

Dear guests,

Welcome at the
RISTORANTE TONINO.

Our house is in Neu-Isenburg and surrounds the first address for excellent Italian food and lifestyle, since more than 20 years.

The freshness and quality of our dishes,
the high service level and the ambiance of our premises will persuade you.

We are your able reference person for romantic meals as a pair to companies
with 700 persons.

Enjoy the time in our house.

Thank you for coming.

We hope to see you again at the



Frankfurter Str. 152, 63263 Neu Isenburg, Telefon: (0 61 02) 77 04 30, Fax: -31

Opening hours: Mon. – Sat. : 11.30 h to 23.00 h

Sun.: 11.30 to 16.00 h

www.ristorante-tonino.de

info@ristorante-tonino.de

Allergy information according to codex recommendation

Dear guests,

we would like to inform you about allergy causing Ingredients we are using in our dishes.

Below you find the short descriptions, ingredients and substances as well as listed in Letter codes?

Eggs (A)
Fish (B)
Cretaceous / crustaceans (C)
Milk / Lactose (D)
Celery (E)
Sesame seeds (F)
Sulfur oxide and sulphite (G)
Peanuts (H)
Grains-containing gluten (I)
Lupine (J)
Legumes / Shell fruits (K)
Mustard (L)
Soy (M)
Soft / Molluscs (O)

You will find the letter codes in brackets as information for the use of the above mentioned ingredients and substances in each dish.

Please do not hesitate to inform us about allergies and intolerances you are suffering from.

Our service team will be pleased to help you with your questions and concerns.

Antipasti (Starters)

1.	Bresaola (D) Büntnermeat with rocket salad (rucola) and goat cheese	21,50 €
2.	Carpaccio (from beef) (D, E)	21,50 €
4.	Parma ham with figs and provolone	16,50 €
6.	Gamberi all' Aglio (B) (Gamberi with garlic)	16,50 €
7.	Stuffed Avocado (C, D, I, L) with shrimps dill-vinaigrette, toast and butter	17,50 €
9.	½ Dozen edible snails (D, I, O) in herb butter, with toast	15,50 €
10.	Shrimp cocktail (C, D, I) with toast and butter	17,50 €
11.	Backed ewe's cheese (D, I, L) on a nice salad dish	16,50 €
13.	Buffalo mozzarella with cherry tomatoes (D)	17,50 €
14.	Vitello Tonnato (Calf meat with tuna sauce) (B, D, L)	18,50 €
15.	Antipasti (varied sorts à la maison) (A, B, C, D, E, I, L)	18,50 €
16.	Fish Salad (B, E)	21,50 €



Soups

21.	Minestrone (E)	9,50 €
23.	Bone marrow dumplings soup (A, D, I)	9,50 €
25.	Broccoli creme soup (D)	9,50 €
26.	Tomatoes creme soup (D)	9,50 €

Salads

- | | | |
|-----|---|---------|
| 30. | Tomato salad with onions | 13,50 € |
| 31. | Mixed salads (L)
salads of the saison | 13,50 € |
| 32. | Nizza salad (A, B, L)
salads of the saison with tuna and eggs | 17,50 € |
| 33. | Riviera salad (A, B, D, L)
salads of the saison with cheese eggs, ham* and olives** | 17,50 € |
| 35. | Italian salad (A, B, C, D, L)
Salad of the saison with cheese, eggs, ham*, olives**, tuna and crabs | 19,50 € |
| 36. | Mare e Monti salad (C, L)
Rocket salad (rucola) with gamberi and fried oyster mushrooms | 21,50 € |
| 37. | Rustica salad (L)
mixed salad plate with roasted turkey breast | 19,50 € |



Cheese

- | | | |
|-----|---|---------|
| 41. | Mixed cheeseboard (D, I)
Various types of cheese with a fruit garnish, bread and butter | 19,50 € |
|-----|---|---------|



