



*Bine ati venit
Benvenuto
Welcome
Wil I kommen*

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makes sense!

**ANTIPASTI FREDDI
COLD APPETIZER
KALTE VORSPEISEN**

CAPRESE (mozzarella, rosii proaspete, busuioc) (mozzarella, fresh tomatoes, basil) (Mozzarella, frische Tomaten, Basilikum)	250 gr. 20.00
ANTIPASTO "LA TORRE" (legume la gratar, rosii uscate, rucola, masline, sparanghel, carciofini, ulei masline) (grilled vegetables, dry tomatoes, arugula, olives, asparagus, carciofini, olive oil) (gegrilltem Gemüse, getrockneten Tomaten, Rucola, Oliven, Spargel, Carciofini, Olivenöl)	250 gr. 20.00
ANTIPASTO SPECIALE (legume la gratar, salam, bresaola, parmesan, rucola, carciofini, sparanghel, ulei masline) (grilled vegetables, salami, bresaola, parmesan cheese, arugula, carciofini, asparagus, olive oil) (gegrilltem Gemüse, Salami, Bresaola, Parmesan, Rucola, Carciofini, Spargel, Olivenöl)	300 gr. 26.00
BRESAOLA CON PARMIGGIANO (bresaola, parmesan) (bresaola, parmesan cheese) (Bresaola, Parmesan)	100 gr. 25.00
PROSCIUTTO DI PARMA CON PARMIGGIANO (prosciutto crudo cu parmesan) (Italian ham with parmesan cheese) (italienischer Schinken mit Parmesan)	100 gr. 25.00
SALMONE AFUMICATO (somon afumat, salata verde, ulei masline, paine toast) (smoked salmon, fresh salad, olive oil, toast bread) (geräucherter Lachs, frischen Salat, Olivenöl, Toastbrot)	200 gr. 25.00
PROSCIUTTO E MELONE (prosciutto crudo cu pepene galben proaspat) (Italian ham with fresh yellow melon) (italienischer Schinken mit frische Zuckermelone)	250 gr. 25.00
SALAMI MISTI CON PARMIGGIANO (varietate de salamuri cu parmesan) (mixed salami with parmesan cheese) (gemischt Salami mit Parmesan)	110 gr. 26.00
PIATO FORMAGGI (platou branzeturi) (cheese plate) (Käseplatte)	250 gr. 28.00

IL CARPACCIO

CARPACCIO DI MANZO CON RUCOLA E PARMIGGIANO 160 gr. 25.00
(file de vita crud, rucola, parmesan)
(beef fillet, arugola, parmesan cheese)
(roh Rinderfilet, Rucola, Parmesan)

CARPACCIO GORGONZOLA NOCI E RUCOLA 160 gr. 25.00
(file de vita crud, gorgonzola, nuci, rucola)
(beef fillet, gorgonzola, nuts, arugola)
(roh Rinderfilet, Gorgonzola, Nüsse, Rucola)

ANTIPASTI CALDI HOT APPETIZERS WARME VORSPEISEN

FUNGHI GRATINATI 250 gr. 21.00
(ciuperci champignon, sos de rosii cu carne tocata, parmesan, vin alb)
(champignon mushrooms, tomato sauce with minced meat, parmesan cheese, white wine)
(Champignons, Tomatensoße mit Hackfleisch, Parmesan-Käse, Weißwein)

MOZZARELLA FRITTA 200 gr. 18.00
(mozzarella, oua, pesmet)
(mozzarella, eggs, breadcrumbs)
(Mozzarella, Eier, Semmelbrösel)

FUNGHI MISTI CON BROCCOLI 200 gr. 18.00
(ciuperci pleurotus si champignon, broccoli, usturoi, vin alb)
(pleurotus and champignon mushrooms, broccoli, garlic, white wine)
(Pleurotus Pilze und Champignons, Brokkoli, Knoblauch, Weißwein)

FEGATINI DI POLLO E LIMONE 200 gr. 17.00
(lamaie, ficatei de pui, sos soia)
(lemon, chicken liver, soya sauce)
(Zitrone, Hühnerleber, Sojasoße)

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BRUSCHETTE & CROSTINI

- BRUSCHETTA CON POMODORO** **220 gr. 9.00**
(paine prăjita, rosii, ulei masline, usturoi, busuioc, oregano)
(bread, tomatoes, olive oil, garlic, basil, oregano)
(Toast, Tomaten, Olivenöl, Knoblauch, Basilikum, Oregano)
- BRUSCHETTA CON POMODORO E ALICI** **230 gr. 11.00**
(paine prajita, rosii, anchioves, ulei masline, usturoi, busuioc, oregano)
(bread, tomatoes, anchioves, olive oil, garlic, basil, oregano)
(Toast, Tomaten, anchioves, Olivenöl, Knoblauch, Basilikum, Oregano)
- CROSTINI AI FORMAGGI** **180 gr. 11.00**
(paine prajita cu mozzarella si usturoi)
(Toast with mozzarella and garlic)
(Toast mit Mozzarella und Knoblauch)
- CROSTINI AL SALMONE** **250 gr. 15.00**
(paine prajita cu mozzarella, somon si usturoi)
(toast with Mozzarella, salmon and garlic)
(Toast mit Mozzarella, Lachs und Knoblauch)

ZUPPE SUPE SOUPS SUPPE

- CREMA DI FUNGHI** **350 gr. 10.00**
(supa crema de ciuperci cu paine prajita)
(mushrooms cream soup with toast)
(Pilzsuppe mit Toast)
- ZUPPA DI POMODORO** **350 gr. 10.00**
(supa de rosii, paine prajita)
(tomato soup, toast)
(Tomatensuppe, Toast)

