



DEAR GUESTS!

It is very important to us that you can enjoy our products with a clear conscience, without fear of intolerances and allergic reactions. Due to the new food information regulation (LMIV) 1169/2011, we are obliged to inform you about additives and allergens contained in our ingredients. The contained additives are marked with the footnotes »1 - 17«, allergens with »A - R«.

Additives:

- 1 - With dye
- 2 - With preservative(s)
- 3 - With antioxidant
- 4 - With flavor enhancer(s)
- 5 - With sulphur dioxide
- 6 - Blackened
- 7 - With phosphate
- 8 - With milk protein
- 9 - Containing caffeine
- 10 - Containing quinine
- 11 - With sweetener
- 12 - Contains a phenylamine source
- 13 - Waxed
- 14 - Taurine
- 15 - With nitrite curing salt
- 16 - Sorbic acid
- 17 - Benzoic acid
- * - we use shoulder ham

Allergens:

- A - Cereals containing gluten
- B - Crustaceans
- C - Eggs and derived products
- D - Fish and derived products
- E - Peanuts and derived products
- F - Soya beans and derived products
- G - Milk and derived products
- H - Nuts
- L - Celery and derived products
- M - Mustard and derived products
- N - Sesame seed and derived products
- O - Sulphur dioxide and sulphites
- P - Lupins and derived products
- R - Molluscs such as clams, octopus and derived products

Due to the nature of our cuisine, traces of allergens also occur in other ingredients. If you have any questions, please contact us and we're looking forward to help you.

If you are allergic, we will be happy to advise you, just contact us! Gladly we prepare also gluten-free meals for you.

YOUR LE VESPE-TEAM

APERITIVI Aperitif

Martini white or red ^o	5 cl	€ 3,70
Glass of Prosecco ^o	0,1 l	€ 4,20
Strawberry Limes with Prosecco ^{1, o}	0,1 l	€ 4,20
Campari with orange juice or soda ^{1, 10, c}	4 cl	€ 5,50
Aperol Spritz ^{1, 10}	0,2 l	€ 6,50
Hugo Spritz	0,2 l	€ 6,50
Crodino Spritz (non-alcoholic)	0,2 l	€ 6,50
Hiber Spritz	0,2 l	€ 6,50



ZUPPE Soups

Crema di Pomodoro ^{G, L, 3} Tomato cream soup	€ 6,50
Minestrone ^{L, 3} Italian vegetable soup	€ 6,50

ANTIPASTI Starts

Bruschetta classica 4 pieces ^A	€ 6,50
Bruschetta with fried salmon 4 pieces ^{A, B, D, 5}	€ 8,50
Buffalo mozzarella Caprese ^{G, 2, 8} Mozzarella with tomatoes and fresh basil	€ 9,50
Antipasto Misto ^{A, B, C, D, G, H, L, R, 5} Mixed starter plate	€ 10,50
Carpaccio di Manzo ^G Beef fillet carpaccio with parmesan and rocket salad	€ 11,50
Vitello Tonnato ^{C, D, G, H, 1, 2} Thinly sliced veal with fine tuna cream and apple capers	€ 11,50
Mozarella di Bufalla sul letto di Rucola con Pomodorini e Parma ^{G, 1, 2, 3, 8} Buffalo mozzarella in a bed of rocket cherry tomatoes with Parma ham and balsamico cream	€ 12,50
Carpaccio di Tonno ^D Tuna carpaccio with orange fillets and pine nuts	€ 12,50
Carpaccio di Polipo e Calamari ^{R, 5} Octopus carpaccio with roasted calamari	€ 12,50