* Form of ham (with phosphate)
** Olives with dye

Pizza

60.	Pizza Margherita (D, I)	9,00 €
61.	Pizza Diavola (D, I) tomatoes, cheese and peperoni sausage (hot)	11,50 €
62.	Pizza mozzarella basil (D, I)	12,50 €
63.	Vegetarian Pizza (D, I) tomatoes, cheese, fresh vegetables	14,00 €
64.	Pizza Milano (D, I) tomatoes, cheese, salami	11,00 €
65.	Pizza Giorgio (D, I) mozzarella, rocket salad (rucola), with fresh tomatoes and parmesan	14,50 €
66.	Pizza Italia (D, I) tomatoes, cheese, salami, mushrooms	12,00 €
67.	Pizza Tradizionale (D, I) tomatoes, cheese, ham*, mushrooms, onions, paprika, salami	14,50 €
68.	Pizza al Parma (D, I) tomatoes, cheese, Parma ham	14,50 €
69.	Pizza al Salmone (B, D, I) tomatoes, cheese, salmon, fresh leaf spinach	16,00 €
70.	Pizza Speciale (D, I) tomatoes, cheese, bresaola (büntnermeat), rocket salad (rucola), parmesan	16,00 €
71.	Sea food Pizza (B, C, D, I)	16,50 €
72.	Pizza Tonno e cipolla (B, D, I) tomatoes, cheese, tuna, onions	14,00 €
73.	Pizza Siciliana (B, D, I) tomatoes, cheese, capers, olives**, anchovies, oregano	14,00 €
74.	Pizza Prosciutto (D, I) tomatoes, cheese, ham*	11,50 €
75.	Pizza Prosciutto e Funghi (D, I) tomatoes, cheese, ham*, mushrooms	12,50 €
77.	Pizza 4 Stagioni (D, I) tomatoes, cheese, ham*, olives**, artichokes, mushrooms	13,50 €

* Form of ham (with phosphate)

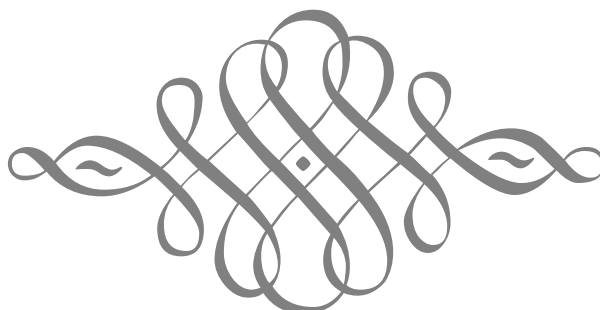
** Olives with dye



Pasta dishes

78.	Spaghettoni alla Calabrese (D, I) with tomato-Sauce, garlic and peperoncino (hot)	14,50 €
79.	Paccheri alla Carbonara (A, D, I) with guanciale, egg and pecorino	16,50 €
81.	Tagliatelle with filet lacy (beef) and mixed mushrooms (A, D, I)	21,50 €
82.	Ravioli di Ricotta e Spinanci alla Sorrentina (A, D, I) with tomato sauce and mozzarella cubes	18,50 €
83.	Spaghettoni allo scoglio (B, C, D, I) Spaghettoni with sea food	22,50 €
84.	Lasagne alla bolognese scalloped with cheese (A, D, I)	15,50 €
85.	Fagottini with Parma ham and fig filled in tarragon sauce (A, D, I)	18,50 €
87.	Tagliatelle alla contadina (A, D, I) with fresh vegetables	18,50 €
89.	Tortelloni al Gorgonzola (A, D, I) (filled with meat)	17,50 €
90.	Rigatoni al forno (D, I) with peas, mushrooms, ham* and scalloped with cheese	14,50 €
91.	Gnocchi al Salmone (B, I) with salmon in dill cream	19,50 €
93.	Linguine alle Vongole veraci (I, O) 'with fresh hard clam	21,50 €
95.	Pasta Mista (A, D, I) 4 pasta sorts, home - made	21,50 €

* Form of ham (with phosphate)



Rice dishes

98. **Risotto upon request** (B, C, I)
Preparation time approx. 20 minutes

21,50 €



Dishes from pork

101. **breaded shred** (E, I, L)
with chips and salad 18,50 €
104. **Schnitzel Tonino** (A, D, I, L)
With chips and Salad 23,50 €
105. **Shread with a cream sauce (breaded)** (A, D, I, L)
with chips and salad 22,50 €

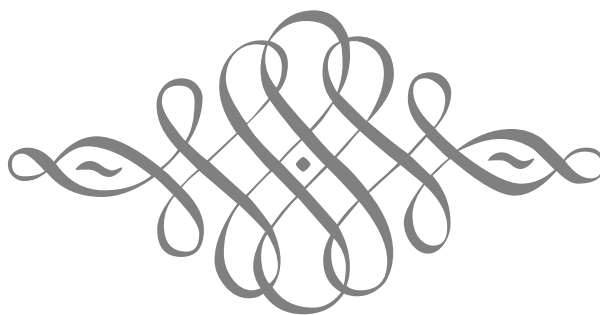


Dishes from poultry

107. **Grilled turkey escalope** (L)
with fried potatoes and salad 22,50 €

Dishes from calf

122.	Scaloppine ai Gorgonzola (A, D, I) with croquetts and fresh vegetable	29,50 €
123.	Scaloppine Tonino (D, I, L) with rice and salad	29,50 €
125.	Saltimbocca alla Romana (A, D, I) calf shred with sage, Parma ham, croquetts and vegetable	31,50 €
126.	Calf steak (thin cut) of the grill with herbs (L) with chip potatoes and salad	29,50 €
131.	Vienna shred (A, I, L) with chips and salad	29,50 €
132.	Calf meat stripes with mixed mushrooms in cream sauce (A, D, L) with Tagliatelle and salad	29,50 €
134.	Calf liver in port wine sauce (D, L) with mashed potatoes and salad	33,50 €
135.	Calf liver with butter and sage (D, L) with mashed potatoes and salad	31,50 €



