Cucimare

RISTORANTE
IN DER MANUFAKTUR

“Mamma mia!” – Let yourself be enchanted by delicious, Italian-inspired dishes and look forward to the restaurant **Cucimare – Ristorante in der Manufaktur.** Enjoy our exceptional homemade pasta creations, as well as pizza made with our distinctive ash-infused dough. Buon appetito!

Create your own 4-course menu for only € 49. Choose one dish from each of the categories: Antipasti & Zuppe, Pasta & Risotto, Carne & Pollame, Pesce or Vegetariano and Dolce.

All dishes with this symbol are **vegetarian**.

All dishes with this symbol are **vegan**.

TAVOLO APPARECCHIATA

Exclusive selection of mediterranean ham*, salami*, cheese and olives. Served with a selection of home-made italian bread.

For 1 person
€ 12.90

For 2 persons
€ 19.90

For 4 persons
€ 32.90

Would you like antipasti for more than 4 persons? Please speak to our service team.

ANTIPASTI & SOUPS

Carpaccio filetto di manzo*
with celery stalks, pan-fried king oyster mushrooms nuts, rocket and Grana Padano cheese
€ 14.90

2 Bruschette e 2 Crostini
Crostino with porcini mushrooms and crostino with pear, walnut and Roquefort
Bruschetta with tomato and mozza-rella and bruschetta with Parma ham*
€ 9.50

Panzanella
Toasted artisan bread with thin slices of veal tongue, served with cherry tomatoes, caper fruit and smoked provolone cheese
€ 9.80

FOOD MENU

Cucimare

RISTORANTE
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Ragù di polpo
in a creamy pine nut sauce, with roasted pumpkin and black rice
€12.90

Minestrone siciliano
of cannellini beans and black garlic with baby spinach, sultanas, pine nuts and vegan parmesan cheese
€5.90

Zuppa di cavalo verza
Italian cabbage soup with braised oxtail
€5.50

Zuppa di cozze
Neapolitan mussel soup with garlic bread
€6.90

PASTA & RISOTTO

Tortellini filled with beef cheek braised in red wine
served on creamy pumpkin with Northern Italian mosterda

Entrée:	**€8.50**
Main course:	**€16.50**

Homemade truffle gnocchi
with parmesan foam and rabbit ragout

Entrée:	**€8.50**
Main course:	**€16.50**

Porcini mushroom risotto
made from Carnaroli rice with saffron and lobster

Entrée:	**€12.90**
Main course:	**€23.90**

Homemade pappardelle
with vegan parmesan cream and sliced black truffle

Entrée:	**€9.90**
Main course:	**€18.50**

Ask for our special daily pasta

Appetiser:	**€7.90**
Main course:	**€12.90**

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PIZZA

Bufala
Classic dough, tomato sauce and buffalo mozzarella
€ 9.50

Pancetta
Classic dough, smoked mozzarella, forest mushrooms, basil and pancetta
€ 8.90

Parma
Spelt dough, cherry tomatoes, rocket, Parmesan cheese and Parma ham*
€ 12.50

Salmone
Spelt dough, mozzarella, olives, fennel and smoked salmon*
€ 9.20

Taleggio
Black ash dough, cherry tomatoes, walnuts, rocket and taleggio
€ 8.90€

Vegana di mamas
Classic dough, peeled tomatoes with brown sugar, crispy capers, courgette, beetroot, mint, cauliflower mayonnaise
€ 7.90

Create your own pizza
€ 12.50

Please select a dough:
Classic dough, spelt pastry, black ash pastry

Choose your ingredients:
Salami*, rosemary ham, pancetta, Parma ham*, smoked salmon*

Parmesan cheese, buffalo mozzarella, smoked mozzarella, mozzarella, Taleggio cheese

Cherry tomatoes, tomato sauce, fennel, olives, forest mushrooms, basil, walnuts, rocket

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Cucimare

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CARNE &POLLAME

Beef* fillet in a ciabatta crust
with romanesco, chanterelles, thyme and oxheart tomatoes
€ 27.90

Veal lion steak*
with buffalo milk mozzarella au gratin, served with barley ratatouille and basil cream
€ 24.90

Shoulder of Ibérico pork*
with shallot reduction, parmesan gnocchi and Ibérico ham and hazelnut dust
€ 21.90

Marinated lamb chops*
on barolo sauce with aubergine puree, sun-dried tomatoes and mushrooms
€ 24.90

Poached corn-fed poulard
in white wine sauce with pearl onions, bacon, porcini mushrooms and croutons, served with green beans and truffle-olive mashed potatoes
€ 16.90

PESCE

Pan-fried turbot
in saffron broth with seafood and root vegetables
€ 28.90

Sea bass fillet
in a potato crust on a warm vegetable salad with white chianti foam
€ 24.90

Saltimbocca of red mullet
on artichoke and potato cassolette with rocket pesto
€ 21.50

Pesce del giorno
Please ask our service personnel about the catch in our nets today.
€ 24.90€