INSALATE Salats

Insalata Vitello^E with beef fillet strips, walnuts and fresh fruit	€ 15,50
Insalata Verde Green salad	€ 5,20
Insalata di Pomodoro e Cetrioli Tomatoes and cucumber salad with red onions	€ 6,50
Insalata Mista Mixed salad	€ 6,50
Insalata »Le Vespe«^{C, D, G, L, *, 1, 2, 3, 6} Large mixed salad with mozzarella, egg, tuna, olives and cooked ham	€ 10,50
Insalata con Tacchino^{3, 5} Mixed salad with fried strips of turkey breast	€ 10,50
Rucola e Parmigiano^{G, L, 1, 2, 3, 5} Rucola salad with cherry tomatoes, parmesan and parma ham	€ 10,50
Insalata Scampi^{B, G, 1, 2, 3, 5} Mixed salad with fried shrimps and buffalo mozzarella	€ 12,50
Formaggio di Capra alla Grillia con Rucola e Miele^{G, 2, 3, 5} Rocket salad with roasted goat cheese, cherry tomatoes and honey	€ 12,50
Insalata Fagioli con Tonno^D Bean salad with tuna fish	€ 7,90
Insalata Cesare Filetto Pollo^{A, G} Caesar salad with chicken, toasted bread and parmesan slivers	€ 11,50

PASTE Pasta

Spaghetti Aglio e Olio^{A, 3} Spaghetti with garlic, oil and peperoncino	€ 8,70
Spaghetti al Pomodoro e Basilico^{A, G, L, 3} Spaghetti with basil in tomato sauce	€ 8,70
Spaghetti Bolognese^{A, G, L, 2, 3, 5} Spaghetti with meat sauce	€ 9,80
Spaghetti all' Amatriciana^{A, G, L, O, 2, 3, 5} Spaghetti with onions and bacon in tomato sauce	€ 9,90
Spaghetti alla Carbonara^{A, G, L, 3, 5} Spaghetti with bacon and egg yolk in cream sauce	€ 10,90
Spaghetti ai Frutti di Mare^{A, B, D, L, R, O, 2, 3, 5} Spaghetti with seafood	€ 12,90
Rigatoni al Forno^{A, C, G, L, P, *, 2, 3, 5} Rigatoni with fresh mushrooms, ham, egg, peas and cheese baked in the oven	€ 10,90
Rigatoni quattro Formaggi^{A, G, 2, 3, 5} Rigatoni with four different cheeses in cream sauce	€ 10,90
Rigatoni Norma^{A, G, 2, 3, 5} Rigatoni with aubergine, feta cheese and fresh basil leaves	€ 12,50



Penne all' Arrabbiata ^{A, L, O, 2, 3, 5} € 9,80
Penne with garlic, peperoncino and basil in tomato sauce

Penne al Salmone e Broccoli ^{A, G, L, D, 2, 3, 5} € 11,80
Penne with salmon and broccoli in tomato-cream-sauce

Tagliatelle all' Emiliana ^{A, C, G, L, *, 2, 3, 5} € 10,90
Tagliatelle with fresh mushrooms, ham and peas in cream sauce

Tagliatelle alla Vegetariana ^{A, C, G, L, O, 2, 3, 5} € 10,90
Tagliatelle with different vegetables, vegetarian

Tagliatelle della casa ^{A, C, L, O, 2, 3, 5} € 11,90
Tagliatelle with veal stew and porcini mushrooms with rosemary, cherry tomatoes and parmesan slivers

Tortellini Prosciutto e Panna ^{A, G, *, 2, 3, 5} € 10,90
Tortellini with ham in cream sauce

Tortellini Aurora con Mozzarella e Basilico ^{A, G, L, 2, 3, 5} € 10,90
Tortellini with basil and mozzarella cubes in tomato cream sauce

Lasagne al Forno ^{A, C, G, L, 2, 3, 5} € 10,90
Lasagne baked in the oven

Gnocchi Burro Salvia e parmigiano ^{A, C, G, 2, 3} € 10,90
Gnocchi with butter, sage and parmesan cheese

