
laSpezia
ITALIAN EATERY

La Spezia - Italian Eatery

Benvenuti. Discover the culinary delights of liguria! Look forward to a new interpretation of traditional Italian dishes and enjoy specially selected wines with them.

Michelin-starred chef Theodor Falser, from Bolzano in South Tyrol, also welcomes you.

During his career, Falser has proved his culinary talents all over the world. Over a period of 14 years, he worked in leading luxury hotels outside Europe, including the Hyatt, Shangri-La and the Fairmont Hotels & Resorts.

Most recently, Falser was chef de cuisine at the Hotel Engel Gourmet & Spa in Welschnofen (South Tyrol). Its gourmet restaurant Johannesstube was awarded a Michelin star, directly after he took over the reins in 2014, which it holds to this day.

In 2018, he developed this special culinary concept for our *Mein Schiff*® La Spezia restaurants.



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MENU

3 courses
3 course menu
€ 39.00

4 courses
4 course menu
€ 49.00

5 courses
5 course menu
€ 56.00

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



OLEA EUROPAEA

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* Please note the advisory on the last page of the menu.



ORIGANUM VULGARE

MIA PIZZA

Our dough is made by hand from natural yeast and matured for at least 72 hours. The toppings go on cold after baking.

La classica
Tomatoes, fior di latte mozzarella, basil
€ 9.00

I funghi
Tomatoes, sausage, sautéed mushrooms, rosemary butter
€ 9.60

My sud
Tomatoes, sautéed seafood, artichokes, italian cabbage, chili
€ 10.50

La cipollata
White pizza, red onion marmelade, fior di latte mozzarella, guanciale bacon
€ 10.50

La verdura
Tomatoes, fior di latte mozzarella, various vegetables, basil
€ 9.90

We are happy to prepare a vegan pizza for you, upon request.
€ 9.90

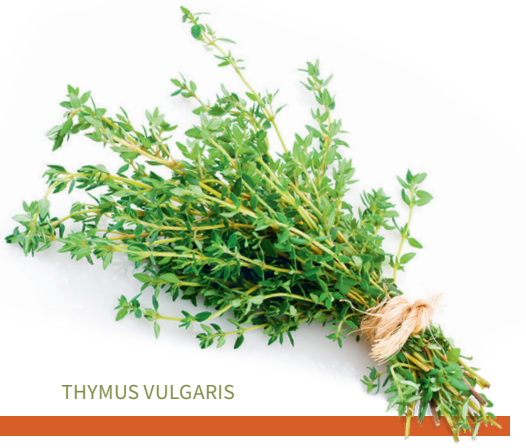
PANE / BREAD

Pagnotta di altamura
Stone-ground organic semolina bread

Focaccia di patate con pomodorini
Focaccia with potatoes, cherry tomatoes and sea salt

CRISPS / GRISSINI

Olio oliva
Cold-pressed olive oil
flavoured with rosemary - lemon and thyme - lavender



THYMUS VULGARIS

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ANTIPASTI

Carpaccio di manzo affumicato, crema di senape e semi di senape
Home-smoked beef carpaccio* with Italian mustard cream, marinated mustard seed and celery heart salad
€ 14.90

Prosciutto di Parma 24 mesi stagionata, burrata marmellata di cipolla
Parma ham* – matured for 24 months – with melon pearls, burrata and red onion marmelade
€ 13.90

Rotolini di melanzane, caprino, spinacini
Aubergine rolls with goat's cheese (also possible with vegan cream cheese), sauteed spinach, artichokes, sundried tomatoes and pine nuts
€ 10.60

Insalata di mare alla ligure con una salsina di limone olio d'oliva e basilico
Lukewarm ligurian seafood salad with chickpeas, sundried tomatoes and basil and lemon vinaigrette
€ 14.90

Vitello tonnato
Pink-roasted veal* with tuna sauce, capers, braised cherry tomatoes and Parmesan cheese
€ 14.50

La nostra caprese
Our tomato and buffalo mozzarella ricotta gnocchi with broccoli cream, tomato pesto and rocket salad
€ 9.90

ZUPPA / SOUP

Zuppa di pomodori colorati
Soup made from rare tomato varieties with basil flan and grilled focaccia
€ 6.90

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PASTA / NOODLES

Spaghetti alla chitarra „Pastificio Mancini“ al pescatore di Tigullio

Spaghetti alla chitarra from the pasta maker Mancini – slightly spicy – with fish fillet, seafood, olives, tomatoes and basil

€ 16.90

Tuffoli, pesto e semi girasole

Tuffoli from the pasta maker Mancini with basil pesto, braised cherry tomatoes and roasted sunflower seeds

€ 16.90

… with Parmesan cheese shavings, upon request

Tagliatelle fatto in casa alla Bolognese di Mamma Stefania

Traditional Bolognese-style homemade tagliatelle – a traditional recipe from mamma Stefania – hand-carved beef with root vegetables, herbs and Chianti red wine

€ 16.90

La Tradizionale Carbonara

Our original spaghetti carbonara with Guanciale bacon, egg yolk, coarse black pepper and Pecorino cheese

€ 14.90

Lasagnetta aperta, ragù di cervo, ceci, espuma di parmigiano e polvere di porcini

Open lasagne with venison ragout, chickpeas, Parmesan foam and porcini mushroom powder

€ 15.90

PESCE / FISH

Tagliata di tonno mediterraneo
Grilled mediterranean tuna steak* with baby broccoli and olive salsa und sundried tomatoes

€ 24.80

Millefoglie di branzino verdura alla griglia al forno
Italian layer cake, cooked in the oven, with fried seabass fillet and grilled Mediterranean vegetables on a tomato and basil salsa