**INSALATE
SALATE
SALADS
SALATE**

- INSALATA TRICOLORE** **350 gr. 23.00**
(rucola, salata rosie, andive, parmesan, rosii cherry, focaccia)
(arugola, radicchio, endives, parmesan cheese, cherry tomatoes, pizza bread)
(Rucola, Radicchio, Endivien, Parmesan-Käse, Kirschtomaten, Pizzabrot)
- INSALATA DI SALMONE** **440 gr. 25.00**
(salata verde, somon afumat, ciuperci, andive, salata rosie, parmesan, lamaie, focaccia)
(lettuce, smoked salmon, mushrooms, endives, radicchio, parmesan cheese, lemon, pizza bread)
(Salat, geräucherter Lachs, Champignons, Endivien, Radicchio, Parmesan Käse, Zitrone, Pizzabrot)
- INSALATA "LA TORRE"** **435 gr. 24.00**
(salata verde, ton, porumb, rosii, ciuperci, ardei gras, dressing, focaccia)
(lettuce, tuna, corn, tomatoes, mushrooms, bell pepper, dressing, pizza bread)
(Salat, Thunfisch, Mais, Tomaten, Champignons, Paprikaschote, Soße, Pizzabrot)
- INSALATA ITALIANA** **400 gr. 24.00**
(salata verde, rosii, ciuperci, piept de pui, mozzarella, dressing, masline, focaccia)
(lettuce, tomatoes, mushrooms, chicken breast, mozzarella, dressing, black olives, pizza bread)
(Salat, Tomaten, Champignons, Hühnerbrust, Mozzarella, Soße, schwarze Oliven, Pizzabrot)
- INSALATA ICEBERG** **400 gr. 24.00**
(salata iceberg, morcovi, rosii, parmesan, piept de pui la gratar, focaccia)
(iceberg lettuce, carrots, cherry tomatoes, parmesan cheese, grilled chicken breast, pizza bread)
(Eisbergsalat, Karotten, Tomaten, Parmesan-Käse, gegrillte Hühnerbrust, Pizzabrot)
- INSALATA MONTANA** **430 gr. 23.00**
(salata verde, sunca, rosii, branza, masline negre, oregano, ou fiert, ulei masline, focaccia)
(lettuce, ham, tomatoes, cheese, black olives, oregano, boiled egg, olive oil, pizza bread)
(Salat, Schinken, Tomaten, Käse, schwarze Oliven, Oregano, gekochte Eier, Olivenöl, Pizzabrot)
- INSALATA GRECA** **380 gr. 22.00**
(telemea, ardei gras, masline, ceapa, ulei de masline, rosii cherry, oregano, focaccia)
(sheep cheese, bell pepper, olives, onion, olive oil, cherry tomatoes, oregano, pizza bread)
(Schafskäse, Paprikaschote, Oliven, Zwiebel, Olivenöl, Tomaten, Oregano, Pizzabrot)

PASTA

- PENNE AL POLLO AL FORNO** **400 gr. 24.00**
(pene la cuptor, pui, ciuperci, bacon italian, mozzarella, parmesan, sos rose)
(oven baked penne, chicken, mushrooms, mozzarella, italian bacon, Parmesan, rose sauce)
(gebackene Penne, Huhn, Champignons, italienischer Speck, Mozzarella, Parmesan, Rose-Sauce)
- PENNE ALL'ARRABIATA** **350 gr. 22.00**
(penne, sos rosu, ardei iute, usturoi, busuioc, ulei masline)
(penne, red sauce, chilli peppers, garlic, basil, olive oil)
(Penne, rote Soße, Pfeffer, Knoblauch, Basilikum, Olivenöl)
- PENNE QUATRO FORMAGGI** **400 gr. 25.00**
(penne, smantana, gorgonzola, mozzarella, parmesan, fontina)
(penne, sour cream, gorgonzola, mozzarella, parmesan cheese and fontina cheese)
(Penne, Sahne, Gorgonzola, Mozzarella, Parmesan und Fontina Käse)
- SPAGHETTI CARBONARA** **400 gr. 23.00**
(spaghetti, bacon italian, smantana, oua, parmesan)
(spaghetti, italian bacon, sour cream, eggs, parmesan cheese)
(Spaghetti, italienischer Speck, Sahne, Eier, Parmesan)
- SPAGHETTI AGLIO, OLIO E PEPERONCINO** **300 gr. 21.00**
(spaghetti, usturoi, ulei masline, ardei iute)
(spaghetti, garlic, olive oil, chilli peppers)
(Spaghetti, Knoblauch, Olivenöl, Pfeffer)
- SPAGHETTI BOLOGNESE** **350 gr. 22.00**
(spaghetti, carne tocata, sos rosu)
(spaghetti, minced meat, red sauce)
(Spaghetti, hackfleisch, rote Soße)
- TORTELLINI AL FORNO** **350 gr. 24.00**
(tortellini, sunca, ciuperci, mozzarella, parmesan, sos rose)
(tortellini, ham, mushrooms, mozzarella, parmesan cheese, rose sauce)
(Tortellini, Schinken, Champignons, Mozzarella, Parmesan, Rose-Sauce)
- LASAGNA BOLOGNESE** **350 gr. 25.00**
(paste, ciuperci, sos de rosii cu carne tocata, mozzarella, parmesan)
(pasta, mushrooms, bolognese sauce, mozzarella, parmesan cheese)
(Pasta, Champignons, Bolognese-Sauce, Mozzarella, Parmesan)
- SPAGHETTI CON FRUTTI DI MARE** **400 gr. 34.00**
(spaghetti, fructe de mare, sos rosu, usturoi, ulei masline)
(spaghetti, seafood, red sauce, garlic, olive oil)
(Spaghetti, Meeresfrüchte, rote Soße, Knoblauch, Olivenöl)

SPAGHETTI PESTO	350 gr. 23.00
(spaghetti, nuci, crema busuioc, parmesan, usturoi)	
(spaghetti, nuts, basil cream, parmesan cheese, garlic)	
(Spaghetti, Nüsse, Basilikum Sahne, Parmesan, Knoblauch)	
FETUCINE SALMONE	400 gr. 27.00
(fetucine, somon, ceapa, sos rose)	
(fetucine, salmon, onion, rose sauce)	
(Fetucine, Lachs, Zwiebel, Rose-Sauce)	
FETUCINE TRICOLORE - SPECIALE	400 gr. 32.00
(fetucine, muschi vita, rosii cherry, rucola, ardei iute)	
(fetucine, beef, cherry tomatoes, arugola, chilli pepper)	
(Fetucine, Rindfleisch, Tomaten, Rucola, Chili-Pfeffer)	
GNOCCHI QUATRO FORMAGGI	400 gr. 25.00
(paste din cartofi, mozzarella, parmesan, gorgonzola, cascaval)	
(potatoes pasta, mozzarella, parmesan and gorgonzola cheese, pressed cheese)	
(Kartoffelpülpe, Mozzarella, Parmesan und Gorgonzola-Käse, Hartkäse)	
SPAGHETTI AGLIO, OLIO E PEPERONCINO CON GAMBERI	400 gr. 32.00
(spaghetti, usturoi, rosii cherry, creveti, rosii uscate)	
(spaghetti, garlic, cherry tomatoes, shrimp, dry tomatoes)	
(Spaghetti, Knoblauch, Tomaten, Krevette, getrockneten Tomaten)	
RAVIOLI BURRO E SALVIA	300 gr. 24.00
(ravioli umpluti cu urda si spanac in sos de unt, parmezan si salvie)	
(ravioli stuffed with cheese and spinach in butter, parmesan and sage sauce)	
(Ravioli gefüllt mit Käse und Spinat in Butter, Parmesan und Salbei Soße)	
SPAGHETTI AL TONNO	400 gr. 23.00
(spaghetti, capere, ton, ceapa, sos de rosii)	
(spaghetti, capers, tuna, onion, tomato sauce)	
(Spaghetti, Kapern, Thunfisch, Zwiebel, Tomatensauce)	
SPAGHETTI PUTTANESCA	400 gr. 23.00
(spaghetti, capere, masline, ansoa, usturoi, sos de rosii)	
(spaghetti, capers, olives, anchovies, garlic, tomato sauce)	
(Spaghetti, Kapern, Oliven, Sardellen, Knoblauch, Tomatensauce)	
SPAGHETTI AMATRICIANA	400 gr. 23.00
(spaghetti, bacon, ceapa, sos de rosii)	
(spaghetti, bacon, onion, tomato sauce)	
(Spaghetti, Speck, Zwiebel, Tomatensauce)	

