

APPETIZERS

1. Vitello Tonnato: Sliced veal | Tuna sauce | Capers — € 17.90
C,D,G,L

2. Tagliere Salumi e Formaggi Italian Appetizer Platter | Salami 13.6 | Cheese 1 | Ham 13 | Pickled — € 16,90
G,L

3. Baby Calamari Grilled baby squid | Herb salad — € 19.90
N

200. Carpaccio with Arugula and Parmesan — € 18.90
G

5. Antipasto della Casa (Various Appetizers) | House Special — € 16.90
Please inquire if you have any allergies.

15. Burrata
Deep-fried burrata | 'Nduja cream | Tropea onion with a subtle spiciness — € 18.90
A,G

SALADS

95. Mista Mixed Leaf Salad | Cherry Tomatoes | Onion | Cucumber | Red and Light Lollo Rosso | Carrots — € 7.90

206. Tacchino Arugula Salad | Cherry Tomatoes | Onions | Turkey Breast Fillet | Cucumbers — € 13,90

102. Goat cheese salad with walnuts, mustard, and honey — € 15,90

Optional extras (+€1.50):
Egg · Anchovies · Feta cheese · Cooked ham · Mozzarella cheese · Sun-dried tomatoes, tuna, olives, artichokes
C,D,G, L

Dressing options:
Yogurt | Balsamic Vinegar | Mustard | Vinegar & Oil

SOUPS

113. Tomato soup
Tomatoes — € 8.90
G

114. Minestrone Vegetable Soup — € 8,90
A,I

MENU

PASTA

49. Spaghetti with Garlic and Olive Oil | Garlic | Chili *A,*	9,90€	50. Tagliatelle alla bolognese Beef | Tomatoes | Onions | Carrots | Celery A,I	€ 14.90
60. Taglierini al salmone Salmon | Tomato cream sauce | Garlic | Leek *A,C, D,G*	€ 17.90	70. Tagliatelle alla casa with tomato cream sauce | King prawns | Fillet tips | Garlic *A,B,C,G*	€ 16.90
52. Spaghetti alle vongole with clams, garlic, white wine, parsley, and cherry tomatoes *A, R*	€ 17.90	71. Tagliatelle alle verdure: Tomato sauce | mixed vegetables | garlic *A,B*	€ 15.90
55. Spaghetti Carbonara with Bacon 5.6 | Eggs | Pecorino *A,C,G*	€ 17,90	72. Lasagna al forno: Meat sauce | Ham 13 | Egg | Cheese 1 | Béchamel sauce | Baked *A,C,G*	€ 16.90
58. Spaghetti ai frutti di mare: Mussels | Prawns | Light tomato sauce | Garlic | Seafood *A,B,N*	€ 18.90	75. Baked Tortellini Meat filling | Tomato cream sauce | Ham 13 | Mushrooms | Cheese 1 - G	€ 14.90
69. Fusilli 'Nduja | red onions | cherry tomatoes | basil | ½ burrata | mild spiciness *A,G*	€ 18,90	81. Giganti ai porcini (large filled pasta pockets) | porcini mushrooms | butter | sage | 'Nduja cream | subtle spiciness *Veggie option available - A*	€ 19.90

RISOTTO

82. Mushroom Risotto | Mushrooms | Parmesan | Butter *G*	€ 16.90	83. Risotto alla pescatora Risotto | Seafood | Garlic | Cherry tomatoes *B,N*	€ 19.90

WE ALSO SERVE A SELECTION OF OUR PASTA IN A GLUTEN-FREE VERSION.