€ 21.80

Filetto di dentice rosso alla ligure pomodoro con olive taggiasche, capperi e piselli
Fillet of red snapper on ligurian tomato sugo with taggiasca olives, capers and peas

€ 23.70

Trancio di rombo in cartoccio con caponata genovese
Turbet fillet in parchment paper cooked with a vegetable Genovese Caponata, basil and lemon

€ 26.90



CARNI / MEAT

Guancia di vitellina brasata all'amarone con crema di carciofi e funghi
Veal cheeks braised in Amarone red wine with artichoke puree, sautéed mushrooms and Italian baby cabbage
€ 21.50

Milanese di vitello in crosta di grissini croccante con giardiniera di verdure e salsa aioli capperi e limone
Veal Milanese in grissini-breading with pickled vegetables, roasted potatoes and lime aioli capers
€ 22.50

Filetto di maiale alla romana con risotto parmigiana e la sua salsa
Grilled pork fillet with sage and Parma ham on balsamic jus and Parmesan risotto
€ 19.90

VEGANO / VEGAN

Frittella di ceci, spinacini tartufati, salsa verde
Crispy chickpea patties with truffled spinach and Italian parsley sauce
€ 16.50

DOLCI / DESSERT

Tirami si preparato al tavola
**Lukewarm tiramisu – prepared at the table –
with Amaretto, Neapolitan espresso, creamy mascarpone
and home-baked sponge finger**
– for 2 people –
€ 19.50

Fragole marinate gelato al balsamico, crumble di avena
**Marinated strawberries with balsamic vinegar ice cream,
yoghurt espuma and oat crumble**
€ 7.90

Panna cotta alla siciliana
**Sicilian panna cotta with vanilla on orange coulis
and lemon crisp**
€ 9.20

Tortino di cioccolato con gelato al fior di latte e biscotti
**Warm chocolate tart with "fior di latte" ice cream
and Italian biscotti**
€ 9.50

Fragole marinate gelato al balsamico, crumble di avena
**Marinated strawberries with lemon and thyme sorbet,
soya yoghurt and oat crumble**
€ 7.90

*These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

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SOFT DRINKS

Fruit juices and fruit nectars RAUCH

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, Coca-Cola Zero, Sprite, Fanta

0.2 l € 2.50

Thomas Henry Tonic Water, Bitter lemon, Ginger Ale

Bottle € 4.50

Sanbittèr

Non-alcoholic aperitif from Italy with a bitter-sweet herb 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

MINERAL WATER

San Pellegrino
Natural mineral water still
0.75 l € 7.90

Acqua Morelli
Italian mountain water sparkling
0.75 l € 7.90

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



MENTHA PULEGIUM

BEER

RECOMMENDATION

Birra Moretti
0.33 l € 4.00

Birra Peroni Nastro Azzurro
0.33 l € 3.70

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 Hefe-Wheat Beer naturally cloudy
0.5 l € 4.60

Paulaner Hefe Wheat Beer non-alcoholic
0.5 l € 4.10

Paulaner Wheat Beer Shandy non-alcoholic
0.33 l € 3.00

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
Sangiovese & Cabernet Sauvignon
Azienda Uggiano, Tuscany, 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

Piovesole Amarone della Valpolicella
Corvina, Rondinella & Carvinone
Eleva, Veneto, Italy

0.75 l € 66.00

St. Magdalener
Vernatsch & lagrein
Theodor Falser, Girlan, Italy

0.1 l € 5.50
0.75 l € 35.00

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

Efeso
Mantonico
Librandi, Calabria, Italy

0.1 l € 5.90
0.75 l € 38.00

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

SPRIZZ & APERITIVO

Bellini
Peach liqueur, peach puree, Champagne
€ 10.70

***Mein Schiff*® Sprizz**
Saltwater's Apero Bitter liqueur, *Mein Schiff*® Prosecco, passion fruit nectar, Thomas Henry Tonic Water
€ 5.90

Hugo
Elderflower cordial, sparkling wine, mint, lime
€ 7.70

CHAMPAGNE

Pommery Brut Royal
0.1 l € 10.00
0.75 l € 70.00

Pommery Brut Rosé
0.1 l € 10.00
0.75 l € 70.00

Moët & Chandon Impérial Brut
0.1 l € 10.70
0.75 l € 75.00

Moët & Chandon Rosé Impérial
01 l € 10.70
0.75 l € 75.00

RAMAZZOTTI APERITIVO

Rosato Mio
RAMAZZOTTI APERITIVO Rosato, Prosecco
€ 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, Thomas Henry Spicy Ginger Beer,
pineapple juice, 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

HERBS/BITTER

Aperol
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 Irish Cream
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

COFFEE
SPECIALITIES

COFFEE SPECIALITIES.

We also serve all our hot drinks
with lactose-free milk, oat or soya milk, if you prefer.

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



COFFEE

TEA VARIETIES

€ 2.90 each

Organic Black Tea Earl Grey [1, 2]

Organic Black Tea Assam Breakfast[1,2]

Organic White Tea Peach & Apricot[1, 2]

Organic Green Tea China Original [1, 2]

Organic Green Tea Tropical Fruit [1,2]

Organic Herbal Tea Chamomile & Verbena[1,2]

Organic Herbal Tea Mint[1,2]

Organic Herbal Tea Verbena & Lemon Balm[1, 2]

Organic Spiced Tea Tumeric & Ginger[1,2]

Organic Rooibos Tea Bourbon Vanilla[1,2]

Organic Fruit Tea Blueberry & Elderflower[1,2]

Our recommendation:
Organic Green Tea Sea Buckthorn & Rose[1,2]

1 Organic Certified | 2 Rainforest Alliance Certified