PIZZA

- PIZZA CAPRICCIOSA** 450 gr. 24.00
(sos de rosii, mozzarella, sunca, ciuperci, ceapa calita, masline)
(tomato sauce, mozzarella, ham, mushrooms, onion, olives)
(Tomatensauce, Mozzarella, Schinken, Champignons, Zwiebel, Oliven)
- PIZZA MARGHERITA** 300 gr. 21.00
(sos de rosii cu mozzarella, oregano)
(tomato sauce with mozzarella, oregano)
(Tomatensauce mit Mozzarella, Oregano)
- PIZZA PROSCIUTTO** 370 gr. 23.00
(sos de rosii, mozzarella, sunca)
(tomato sauce, mozzarella, ham)
(Tomatensauce, Mozzarella, Schinken)
- PIZZA QUATRO FORMAGGI** 400 gr. 26.00
(sos de rosii, mozzarella, gorgonzola, parmesan, camembert)
(tomato sauce, mozzarella, gorgonzola, parmesan, camembert)
(Tomatensoße, Mozzarella, Gorgonzola, Parmesan, Camembert)
- PIZZA DIAVOLA** 360 gr. 24.00
(sos de rosii, mozzarella, salam picant)
(tomato sauce, mozzarella, Italian spicy salami)
(Tomatensauce, Mozzarella, italienische würzige Salami)
- PIZZA AL TONNO** 450 gr. 24.00
(sos de rosii, mozzarella, ton, masline negre, ceapa)
(tomato sauce, mozzarella, tuna, black olives, onion)
(Tomatensauce, Mozzarella, Thunfisch, schwarze Oliven, Zwiebel)
- PIZZA NAPOLI** 380 gr. 24.00
(sos de rosii, mozzarella, ansoa, capere, masline negre)
(tomato sauce, mozzarella cheese, anchioves, capers, black olives)
(Tomatensauce, Mozzarella, anchioves, Kapern, schwarzen Oliven)
- PIZZA MESICANA** 480 gr. 24.00
(sos de rosii, mozzarella, carne de vita tocata, ceapa, ardei iute, gogosari, ciuperci, salam)
(tomato sauce, mozzarella, ground beef, onion, hot pepper, red pepper, mushrooms, Italian salami)
(Tomatensauce, Mozzarella, Hackfleisch, Zwiebel, Paprika, rote Paprika, Champignons, italienische Salami)
- PIZZA CON PROSCIUTTO E FUNGHI** 450 gr. 23.00
(sos de rosii, mozzarella, sunca, ciuperci)
(tomato sauce, mozzarella, ham, mushrooms)
(Tomatensauce, Mozzarella, Schinken, Champignons)

PIZZA DEL PAESANO (sos de rosii, mozzarella, carnaciori, bacon, masline) (tomato sauce, mozzarella, sausages, bacon, olives) (Tomatensauce, Mozzarella, Würstchen, Speck, Oliven)	450 gr. 23.00
PIZZA "LA TORRE" (sos de rosii, mozzarella, gorgonzola, prosciutto crudo) (tomato sauce, mozzarella, gorgonzola, Italian ham) (Tomatensauce, Mozzarella, Gorgonzola, italienischer Schinken)	400 gr. 26.00
PIZZA CALZONE (sos de rosii, mozzarella, sunca , ciuperci) (tomato sauce, mozzarella, ham, mushrooms) (Tomatensauce, Mozzarella, Schinken, Champignons)	350 gr. 23.00
PIZZA RUCOLA (sos de rosii, mozzarella, rucola, prosciutto crudo, parmesan) (tomato sauce, mozzarella, arugola, prosciutto crudo, parmesan) (Tomatensauce, Mozzarella, Rucola, roh Schinken, Parmesan)	400 gr. 26.00
PIZZA CON FRUTTI DI MARE (mozarela, sos rosu, creveti, calamari, caracatita) (mozzarella, red sauce, shrimp, calamari, octopus) (Mozzarella, rote Soße, Krevette, Calamari, Krake)	450 gr. 28.00
PIZZA CON SALAMI (mozarela, sos rosu, salam) (mozzarella, red sauce, salami) (Mozzarella, rote Soße, Salami)	380 gr. 24.00
PIZZA QUATRO STAGIONI (mozzarella, sos rosu, sunca, ciuperci, masline, anghinare) (mozzarella, red sauce, ham, olive, artichokes) (Mozzarella, rote Soße, Schinken, Oliven, Artischocken)	400 gr. 24.00
PIZZA VEGETARIANA (sos de rosii, mozzarella, anghinare, vinete, dovlecel, ciuperci, ardei gras) (tomato sauce, mozzarella, artichokes, eggplant, squash, mushrooms, bell pepper) (Tomatensauce, Mozzarella, Artischocken, Auberginen, Zucchini, Champignons, Paprikaschote)	450 gr. 22.00
PIZZA RUSTICA (sos de rosii, mozzarella, ton, ansoa, ceapa, capere) (Tomato sauce, mozzarella, tuna, anchovies, onion, capers) (Tomatensauce, Mozzarella, Thunfisch, Sardellen, Zwiebel, Kapern)	420 gr. 24.00

PIZZA BUON GUSTO (sos de rosii, mozzarella, sunca, gorgonzola) (tomato sauce, mozzarella, ham, gorgonzola) (Tomatensauce, Mozzarella, Schinken, Gorgonzola)	400 gr. 23.00
FOCACCIA (pizza bread) (Pizzabrot)	180 gr. 8.00
FOCACCIA CU USTUROI (pizza bread with garlic) (Pizzabrot mit Knoblauch)	180 gr. 9.00
FOCACCIA CU PARMEZAN (pizza bread with parmesan) (Pizzabrot mit Parmesan)	200 gr. 10.00
SOS ROSII (tomato sauce) (Tomatensauce)	3.00

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**CARNE DI AGNELLO
PREPARATE DIN CARNE DE MIEL
LAMB SPECIALIȚIES
LAMM-SPEZIALITÄTEN**

COSTOLETTE D'AGNELLO **350 gr. 49.00**
(cotlete de miel la gratar)
(grilled lamb chops)
(gegrillte Lammhacken)