Risotto ai Funghi misti ^{G, O} € 11,50
Risotto with mixed mushrooms

Risotto Verdura € 12,50
Risotto with different kinds of vegetables

PIZZE Stone-oven pizzas

Pizzapane con Aglio ^A € 5,50
Pizza bread with garlic and tomato sauce

Pizzapane Bianca ^A € 5,50
Pizza bread with olive oil and rosemary

Pizza Margherita ^{A, G, 2, 3} € 7,70
Pizza with tomatoes and mozzarella

Pizza Funghi freschi ^{A, G, 2, 3} € 9,50
Pizza with tomatoes, mozzarella and fresh mushrooms

Pizza Salame ^{A, G, 2, 3} € 9,50
Pizza with tomatoes, mozzarella and salami

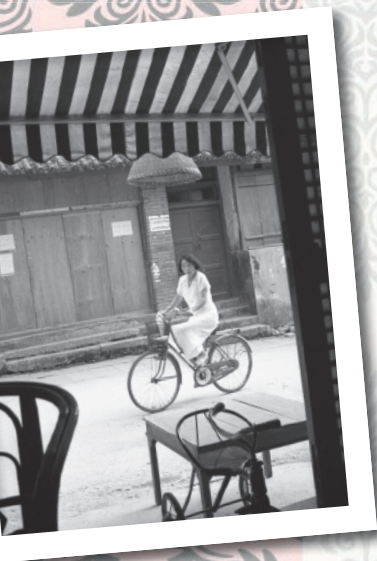
Pizza Prosciutto ^{A, G, *, 2, 3} € 9,50
Pizza with tomatoes, mozzarella and ham

Pizza Napoli ^{A, G, D, 2, 3, 6} € 9,80
Pizza with tomatoes, mozzarella, capers, olives and anchovies

Pizza Regina ^{A, G, *, 2, 3} € 10,50
Pizza with tomatoes, mozzarella, fresh mushrooms and ham

Pizza Ortolana ^{A, G, 2, 3} € 11,50
Pizza with tomatoes, mozzarella, peppers, eggplant and gorgonzola



**Pizza Vittoria** ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, arugula, parmesan slivers and fresh tomatoes

€ 11,50

Pizza Romana ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, fresh mushrooms and salami

€ 10,50

Pizza Vegetariana ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella and various vegetables

€ 10,70

Pizza Diavola ^{A, G, *, 2, 3, 4}

Pizza with tomatoes, mozzarella, salami, ham, chilli peppers and garlic (hot)

€ 10,80

Pizza Calzone ^{A, G, *, 2, 3, 4}

Pizza with tomatoes, mozzarella, ham, fresh mushrooms and artichokes

€ 10,50

Pizza quattro Stagioni ^{A, G, *, 2, 3}

Pizza with tomatoes, mozzarella, ham, artichokes, fresh mushrooms and olives

€ 10,50

Pizza Capricciosa ^{A, G, 2, 3, 6}

Pizza with tomatoes, mozzarella, salami, fresh mushrooms, olives and pepperoni

€ 10,80

Pizza Gorgonzola e Spinaci ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, gorgonzola and spinach leaves

€ 10,50

Pizza Gustosa ^{A, G, H, 2, 3}

Pizza with tomatoes, mozzarella, gorgonzola, walnuts and pears

€ 11,50

Pizza Hawaii ^{A, G, *, 2, 3}

Pizza with tomatoes, mozzarella, ham and pineapple

€ 10,50

Pizza Melanzane ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, aubergines and sheep cheese

€ 10,50

Pizza Tonno e Cipolla ^{A, D, G, 2, 3}

Pizza with tomatoes, mozzarella, tuna and onions

€ 11,50

Pizza della Casa ^{A, G, 2, 3}

House style pizza

€ 11,50

Pizza quattro Formaggi ^{A, G, 2, 3}

Pizza with tomatoes and four types of cheese

€ 11,50

Pizza Frutti di Mare ^{A, B, D, G, R, 2, 3}

Pizza with tomatoes, mozzarella and seafood

€ 12,00

Pizza Calabrese ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, hot salami from Calabria and porcini mushrooms

