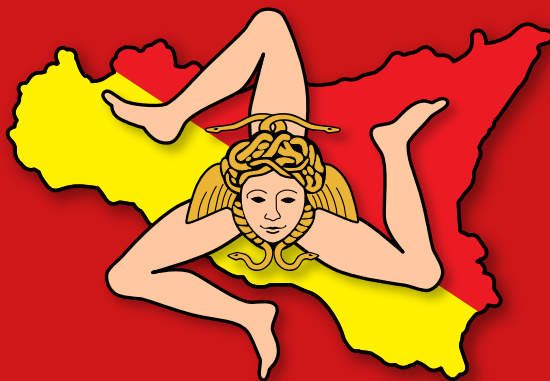


OSTERIA BALLARÒ

Cucina Siciliana



Friedbergstrasse 22 – 14057 Berlin

Phone: 030 30 00 79 63

Opening hours: Tue - Sun 4:00 p.m. - 12:00 a.m. - closed on Mondays

www.osteria-ballaro.berlin

ANTIPASTI Appetizers

Carpaccio di Polipo ^M Octopus carpaccio	14,50
Insalata Pescatore ^{B, C, M} Seafood cocktail	13,50
Vitello Tonnato ^B Thin slices of veal with tuna sauce	12,50
Carpaccio con Rucola e Parmigiano ^F Very thinly sliced filet of beef with fresh mushrooms, Rockford lettuce	13,50
Bufala ^F Buffalo Mozzarella with fresh cherry tomatoes and basil	10,50
Antipasti della Casa ^{B, F} Mixed appetizer platter with fresh vegetables, vitello tonnato, caprese Mozzarella, beef carpaccio	12,50
Antipasti all'Italiana ^{B, F} <i>per due persone</i> Appetizer platter for two: Mozzarella with tomatoes, grilled vegetables, vitello tonnato, and beef carpaccio served on Rockford lettuce	24,00

ZUPPE Soups

Minestrone ^E Italian soup with fresh seasonal vegetables	6,50
Zuppa Contadina con Salsiccia e Fagioli Bean soup with Sicilian sausage	8,50
Zuppa di Pomodoro Tomato soup	6,50
Zuppa del Pescatore ^B Freshly made fish soup	13,50

INSALATA FRESCA Salads

Insalata Mista Fresh mixed salad	8,00
Insalata Tonno e Pecorino ^{B, F} Salad with tuna and feta	10,50
Insalata Paesana ^F Thinly sliced filet of beef on Rockford lettuce with fresh mushrooms and parmesan flakes	14,50
Insalata di Pomodoro alla Siciliana Tomato salad with onions and Sicilian herbs	7,50
Insalata Rucola, Pomodorini e Scaglie di Parmigiano ^F Rockford lettuce with cherry tomatoes and parmesan flakes	10,00
Insalata di Spinaci ^{F, 4} Fresh Spinach with bacon, pine nuts and parmesan	12,00

PASTE Pastas

Spaghetti Tradizionale Carbonara ^{A.1, F, I} Spaghetti with guanciale, parmesan and egg	10,50
Spaghetti Amatriciana ^{A.1, 4} Spaghetti with fresh tomatoes, bacon and onions	10,50
Spaghetti Aglio, Olio e Peperoncino ^{A.1} Spaghetti with garlic, olive oil and spicy peppers	9,50
Lasagna al Forno ^{A.1, F, I} Noodle casserole	10,00
Tagliolini della casa ^{A.1, C, I} Egg noodles with shrimp and filet tips with seasonal mushrooms	15,50
Casareccie alla Norma ^{A.1, F, I} Handmade noodles with eggplant concasse, fresh basil in cherry tomato sauce with mozzarella cubes	12,50
Tagliolini Calamaretti, Fagioli e Pomodorini ^{A.1, I, M} Fine egg noodles with baby calamari, white beans and cherry tomatoes	14,50
Casareccie alla Salsiccia ^{A.1, I} Homemade noodles with fresh Italian sausage in spicy cherry tomato sauce	12,50
Tagliatelle con Punte di Filetto ^{A.1, F} Wide egg noodles with filet tips, fresh mushrooms, mascarpone and tomatoes	13,50
Tagliolini alla Marco Polo ^{A.1, F} Homemade noodles with spinach and feta	11,50
Tagliolini al Salmone e Zucchine ^{A.1, B} Egg noodles with fresh salmon and zucchini	12,50
Linguine allo Scoglio ^{A.1, B, C, M} Fine noodles with shellfish	15,50
Linguine con Scampi ^{A.1, C} Fine noodles with 3 large shrimps and cherry tomatoes	14,50
Ravioli ^{A.1, F, I} Fresh dumplings filled with spinach and cream cheese in a butter-sage sauce	13,50
Gnocchi di Barbabietola ^{A.1, F} Stuffed red beet and potato gnocchi in truffle cream	16,50

