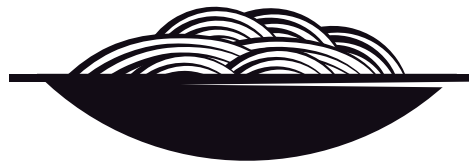


# BENVENUTI

Welcome

## TRATTORIA



*Felice*

— est. 2011 —

*...where food makes you happy!*

*Reservation under :*

*[www.trattoria-felice.de](http://www.trattoria-felice.de)*

*LYCHENER STRASSE 41  
10437 BERLIN  
TEL. + 49 30 400 41927*

*DAILY OPEN FROM 12.00 TO 24.00.*

# – TRATTORIA –

## APERITIVI | APERITIFS

<b>Martini</b> bianco, rosso, rosé, dry	5cl	4,00 €
<b>Sherry</b> medium, dry	5cl	4,00 €
<b>Campari</b> <sup>A</sup> -Soda	4cl	4,00 €
<b>Campari</b> <sup>A</sup> -Orange	4cl	4,80 €
<b>Prosecco</b>	0,10 l	4,50 €
<b>Prosecco-Aperol</b> <sup>A</sup>	0,10 l	5,00 €
<b>Aperol</b> <sup>A</sup> -Spritz with white wine and mineral water	0,20 l	6,00 €
<b>Hugo</b> Prosecco, elder syrup, fresh mint	0,20 l	6,50 €
<b>Prosecco Valdo</b>	bottle 0,75 l	24,00 €

## ANTIPASTI | APPETIZER

<b>Antipasto Vegetariano</b> <sup>5</sup> vegetable appetizer plate	10,00 €
<b>Antipasto Misto</b> <sup>4,11</sup> vegetable appetizer plate	11,50 €
<b>Antipasto ai Frutti di Mare</b> <sup>3</sup> seafood with garlic and lemon	12,50 €
<b>Vitello Tonnato</b> <sup>2,9,4</sup> meat of veal with capers in a tuna fish cream	13,00 €
<b>Carpaccio di Manzo</b> <sup>4,6,11</sup> thin slices of raw beef fillet with fresh mushrooms, rocket salad and Parmesan	12,00 €
<b>Bocconcini Caprese</b> <sup>6</sup> mozzarella balls with tomatoes and basil	10,50 €

## MINESTRE | SOUPS

<b>Minestrone</b> fresh vegetable soup <sup>5</sup>	4,50 €
<b>Crema di Pomodoro</b> tomato soup <sup>6</sup>	4,50 €

## INSALATE | SALADS

*all salads come with an italian vinaigrette*

<b>Insalata Mista</b> mixed salad <sup>4,9,11</sup>	6,00 €
<b>Insalata di Pecorino</b> mixed salad with sheep cheese <sup>1,4,6,9,11</sup>	9,50 €
<b>Insalata di Tonno</b> mixed salad with tuna fish and onions <sup>4,9,11,2</sup>	9,00 €
<b>Insalata di Pollo</b> mixed salad with chicken breast and fresh mushrooms <sup>4,9,11</sup>	10,50 €
<b>Rucola e Parmigiano</b> rocket salad with cherry tomatoes and Parmesan <sup>4,6</sup>	9,50 €

# – TRATTORIA –

## STONE OVEN PIZZA

*size ca. 32cm, each pizza with tomato sauce and mozzarella*

<b>Pizza Margherita</b> with basil <sup>1,6</sup>	7,00 €
<b>Pizza Salame</b> with salami <sup>E, 1, 6, 4</sup>	8,00 €
<b>Pizza Spinaci</b> with spinach and gorgonzola <sup>1,6</sup>	9,50 €
<b>Pizza Vegetariana</b> with fresh vegetables <sup>1,6</sup>	9,00 €
<b>Pizza Napoli</b> with capers and anchovies <sup>1,6,2</sup>	9,00 €
<b>Pizza Teresa</b> with salami, onions and chillies <sup>E, 1, 6, 4</sup>	9,00 €
<b>Pizza Tonno</b> with tuna fish and onions <sup>1,6,2</sup>	9,50 €
<b>Pizza Vulcano</b> with eggplants, capers, anchovies, onions and sheep cheese <sup>J, 1, 6, 2</sup>	9,50 €
<b>Pizza Diavola</b> with spicy salami <sup>E, 1, 6, 4</sup>	10,00 €
<b>Pizza Mediterranea</b> with artichokes, anchovies and olives (spicy) <sup>H, 1, 6, 2</sup>	9,50 €
<b>Pizza Mista</b> with Parma ham, salami, fresh mushrooms and chillies <sup>E, 1, 6, 4</sup>	10,50 €
<b>Pizza Salmone</b> with salmon and rocket salad <sup>1,6,2</sup>	11,00 €
<b>Pizza Parma</b> with Parma ham, rocket salad and Parmesan <sup>1,6</sup>	11,50 €
<b>Pizza Frutti di Mare</b> with fresh seafood and garlic <sup>1,6,13</sup>	12,00 €
<b>Pizza Bresaola</b> with Bresaola (air-dried fillet of beef), rocket salad and Parmesan <sup>1,6</sup>	13,00 €