€ 11,50

Pizza Salmone e Zucchini ^{A, D, G, 2, 3}

Pizza with salmon and courgettes

€ 12,50

Pizza Meridionale con Salsicia e Cime di Rape ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, salsicia and rape blossom

€ 12,50

Pizza Parma ^{A, G, 2, 3}

Pizza with tomatoes, mozzarella, parma ham, rocket salad and parmesan slivers

€ 12,50

Extra coating

from € 1,00



CARNI IN PADELLA

Meat from the pan

Cotoletta Bolognese^{A, C, G, L, *, 2, 3}

Pork loin with ham and cheese au gratin

€ 16,80

Cotoletta Milanese^{A, C, M}

Breaded veal escalope

€ 18,50

Fegato alla Veneziana o burro salvia^{C, G, L}

Veal liver with onions in white wine sauce or butter sage sauce

€ 17,50

Scaloppina ai Funghi^{A, G, O}

Veal medallions with fresh, mixed mushrooms

€ 18,50

Saltimbocca alla Romana^{A, G, O, 2, 3}

Veal medallions with Parma ham and sage

€ 18,50

CARNI ALLA GRIGLIA

Grilled meat

Fegato di Vitello alla Griglia^A

Calf's liver from the grill

€ 16,80

Costata di Manzo

Argentine beef sirloin steak from the grill

€ 23,50

Tagliata di Manzo

Warm slices of rump steak on rocket salad and parmesan cheese

€ 24,50

Entrecotto Argentino

Argentine Rib-Eye-Steak

€ 24,50

Petto di Pollo alla Griglia

Chicken breast from the grill with vegetables and potatoes

€ 15,50

To all meat dishes we serve you fresh daily side dishes.

PESCI ALLA GRIGLIA

Grilled fish

Calamaretti alla Griglia^{R, 5}

Babycalamari from the grill

€ 18,50

Pesce Misto^{B, D, R, 5}

Mixed fish platter from the grill

€ 23,50

Scampi alla Griglia^{B, 5}

Grilled salted water scampi

€ 23,50

We serve with all fish dishes fresh daily side dishes.



FORMAGGI Cheese

Formaggio Misto A, G, 6
Mixed cheese platter

€ 9,50

DOLCI E GELATI Sweets and ice cream

Iced coffee C, G, 1, 2, 3, 4, 8, 9, 11

€ 4,80

Tiramisù A, C, G, 3, 5

€ 6,50

Tartufo Eis con Baileys A, C, F, G, H, 2, 3, 5, 9

€ 5,50

Black chocolate truffle ice cream soaked in Baileys

Semifreddo al Torroncino A, C, F, G, 2, 3, 5, 9

€ 5,50

Nougat parfait



LONGDRINKS

Vodka Lemon

0,2 l € 6,50

Jacky Cola

0,2 l € 6,50

Gin Tonic

0,2 l € 6,50

Cuba Libre

0,2 l € 6,50



BEVANDE CALDE Warm drinks

Espresso	€ 2,20
Espresso corretto	€ 3,30
Doppio Espresso	€ 3,50
Cup of coffee	€ 2,30
Cappuccino	€ 2,80
Latte macchiato	€ 3,30
Hot chocolate with whipped cream	€ 3,30
Tea (different types)	€ 2,20