AGNELLO AL FORNO **400 gr. 47.00**
(pulpa de miel la cuptor in sos de vin alb)
(lamb leg baked in white wine sauce)
(gebratene Lammkeule in Weißweinsauce)

**Toate preparatele se servesc cu garnitura de cartofi la cuptor cu rosmarin.
All main courses are served with oven baked potatoes with rosemary.
Alle Hauptgerichte werden mit Ofen gebacken Kartoffeln mit Rosmarin serviert.**

**CARNE DI POLLO
PREPARATE DIN CARNE DE PUI
CHICKEN SPECIALITIES
HÄHNCHEN SPEZIALITÄTEN**

GALETTO TARENTINO ALLA GRIGLIA **400 gr. 39.00**
(cocosel de munte, ardei iute, rosmarin, lamaie)
(grouse, chilli pepper, rosemary, lemon)
(Auerhahn, Pfeffer, Rosmarin, Zitrone)

POLLO IL TORRE **400 gr. 30.00**
(piept pui, sos gorgonzola, tartufo)
(chicken breast, gorgonzola sauce, tartufo)
(Hühnerbrust, Gorgonzola Sauce, Tartufo)

POLLO ALLE VERDURE **450 gr. 30.00**
(piept pui, vinete, ardei gras, morcovi, masline, servit cu orez usor picant, sos rosu)
(chicken breast, aubergines, green peppers, carrots, olives, seasoned with mild spiced rice,
red sauce)
(Hühnerbrust, Auberginen, grüne Paprika, Karotten, Oliven, serviert mit mild würzigen Reis,
roter Sauce)

POLLO ALLA GRIGLIA (piept de pui la gratar) (grilled chicken breast) (gegrilltes Hühnerbrust)	350 gr. 26.00
POLLO ZINGARA AL FORNO (piept pui, mazare, ciuperci, sos rose; busuioc, la cuptor) (chicken breast, peas, mushrooms, rose sauce, basilic, baked in the oven) (Hühnerbrust, Erbsen, Pilze, Rose-Sauce, Basilikum, gebacken)	450 gr. 28.00
POLLO GIARDINO (piept pui la gratar cu doua feluri de ciuperci) (grilled chicken breast with two types of mushrooms) (gegrilltes Hühnerbrust mit zwei Arten von Champignons)	450 gr. 30.00
POLLO PARMIGGIANO (snitel pui, rosii, rucola, parmesan) (chicken schnitzel, tomatoes, arugola, parmesan cheese) (Hühnerschnitzel, Tomaten, Rucola, Parmesan Käse)	400 gr. 30.00
POLLO CONTADINO (ciocanele de pui, rozmarin, vin alb, usturoi) (chicken drumsticks, rosemary, white wine, garlic) (Hähnchenkeulen, Rosmarin, Weißwein, Knoblauch)	400 gr. 25.00
ALI DI POLLO DIAVOLA (aripioare de pui, sos salsa) (chicken wings, salsa sauce) (Hähnchenflügel, Salsa-Sauce)	350 gr. 22.00

**Toate preparatele se servesc cu garnitura de cartofi la cuptor cu rozmarin.
All main courses are served with oven baked potatoes with rosemary.
Alle Hauptgerichte werden mit Ofen gebacken Kartoffeln mit Rosmarin serviert.**

CARNE DI MAIALE
PREPARATE DIN CARNE DE PORC
PORK SPECIALITIES
SCHWEINEFLEISCHSPEZIALITÄTEN

COSTOLETTE DI MAIALE (coaste de porc la gratar) (grilled pork ribs) (gegrillte Schweinerippchen)	400 gr. 27.00
BRACIOLE ALLA CACIATORA (cotlet porc, masline, ciuperci, bacon, marar, sos rosu) (pork chop, olives, mushrooms, bacon, dill, red sauce) (Schweinekoteletts, Oliven, Champignons, Speck, Dillkraut, rote Soße)	450 gr. 28.00
MEDALION TOSCANA (al forno) (file porc, spanac, mozzarella, sunca, gorgonzola, sos rose) (pork file, spinach, mozzarella, bacon, gorgonzola, rose sauce) (Schweinefilet, Spinat, Mozzarella, Speck, Gorgonzola, Rose-Sauce)	400 gr. 29.00
MEDALION PRINCIPE (al forno) (file porc, broccoli, bresaola, mozzarella, sos rosu) (pork file, broccoli, bresaola, mozzarella, red sauce) (Schweinefilet, Brokkoli, Bresaola, Mozzarella, rote Soße)	400 gr. 29.00
SCALOPINE VINO BIANCO (file porc, vin alb) (pork file, white wine) (Schweinefilet, Weißwein)	350 gr. 27.00
COTOLETA PARMIGGIANO (snitel porc, rosii, rucola, parmesan) (pork schnitzel, tomatoes, rucola, parmesan cheese) (Schweineschnitzel, Tomaten, Rucola, Parmesan)	400 gr. 29.00
GRIGLIATA PER DUE (piept de pui, carnaciori, carne de porc, carne de vita, carne de miel) (chicken breast, sausages, pork, viel, lamb) (Hähnchenbrust, Würstchen, Schweinefleisch, Rindfleisch, Lammfleisch)	800 gr. 73.00
BRACIOLA DI MAIALE (cotlet de porc la gratar) (grilled pork chop) (gegrillte Schweinekoteletts)	350 gr. 26.00

Toate preparatele se servesc cu garnitura de cartofi la cuptor cu rosmarin.
All main courses are served with oven baked potatoes with rosemary.
Alle Hauptgerichte werden mit Ofen gebacken Kartoffeln mit Rosmarin serviert.

CARNE DI MANZO
PREPARATE DIN CARNE DE VITA
BEEF SPECIALITIES
RIND-SPEZIALITÄTEN

FILETTO GRIGLIA (muschi de vita la gratar) (beef fillet) (gegrilltes Rindfleisch)	350 gr. 43.00
FILETTO GORGONZOLA (file de vita in sos gorgonzola) (beef fillet in gorgonzola sauce) (Rinderfilet in Gorgonzola-Sauce)	420 gr. 45.00
FILETTO PEPE VERDE (file de vita in sos de piper verde) (beef fillet in green pepper sauce) (Rinderfilet in gruen Pfeffer Sauce)	400 gr. 45.00
SALTIMBOCCA ALLA ROMANA (file vitel, prosciutto, salvie, sos de vin alb) (beef fillet, prosciutto, white wine sauce) (Rinderfilet, Schinken, Weißweinsauce)	350 gr. 43.00
TAGLIATA CON BALSAMICO (file vitel, rucola, parmesan, rosii) (beef fillet, rucola, parmesan cheese, tomatoes) (Rinderfilet, Rucola, Parmesan, Tomaten)	350 gr. 43.00
SCALOPINE CON ASPARAGI E GORGONZOLA (file vitel, sparanghel, gorgonzola, sos alb) (beef fillet, asparagus, gorgonzola, white sauce) (Rinderfilet, Spargel, Gorgonzola, weisse Soße)	400 gr. 43.00
FILETTO „ALLA TURN” (file vitel, ficatei pui, sos vin rosu) (beef fillet, chicken liver, red wine sauce) (Rinderfilet, Hühnerleber, Rotweinsauce)	330 gr. 45.00
STRACCETTI ALLA ROMANA (file vitel, salvie, rosmarin, usturoi, ardei iute, rosii cherry, ulei de masline) (beef fillet, sage, rosemary, garlic, pepper, cherry tomatoes, olive oil) (Rinderfilet, Salbei, Rosmarin, Knoblauch, Pfeffer, Kirschtomaten, Olivenöl)	400 gr. 43.00

Toate preparatele se servesc cu garnitura de cartofi la cuptor cu rosmarin.
All main courses are served with oven baked potatoes with rosemary.
Alle Hauptgerichte werden mit Ofen gebacken Kartoffeln mit Rosmarin serviert.