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VEGETARIANO

Mediterranean feta cheese
with spinach, spring leek, asparagus, almonds, sesame seeds, wild mushrooms and plum sauce

€ 14.80

Parmigiana di melanzane
Aubergine bake gratinated with vegan parmesan cheese, served with tomato sauce

€ 15.90

DOLCI

Zabaione*
with Amaretti and grappa ice cream

€ 9.00

Crema bruciata alla vaniglia
Vanilla crème brûlée with strawberry sorbet and almond foam

€ 9.00

Ricotta-lemon upside-down tart
with red wine pears, pistachio cream and fior di latte ice cream

€ 9.00

Caramelised chocolate puff pastry
with Gianduja chocolate mousse, lemon biscuit crumble and Cassis sorbet

€ 9.00

* These foods can be cooked to order. Please note that dishes made with animal products, such as meat, poultry, fish, seafood and eggs, which are raw or not quite cooked, may cause illness under certain medical conditions.

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SOFT DRINKS

Juices and fruit nectars
Pineapple, apple, banana, cranberry, strawberry, grapefruit, cherry, mango, passion fruit, peach, blackcurrant, tomato
0.2 l _____ € 2.50

All fruit spritzers
0.2 l _____ € 2.50

Lemon ice tea
0.2 l _____ € 2.50

Coca-Cola
0.2 l _____ € 2.50

Coca-Cola Zero
0.2 l _____ € 2.50

Sprite
0.2 l _____ € 2.50

Fanta
0.2 l _____ € 2.50

Thomas Henry Tonic Water
0.2 l _____ € 4.50

Thomas Henry Bitter Lemon
0.2 l _____ € 4.50

Thomas Henry Ginger Ale
0.2 l _____ € 4.50

Sanbittèr
Non-alcoholic aperitif from Italy with a bitter-sweet tart flavour from citrus fruits and fine Alpine herbs
0.1 l _____ € 2.50

HOMEMADE LEMONADE

Donna Rossa
Lemon, pomegranate, basil, grenadine, soda
0.2 l _____ € 4.00

Coppa
Assam tea, lemon juice, honey, soda
0.2 l _____ € 4.00

Limonata Rosa
Strawberry syrup, lemon juice, rhubarb juice, soda
0.2 l _____ € 4.00

Cuore di Menta
Lemon juice, sugar syrup, mint, honey, soda
0.2 l _____ € 4.00

BEVERAGES MENU

Cucimare

RISTORANTE
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MINERAL WATER

San Pellegrino
Natural mineral water, sparkling
0.75 l _____ **€ 7.00**

Acqua Morelli
Italian mountain water, still
0.75 l _____ **€ 7.00**

Waterkant Flut
natural mineral water, sparkling
0.33 l _____ **€ 2.10**
0.75 l _____ **€ 5.60**

Waterkant Ebbe
natural mineral water, still
0.33 l _____ **€ 2.10**
0.75 l _____ **€ 5.60**

TAU Spring Water still
0.75 l _____ **€ 7.90**

TAU Spring Water sparkling
0.75 l _____ **€ 7.90**

BEER

Bitburger Premium Pils on tap
0.3 l _____ **€ 3.70**

Bitburger Radler
0.33 l _____ **€ 3.70**

Bitburger 0.0% Pils non-alcoholic
0.33 l _____ **€ 3.00**

Paulaner Wheat Beer naturally cloudy
0.5 l _____ **€ 4.60**

Paulaner Wheat Beer non-alcoholic
0.5 l _____ **€ 4.10**

Paulaner Wheat Beer Shandy non-alcoholic
0.33 l _____ **€ 3.00**

Birra Moretti
0.33 l _____ **€ 4.00**

Birra Peroni Nastro Azzurro
0.33 l _____ **€ 3.70**

WHITE WINE

Pinot Grigio 15
Castelfeder, South Tyrol, Italy
0.1 l _____ **€ 6.90**
0.75 l _____ **€ 45.00**

Gavi Cortese
Giacosa Fratelli, Piedmont, Italy
0.1 l _____ **€ 5.60**
0.75 l _____ **€ 36.00**

Chardonnay Doss
Castelfeder, South Tyrol, Italy
0.1 l _____ **€ 6.90**
0.75 l _____ **€ 45.00**

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RED WINE

Canonico
Negroamaro
Cantine Due Palme, Apulia, Italy
0.1 l _____ **€ 5.00**
0.75 l _____ **€ 32.00**

Uggiano Chianti Seratina Colli
Fiorentini DOCG
angiovese & Cabernet Sauvignon
Azienda Uggiano, Tucany, Italy
0.1 l _____ **€ 4.60**
0.75 l _____ **€ 30.00**

Bottega Rispasso Valpolicella
Corvina, Rondinella & Corvione
Veneto, Italy
0.1 l _____ **€ 6.90**
0.75 l _____ **€ 45.00**

St. Magdalener
Vernatsch & Lagrein
Theodor Falser, Girlan, Italy
0.1 l _____ **€ 5.50**
0.75 l _____ **€ 35.00**

