

Le Cinque Terre

Le Cinque Terre is not simply a place to eat,
but a culinary journey through five villages,
each synonymous with pleasure, joie de vivre, and tradition.

* Ischia * Vairano * Roma * Pesaro * Fulda *

Here, gastronomy is a passion.
With every plate of pasta, every glass of wine,
and our warm and welcoming service,
we want you to feel completely at home.

At Le Cinque Terre, you'll experience a journey through the flavors of Italy:
from the wine of Ischia to the Mozzarella di Bufala from Vairano,
the Roman cuisine and organic wines of the hills of Pesaro,
and finally, regional spirits and beer from Fulda.

Welcome!

Appetizers – Antipasti

Carpaccio di Manzo

Beef carpaccio with arugula and Parmesan

14,80

Vitello Tonnato

Veal with tuna cream and capers

14,80

Antipasto di Verdure

Mixed vegetable selection

13,50

Carpaccio di Salmone

Salmon carpaccio with lemon

14,80

Parmigiana

Eggplant casserole with mozzarella and Parmesan

14,50

Antipasto “Le Cinque Terre” (2 persone)

Mixed appetizer platter for 2 people

24,80

Crostini

Bruschetta

3 slices of toasted bread with diced tomatoes, garlic oil and basil

6,80

Tris di Crostini

Crostini variation

9,50

Crostini Vegani

Crostini with assorted vegetables

7,80

Zingara Ischitana

Grilled bread with mozzarella, Parma ham, fresh salad, tomatoes & mayonnaise

14,50

Salads - Insalate

Piccola Insalata Mista

Small mixed salad

6,00

Insalata Pollo

Mixed leaf salad with chicken strips

15,50

Insalata Bufala Caprese

Buffalo mozzarella with tomatoes, olive oil and basil

14,50

Insalata di Carne

Mixed salad with strips of beef

17,50

Insalata Scampi

Mixed leaf salad with shrimp

17,50

Insalata Verdure

Mixed leaf salad with a variety of vegetables

14,50

Soups - Zuppe

Zuppa di Pomodoro
Hearty and fruity tomato soup
6,50

Zuppa dello Chef del Giorno
Soup of the day

Risotto

Risotto alla Milanese
Saffron risotto Milanese style
16,80

Risotto alla Pescatora
Seafood risotto
19,50

First courses – Primi Piatti

Spaghetti Aglio, Olio e Peperoncino

Refined in olive oil with parsley and chili (+ 5 prawns €6.50)

13,50

Tonnarelli Cacio e Pepe (Roma Art)

With Pecorino Romano and black pepper

15,50

Fettuccine alla Bolognese

Wide ribbon noodles with minced beef

15,50

Rigatoni Amatriciana

In tomato sauce with guanciale and pecorino Romano

15,80

Lasagna

with ground beef

15,50

Cannelloni Ricotta e Spinaci

With ricotta and spinach filling

15,50

First courses – Primi Piatti

Pennette al Salmone

With cherry tomatoes in salmon cream sauce

16,50

Gnocchi alla Sorrentina

Topped with fruity tomato sauce, mozzarella and basil

14,50

Spaghetti Carbonara (Roma Art)

With guanciale, egg and Pecorino Romano

16,50

Penne all'Arrabbiata

In a spicy tomato sauce with garlic and parsley

13,50

Tagliatelle "Le Cinque Terre"

With prawns, cherry tomatoes and strips of beef

19,50

Linguine alla Puttanesca

Capers, olives, anchovies, garlic, San Marzano tomatoes

15,50

All pasta dishes are also available in a gluten-free version upon request (+€3.00).

Meat specialties – Specialità di Carne

Bistecca alla Griglia

Grilled rump steak

28,50

Saltimbocca alla Romana

Veal wrapped in Parma ham, in a white wine sauce with sage

24,50

Scaloppina "Le Cinque Terre"

Pork tenderloin with Gorgonzola and walnuts

24,50

Scaloppina al Limone

Pork tenderloin with lemon sauce

23,50

Surf an Turf

Grilled entrecote, prawns and scallops

34,50

All meat dishes are served with baked potatoes and vegetables.

Fish specialties – Specialità di Pesce

Calamari alla Griglia

Grilled calamari

24,50

Scampi Aglio e Peperoncino

Grilled king prawns with garlic and chili

24,50

Frittura di Pesce

Fried fish variation

24,50

Misto di Pesce “Le Cinque Terre”

Mixed fish selection

28,50

Orata all’acqua Pazza

Sea bream fillet in white wine sauce, cherry tomatoes, onions and olives

27,50

All fish dishes are served with a mixed salad.

