

ITALIAN COMFORT FOOD



menu

IN-ROOM DINING

Please feel free to place your order at our restaurant.
We will deliver it directly to your room and charge the cost to your room bill.

Reception Tel: 0711 592 04968



OLIVE MIO 4,50

Marinated Olives & Almonds – Lemon–Olive Oil, Rosemary, Chili

VITELLO TONNATO 15,50

Sliced Veal, Tuna–Caper Sauce, Cherry Tomatoes,
Bread for Dipping

CHEESE, PLEASE 6,50

Bruschetta with a Twist: homemade ciabatta bread topped
with melted cheese and a hint of garlic

GRILLED EGGPLANT 8,00

with Stracciatella, Lemon Zest, Mint

PERFECT POMODORO 9,50

colorful Tomato Salad with Onions

INSALATA GIARDINO 6,50

Mixed Green Salad with Cherry Tomatoes, Cucumber,
Red Onion, Balsamic Dressing

BRUSCHETTA 7,50

Crispy Bread with Tomatoes, Garlic, Onions,
and Fresh Basil, refined with the finest olive oil

SPICY SCAMPI 14,50

Scampi with Garlic, Olive Oil, Spicy Peppers and Parsley

MINI-FOCACCIA 5,00

with Tomato Confit & Herb Salt

THE SOCIAL PLATTER (für 2 People) 35,00

Cheese Duo, Mixed Olives, Bruschetta,
Vitello Tonnato, Grilled Vegetables,
Carpaccio di Bresaola,
Prosciutto Crudo, Spianata Calabrese



FOR 1
PERSON
18,00 €

TOMATO DISCO 11,00

Pizza Marinara – San Marzano Tomato Sauce DOP,
Garlic, Oregano, Basil, Olive Oil

WITH
GRILLED
EGGPLANT
+4€

THE CLASSIC 13,50

Pizza Margherita – San Marzano Tomato Sauce DOP,
Fior di Latte, Parmesan, Olive Oil, Fresh Basil

WITH
BURRATA
+5€

SPICY SALAMI 16,00

Pizza Salame Piccante – San Marzano Tomato Sauce DOP,
Fior di Latte, Salame Piccante, Olive Oil

ALSO
AVAILABLE
WITH
REGULAR
SALAMI

ANDIAMO AL MARE 15,50

Pizza Tonno e Cipolla – San Marzano Tomato Sauce DOP, Fior di Latte,
Tuna, Onions, Olive Oil

TRICOLORE PROSCIUTTO 15,50

Pizza Tricolore Prosciutto – San Marzano Tomato Sauce DOP,
Fior di Latte, Parma Ham, Yellow Cherry Tomatoes,
Green Basil Cream, Parmesan Flakes, Olive Oil

FRESH & CHEESY 15,50

Pizza Straciatella – San Marzano Tomato Sauce DOP,
Fior di Latte, Straciatella (shredded mozzarella),
Arugula, Cherry Tomatoes, Olive Oil

PIZZAS

SIGNATURE

FRANCESCOS FAVORITE 13,50

Pizza Margherita 2.0 San Marzano DOP tomato sauce, Fior di Latte mozzarella, freshly grated Pecorino Romano, cherry tomatoes, plenty of fresh basil

VEGGIE VIBES 15,50

San Marzano DOP tomato sauce, Fior di Latte mozzarella, grilled eggplant, grilled zucchini, peppers, garlic

OH MY SCAMPI 16,50

San Marzano DOP tomato sauce, Fior di Latte mozzarella, scampi, arugula, and a light lemon finish

MEATBALL CLUB 18,50

San Marzano DOP tomato sauce, Fior di Latte mozzarella, organic beef meatballs, oregano, Parmesan

THE ROYAL SLICE 15,50

White Pizza Truffle oil, Fior di Latte mozzarella, mushrooms, Parmesan shavings

WITH
FRESH
TRUFFLE
+9,00

VEGGIE FOLD 13,00

Airy Neapolitan pizza dough, folded and filled with Stracciatella, homemade tomato sauce, freshly grilled zucchini, eggplant, and peppers in a garlic marinade, and arugula