PESCE
SPECIALITATI DE PESTE
FISH SPECIALITIES
FISCHSPEZIALITÄTEN

DORADA AL SALE (Dorada in crusta de sare la cuptor) (oven baked salt crusted Dorado) (gebacktes Dorada in Salzkruste)	400 gr. 58.00
DORADA ALLA GRIGLIA (Dorada la gratar) (grilled Dorada) (gegrilltes Dorada)	400 gr. 58.00
DORADA AL FORNO (Dorada la cuptor cu legume) (oven baked Dorada with vegetables) (gebacktes Dorada mit Gemüse)	750 gr. 58.00
ROMBO AL FORNO (calcan la cuptor, legume, broccoli sote) (baked Flat-fish, vegetables, saute broccoli) (gebacktes Flachbild-Fisch, Gemüse, saute Brokkoli)	100 gr. 15.00
PESCE PER DUE (ton, somon, creveti, calamar, la gratar, broccoli sote) (ptr. 2 persoane) (tuna, salmon, shrimp, calamari, on the grill, saute broccoli) (2 persons dish) (Thunfisch, Lachs, Krevette, Calamari, auf dem Grill, saute Brokkoli) (2 Personen Gericht)	800 gr. 110.00
TONNO ALLA GRIGLIA (ton la gratar) (grilled tuna) (gegrillter Thunfisch)	350 gr. 44.00
SALMONE ALLA GRIGLIA (somon la gratar) (grilled salmon) (gegrillter Lachs)	350 gr. 36.00
SALAU IN FULGI DE PORUMB (pesce persico, fiocchi di mais) (perch, corn flakes) (Barch, Cornflakes)	450 gr. 36.00

Toate preparatele se servesc cu broccoli sote.
All dishes are served with sauted broccoli.
Alle Gerichte werden mit gebraten Brokkoli serviert.

**FRUTTI DI MARE
FRUCTE DE MARE
SEAFOOD SPECIALITIES
MEERESFRÜCHTE-SPEZIALITÄTEN**

GAMBERI ALLA GRIGLIA (creveti la gratar) (grilled shrimp) (gegrillte Krevette)	320 gr. 84.00
CALAMARI ALLA GRIGLIA (calamari la gratar) (grilled calamari) (gegrillte Calamari)	320 gr. 39.00
COZZE VINO BIANCO (scoici in vin alb) (mussels in white wine) (Muscheln in Weißwein)	500 gr. 39.00
COZZE DIAVOLA (scoici in sos rosu picant) (mussels in red hot sauce) (Muscheln in würzigen roten Soße)	500 gr. 39.00
PIATTO FRUTTI DI MARE (scoici, creveti, calamari, sos rosu, usturoi) (mussels, shrimps, calamari, red sauce, garlic) (Muscheln, Krevetten, Calamari, rote Soße, Knoblauch)	500 gr. 60.00
ZUPPA DI FRUTTI DIN MARE (scoici, calamari, caracatita, creveti, homar in sos rosu) (mussels, calamari, octopus, shrimps, lobster in red sauce) (Muscheln, Calamari, Krake, Krevetten, Hummer in roten Soße)	600 gr. 90.00
CALAMARI FRITTI (calamari pane in sos picant) (fried calamari in spicy sauce) (gebratene Calamari in pikanten Soße)	250 gr. 37.00

**CONTORNI
GARNITURI
SIDE DISHES
BEILAGEN**

CARTOFI TARANESTI (patate alla paesana) (peasant potatoes) (bauernart Kartoffeln)	150 gr.	8.00
CARTOFI NATUR (patate bollite) (boiled potatoes) (gekochte Kartoffeln)	150 gr.	5.00
PIURE DE CARTOFI (purè di patate) (mashed potatoes) (Kartoffelpüree)	150 gr.	5.00
CARTOFI PRAJITI (patate fritte) (french fries) (Pommes frites)	150 gr.	5.00
BROCOLI SOTE (broccoli sote) (saute Broccoli) (saute Brokkoli)	150 gr.	8.00
OREZ CU LEGUME (riso con verdure) (Rice with vegetables) (Reis mit Gemüse)	150 gr.	8.00
LEGUME LA GRATAR (verdure alla griglia) (Grilled Vegetables) (gegrilltes Gemüse)	150 gr.	8.00
CARTOFI LA CUPTOR CU ROSMARIN (patate al forno con rosmarino) (baked potatoes with rosemary) (Bratkartoffeln mit Rosmarin)	150 gr.	5.00
CIUPERCI LA GRATAR (funghi alla griglia) (grilled mushrooms) (gegrillte Champignons)	150 gr.	8.00

OREZ ALB 150 gr. 5.00
(riso con burro)
(white rise)
(weißer Reis)

CIUPERCI SOTE 150 gr. 8.00
(funghi sote)
(saute mushrooms)
(saute Champignons)

MAMALIGA 150 gr. 4.00
(polenta)
(polenta)
(Polenta)

**VARIE
DIVERSE
MISCELLANEOUS
SONSTIGES**

SOS TARTAR 50 gr. 3.00
(salsa tartara)
(tartar sauce)
(Tartar Sauce)

SMANTANA 50 gr. 2.00
(panna)
(sour cream)
(Sahne)

ARDEI IUTE buc. 1.00
(peperoncino)
(hot peppers)
(Paprika)

MUJDEI 50 gr. 2.00
(salsa di aglio)
(garlic sauce)
(Knoblauch Sauce)

PAINE por. 3.00
(pane)
(bread)
(Brot)

