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

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.

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.

Panuzzo del Mese

Neapolitan Street-Food Classic – Sandwich, made out of Pizza Dough, filled with different flavours. Vegetarian with buffalo mozzarella & Tomato, meaty with pancetta or vegan with different vegetables. Anything is possible.

Organic Flour

We source our organic pizza flour directly from Italy. According to old tradition, the untreated and unpeeled wheat grains are finely ground by a stone. This keeps all the important nutrients in the flour and provides a very special texture that you can taste!

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, Arugula and Basil ^g
10,90
- **Prosciutto di Parma e Burrata**
Delicate Parma ham with our tender Burrata ^{8,a,g}
14,90
- **Insalata Rucola**
Light Arugula-Salad with Tomatoes, Walnuts and Grana Padano Flakes ^g
8,90/ add Avocado +4,00€ /add Burrata +5,00€/add Buffalo Mozzarella +6,00€
- **Antipasti Misto**
Mixed Starters (Cheese, Cold Cutts, Vegetables) ^{8,g}
15,90
- **Olive**
Tasty Olives served with bread ^a
4,90
- **Bruschette**
Crispy Bruschetta on a bed of Arugula Salad ^a
6,90

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PIZZA Classic

Cosacca

(Tomatoes, Pecorino, Garlic, Oregano) ^{a.g}
10,90

Margherita

(Tomatoes, Fior di latte, Basil) ^{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

Toppings:

- Artichokes	3,50€	- Prosciutto di Parma	4,00€
- Eggplants	4,00€	- Arugula	2,50€
- Bufalomozzarella	6,00€	- Anchovis	4,00€
- Burrata	6,00€	- Scamorza affumicata	4,00€
- Extra Mozzarella	3,50€	- Spicy Salame	3,50€
- Gorgonzola	4,00€	- Porcini Mushrooms	5,00€
- Grana Padano Flakes	3,50€	- Truffle	6,00€
- Olives	2,50€	- Truffleoil	2,00€
- Prosciutto cotto	3,00€	- Onions	2,50€

PANUOZZO DEL MESE

neapolitanean Street-Food Classic – Sandwich, made out of Pizza Dough, filled with different flavours.

Ask our staff for the current creation!

PIZZA Special

Lola

(Fior di Latte, Pancetta, Savoy, Cherrytomatoes) ^{a.g}
17,90

Trevisana

(Grana Padano-Radicchio Cream, Stracciatella, Radicchio Tardivo, Basil) ^{a.g}
18,90

Michele (bianca)

(Fior di latte, Prosciutto di Parma, Burrata, Arugula, Tarallo) ^{a.g}
18,90

Bresaola (bianca)

(Fior di Latte, Arugula, Bresaola, Lemon, Grana Padano) ^{a,e,g}
18,90

Ines

(Eggplant, Buffalomozzarella, Tomatoes, Grana Padano, Basil) ^{a.g}
18,90

Tricolore (bianca)

(Cherrytomatoes, Fior di Latte, Arugula Pesto, Burrata, Basil) ^{a,e,g}
18,90

Bilbo (bianca)

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

Tartufo (bianca)

(Grana Padano, Truffle, Truffle Oil, Stracciatella) ^{a.g}
20,90

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- Burrata	6,00€	- Scamorza affumicata	4,00€
- Extra Mozzarella	3,50€	- Spicy Salame	3,50€
- Gorgonzola	4,00€	- Porcini Mushrooms	5,00€
- Grana Padano Flakes	3,50€	- Truffle	6,00€
- Olives	2,50€	- Truffleoil	2,00€
- Prosciutto cotto	3,00€	- Onions	2,50€

DESSERTS

Tartufo Pistacchio a,c,e,f,g,l
Italian Icecreme specialty with pistachios
7,50

Tartufo Nero a,c,e,f,g,l
Italian Icecreme specialty with chocolate and cocoa
7,50

Tartufo Limoncello a,c,e,f,g,l
Italian Icecreme specialty with lemon ice and limoncello
7,50

Pizza Fratelli 1,3,a,e,g
Freshly baked Pizza dough with Nutella and Nuts
11,90

Pizza Sorella 1,3,a,e,g
Freshly baked Pizza dough with Vanilla Creme and Fruits
11,90

Panna Cotta ^g
Classic italian dessert with cooked heavy cream and raspberry sauce
6,50

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

WINE LIST

White

- 2022 Lugana DOC Cá dei Frati, Italien, Lombardei¹
0,2/10,90 Bottle/38,90
- 2020 GutsSilvaner DQ BIO Weingut am Stein, VDP Gutswein
Deutschland, Franken¹
0,1/6,90 0,2/9,90 Bottle/30,90
- 2022 Elégance Chardonnay Joseph Castan, Qualitätswein Frankreich,
Languedoc¹
0,1/4,90 0,2/7,90 Bottle/25,90