## PASTA | PASTA DISHES

<b>Spaghetti Aglio e Olio</b> with olive oil, garlic and chilies (spicy) <sup>1</sup>	8,50 €
<b>Spaghetti alla Carbonara</b> with bacon, egg and Parmesan <sup>1,6,8,9</sup>	9,00 €
<b>Spaghetti alla Bolognese</b> with tomato-meat sauce (beef and calf) <sup>1,5</sup>	9,00 €
<b>Spaghetti alla Genovese</b> with homemade pesto sauce <sup>1,6,8</sup>	9,50 €
<b>Spaghetti alla Felice</b> with dried tomatoes, olives <sup>8</sup> , capers, rocket salad and Parmesan <sup>H, 1, 6</sup>	10,00 €
<b>Penne al Tonno</b> macaroni with tuna fish, tomatoes, onions, garlic and capers (slightly hot) <sup>1,2</sup>	9,50 €
<b>Penne all'Arrabbiata</b> macaroni with garlic in a spicy tomato sauce <sup>1,8</sup>	8,50 €
<b>Lasagna Tradizionale</b> lasagne with tomato-meat sauce (beef and calf), scalloped <sup>1,5,6</sup>	10,00 €
<b>Tagliatelle al Salmone</b> ribbon noodles with salmon in a tomato sauce <sup>1,2</sup>	11,50 €
<b>Tagliatelle della Casa</b> ribbon noodles with beef and fresh mushrooms in a tomato sauce <sup>1,6</sup>	11,50 €
<b>Linguine alla Prenzlauer Berg</b> thin noodles with ceps and spinach <sup>1,6</sup>	10,50 €
<b>Linguine all'Italiana</b> thin noodles with prawns and courgettes in a tomato sauce (slightly hot) <sup>1,3</sup>	12,50 €
<b>Linguine Mare</b> thin noodles with fresh seafood and garlic in a tomato sauce (slightly hot) <sup>1,3,13</sup>	12,00 €

# – TRATTORIA –

## CARNE | MEAT DISHES

*All meat dishes are served with daily supplement and salad*

<b>Filetto di Maiale alla Felice</b>	pork fillet with a prosecco-mustard sauce <sup>11,6</sup>	14,50 €
<b>Filetto di Maiale ai Funghi</b>	pork fillet with fresh mushrooms in a cream sauce <sup>6</sup>	14,00 €
<b>Scaloppina alla Milanese</b>	escalope of veal <sup>1,6,9</sup>	16,50 €
<b>Saltimbocca alla Romana</b>	veal medallions with Parma ham and sage in a white wine sauce <sup>1,6</sup>	17,50 €
<b>Scaloppine di Vitello all'Erbe</b>	veal medallions with fresh herbs in a cherry tomato sauce	16,50 €
<b>Bistecca alla Griglia</b>	grilled rump-steak	17,50 €
<b>Bistecca al Pepe verde</b>	rump-steak with green pepper in a cream sauce <sup>6,4</sup>	19,00 €

## PESCE | FISH DISHES

*All fish dishes are served with daily supplement and salad*

<b>Salmone alla Griglia</b>	grilled salmon fillet <sup>2,5</sup>	15,50 €
<b>Salmone alla "Bella Vista"</b>	roasted salmon fillet with shrimps on a sauce of white wine and herbs <sup>2,3</sup>	17,50 €

## SPIEDINI | DISHES FROM THE SPIT

*All dishes are served with daily supplement and salad*

<b>Spiedino di Pollo alla Griglia</b>	chicken breast with vegetables grilled on a spit, hanging above the table, served with sauce <sup>6</sup>	18,00 €
<b>Spiedino di Carne alla Griglia</b>	rump-steak, pork and calfs meat with vegetables grilled on a spit, hanging above the table, served with sauce	22,50 €
<b>Spiedino di Pesce alla Griglia</b>	fish fillet with vegetables grilled on a spit, hanging above the table, served with sauce <sup>2</sup>	22,50 €

## PER BAMBINI | FOR OUR LITTLE GUESTS

<b>Spaghetti Nemo</b>	with tomato sauce <sup>1</sup>	4,50 €
<b>Pizza Pinocchio</b>	with tomato sauce, mozzarella, salami <sup>E, 1,6,4</sup>	5,00 €
<b>Scaloppa Topolino</b>	small breadcrumbed pork schnitzel with potatoes <sup>1,6,9</sup>	7,00 €