**INSALATE PICOLLE
SALATE MICI
SMALL SALADS
KLEINE SALATE**

SALATA DE ROSII SI CEAPA (insalata di pomodori e cipolla) (tomatoes and onion salad) (Tomatensalat und Zwiebel)	200 gr.	6.00
SALATA DE ROSII (insalata di pomodori) (tomatoes salad) (Tomatensalat)	200 gr.	6.00
SALATA DE VARZA ALBA (insalata di verza bianca) (white cabbage salad) (Krautsalat)	200 gr.	5.00
SALATA DE ARDEI COPT (insalata di peperoni) (ripe pepper salad) (reife Paprika Salat)	200 gr.	8.00
SALATA DE SFECLA ROSIE CU HREAN (insalata di barbabietole rosse con rafano) (red beet salad with horseradish) (rote-Rüben-Salat mit Meerrettich)	200 gr.	6.00
MURATURI ASORTATE (sottaceti assortiti) (mixed pickels) (gemischtes eingelegtes Gemüse)	200 gr.	6.00
SALATA ASORTATA (insalata mista) (mixed salad) (gemischter Salat)	250 gr.	8.00
SALATA CEAPA ROSIE (insalata di cipolla rossa) (red onion salad) (rote Zwiebel Salat)	200 gr.	5.00
SALATA VERDE (lattuga) (lettuce) (grüner Salat)	150 gr.	6.00

**SPECIALITATI ROMANESTI
TRADITIONAL ROMANIAN SPECIALITIES
TRADITIONELLE RUMÄNISCHE SPEZIALITÄTEN**

**ANTIPASTI FREDDI
COLD APPETIZER
KALTE VORSPEISEN**

PLATOU TARANESC LA TURN 2 persoane **800 gr. 40.00**
(telemea, branza de burduf, slanina afumata, carnati de casa, jumeri de casa, toba de casa, kaiser, muschi file, cartabos de casa, ceapa rosie, castraveti, masline negre, paine de casa, rosii)
(formaggio di pecora, soffietto formaggio, pancetta affumicata, salsiccia di casa, strutto fatto in casa, peste di interiora di salsiccia, Kaiser, filetto affumicato, cipolle rosse, cetrioli, olive nere, pane fatto in casa, pomodori)
(feta, cottage bellow's cheese, homemade bacon, homemade sausage, homemade lard, swine's entrails sausage, kaiser, smoked sirloin, homemade black puding, red onion, tomatoes, cucumber, black olives, homemade bread, tomatoes)
(Schafskäse, Faltenbalg Käse, hausgemachter Speck, hausgemachter Wurst, hausgemachter Griebenfett, Schweinepest Eingeweide Wurst, Kaiser, geräuchertem Rinderfilet, roten Zwiebeln, Tomaten, Gurke, schwarze Oliven, selbstgebackenes Brot, Tomaten)

**ZUPPE
CIORBE
SOUPS
SUPPEN**

CIORBA DE PORC A LA GREC **400 ml. 11.00**
(zuppa di maiale alla Greca)
(pork soup)
(Leberwurstsuppe)

CIORBA DE BURTA **400 ml. 12.00**
(zuppa di trippa)
(trip soup)
(Borschtsch)

CIORBA DE PERISOARE A LA GREC **400 ml. 11.00**
(zuppa di polpetta alla Greca)
(meatball soup)
(Fleischknödelsuppe)

CIORBA DE LEGUME **400 ml. 9.00**
(minestrone)
(vegetables soup)
(Gemüsesuppe)

SUPA DE PUI (zuppa di pollo) (chicken soup) (Hühnersuppe)	400 ml. 10.00
CIORBA DE VACUTA (zuppa di manzo) (beef sour soup) (Rind-saure Suppe)	400 ml. 11.00
CIORBA DE FASOLE BOABE CU COSTITA/CIOLAN (zuppa di fagioli con pancetta / zampone) (bean soup with bacon / sparerib) (Bohnen Suppe mit Speck / Rippchen)	400 ml. 12.00
CIORBA DE FASOLE BOABE CU COSTITA/CIOLAN IN PAINE (zuppa di fagioli con pancetta / zampone in pane) (bean soup with bacon / sparerib in bread) (Bohnen Suppe mit Speck / Rippchen im Brot)	400 ml. 15.00
GULAS UNGURESC (gulasch ungherese) (Hungarian goulash) (Ungarisches Gulasch)	400 ml. 13.00

**Toate ciorbele au paine si ardei iute incluse in pret.
 Il peperoncino e il pane sono inclusi nel prezzo per tutte le zuppe.
 All soups have bread and pepper included.
 Alle Suppen enthalten Brot und Paprika.**

**SECONDI PIATTI
PREPARATE DE BAZA
MAIN COURSES
HAUPTGERICHT**

CIOLAN DE PORC CU FASOLE (zampone di maiale con fagioli) (pork knuckle with beans) (Eisbein mit Bohnen)	750 gr. 25.00
CIOLAN DE PORC CU VARZA CALITA (zampone di maiale affumicato con verza) (pork knuckle with cabbage) (Eisbein mit Sauerkraut)	750 gr. 25.00
TOCHITURA A LA TURN (spezzatino con polenta) (stew with polenta) (Eintopf mit Polenta)	450 gr. 25.00
MAMALIGUTA CU BRANZA SI SMANTANA (polenta con formaggio e panna acida) (polenta with cheese and sour cream) (Polenta mit Käse und Sahne)	350 gr. 14.00
PULPA DE PUI DEZOSATA LA GRATAR (*) (polpa di pollo disossato alla griglia) (grilled boneless chicken leg) (gegrilltes Hähnchenoberschenkel ohne Knochen)	350 gr. 25.00*
CEAFA DE PORC LA GRATAR (*) (collo di maiale alla griglia) (grilled pork nape) (gegrillte Schweinefleisch Nacken)	330 gr. 24.00*
FRIGARUI (din porc, pui, legume) (*) (spiedini (maiale, pollo, verdure)) (skewers (pork, chicken, vegetables)) (Spieße (Schweinefleisch, Hühnerfleisch, Gemüse))	330 gr. 26.00*
SARMALUTE CU COSTITA AFUMATA SI MAMALIGUTA (cavolo rotoli con pancetta affumicata e polenta) (stuffed cabbage with smoked bacon and polenta) (Kohlrouladen mit Speck und Polenta)	400 gr. 22.00
GORDON BLEU CU SOS TARTAR (PORC, PUI) (*) (Gordon Bleu con salsa tartara (carne di maiale, pollo)) (Gordon Bleu with Tartare Sauce (pork meat, chicken meat)) (Cordon Bleu mit Tartare Sauce (Schweinefleisch, Hühnerfleisch))	450 gr. 29.00*