PARMA FOLD 14,00

Neapolitan pizza dough, baked golden-brown and filled with Stracciatella, homemade tomato sauce, fresh cherry tomatoes, arugula, and tender Prosciutto di Parma

PIZZAS

SIGNATURE

MEZZE MANICHE NAPOLI 13,50

Mezze Maniche in a classic tomato sauce with fresh basil.
Optionally topped with fresh Burrata,
adding a creamy note to the sauce

WITH
BURRATA
+5€

TAGLIATELLE AGLIO OLIO 12,50

Tagliatelle in an Aglio e Olio sauce with a touch
of Parmesan. This combination is spicy, aromatic,
and perfect for lovers of bold flavors

WITH
GAMBAS
AND
RUCOLA
+5€

BELLA BOLOGNESE 17,50

Bucatini in a classic, velvety Ragù sauce with organic
ground beef, onions, red wine, and parsley

THE TRUFFLE NEST 18,00

Tagliatelle in a homemade bread bowl,
truffled velouté, Parmigiano Reggiano DOP

WITH
FRESH
TRUFFLE
+9,00

TIRAMISU DELLA CASA 6,90

GREEN GOLD 7,90

Our Secret Tip – Homemade Tiramisu made with
creamy mascarpone, espresso, and delicious pistachio

PIZZA NUTELLA 7,90

Pizza Dough with Nutella and Pistachio Kernels

PANNA COTTA 6,90

Choice of raspberry or chocolate sauce

COFFEE & TEA

Espresso	2,20
Latte	3,80
Cappuccino	4,30
Caffè Americano	3,80
Latte Macchiato	4,50
Iced Latte	4,50
Hot Chocolate	4,00

Tea selection	4,50
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WATER

Still Water 0,3l	3,00
Still Water 0,7l	5,50
Sparkling Water 0,3l	3,00
Sparkling Water 0,7l	5,50

SOFTDRINKS

Coca-Cola 0,3l	3,50
Coca-Cola Zero 0,3l	3,50
Fanta 0,3l	3,50
Paulaner Spezi 0,3l	3,50
Albschorle naturtrüb 0,3l	4,20
Iced Tea Peach 0,33l	4,50

NON
ALCOHOLIC

📷 follow @daskayahotel

DRINKS

APERITIF

Sarti Spritz	8,50
Sarti Amaro, Prosecco, Soda, Ice Cubes	
Kaya Spritz	8,50
Canonita, Prosecco, Soda, Ice Cubes	
Aperol Spritz	8,50
Aperol, Prosecco, Soda, Ice Cubes	
Crodino Soda (non-alcoholic)	5,00
Crodino, Soda, Ice Cubes	

BEER

Tannenzäpfle 0,33l	3,50
Peroni 0,33l	4,00
Erdinger Weißbier 0,5l	4,50
Erdinger non alc. 0,5l	4,00
Peroni non alc. 0,33l	3,50
Schönbuch Radler 0,33l	4,00

SPARKLING WINE

Kessler Hochgewächs 0,1l	6,00
Kessler Hochgewächs 0,75l	34,00

DIGESTIVI

Grappa 20 ml	5,00
Limoncello 20 ml	5,00

WINE from Kern Weine from Remstal-Kesselliebe

Wasn Hasn Redwine „dry“ 0,75l	28,00
Rosensteingänsle Redwine „sweet“ 0,75l	25,00
Pragdaggel Whitewine „dry“ 0,75l	24,00
Turmrössle Rose „fruity“ 0,75l	24,00
Neckarkarpfen Riesling 0,75l	24,00
Glass of Wasn Hasn „dry“ 0,25l	7,50
Glass of Rosensteingänsle „sweet“ 0,25l	6,50
Glas of Pragdaggel „dry“ 0,25l	6,50
Glas of Turmrössle „fruity“ 0,25l	6,50
Glas of Riesling 0,25l	6,50
White Wine Spritzer 0,25l	5,50

*All prices are in Euros, including the statutory value-added tax.
Please ask our service staff for information on allergens and additives.*