

DA PONTE

Ristorante | Pizzeria



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Aperitvi

aperitifs

Bitterino or Crodino	(non alcoholic)	0,1l	4,50 €
Bellini	Prosecco, peach juice	0,1l	6,00 €
Aperol Sprizz	Aperol, Prosecco, Soda	0,3l	7,50 €
Ugo Hugo	Prosecco, elderberry sirup, mint	0,3l	7,50 €
Matti Speciale	Campari, Prosecco, elderberry, mint	0,3l	7,50 €
Campari soda / Campari Orange		0,3l	6,90 €
Martini Bianco / Dry / Rosso		5 cl	5,00 €
Prosecco		0,10l	5,50 €
Prosecco		fl. 0,75l	33,50 €
Ferrari Maximum blanc / rose		0,10l	9,50 €
Ferrari Maximum blanc / rose		fl. 0,75l	65,00 €

Antipasti appetizers

Bruschette (vegetarian)^G	2 Pcs	4,50 €
Mozzarella di bufala e pomodorini (vegetarian)^G buffalo-mozzarella, cherry tomatoes, basil, cold pressed olive oil		12,50 €
Antipasto misto (vegetarian)^G a mix of grilled and pickled mediterranean Vegetables	1 Person 2 Persons	13,50 € 22,50 €
Antipasti della casa^G mixed italian starter platter	1 Person 2 Persons	16,50 € 27,50 €
Vitello tonnato^{G,D} thin slices of veal with tuna cream and capers		14,50 €
Carpaccio cipriani^{G,D} beef fillet carpaccio, parmesan, arugula and mushrooms		14,50 €

Insalate salads

all salads are served with homemade italian vinaigrette

Insalata mista (vegetarian) mixed salad	8,50 €
Insalata di pomodoro (vegetarian) tomato salad with red onions and basil	8,50 €
Insalata verde con parmigiano e pere (vegetarian) green salad with pear strips and parmesan	11,50 €
Insalata di rucola^G (vegetarian) arugula salad, cherry tomatoes and parmesan	11,50 €
Insalata con tonno^D salad with tuna and vinaigrette sauce	12,50 €
Insalata con pollo salad with chicken breast strips, pine nuts and vinaigrette sauce	13,50 €
Insalata rucola e calamaretti arugula salad with cherry tomatoes and baby calamari	15,50 €
Insalata profumo di mare^{B,D,N} seafood salad	16,50 €

Zuppe soups

Zuppa al pomodoro e menta fresca (vegetarian)^{D,G} Tomato soup with fresh mint	6,00 €
Zuppa di fagioli (vegetarian) typical tuscan bean soup	6,00 €
Minestrone (vegetarian) vegetable soup	7,50 €

Risotti risotto

Risotto vegetale (vegetarian) risotto with a selection of vegetables	14,90 €
Risotto della casa^G risotto fillet strips and porcini mushrooms	17,50 €
Risotto con frutti di mare^{B,D,N} Risotto with seafood	16,50 €

Pasta pasta

Spaghetti al pomodoro (vegetarian)^{A,D} spaghetti with homemade tomato sauce and basil	9,50 €
Spaghetti al pesto genovese (vegetarian)^{A,H} spaghetti with a pesto of basil, pine nuts and cheese	12,50 €
Spaghetti aglio olio e peperoncino (vegetarian)^A spaghetti with garlic, olive oil and hot peppers (spicy)	10,50 €
Spaghetti alla carbonara^{A,G,O} spaghetti with pancetta and egg	11,50 €
Penne all'arrabiata (vegetarian)^{A,O} penne in spicy tomato sauce	10,50 €
Spaghetti alla Bolognese^{A,G,O} spaghetti in original bolognese style (with beef)	11,50 €
Penne al forno^{A,G,O} penne with tomato sauce, broccoli, ham and gratinated with mozzarella	12,50 €