MUSCHI PORC SIBIAN (*) (filetto di maiale, prosciutto, formaggio, funghi, salsa tartara) (pork fillet, ham, cheese, mushrooms, tartare sauce) (Schweinefilet, Schinken, Käse, Champignons, Tartare Sauce)	430 gr. 32.00*
MUSCHI DE VITA CIOBANESC (*) (carne di manzo, crocchette di formaggio, salsa di funghi) (veal, cheese croquettes, mushroom sauce) (Rindfleisch, Käsekroketten, Champignonsauce)	550 gr. 39.00*
MUSCHI DE VITA CHATEAUBRIAND CU SOS MADERA (*) (carne di manzo, Madera salsa) (veal, Madera sauce) (Rindfleisch, Madera Sauce)	450 gr. 44.00*
ESCALOP "A LA TURN" (*) (salsa al prosciutto, funghi, bacon, uova di quaglia) (sauce with ham, mushrooms, bacon, quail eggs) (Sauce mit Schinken, Champignons, Speck, Wachteleier)	400 gr. 29.00*

**(*) Garnitura este inclusa.
Il contorno e incluso.
The side dish is included.
Die Beilage ist inbegriff.**

**DOLCI
DESERT
DESSERT
DESSERT**

TORTA DELLA CASA (Tortul casei cu inghetata) (Home-made cake with icecream) (Hausgemachte Kuchen mit Eis)	150 gr. 12.00
CREME CAMEL	200 gr. 10.00
TIRAMISU	220 gr. 11.00
TIRAMISU CON GELATO (Tiramisu cu inghetata) (Tiramisu with icecream) (Tiramisu mit Eis)	200 gr. 10.00
GELATO (Inghetata) (Icecream) (Eis)	150 gr. 8.00
PANNA COTA	150 gr. 10.00
MACEDONIA (salata de fructe) (fruit salad) (Obstsalat)	200 gr. 10.00
PAPANASI (cheese ball) (Käse-Kugel)	220 gr. 12.00

**CAFFE E THE
CAFEA&CEAI
COFFEE&TEA
KAFFEE&TEE**

ESPRESSO	30 ml	5.00
ESPRESSO (decofeinizat)	30 ml	5.00
ESPRESSO LUNG	75 ml	5.00
ESPRESSO MACHIATO	30 ml	6.00
ESPRESSO DUBLU	60 ml	9.00
CAFE FRAPPE	250 ml	9.00
CAFÉ QUATROCOLORE	200 ml	8.00
CAFE TRICOLORE	200 ml	7.00
CAPUCCINO VIENEZ	75 ml	7.00
CAPUCCINO ITALIAN	75 ml	7.00
CAPUCCINO FLAVOURED	75 ml	7.00
ICE CAFFE	200 ml	7.00
MAROCCHINO	60 ml	6.50
MOKACCINO	60 ml	6.50
CIOCOLATA CALDA	175 ml	6.50
CIOCOLATA ERACLEA	175 ml	10.00
CEAI	350 ml	7.00
CEAI TEE PUNCH	175 ml	11.00
IRISH COFFEE (Cafea, Irish Whisky, Frisca Lichida)	175 ml	11.00
VENETIAN COFFEE (Cafea, Amaretto, Frisca Lichida)	175 ml	11.00

LICHIOR - 50 ml
LIQUORS
LIKÖR

AMARETTO DI SARONNO	28%	12.00
KAHLUA	20%	13.00
SAMBUCA RAMAZZOTTI	38%	12.00
BAILEY'S	17%	13.00
COINTREAU	40%	13.00
MARIE BRIZARD TRIPLU SEC	40%	13.00

DIGESTIVE - 40 ml
DIGESTIVES
DIGESTIF

GRAPPA JULIA NOVA	40%	11.00
JAGERMEISTER	35%	13.00
AMARO RAMAZZOTTI	30%	11.00
FERNET BRANCA	30%	11.00
AMARO MONTENEGRO	30%	11.00
LIMONCELLO	25%	11.00

APERITIVE – 50 ml
APERITIFS

TEQUILA JOSE CUERVO silver	38%	12.00
TEQUILA CAMINO REAL GOLD	40%	13.00
GIN BEEFEATER	40%	10.00
CAMPARI	28.5%	10.00
MARTINI BIANCO	15%	8.00
MARTINI ROSSO	15%	8.00
MARTINI DRY	15%	10.00
ROM BACARDI BLACK	37.5%	11.00
ROM HAVANA CLUB SILVER	37.5%	12.00
TUICA VLAD	40%	7.00

VODCA(VODKA) - 50 ML

VODKA WYBOROWA	40%	8.00
VODKA SMIRNOFF RED	40%	10.00
VODKA ABSOLUT	40%	11.00
VODKA FINLANDIA	40%	11.00
VODKA GREY GOOSE	40%	25.00

WHISKY – 50 ML

CHIVAS REGAL12	40%	17.00
J&B	40%	13.00
BALLANTINES	40%	12.00
J. WALKER Red Label	40%	13.00
J. WALKER Black Label	40%	17.00
DIMPLE	40%	21.00
JACK DANIELS	40%	14.00
JIM BEAM	40%	11.00
JAMESON	40%	11.00
GLENFIDDICH	40%	17.00
GLENLIVET	40%	17.00

COGNAC – 50 ML

REMY MARTIN VS	40%	17.00
REMY MARTIN VSOP	40%	26.00
COURVOISIER VS	40%	17.00
MARTELL VSOP	40%	22.00
HENNESSY XO	40%	55.00
HENNESSY VS	40%	21.00

VINARS – 50 ML

JIDVEI	42%	11.00
ZARAZA *****	42%	11.00
METAXA*****	38%	11.00

READY TO DRINK TRINKFERTIG

SMIRNOFF ICE	5%	275 ml	14.00
BACARDI BREEZER	4%	275 ml	14.00

COCKTAILS

COSMOPOLITAN (Vodca, Cointreau, suc de merisoare, suc de lamaie verde)	150 ml	15.00
SEX ON THE BEACH (Vodca, Lichior de piersici, suc de merisoare, suc de portocale, suc de ananas)	150 ml	15.00
DRY MARTINI (Vodca/ Gin, Dry martini)	100 ml	15.00
CAMPARI ORANGE (Campari, Suc de portocale)	200 ml	15.00
GIN TONIC	200 ml	15.00
BLOODY MARY (Vodca, Suc de rosii, Sos tabasco, Sare, Piper)	200 ml	15.00
CUBA LIBRE (Rom, Cola)	200 ml	15.00
NEGRONI (Gin, Martini Rosu, Campari)	75 ml	15.00
MARGARITA (Tequila, Triplu Sec, Lamaie Verde, Sare)	150 ml	15.00
ORGASM (Bailey's, Kahlua, Amaretto, Frisca lichida)	125 ml	15.00
LONG ISLAND ICE TEA (Vodca, Rom, Gin, Tequila, Triplu Sec, Suc Lamaie, Cola)	200 ml	15.00
PINA COLADA (Rom, Sirop Cocos, Suc Ananas, Frisca Lichida)	150 ml	15.00
CAIPIROSHKA (Vodca, Lamaie Verde, Zahar Brun)	150 ml	15.00
VODCA MARTINI (Vodca, Martini)	150 ml	15.00
VODCA TONIC	150 ml	15.00