Desserts - Dolci

Tiramisù

Tiramisu

7,00

Tartufo

Tartufo

7,00

Dessert dello Chef del Giorno

Dessert of the day

Aperitifs (Alcoholic)

Prosecco	0,1 l	6,50 €
Aperol Spritz		7,90 €
Sarti Spritz		7,90 €
Limoncello Spritz		7,90 €
Hugo		7,90 €
Lillet Wildberry		7,90 €
Ramazzotti Rosato		7,90 €
Martini Pomegranate		8,50 €
Martini Bianco / Rosso	4 cl	5,50 €
Campari Spritz / Orange / Soda		8,50 €
Negroni		9,50 €

Aperitifs (non-alcoholic)

Aperitivo Le 5 Terre	7,90 €
Crodino Spritz	7,90 €
San Bitter Lemon Spritz	7,90 €
Martini Pomegranate Florale	7,90 €

Non-alcoholic drinks

Rhön Sprudel (<i>Classic / Naturell / Medium</i>)	0,25 l	3,20 €
	0,7 l	6,80 €
Eistee Fuze Tee (<i>Pfirsich / Zitrone</i>)	0,25 l	4,20 €
Coca-Cola / Coca-Cola Zero / Fanta / Spezi / Sprite	0,3 l	3,60 €
Bionade (<i>Holunder / Litschi</i>)	0,3 l	3,80 €
Schweppes (<i>Bitter Lemon / Ginger Ale / Tonic / Wildberry</i>)	0,3 l	3,80 €

Bauer Juices & Spritzers

Säfte pur	0,3 l	4,50 €
Schorle	0,3 l	3,50 €

Varieties: Apple, orange, peach, currant, passion fruit

Beers on tap

Hochstift Pils	0,3 l	3,80 €
	0,5 l	4,90 €
Radler Hochstift	0,3 l	3,80 €
	0,5 l	4,90 €
Cola Bier	0,3 l	3,80 €
	0,5 l	4,90 €
Pilgerstoff	0,5 l	5,20 €

Bottled beers

Pilgerstoff Alkoholfrei	0,3 l	3,80 €
Alkoholfrei Radler	0,5 l	4,90 €
Weizen Will-Bräu	0,5 l	5,20 €
Weizen Alkoholfrei / Cola / Banane / Russ	0,5 l	5,20 €

Vini Bianchi (White & Rosé wines)

Pinot Grigio	0,2l	7,50 €
	Flasche	27,50 €
Grillo	0,2l	8,50 €
	Flasche	29,50 €
Bacchus (<i>halbtrocken</i>)	0,2l	7,00 €
	Flasche	27,00 €
Lugana	0,2l	9,50 €
	Flasche	33,00 €
Frizzantino (<i>lieblich</i>)		6,50 €
Rosé	0,2l	7,50 €

Vini Rossi (Red wines)

Chianti	0,2l	7,50 €
	Flasche	27,50 €
Montepulciano	0,2l	7,50 €
	Flasche	27,50 €
Lagrein	0,2l	8,50 €
	Flasche	32,50 €
Primitivo	0,2l	8,90 €
	Flasche	33,50 €
Nero d'Avola	0,2l	9,50 €
	Flasche	34,50 €
Lambrusco (<i>lieblich</i>)		6,50 €

Longdrinks & Cocktails

Cuba Libre	8,90 €
Whisky Cola	8,90 €
Mojito	8,90 €
Gin Tonic	10,50 €
Ipanema (alkoholfrei)	8,50 €
Gin Tonic (alkoholfrei)	8,50 €
Virgin Mojito (alkoholfrei)	8,50 €

Rum & Whisky

Don Papa	2 cl	4,80 €
	4 cl	8,90 €
Jack Daniel's	2 cl	4,80 €
	4 cl	6,80 €
Talisker	2 cl	6,50 €
	4 cl	9,80 €
Bushmills	2 cl	6,50 €
	4 cl	9,80 €

Schlitzer Destillerie (fruit brandies)

Himbeere	3,90 €
Williams Birne	3,90 €
Haselnuss	3,90 €
Marille	3,90 €
Zwetschge	3,90 €

Digestifs

Averna	2 cl	3,50 €
Ramazzotti	2 cl	3,50 €
Sambuca	2 cl	3,50 €
Limoncello	2 cl	3,50 €
Amaro Del Capo	2 cl	3,50 €
Baileys	2 cl	3,50 €
Fernet	2 cl	3,50 €
Frangelico	2 cl	3,50 €
Amaro Montenegro	2 cl	3,50 €
Vecchia Romagna	2 cl	5,50 €
Grappa Bianca	2 cl	5,50 €
Barricata	2 cl	5,50 €

Hot drinks

Espresso	2,80 €
Espresso Macchiato	3,50 €
Caffè Crema	3,80 €
Doppio Espresso	3,80 €
Cappuccino	3,90 €
Latte Macchiato	4,50 €
Tee (<i>Grün / Schwarz / Kräuter / Früchte</i>)	3,90 €
Tee Frische Minze	4,50 €