PIZZA Pizzas

Bruschetta ^{A.1} <i>3 pieces</i>	5,50
Focaccia al Rosmarino ^{A.1}	5,50
Pizza Margherita ^{A.1, F} With tomato sauce and Mozzarella	9,00
Pizza Capricciosa ^{A.1, F} With tomato sauce, mozzarella, Salami, mushrooms, pepper and ham	11,50
Pizza Diavola ^{A.1, F} With tomato sauce, mozzarella, spicy salami and peppers	10,50
Pizza Tonno e Cipolla ^{A.1, B, F} With tomato sauce, mozzarella, tuna and onions	11,50
Pizza Parma ^{A.1, F} With tomato sauce, mozzarella, parma ham, Rockford lettuce and parmesan flakes	13,50
Pizza-Vegetariana ^{A.1, F} With tomato sauce, mozzarella, vegetables, bell peppers, Mushrooms and Rockford lettuce	10,50
Pizza Scampi ^{A.1, C, F} With tomato sauce, mozzarella, large shrimps, parsley and garlic	14,50
Pizza Siciliana ^{A.1, F} With tomato sauce, mozzarella, Sicilian fresh sausage, rocket and parmesan flakes	13,50

CARNE DI MAIALE **Pork**

Scaloppine Gorgonzola ^F Pork filet in gorgonzola sauce	16,50
Scaloppine Vino Bianco ^D Pork filet in white wine sauce with rosemary and garlic	16,50

CARNE DI MANZO **Beef**

Bistecca alla griglia Grilled rumpsteak	19,50
Bistecca al Pepe verde ^F Rumpsteak in green pepper sauce	20,50
Tagliata di Manzo ^F Sliced rumpsteak on rockford lettuce with parmesan flakes	22,50
Filetto alla griglia Grilled filet of beef	24,00
Filetto al Pepe Verde ^F Filet of beef in green pepper sauce	25,00
Filetto ubriaco ^D Drunken filet of beef in red wine sauce	25,00
Duetto di Terra e Mare ^C Grilled filet of beef with jumbo shrimps	26,00

CARNE DI AGNELLO **Lamb**

Cotolette d'Agnello alla griglia Grilled lamb chops	24,00
Carre di Agnello al Barolo ^D Rack of lamb in an herb crust on red wine sauce	25,00

PESCE Fish

Baby-Calamari alla Livornese ^M	18,50
Fresh baby octopus in tomato sauce with herbs and capers	
Scampi alla Griglia ^C	22,00
Large grilled shrimps	
Scampi al Pepe verde ^{C, F}	24,00
large shrimp in green pepper sauce	
Gamberoni ^C	24,50
Three jumbo shrimp pan roasted with herbs	

Further fresh fish and meat specials offered daily.

FORMAGGI Cheese

Gorgonzola ^F	8,00
Northern Italian blue cheese	
Pecorino ^F	8,00
Italian hard cheese made with sheep milk	
Parmigiano ^F	8,00
Italian hard cheese	
Provolone Piccante ^F	8,00
Italian hard cheese	
Misto di Formaggi ^F	11,00
Mixed cheese platter	

All dishes also available in smaller portions per Bambino.