NON-ALCOHOLIC COCKTAILS ALKOHOLFREIE COCKTAILS

VIRGIN PINA COLADA (Sirop cocos, Suc ananas, Frisca lichida)	250 ml	13.00
GREEN APPLE (Suc de mere, Lamaie verde, Zahar brun)	250 ml	13.00

BERE – la sticla (bottle beer) – BIER –im Glas

HEINEKEN	330 ml	6.00
HEINEKEN	500 ml	6.00
CIUC	330 ml	5.00
CIUC	500 ml	5.00
CIUC RADLER	500 ml	5.00
ZIPFER	330 ml	10.00
ZIPFER LEMON	330 ml	10.00
GOESSER	330 ml	5.00
GOESSER	500 ml	5.00
SILVA	500 ml	5.00
SILVA NEAGRA	500 ml	6.00
EDELWEISS	330 ml	11.00
DESPERADOS	330 ml	8.50
AMSTEL	330 ml	10.00
BIRRA MORETTI	330 ml	10.00
PAULANER BERE NEFILTRATA	500 ml	12.00
PAULANER BERE FARA ALCOOL NEFILTRATA	500 ml	12.00
GOLDEN BRAU FARA ALCOOL	500 ml	5.00
SCHLOSSGOLD FARA ALCOOL	500 ml	6.00

BERE – la halba (draught beer) – Bier vom Fass

HEINEKEN	400 ml	7.00
CIUC	400 ml	5.00



The only place
in town
where
eating
makes sense!



**BAUTURI FARA ALCOOL
NON-ALCOHOLIC BEVERAGES
ALKOHOLFREIE GETRANKE**

COCA COLA	250ml	5.00
FANTA	250ml	5.00
SPRITE	250ml	5.00
SCHWEPPE	250ml	5.00
CAPPY NECTAR	250ml	5.50
NESTEA	250ml	5.50
SUC FRESH	250ml	10.00
(FRESH JUICE) – orange, grapefruit		
LIMONADA	500ml	10.00
LIMONADA CU MIERE (with Honey)	500ml	10.00
AQUA PANNA APA PLATA (Still Mineral Water)	700ml	10.00
SANPELLEGRINO APA MINERALA (Sparkling Mineral Water)	700ml	10.00
APA MINERALA (Sparkling Mineral Water)	750ml	7.50
APA MINERALA (Sparkling Mineral Water)	330ml	5.00
APA PLATA (Still Mineral Water)	330ml	5.00
APA PLATA (Still Mineral Water)	750ml	7.50
RED BULL	250ml	10.00
RED BULL Sugar Free	250ml	10.00
BURN	250ml	10.00

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eating
makes sense!

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heritage



timeless



classic

quality



generation



tradition



reminisce



rediscover



heritage



timeless



classic

quality



generation



tradition



reminisce



rediscover

The only place
in town
where
wine
has taste!

ITALIAN WHITE WINE - 750 ml

Fontanelle Chardonnay Banfi	160
Fiano Di Avelino	130
Grecco di Tufo	120
San Angelo Pinot Grigio Banfi	120
Principessa Gavia Gavi Banfi	95
Verdicchio Fazi Battaglia	90
Fumaio Toscana IGT Chardonnay/Sauvignon Blanc	70
Corvo Bianco Sicilia	68

ROMANIAN WHITE WINE - 750 ml

Murfatlar 3 Hectare Chardonnay	60
Murfatlar Sable Noble Pinot Gris & Sauvignon Blanc	60
Murfatlar Conu' Alecu Sauvignon Blanc	37
Jidvei Sauvignon Blanc	40
Jidvei Dry Muscat	40
Jidvei Dry Riesling	40
Jidvei "Owner's Choice" - Ana Chardonnay	90
Jidvei Mysterium - Feteasca Regala & Muscat Ottonel & Sauvignon Blanc	70
Vinul Cavalerului Sauvignon Blanc	44
Vinul Cavalerului Riesling	44
Terra Romana Chardonnay	90
Prince Stirbey Cramposie Selectionata	60
Prince Stirbey Tamaioasa Romaneasca	65
Segarcea Tamaioasa Romaneasca	55
Segarcea Sauvignon Blanc	65
Segarcea Feteasca Alba	55
Recas Sole Chardonnay	90
Recas Castel Huniade Sauvignon Blanc	30

INTERNATIONAL WHITE WINE - 750 ml

Chablis Calvet (Franta)	160
Calvet Varietals Chardonnay (Franta)	49
Punta Noyal Chardonnay (Reserva Chile)	68
Cape Spring Chenin Blanc (Africa de Sud)	42

ITALIAN RED WINE - 750 ml

Amarone Valpolicella	298
Brunello di Montalcino Banfi	298
Barbera D Asti Banfi	165
Rosso di Montalcino Banfi	153
Chianti Classico Banfi	105
Corvo Rosso Sicilia	70

ROMANIAN RED WINE - 750 ml

Murfatlar 3 Hectare Feteasca Neagra	55
Murfatlar 3 Hectare Cabernet Sauvignon	55
Murfatlar Zestrea Pinot Noir	34
Murfatlar Zestrea Merlot	34
Murfatlar Zestrea Cabernet Sauvignon	34
Murfatlar Sable Noble & Merlot & Feteasca Neagra	60
Vinarte Cabernet Soare	135
Vinarte Prince Matei	150
Vinarte Prince Mircea	95
Terra Romana Feteasca Neagra	58
Vinul Cavalerului Cabernet Sauvignon	40
Prince Stirbey Cabernet Sauvignon	92
Segarcea Cabernet Sauvignon	70
Segarcea Merlot	75
Segarcea Pinot Noir	70
Recas La Putere Feteasca Neagra	72
Recas Castel Huniade Cabernet Sauvignon	35

INTERNATIONAL RED WINE - 750 ml

Punta Nogal Merlot (Chile)	65
Badgers Creek Shiraz Cabernet (Australia)	49
Cape Spring Merlot Cabernet (Africa de Sud)	40

ROSE WINE - 750 ml

Corvo Rose Sicilia	70
Terra Romana Rose	65
Murfatlar Sable Noble Cabernet Sauvignon Rose	51
Recas Sole Roze	90
Segarcea Tamaioasa Roza	89
Jidvei Mysterium - Syrah & Cabernet Sauvignon	70

CHAMPAGNE & SPARKLING WINE - 750 ml

Moet Chandon Rose	470
Moet Chandon Brut	360
Prosecco Frizzante	55

HOUSE WINE - 500 ml

White	12
Red	12
Rose	12

WINE BY GLASS - 150 ml

Corvo Bianco	14.50
Corvo Roso	14.50
Corvo Rose	14.50
Terra Romana Feteasca Neagra	12
Terra Romana Rose	12
Terra Romana Chardonnay	18
Prosecco Frizzante	12



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