MENU

PIZZA

20. Marinara Tomato Sauce | Garlic | Oregano (without cheese) *A*	€ 8.90
21.Margherita Tomato sauce | Mozzarella | Basil *A,G*	€ 10.90
25. Napoli Olives 10 | Anchovies | Garlic (without cheese) *A,D*	€ 10.90
22. Salami Salami 13 *A,G*	€ 11.90
22nd. Diavola Salami 13| Spicy *A,G*	€ 14.90
26a. Prosciutto e funghi Ham 13 | Mushrooms | *A,G*	€ 12.90
31. Tuna and onions 5 | Onions *A,D,G*	€ 13.90
32. Tuna mix | Ham 13 | Salami 13 | Mushrooms *A,D,G*	€ 14.90
33. Quattro stagioni Ham 13 | Mushrooms | Artichokes | Olives *A,G*	ITALIAN STYLE € 14.90
34. Calzone Pizza Pocket | Cheese 1 | Mushrooms | Ham 3 *A,G*	€ 13.90
35. Ca´ del Re 'Nduja | Burrata | Basilikumpesto *A,G*	€ 17.90
36. Spinaci Spinach | Garlic *A,G*	€ 11.90
38. Seafood | Garlic *A,B,G,N*	€ 17.90
40. Gamberoni (shell-free king prawns) | Garlic *A,B,G*	€ 17.90
42. Hawaiian Ham 13 | Pineapple 5 *A,G*	€ 13.90
46a. Parma and Arugula Parma ham 13 | Arugula | Parmesan cheese *A,G*	€ 17.90
46b. Salmon *A,G,D*	€ 16.90
46f. Contadina Auberginen | Zucchini | Paprika | Mushrooms *A,G*	€ 15.90
46g. Four Cheeses: Mozzarella | Gorgonzola | Parmesan | Emmental *A,G*	€ 14.90

ALMOST ALL PIZZAS ARE ALSO AVAILABLE GLUTEN-FREE.

MENU

MEAT

85. Grilled Angus rump steak, approx. 250g | Herbs | Seasonal side dishes	€ 33.90
86. Grilled rib-eye steak (approx. 300g) | Herbs | Balsamic sauce | Seasonal side dishes	€ 37.90
89. Scaloppina alla pizzaiola Spaghetti | Tomato sauce | Capers | Garlic | Olives *A*	€ 21.90
92. Saltimbocca alla romana White wine sauce | Sage | Parma ham 13 | Seasonal side dishes *A,G*	€ 23.90
93. Breaded Milanese Cutlet | Seasonal Dishes *A,C*	€ 22.90

FISH

194. Grilled sea bream Seasonal side dish | Herbs *D*	€ 26.90
195. Salmon fillet with caramelized onions and herbs | Seasonal side dish *D*	€ 27.90
169. Gambas A.O.P. (4 pcs.) Garlic | Olive oil | Chili | Parsley *A,B*	€ 30.90

OTHER FRESH FISH AND MEAT SPECIALTIES ARE AVAILABLE UPON REQUEST.

MENU

DESSERTS

Chocolate mousse
dark chocolate | egg | butter
C,G
€ 8.50

Panna Cotta
Pudding | creamy dessert
G
€ 8.50

Chocolate cake
Chocolate soufflé | Vanilla ice cream
A,C,G
€ 10.50

Tiramisu
Ladyfingers | Mascarpone
A, C, G
€ 8.50

Mixed Ice Cream
Ice cream selection | various flavors | three scoops
G
€ 8.50

Mixed dessert
Dessert selection | mixed
A, C, G
€ 14.50

Zabaglione
Wine foam cream | Egg
C
€ 10.50

MENU

AMARI

Amaro del capo	4cl	7,90€
Amaro del capo piccante	4cl	7,90€
Limoncello	4cl	6,90€
Jefferson	4cl	8,90€
Cardus	4cl	7,90€
Montenegro	4cl	6,90€
Averna	4cl	6,90€
Bergamotto	4cl	7,90€
Clementino	4cl	6,90€

LONG DRINKS

Negroni	8,90€
Americano	8,90€
Gin tonic	9,90€
Whiskey Cola	9,90€

RUM

Bottugal	2cl	8,90€
Zacapa XO	2cl	15,50€
Don Papa	2cl	11,50€
Leyenda	2cl	11,50€

MENU

CATERING & EVENTS

WE OFFER CUSTOMIZED CATERING FOR YOUR SPECIAL OCCASIONS.
IF YOU ARE INTERESTED, PLEASE FEEL FREE TO CONTACT US AT ANY TIME.
OUR RESTAURANT CAN ACCOMMODATE UP TO 100 PEOPLE FOR YOUR EVENTS.
VISIT US ONLINE AT WWW.CADELRE.DE OR ON FACEBOOK & INSTAGRAM.

ADDITIONAL INFORMATION & ALLERGEN ADVICE: IN OUR PRODUCTION PROCESSES FOR GLUTEN-CONTAINING AND GLUTEN-FREE FOODS, WE TAKE THE UTMOST CARE TO ENSURE SEPARATE PREPARATION.
DESPITE THESE MEASURES, TRACES OF GLUTEN IN INDIVIDUAL FOODS CANNOT BE COMPLETELY RULED OUT.
PLEASE TAKE THIS INTO ACCOUNT WHEN CHOOSING YOUR MEAL.
PLEASE NOTE THE ALLERGEN AND ADDITIVE INFORMATION IN OUR MENU.