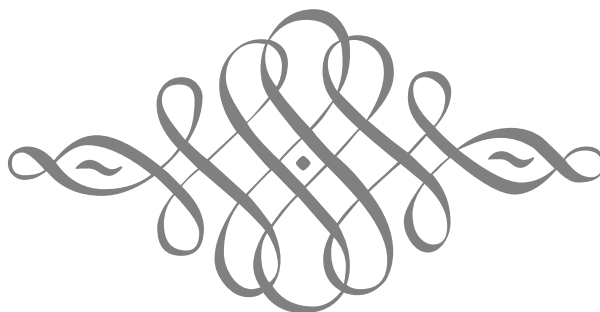
Dishes from cow

140.	Rump steak with mushrooms (L) with chip potatoes and salad	33,50 €
141.	Rump steak of the grill (A, D, I) with herb butter, fresh vegetable and croquettes	32,50 €
142.	Rump steak with onions (L) with chip potatoes and salad	34,50 €
144.	Rump steak Tonino (D, I, L) with rice and salad	34,50 €
145.	Tagliata di Manzo (D) with rucola, Cocktail tomatoes and parmesan	34,50 €
147.	Fillet from grill (A, D, I) with herb butter, croquettes and fresh vegetable	41,50 €
148.	Fillet al pepe (D, I) with rice and vegetable	43,50 €
149.	Fillet Tonino (D, I, L) with rice and salad	43,50 €
150.	Fillet Gorgonzola (A, D, I) with croquettes and vegetable	43,50 €
152.	Chateaubriand for 2 persons (A, D) with grilled vegetables, fried potatoes and sauce Bernaise	110,00 €



Fish Dishes

171.	Trout fillet, fried in butter (B, D, I, L) with biled potatoes and lettuce	26,50 €
174.	Gamberoni provenciale (C, D, I, L) with tomatoes and garlic, butter rice and salad	39,50 €
175.	Gamberoni from the grill (C, D, I, L) with rice and lettuce	38,50 €
176.	Salmon fillet with lemon sauce (B, D, I) with butter potatoes and leaf spinach	33,50 €
177.	Salmon fillet (B, D, I, L) on dill cream, with rice and lettuce	33,50 €
179.	Gilthead al forno (B, I) from the oven, with chip potatoes and spinach	33,50 €
180.	Fish of the day (B, C, D, I, L) with side dishes (price on request)	
178.	Fish disk of the grill (for two persons) (B, C, I, L) with herbs, potatoe wedges and salad(sold by weight)	
172.	Common sole of the grill (B, I, L) with boiled potatoes and lettuce (sold by weight)	



Desserts

188.	Semifreddo (A, D, F, H, I, J, K)	9,50 €
189.	Tartufo Limoncello (A, D, F, H, I, J, K)	9,50 €
190.	Profiteroles (A, D, F, H, I, J, K)	9,50 €
191.	Creme Brûlée (A, D, F, H, I, J, K)	10,50 €
192.	Zabaglione (A, D, F, H, I, J, K) with vanilla ice cream	10,50 €
195.	Crepes Suzettes (A, D, F, H, I, J, K) with vanilla ice cream on orange sauce	14,50 €
196.	Hot Love (A, D, F, H, I, J, K) Vanilla ice cream with flambéed raspberries	10,50 €
197.	Panna Cotta (A, D, F, H, I, J, K)	9,50 €
198.	Creme Caramel (A, D, F, H, I, J, K)	9,50 €
200.	Tiramisu (A, D, F, H, I, J, K)	9,50 €
372.	Cassata ice cream (A, D, F, H, I, J, K) garnished with fruit and Grand Marnier	11,50 €
720.	Chocolate – Soufflé (A, D, F, H, I, J, K)	9,50 €
187.	Lemon sorbet (A, D, F, H, I, J, K)	10,50 €

Hot Drinks

201.	Espresso	3,00 €
202.	Cup of coffee crema	3,00 €
203.	Coffee jug	6,00 €
204.	Glass tea	3,50 €
205.	Tea jug	7,00 €
206.	Cappuccino	4,50 €
207.	Caffe latte	4,50 €
208.	Cup of chocolate with whipped cream	6,50 €
209.	Corretto Grappa	4,50 €
210.	Double espresso	5,50 €