Red

- 2021 Primitivo di Manduria DOC¹
0,1/5,90 0,2/8,90 Bottle/29,90
- 2021 Merlot Monviert DOC, Italien, Friaul¹
0,1/5,90 0,2/8,90 Bottle/29,90

Rosé

- 2022 Bardolino Chiaretto Classico DOC¹
0,1/4,90 0,2/7,90 Bottle/25,90
- 2021 Frescobaldi Alie Rosé IGT¹
0,2/10,90 Bottle/38,90

Wine Spritzer¹

- White/Red/Rosé
0,2/5,90

PROSECCO

- Le Contesse Prosecco DOC Treviso Frizzante, Italien, Venetien I
0,1/3,90 Bottle/17,90
- Soligo Prosecco Spumante Extra Dry DOC, Italien, Treviso¹
Bottle/26,90

BEER

- Lager from the Barrel (Schlossbrauerei Maxrain)
0,3/3,50 0,5/4,70
- Premium Lager (NOAM, brewed in Bavaria)
0,33l/5,20
- Lager nonalcoholic (Schlossbrauerei Maxrain)
0,5/4,70
- Wheat beer^o/Wheat beer nonalcoholic^o (Schlossbrauerei Maxrain)
0,5/4,70
- Radler (Flötzinger Bräu Rosenheim)
0,5/4,50

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 0,4/4,50
- fritz-kola/ fritz kola sugarfree^{2,6,11}
0,33/4,20
- Flötzinger Cola Mix^{2,7,8,11}
0,5/4,50
- 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}
8,50
- Campari Spritz
(Campari, Prosecco, Soda) ^{2, 1,9}
8,50
- Sarti Spritz
(Sarti, Prosecco, Soda) ^{2, 1,9}
8,90
- Pirlo
(White Wine, Aperol, Soda)^{2, 1}
8,50
- Amalfi Spritz
(Limoncello, Prosecco, Soda) ^{2, 1,9}
8,90
- Mondino Spritz
(Mondino, Black Currant, Prosecco, Soda) ^{2, 1,9}
8,90
- AMEA Spritz
(Passionfruit, Campari, Prosecco, Soda) ^{2, 1,9}
8,90
- Hugo
(Elder Flower, Lime Juice, Prosecco, Soda) ^{1, 9}
8,50
- AMEA Winter Spritz
(Rum, Caramel, Prosecco, Soda) ^{1, 2, 9}
8,90
- 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}
8,50

COCKTAILS

- Negroni
(Gin, Campari, Vermouth, Angostura Bitter) ²
10,90
- Negroni Sbagliato
(Campari, Vermouth, Prosecco) ²
9,90
- Milano-Torino
(Campari, Vermouth) ²
8,90
- AMEAcolada
(Coconut Liqueur, Vermouth, Passionfruit) ²
9,90
- Espresso Martini
(Coffee Liqueur, Vodka, Espresso) ²
9,90
- Godfather
(Amaretto, Single Malt Scotch) ²
9,90
- Amaretto Sour
(Amaretto, Lemon, Apple) ²
9,90
- Aperol Sour
(Aperol, Lemon, Apple) ²
9,90
- Whisky Sour
(Single Malt Whisky, Lemon, Apple) ²
9,90
- Averna Sour
(Averna, Lemon, Apple) ²
9,90
- AMEAmea
(Aperol, Wodka, Rhubarb, Limejuice, Elder Flower) ²
9,90
- Virgin Amore (no alcohol)
(Mondino Senza, Cranberry, Passionfruit, Elder Flower) ²
9,90

LONGDRINKS

- Gin Tonic
(Gin, Tonic Water) ¹⁰
9,90
- AMEA Tonic
(Vermouth, Vodka, Tonic Water) ¹⁰
9,90
- Aperol Tonic
(Aperol, Tonic Water)
9,90
- Moscow Mule
(Vodka, Ginger Beer, Lime Juice)
9,90
- Munich Mule
(Gin, Ginger Beer, Limejuice)
9,90
- AMEA Mule
(Tequila, Ginger Beer, Limejuice)
9,90
- Campari Soda
(Campari, Soda) ²
7,90
- Amaretto Mela
(Amaretto, Applejuice)
8,90
- Wodka Cranberry
(Wodka, Cranberry)
8,90
- Skinny P
(Wodka, Soda, Limejuice)
8,90

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