Pasta

Nudelgerichte

Tagliatelle della casa ^{A, G, O} tagliatelle with fillet strips, champignons in cream sauce	17,50 €
Tagliatelle con salmone ^{A, D, G, O, P} tagliatelle with salmon, herbs in lobster cream sauce	14,50 €
Tagliatelle al pollo ^{A, G, O} tagliatelle with chicken breast strips, fresh mushrooms, in cream sauce	13,50 €
Tagliatelle al tonno ^{A, D, O, 13, *} tagliatelle with tuna, olives und capers, in tomato sauce	13,50 €
Tortellini Venezia ^{A, G, H, O} tortellini with gorgonzola and walnuts, filled with spinach and ricotta	13,90 €
Spaghetti calamaretti ^{A, B, D, G, O, N} spaghetti with baby-calamari in a cherry tomato sauce	15,50 €
Spaghetti profumo di mare ^{A, B, D, G, O, N} spaghetti with seafood	16,50 €
Tagliatelle con code di gamberoni ^{A, B, D, G, O, N} tagliatelle with king prawns in cherrytomato- white wine sauce, garlic and parsley	18,50 €

Pizze

pizza

all pizzas (except vegan) are served with tomato sauce and mozzarella cheese

Pizza Margherita (vegetarian) ^{A, G} with tomato sauce, mozzarella and basil	9,50 €
Pizza Salami ^{A, G, 3, 5} with tomato sauce, mozzarella and salami	10,50 €
Pizza Prosciutto ^{A, G, *} with tomato sauce, mozzarella and boiled ham	10,50 €
Pizza ai funghi (vegetarian) ^{A, G} with tomato sauce, mozzarella and mushrooms	10,50 €
Pizza mista ^{A, *} with tomato sauce, mozzarella, salami, boiled ham, mushrooms and Pepperoni Lombardi (green peppers)	12,50 €
Pizza diavola ^{A, G, 13} with tomato sauce, mozzarella, spicy salami „Spianata“ and olives	12,50 €
Pizza tonno e cipolle ^{A, D} with tomato sauce, mozzarella, tuna and onions	12,50 €
Pizza contadina (vegetarian) ^{A, G} with tomato sauce, mozzarella, zucchini, eggplant, peppers, spinach	13,50 €
Pizza frutti di mare ^{A, B, D, N} with tomato sauce, mozzarella, seafood and garlic	15,90 €
Pizza bufala (vegetarian) ^{A, G} with tomato sauce, buffalo mozzarella, cherry tomatos, and basil	13,50 €
Pizza Parma e rucola ^{A, G} with tomato sauce, mozzarella aragula, parma ham, and parmesan cheese	14,00 €
Pizza mediterranea ^{A, B, D, N} with tomato sauce, mozzarella, pecorino sardo, anchovies, olives, capers and basil	13,50 €
Pizza tartufata with tomato sauce, mozzarella spicy salami „Spianata“, aragula, pecorino sardo, truffle oil	14,00 €
Pizza spinaci e gorgonzola (vegetarian) ^{A, G} with tomato sauce, mozzarella, spinach and gorgonzola	13,50 €
Pizza della casa ^{A, B, D, N} with tomato sauce, mozzarella fresh salmon, scampis, aragula and creme fraiche	17,50 €
Pizza vegana (vegan) ^A with tomato sauce, spinach, dried tomatos, artichokes and pine nuts (without cheese)	14,50 €

Code di gamberoni shrimp

all shrimp dishes will be served with our daily changing side dish

Code di gamberoni alla griglia ^B grilled prawns	25,50 €
Code di gamberoni al forno ^{B, 12} prawns with garlic and cherry tomatos, in white wine sauce, baked in the oven	26,50 €
Code di gamberoni alla diavola ^B prawns with garlic, olives and capers, in a spicy tomato sauce (hot)	26,50 €

Pesce fish

all fish dishes will be served with our daily changing side dish

Salmone alla griglia ^{D, O, 13} freshly grilled salmon	20,50 €
Salmone alla cardinale ^{B, D, G, P} salmon in lobster and crab sauce	21,50 €
Calamaretti in padella ^D babycalamari, fried in the pan, with herbs and garlic	22,50 €

Carne Fleischgerichte

all meat dishes will be served with our daily changing side dish

Medaiglione di vitello ai funghi ^G veal medallions with fresh mushrooms in a cream sauce	24,50 €
Medaiglione di vitello al gorgonzola ^G veal medallions in a gorgonzola cream sauce	24,50 €
Saltimbocca alla romana ¹² veal medallions with sage, parma ham in a white wine sauce	24,50 €
Petto di pollo alla griglia ^{G, O} chicken breast fillet from the grill	16,90 €
Entrecote alla griglia Entrecote from the grill (beef)	24,50 €
Tagliata die manzo ^G Entrecote slices on aragula and parmesan (beef)	26,50 €
Filetto di manzo alla griglia beef fillet from the grill	31,50 €
gorgonzola sauce ^G , green pepper sauce ^G , mushroom sauce ^G or pommery - mustard - Sauce ^{G, O} in addition, per sauce	3,90 €