🔠 ALLERGENS A = CEREALS CONTAINING GLUTEN B = CRUSTACEANS C = EGGS D = FISH E = PEANUTS F = SOYBEANS G = MILK AND MILK PRODUCTS (LACTOSE) H = TREE NUTS I = CELERY J = MUSTARD K = SESAME SEEDS L = SULPHUR DIOXIDE AND SULPHITES M = LUPINS N = MOLLUSCS

🔢 ADDITIVES
1 = WITH DYE
2 = CONTAINS CAFFEINE
3 = CONTAINS QUININE
4 = WITH SWEETENER(S)
5 = WITH PRESERVATIVE
6 = WITH ANTIOXIDANT
7 = WITH FLAVOR ENHANCER
8 = WITH PHOSPHATE
9 = SULFURIZED
10 = BLACKED OUT
11 = WITH ONE TYPE OF SUGAR AND SWEETENER
12 = CONTAINS A SOURCE OF PHENYLALANINE
13 = WITH NITRITE CURING SALT
14 = WITH NITRATE
15 = WITH NITRITE CURING SALT AND NITRATE
16 = WITH MILK PROTEIN
17 = IRON SALTS

RESTAURANT CA´ DEL RE - PASQUALE MADEO

MENU

APERITIFS

Prosecco	0,1l	6,50€
Hugo	0,2l	7,50€
Bellini Ca´ del Re	0,125l	6,50€
Aperol Spritz 1	0,2l	7,50€
Campari (O-Saft & Soda)1	0,2l	7,50€
Sanbitter	0,1l	4,50€
Martini Bianco	4cl	5,00€
Sherry Fino/Dry/Medium	5cl	4,50€
Limoncello Spritz	0,2l	8,50€
Sarti Spritz	0,2l	10,50€
Blackberry Lillet	0,2l	8,50€

WINE

WHITE WINE (by the glass)	**0.1l**	**0.2l**
Pinot Grigio	3,90€	7,50€
Chardonnay	3,90€	7.50€
Moscato Giallo	3,90€	7.50€
Lugana	5,90€	9,00€
RED WINE (by the glass)		
Primitivo	3.90€	7,50€
Chianti	3,90€	7,50€
Merlot	3,90€	7,50€
Lambrusco	3,90€	7,50€

BEER

DRAF BEER

C'ALT - House Altbier		
	0.2l	2,90€
	0.4l	5,20€
Warsteiner Pils	0.2l	2,80€
	0,4l	5,00€
Schumacher Alt	0,25l	3,20€
	0.4l	5.50€
BOTTLED BEER		
Wheat beer	0.5l	5,00€
Corona	0.33l	4,00€
Peroni	0.33l	4,00€
ALCOHOL-FREE		
Wheat beer	0.5l	5,00€
Warsteiner	0.33l	3,50€
Malt beer	0.33l	3.20€

SOFT DRINKS

	0.2l	0.4l
Coca Cola 1.2	€2.80	€4.80
Coca Cola Light 1.2, 4.12,	€2.80	€4.80
Coca Cola Zero 1.6, 12	€2.80	€4.80
Fanta 1.5, 6	€2.80	€4.80
Sprite	€2.80	€4.80
Apfelschorle/Maracujaschorle	€2.80	€4.80

Bitter Lemon 3	0,2l	2,80€
Ginger Ale 1	0,2l	2,80€
Tonic Water 3	0,2l	2,80€
Bio Ice Tea (white Peach, Lemon)	0,33l	3,50€
Bio Schorlen	0,33l	3,50€

WATER

S. Pellegrino Medium Water	0.25l	3,10€
S. Pellegrino Medium Water	0.75l	6,80€
Panna Still Water	0.25l	3,10€
Panna Still Water	0.75l	6,80€

JUICES

Orange, Apple, Banana, Cherr	0.2l	3,00€

HOT DRINKS

Coffee	
Espresso	3,50 €
Espresso Macchiato	3,00 €
Cappuccino	3,50 €
3.50 Latte Macchiato	4,00 €
Black or Green Tea	4,50€
Ginger	2,80€
Mint	2,80€
Fruit Tea	2,80€
Herbal Tea	2,80€
Fresh Ginger-Orange Tea	2,80€
Fresh Mint Tea	4,90 €