Open Wines

White wine

301.	Rheinhessen (Grauburgunder - dry)	0,25 l	8,50 €
302.	Rheinhessen (Scheurebe – medium-dry)	0,25 l	8,50 €
303.	Pinot Grigio (dry)	0,25 l	8,50 €
305.	Chardonnay D.O.C.	0,25 l	8,50 €
306.	Lugana D.O.C.	0,25 l	8,50 €

Red wine

311.	Lambrusco (sweet red wine)	0,25 l	8,50 €
312.	Chianti D.O.C. (dry)	0,25 l	8,50 €
313.	Primitivo Di Puglia	0,25 l	8,50 €
314.	Montepulciano D' Abruzzo	0,25 l	8,50 €

Rose wine

321.	Rosé del Garda (dry)	0,25 l	8,50 €
322.	Spätburgunder Weißherbst (medium-dry)	0,25 l	8,50 €

Non-Alcoholic Drinks

341.	Cola	0,30 l	4,00 €
342.	Fanta	0,30 l	4,00 €
343.	Spezi	0,30 l	4,00 €
344.	Fine table water	0,25 l	3,00 €
346.	Sodenthaler Gourmet	0,25 l	3,00 €
1346.	Sodenthaler Gourmet	0,75 l	8,00 €
347.	Bitter Lemon*	0,20 l	3,50 €
348.	Tonic Water *	0,20 l	3,50 €
349.	Ginger Ale *	0,20 l	3,50 €
309.	Apple spritzer	0,30 l	4,00 €
351.	Apple Juice	0,20 l	3,50 €
352.	Orange Juice	0,20 l	3,50 €
353.	Currant Nectars	0,20 l	4,00 €

* Contains quinine

Aperitifs

221.	Martini (bianco, bianco dry, rosso)	5 cl	7,00 €
224.	Campari Soda*	5 cl	8,50 €
225.	Campari Orange*	5 cl	9,00 €
226.	Sherry (medium, dry, cream)	5 cl	8,00 €
229.	Bitterino Soda	5 cl	7,50 €
230.	Bitterino Orange	5 cl	8,50 €
231.	Kir Royal	5 cl	11,50 €
232.	Prosecco	0,10 l	6,00 €
233.	Aperol Spritz	0,25 l	8,50 €
234.	Hugo	0,25 l	8,50 €

Beers

241.	Bitburger Premium Qualität Beer on tap	0,30 l	4,00 €
242.	Bitburger Premium Qualität Beer on tap	0,50 l	5,50 €
243.	Köstritzer Dark beer	0,30 l	4,00 €
245.	Hefeweizen hell	0,50 l	5,50 €
246.	Hefeweizen dunkel	0,50 l	5,50 €
247.	Dreckiges (Beer with Cola)	0,30 l	4,00 €
248.	Radler (Beer with lemonade)	0,30 l	4,00 €
249.	Beer (non-alcoholic)	0,33 l	4,00 €
250.	Malzbier	0,33 l	4,00 €

Liqueurs

251.	Grand Marnier	4 cl	8,00 €
252.	Amaretto	2 cl	4,00 €
253.	Hot Amaretto with whipped cream	4 cl	8,50 €
254.	Baileys	2 cl	4,00 €
255.	Sambuca	2 cl	4,00 €

* with dye

Spirits

261.	Malteserkreuz	2 cl	4,00 €
262.	Jubiläums Aquavit	2 cl	4,50 €
263.	Linie Aquavit	2 cl	4,50 €
264.	Himbeergeist	2 cl	4,00 €
265.	Kirschwasser	2 cl	4,00 €
266.	Williams Christ Birne	2 cl	5,00 €
267.	Obstler	2 cl	4,00 €
268.	Wodka	2 cl	4,00 €
269.	Grappa	2 cl	4,00 €
271.	Calvados	2 cl	5,00 €
272.	Tequila	2 cl	4,00 €
273.	Underberg	2 cl	4,00 €
274.	Jägermeister	2 cl	4,00 €
275.	Fernet Branca/Menta	2 cl	4,00 €
276.	Averna	2 cl	4,00 €
277.	Ramazotti	2 cl	4,00 €

Whisky

281.	Jim Beam (Bourbon)	4 cl	8,00 €
282.	Jack Daniels (Bourbon)	4 cl	9,00 €
283.	Chivas Regal (Scotch)	4 cl	9,00 €
284.	OBAN (Single Malt)	4 cl	11,00 €
285.	Macallan (Single Highland Malt)	4 cl	11,00 €
286.	Glenmorangie (Highland Single Malt)	4 cl	11,00 €

Brandy & Cognac

291.	Asbach Uralt	2 cl	4,00 €
293.	Remy Martin	2 cl	8,00 €
294.	Hennessy VSOP	2 cl	8,00 €
296.	Vecchia Romagna	2 cl	4,00 €