ROSÉ WINE

Sot Rosé
Nebbiolo
Davide Pelassa, Piedmont, Italy
0.1 l _____ **€ 6.20**
0.75 l _____ **€ 40.00**

Vinyes Roses Dins del Cor
Sumoll, Tempranillo and Red Grenache
Jané Ventura, Penedès, Spain
0.1 l _____ **€ 6.80**
0.75 l _____ **€ 44.00**

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RAMAZZOTTI APERITIVO

Rosato Mio
Ramazzotti Aperitivo Rosato, Prosecco, basil
€ 6.80

Rosato Via
Ramazzotti Aperitivo Rosato, Thomas Henry Bitter Lemon, lemon, mint
€ 6.80

Rosato Aura
Ramazzotti Aperitivo Rosato, rosé wine, grapefruit juice
€ 6.80

Rosato Risa
Ramazzotti Aperitivo Rosato, pineapple juice, Thomas Henry Spicy Ginger Beer, cucumber
€ 6.80

VERMOUTH

Martini Extra Dry
5 cl _____ **€ 4.40**

Martini Bianco
5 cl _____ **€ 4.10**

Martini Rosso
5 cl _____ **€ 4.10**

Antica Formula
5 cl _____ **€ 6.30**

GRAPPA

Il Merlot di Nonino
4 cl _____ **€ 6.30**

Il Moscato di Nonino
4 cl _____ **€ 6.30**

In barriques lo Chardonnay di Nonino
4 cl _____ **€ 6.30**

In barriques il Prosecco di Nonino
4 cl _____ **€ 6.30**

Nonino Riserva Antica Cuvée from the pipette
4 cl _____ **€ 9.90**

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HERBS, BITTER

Aperol
4 cl _____ € 4.30

Campari
4 cl _____ € 4.30

Averna Amaro
4 cl _____ € 4.70

Ramazzotti Amaro
4 cl _____ € 4.70

Fernet-Branca
4 cl _____ € 4.30

LIQUEUR

Limoncello (homemade)
4 cl _____ € 3.70

Amaretto Disaronno
4 cl _____ € 4.30

Sambuca Molinari
4 cl _____ € 4.70

Baileys
4 cl _____ € 4.30

Lillet Blanc
4 cl _____ € 4.70

Frangelico
4 cl _____ € 4.30

Galliano
4 cl _____ € 4.30

Schmankerl Zirbe
4 cl _____ € 5.60

Walnut Liqueur
4 cl _____ € 6.00

BEVERAGES MENU

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HOT BEVERAGES

All hot beverages can also be served with lactose-free milk, oat or soya drink.

Caffè Crema _____ **€ 2.10**

Espresso _____ **€ 2.10**

Doppio _____ **€ 3.50**

Espresso macchiato ___ **€ 2.20**

Cappuccino _____ **€ 3.60**

Latte macchiato _____ **€ 3.60**

White Coffee _____ **€ 3.60**

Caffè Corretto _____ **€ 6.30**

Caffè Créole _____ **€ 6.30**

Caffè di Mandorla _____ **€ 6.30**

TEA SELECTIONS FROM FERNWEH & HEIMWEH

Organic Black Tea
Earl Grey[1,2]
A mildly floral black tea, infused with natural bergamot oil.
€ 2.90

Organic Black Tea
Assam Breakfast[1,2]
Full-bodied in flavour and a lovely chestnut-red colour in the cup.
€ 2.90

Organic White Tea
Peach & Apricot[1,2]
Delicate apricots and fresh peaches make for a delightful treat.
€ 2.90

Organic Green Tea
China Original[1,2]
The delicately dry and fresh notes of classic green tea are invigorating and truly impressive.
€ 2.90

1 Organic Certified | 2 Rainforest Alliance Certified

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IN DER MANUFAKTUR

Organic Green Tea Tropical Fruits[1,2]
Tart and sweet notes of South Sea fruits blend with delicate green tea.
€ 2.90

Organic Herbal Tea Chamomile & Verbena[1,2]
Chamomile buds combine with fresh verbena to create a light citrus flavour.
€ 2.90

Organic Herbal Tea Mint[1,2]
A pleasantly mild and refreshing flavour of peppermint.
€ 2.90

Organic Herbal Tea Verbena & Melissa[1,2]
Verbena and lemon balm create a sense of calm and security.
€ 2.90

Our recommendation:

Organic Green Tea Sea Buckthorn & Rose[1,2]
Sea buckthorn and bright red rosehip, enhanced with rose petals.
€ 2.90

Organic Rooibos Tea Bourbon Vanilla[1,2]
A full-bodied rooibos tea, complemented by subtle notes of genuine Bourbon vanilla.
€ 2.90

Organic Fruit Tea Blueberry & Elderflower[1,2]
A wonderfully fruity flavour resulting from the combination of blueberry and elderberry.
€ 2.90

Organic Spiced Tea Tumeric & Ginger[1,2]
Ginger and turmeric combine to create a wonderfully warming and spicy flavour experience.
€ 2.90

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