DOLCI Dessert

Gelato misto ^F	5,00
Mixed ice cream	
Tiramisu ^{A.1, F}	6,00
Pannacotta ^F	6,00
Crème Brulee ^{F, I}	7,00
With vanilla aroma	
Cassata Siciliana ^F	7,50
Homemade Sicilian cassata ice cream	
Almond parfait ice cream ^{F, H.1}	7,50

WARM DRINKS

Espresso	<i>Cup</i>	2,50
Doppio Espresso	<i>Cup</i>	4,00
Espresso Macchiato ^F	<i>Cup</i>	2,50
Cappuccino ^F	<i>Cup</i>	2,50
Coffee	<i>Cup</i>	2,50
Latte Machiato ^F	<i>Glass</i>	3,50
Tea	<i>Glass</i>	2,50

We offer a variety of teas

ALCHOHOL-FREE DRINKS

Coca Cola ^{1, 2}	<i>0,2 l</i>	2,50
Coca Cola ^{1, 2}	<i>0,4 l</i>	4,50
Coca Cola Zero ^{1, 2, 6, 13}	<i>0,2 l</i>	2,50
Coca Cola Zero ^{1, 2, 6, 13}	<i>0,4 l</i>	4,50
Fanta ^{1, 5}	<i>0,2 l</i>	2,50
Fanta ^{1, 5}	<i>0,4 l</i>	4,50
Spezi ^{1, 2, 5}	<i>0,2 l</i>	2,50
Spezi ^{1, 2, 5}	<i>0,4 l</i>	4,50
Sprite ⁴	<i>0,2 l</i>	2,50
Sprite ⁴	<i>0,4 l</i>	4,50
Tonic Water ³	<i>0,2 l</i>	2,50
Bitter Lemon ^{3, 5}	<i>0,2 l</i>	2,50
Orange juice	<i>0,2 l</i>	2,50
Apple juice	<i>0,2 l</i>	2,50
Apple juice	<i>0,4 l</i>	4,50
Apfelschorle apple juice with sparkling water	<i>0,4 l</i>	4,00
Rhabarberschorle Rhubarb juice with sparkling water	<i>0,4 l</i>	4,50
San Pellegrino carbonated mineral water	<i>Fl. 0,75 l</i>	6,00
San Pellegrino carbonated mineral water	<i>Fl. 0,25 l</i>	2,50
Tafelwasser Aqua Panna still mineral water	<i>Fl. 0,75 l</i>	6,00
Tafelwasser Aqua Panna still mineral water	<i>Fl. 0,25 l</i>	2,50

BEERS

On tap

Veltins Pils ^{A.3}	0,3 l	3,20
Veltins Pils ^{A.3}	0,5 l	5,20

Bottled

Veltins Alcohol-free ^{A.3}	0,3 l	3,00
Maisel's Weisse crystal wheat beer ^{A.1, A.3}	0,5 l	4,50
Maisel's Weisse wheat beer ^{A.1, A.3}	0,5 l	4,50
Maisel's Weisse alcohol-free ^{A.1, A.3}	0,5 l	4,50
Birra Peroni ^{A.3}	0,3 l	3,50
Birra Messina Cristalli di Sale ^{A.3}	0,3 l	4,50

This is a very special beer brewed with a recipe especially created by brew masters. It's flavor is enhanced with Sicilian salt. The taste is soft, fine and perfectly balanced.

APERITIF

San Bitter ¹ <i>alcohol-free</i>	0,1 l	3,50
Prosecco ^D	0,1 l	5,50
Martini bianco, rosso ¹ , dry	0,1 l	4,50
Aperol Spritz ^D	0,2 l	5,50
Hugo ^D	0,2 l	5,50
Campari ¹ Soda or Orange	0,2 l	5,00
Punt e Mes ¹	4 cl	4,50
Sherry	4 cl	4,00

OPEN WINES

Pinot Grigio ^D	<i>0,25 l</i>	5,50
Pinot Grigio ^D	<i>0,50 l</i>	10,00
Pinot Grigio ^D	<i>1,00 l</i>	18,00
Vino Rosato ^D	<i>0,25 l</i>	5,50
Vino Rosato ^D	<i>0,50 l</i>	10,00
Vino Rosato ^D	<i>1,00 l</i>	18,00
Montepulciano ^D	<i>0,25 l</i>	5,50
Montepulciano ^D	<i>0,50 l</i>	10,00
Montepulciano ^D	<i>1,00 l</i>	18,00

FINE WINE PER GLASS

White

White wine spritzer ^D	<i>0,2 l</i>	4,00
Vermentino ^D	<i>0,2 l</i>	7,00
Regaleale ICT Sicilia ^D	<i>0,2 l</i>	7,50

Rot

Negroamaro del Salento ^D	<i>0,2 l</i>	7,00
Nero D'Avola Sicilia ^D	<i>0,2 l</i>	7,50

Please ask about our other wine specialties and rarities.