Per i bambini for children

Spaghetti with tomato sauce or bolognese sauce ^{A, G, O}	6,90 €
Penne with vegetables in tomato sauce ^{A, G, O}	7,50 €
Tortellini Panna e Prosciutto Tortellini filled with ricotta - spinach in ham cream sauce ^{A, G, O}	8,50 €
small pizza Margherita ^{A, G}	6,90 €
small pizza Salami ^{A, G, 3, 5} or Prosciutto ^{A, G} or Funghi ^{A, G}	7,50 €
breaded veal schnitzel with potatos ^{A, G}	11,50 €

Dessert dessert

our apple strudel ^{A, G} freh apple strudel with vanilla sauce and an ice cream ball	7,50 €
Tartufo classico ^{C, E, G, H, 1, 12} semi-frozen zabaione chocolate cream	6,00 €
Tartufo limoncello ^{C, E, G, H, 1, 12} semi-frozen lemon cream with lime liqueur	6,50 €
Tiramisu home made ^{1, 2, A, G}	6,50 €
Pannacotta ^G home made, in strawberry sauce	6,50 €
Semifreddo di madorle ^{G, H} home made semi-frozen almonds, honey and caramel sauce	7,50 €
Torta della nonna ^{G, H} cake with pine nuts, lemon cream filling and almonds	4,90 €
Dessert della casa ^{C, E, G, H, 1, 12} three desserts on one plate	12,50 €
Dessert della casa for 2 Persons ^{C, E, G, H, 1, 12} Dessert variations on one plate for two	19,50 €

Nonalcolici non alcoholic beverages

Selters Water	naturale	fl. 0,25l	2,70 €	fl. 0,75l	5,80 €
Aqua Panna				fl. 0,75l	5,80 €
Selters Water	carbonated	fl. 0,25l	2,70 €	fl. 0,75l	5,80 €
San Pellegrino				fl. 0,75l	5,80 €
apple spritzer		0,20l	2,70 €	0,40l	4,90 €
currant spritzer		0,20l	2,70 €	0,40l	4,90 €
cherry spritzer		0,20l	2,70 €	0,40l	4,90 €
peach spritzer		0,20l	2,70 €	0,40l	4,90 €
Coca Cola ^{1,2,4}		0,20l	2,70 €	0,40l	4,90 €
Fanta ^{1,3,4,9}		0,20l	2,70 €	0,40l	4,90 €
Spezi ^{1, 2, 3, 4, 9}		0,20l	2,70 €	0,40l	4,90 €
Sprite ⁴		0,20l	2,70 €	0,40l	4,90 €
Kraftmalz malt beer ^{A,1}				fl. 0,33l	3,50 €
Tonic Water ^{4,8} /Ginger Ale ^{1,4} /Bitter Lemon ^{3,4,8,10}				fl. 0,20l	3,20 €
orange juice		0,20l	2,90 €	0,40l	5,20 €
peach juice		0,20l	2,90 €	0,40l	5,20 €
apple juice		0,20l	2,90 €	0,40l	5,20 €
cherry juice		0,20l	2,90 €	0,40l	5,20 €
banana juice		0,20l	2,90 €	0,40l	5,20 €
KiBa (cherry-banana-mix)		0,20l	2,90 €	0,40l	5,20 €

Caffè e più coffee and more

Espresso ²	small and strong	2,60 €
Espresso macchiato ^{2,6}	small and strong with foam crown	2,80 €
Espresso doppio ²	the double	4,20 €
Espresso corretto ^{2,12}	small and strong with a dash of grappa or sambuca	4,20 €
Espresso decaffeinated		2,80 €
Cappuccino ^{2,6}		3,30 €
Cappuccino decaffeinated ^{2,6}		3,50 €
Café lungo, cup of coffee ²		2,90 €
Café lungo, cup of decaffeinated coffee		3,20 €
Latte macchiato ^{2,6}	hot milk with an espresso and a nice head of foam	3,80 €
Latte macchiato decaffeinated ^{2,6}		4,00 €
Tea (black, green, fruit, peppermint, roibos, chamomile or herbs)		2,80 €
fresh mint and ginger tea		3,80 €
Hot chocolate with foamed milk ⁶		3,80 €