BIBITE ANALCOLICHE

Non-alcoholic drinks

Table water	0,40 l	€ 3,00
San Pellegrino	Bottle 0,25 l	€ 2,70
San Pellegrino	Bottle 0,50 l	€ 4,10
San Pellegrino	Bottle 0,75 l	€ 5,30
Acqua Panna (still)	Bottle 0,25 l	€ 2,70
Acqua Panna (still)	Bottle 0,50 l	€ 4,10
Acqua Panna (still)	Bottle 0,75 l	€ 5,30
Juice (Apple, Orange, Currant, Rhubarb, Grape, Passion fruit, Raspberry, Cherry, Mango, Lychee)	0,2 l	€ 2,70
Elderberry spritzer	0,4 l	€ 3,80
Juice spritzer small	0,2 l	€ 2,70
Juice spritzer large	0,4 l	€ 3,70
Schweppes Bitter Lemon ^{3, 10, 11}	Bottle 0,2 l	€ 2,70
Schweppes Tonic Water ¹⁰	Bottle 0,2 l	€ 2,70
Coca-Cola (normal ^{1, 3, 9} , light/ zero ^{1, 3, 9, 11, 12})	0,2 l	€ 2,70
	0,4 l	€ 3,70
Fanta/ Sprite ^{1, 3}	0,2 l	€ 2,70
	0,4 l	€ 3,70
Spezi (Cola and lemonade mix) ^{1, 3, 9}	0,5 l	€ 3,70

BIRRE Beer

Light draft beer	0,5 l	€ 3,90
Dark beer	0,5 l	€ 3,90
Radler (beer and lemonade) ⁸	0,5 l	€ 3,90
Alcohol-free beer	0,5 l	€ 3,90
Pilsner draft beer	0,3 l	€ 3,50
Draft wheat beer	0,5 l	€ 4,10
Wheat beer light	0,5 l	€ 4,10
Wheat beer non-alcoholic	0,5 l	€ 4,10
Wheat beer dark	0,5 l	€ 4,10
Cola wheat beer ^{3, 9}	0,5 l	€ 4,10
Russen (beer and lemonade) ^{2, 9}	0,5 l	€ 4,10
Corona ^{2, 9}	0,33 l	€ 4,10
Becks ^{2, 9}	0,33 l	€ 4,10
Desperados ^{2, 9}	0,33 l	€ 4,50

DIGESTIVO Digestif

Sambuca Molinari	2 cl	€ 3,50
Bailey's Irish Cream ^{G, 1, 3, 9}	2 cl	€ 3,50
Jägermeister	2 cl	€ 3,50
Williams Birne	2 cl	€ 3,50
Vecchia Romagna	2 cl	€ 3,50
Averna	2 cl	€ 3,50
Ramazotti	2 cl	€ 3,50
Fernet Branca	2 cl	€ 3,50
Grappa della casa	2 cl	€ 3,80
Limoncello	2 cl	€ 3,80
Rémy Martin VSOP	2 cl	€ 5,50

VINO DELLA CASA House wine

OUR WHITE WINES

Pinot Grigio Garganega »Cadis«, Cantina di Soave ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Chardonnay »Cadis«, Cantina di Soave ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Trebbiano D'Abruzzo, Casalbordino ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Frascati (dry white wine) ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Lugana ^L	0,125 l	€ 4,70
	0,25 l	€ 8,50

OUR RED WINES

Montepulciano D'Abruzzo, Casalbordino ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Lambrusco Vignadivalle, Giacobazzi ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Nero d'Avola, Sizilien ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Chianti, Michelangelo ^L	0,125 l	€ 4,50
	0,25 l	€ 7,80

OUR ROSÉ WINE

Castelli Romani Rose, Fontana di Papa ^L	0,125 l	€ 4,20
	0,25 l	€ 6,70
Weinschorle (rot oder weiß) ^L	0,5 l	€ 6,80

VINO BIOLOGICO

Wine from controlled organic cultivation

Chardonnay ^L	0,125 l	€ 4,80
	0,25 l	€ 9,60
	Bottle 0,75 l	€ 25,50
Montepulciano Nerubé ^L	0,125 l	€ 5,50
	0,25 l	€ 8,70
	Bottle 0,75 l	€ 27,70

The Cantina Jasci e Marchesani winery is responsible for the production of our organic wines. All our purchased wines are awarded for the european seal for organic quality.





Opening Hours:
11.30-14.30 and 18.00-23.30

Marktplatz 21 · 85375 Neufahrn

Phone 08165-60 99 099

Fax 08165-60 99 140

www.levespe.de