We are happy to make the effort to fulfill your wishes

BOTTLED WINE - WHITE

Vermentino Salento ^D	0,75 l	23,00
Grillo Sicilia ^D	0,75 l	23,50
Planeta ICT Segreta Sicilia ^D	0,75 l	24,50
Regaleale ICT Sicilia ^D	0,75 l	24,50
Arnes Veneto ^D	0,75 l	27,00
Gavi di Gavi Veneto ^D	0,75 l	27,50
Lugana Cadefrati Lombardia ^D	0,75 l	32,00
Nozzedoro Regaleale Sizilien ^D	0,75 l	36,00

BOTTLED WINE - RED

Primitivo Puglia ^D	0,75 l	23,00
Negramaro Salento ^D	0,75 l	23,00
Planeta la Segreta ICT Sizilien ^D	0,75 l	23,00
Nero D'Avola Sicilia ^D	0,75 l	24,00
Chianti Classico ^D	0,75 l	26,00
Perricone Sicilia ^D	0,75 l	30,00
Le Volte Ornellaia Toscana ^D	0,75 l	48,00
Edizione Potenza ^D <i>5 Grape varieties</i>	0,75 l	45,00
Armonium IGT Sicilia ^D	0,75 l	58,00
Brunello di Montalcino ^D	0,75 l	75,00
Amarone della Valpolicella ^D	0,75 l	75,00
Tignanello Antinori Toscana ^D	0,75 l	220,00

SPARKLING WINES AND CHAMPAGNE

Prosecco ^D	0,75 l	24,00
Ferrari Brut ^D	0,75 l	49,00
Moët & Chandon ^D	0,75 l	80,00
Veuve Cliquot ^D	0,75 l	80,00

DIGESTIVI

Avena Amaro	
del Capo	2 cl 3,00
Fernet Branca/Menta ¹	2 cl 3,00
Ramazotti	2 cl 3,00
Cynar ^D	2 cl 3,00
Averna	2 cl 3,00
Jägermeister	2 cl 3,00

BRANDY & COGNAC

Vecchia Romagna	2 cl 3,00
Remy Martin ⁶	2 cl 3,00

GRAPPA

Grappa Private Label	2 cl 3,00
Grappa Nardini	2 cl 3,00
Grappa Moscato	2 cl 4,00
Grappa Prosecco	2 cl 6,00

VODKA & FRUIT BRANDY

Russian Vodka	2 cl 3,50
Linie Aquavit	2 cl 3,50
Williams Birne	2 cl 3,50

WHISKEY

Ballentines ¹	2 cl 5,00
Johnny Walker ¹	2 cl 5,00
Jim Beam	2 cl 5,00

LIQUEUR

Amaretto ¹	2 cl 3,00
Sambuka	2 cl 3,00
Baileys ^{F,1}	2 cl 4,00
Limoncello ¹	2 cl 3,00

LONG DRINKS

filled up with 2 cl to 0.2 l

Whiskey Cola ^{1,2}	7,50
Brandy Cola ^{1,2}	7,50
Gin Tonic ³	7,50
Vodka Lemon ^{3,5}	7,50

1 artificial colouring, 2 contains caffeine, 3 with quinine, 4 with antioxidation, 5 preservatives, 6 with sweetener, 13 with phenylalanin
All prices in Euro include sales tax. Mistakes are possible.

Allergen labeling according to the Food Information Regulation!

A.1 Wheat, A.3 Barley, B Fish, C Crustaceans, D Sulphur oxides and sulphites, E Celery, F Milk and lactose, H.1 almonds, I eggs, M Molluscs

Allergens are named when the designated substances or products made from them are contained as an ingredient in the end product.
Despite careful production of our dishes, in addition to the marked ingredients, traces of other substances
can be contained that are used in the production process in the kitchen.