Birra Beer

Radeberger Pils off the keg ^A	0,30l	3,90 €
Radeberger Pils off the keg ^A	0,50l	5,20 €
beer mixed with lemonade (Radler) ^{A,4}	0,30l	3,90 €
beer mixed with lemonade (Radler) ^{A,4}	0,50l	5,20 €
Schöfferhofer wheat yeast beer light off the keg ^A	0,30l	3,90 €
Schöfferhofer wheat yeast beer light off the keg ^A	0,50l	5,20 €
Claussthaler non alcoholic beer ^A	fl.0,33l	4,20 €
Schöfferhofer wheat yeast beer dark ^A	fl.0,50l	5,20 €
Schöfferhofer wheat beer clear ^A	fl.0,50l	5,20 €
non alcoholic Schöfferhofer wheat yeast beer ^A	fl.0,50l	5,20 €

Vino Wine

Vino bianco della casa/ white house wine	0,2l	5,50 €	0,5l	11,90 €
Vino rosso della casa/red house wine	0,2l	5,50 €	0,5l	11,90 €
Vino rosé della casa/ rosé house wine	0,2l	5,50 €	0,5l	11,90 €
Lambrusco, sweet red sparkling wine	0,2l	5,50 €	0,5l	11,90 €
wine spritzer	0,2l	5,00 €		

Superalcolici

Spirituosen

Amaretto di Saronno ^{1,H}	2 cl.	3,80 €
Sambuca Molinari	2 cl.	3,80 €
Ramazotti ¹	2 cl.	3,80 €
Amaro Averna ¹	2 cl.	3,80 €
Fernet Branca ¹	2 cl.	3,80 €
Vecchia Romagna ¹²	2 cl.	4,50 €
Limoncello ¹	2 cl.	3,80 €
Williamsbirne	2 cl.	3,80 €
Malteser Aquavit	2 cl.	3,80 €
Wodka ^A	2 cl.	3,80 €
Baileys ^{12,G}	2 cl.	3,80 €
Jägermeister ¹	2 cl.	3,80 €
Remy Martin ¹²	2 cl.	6,50 €
Whisky ^{1,12}	2 cl.	6,50 €
Grappa della casa 38% ¹²	2 cl.	3,80 €
Grappa „Vuisinar“ Nonino 41% ¹²	2 cl.	6,50 €
Grappa di Prosecco „Andrea da Ponte“ 42% ¹²	2 cl.	6,50 €
Grappa Acquavite Nardini 50% ¹²	2 cl.	6,50 €
Grappa „Moscato“ - Riserva 40% ¹²	2 cl.	6,50 €
Grappa Barolo Barrique 41,5 % ¹²	2 cl.	7,50 €
Grappa Amarone Barrique 42 % ¹²	2 cl.	7,50 €
Wodka Lemon Longdrink ^A	0,2l	7,50 €
Bacardi Cola Longdrink ^{1,2,4}	0,2l	7,50 €
Whisky Cola Longdrink ^{1,2,4,A}	0,2l	8,50 €
Gin Tonic (Gordon's) Longdrink ^{4,B}	0,2l	7,50 €
Gin Tonic Longdrink (with Tanqueray or Bombay Sapphire) ^{4,B}	0,2l	8,50 €

Allergene:

A contains gluten-containing cereals

(wheat, rye, barley, oats, spelled, etc.) and products derived therefrom

B contains shellfish and crustacean products C contains eggs or egg products

D contains fish or fish products E contains peanuts or peanut products

F contains soy or soy products G contains milk or milk products (lactose)

H contains nuts or their products (almond, hazelnut, walnut, chashew nuts, pecan, Brazil nut, pistachio, macadamia)

I contains celery or celery products J contains mustard or mustard products

K contains sesame seeds or sesame seeds products L contains sulfur dioxide & sulfites

M contains lupine or products thereof N molluscs or products thereof

O vegetable broth: A, C, F, G, I, J, 14

P lobster paste = A, B, F, G, I, N, 1, 9, 14

additives:

1 with colouring agent 2 caffeinated 3 with antioxidant 4 acidifying agent

5 with preservative 6 artificial sweetener 7 phenylalanine 8 quinine 9 stabilizers

10 foamed up with nitrous oxide 11 taurin 12 contains sulfite 13 blackened

14 flavor enhancers

* pressed ham, with antioxidant, flavor enhancer and phosphate

All prices include VAT and service.