## DOLCI | DESSERTS

<b>Tiramisu</b>	<sup>1,6,8,9</sup>	5,50 €
<b>Panna Cotta</b>	cream dessert with fruit sauce <sup>6</sup>	5,50 €
<b>Mousse au Chocolat</b>	<sup>6,9</sup>	6,00 €
<b>Dolce Felice</b>	variation of our desserts <sup>1,6,8,9</sup>	7,50 €

## BEVANDE CALDE | WARM DRINKS

Espresso	cup	2,20 €
Double Espresso	cup	3,80 €
Coffee	cup	2,50 €
Cappuccino	cup	2,80 €
Latte Macchiato	glass	3,00 €
Organic Tea several sorts	glass	2,80 €
Tea with fresh mint	glass	3,00 €

## BEVANDE FREDDE | SOFT DRINKS

	0,20 l	0,40 l
Coke <sup>A, B</sup>   Coke Light <sup>A, B, F</sup>   Fanta <sup>A, E</sup>   Sprite   Spezi Coke with Fanta <sup>A, B, E</sup>	2,40 €	3,80 €
Apple spritzer	2,60 €	4,00 €
Apple juice   Orange juice   Pineapple juice   Cranberry juice	2,80 €	4,30 €
Pineapple juice   Rhubarb juice   Cherry juice   Banana juice <sup>E</sup>	2,80 €	4,30 €
Thomas Henry Ginger Ale <sup>A, G</sup>   Bitter Lemon <sup>C</sup>   Tonic Water <sup>C</sup>	2,70 €	
Table water	1,70 €	
	bottle 0,25 l	bottle 0,75 l
San Pellegrino Italian mineral water	2,40 €	5,00 €
Acqua Panna still Italian mineral water	2,40 €	5,00 €

## BIRRE | BEER

	0,30 l	0,40 l	0,50 l
Warsteiner Pils draught beer	2,90 €	3,50 €	
Lüdde Pils draught beer	3,40 €	3,90 €	
König Ludwig yeast draught beer			bottle 4,30 €
König Ludwig yeast beer crystal			bottle 4,00 €
König Ludwig yeast beer dark			bottle 4,00 €
König Ludwig yeast beer nonalcoholic			bottle 3,80 €
Warsteiner Pils nonalcoholic beer			bottle 2,90 €
Gespritztes beer with Fanta <sup>1, 5</sup> or Sprite	2,80 €	3,40 €	

# – TRATTORIA –

<b>WHITE WINE BY THE GLASS</b>	0,2 l	0,5 l	1 l
<b>2015 Chardonnay, Ca' Lughetta, Venetien</b> <sup>4</sup> pear, fresh, round	4,50€	10,50€	18,50€
<b>2015 Soave Augusto, Augusto, Venetien</b> <sup>4</sup> orange, mineral, balanced	4,50€	10,50€	18,50€
<b>2015 Grillo Tareni, Duca di Castelmonte, Sizilien</b> <sup>4</sup> apple, passion fruit, balanced	5,00€	11,50€	19,50€
<b>2015 Pinot Grigio Dolomiti, Terre Del Noce, Trentino</b> <sup>4</sup> fruity, herbal, fresh	5,10€	11,90€	19,50€

<b>ROSÉ WINE BY THE GLASS</b>	0,2 l	0,5 l	1 l
<b>2015 Rosato Tavola „Carpruso“, Carpruso, Venetien</b> <sup>4</sup> forest berries, meadow flowers, fresh	4,50€	10,50€	18,50€

<b>RED WINE BY THE GLASS</b>	0,2 l	0,5 l	1 l
<b>Felice Hauswein</b> <sup>4</sup> red berries, velvety, medium robust	4,00€	9,50€	17,50€
<b>2014 Nero D'Avola, Monte Pietroso, Sizilien</b> <sup>4</sup> forest berries, elegant, robust	4,80€	11,50€	20,50€
<b>2014 Chianti Gentilesco, Cantine Bonacchi, Toscana</b> <sup>4</sup> morello cherry, fruity, full-bodied	5,80€	12,50€	22,50€
<b>Lambrusco Emilia, Riunite – Emilia Romagna</b> <sup>4</sup> fruity, sparkling, sweet	3,90€	9,20€	16,80€

<b>Wine Spritzer</b> <sup>4</sup>	0,2 l	3,50€
-----------------------------------	-------	-------

PLEASE NOTE OUR OFFERS ON BOTTLED  
**ITALIAN WINES, SPARKLING WINES AND CHAMPAGNE**  
ON THE FOLLOWING PAGES!

– TRATTORIA –

**LIQUORI E AMARI**

**LIQUEURS & SPIRITS** 2 cl

<b>Amaretto</b>	<b>3,00 €</b>	<b>Italian Brandy</b>	<b>3,00 €</b>
<b>Sambuca</b>	<b>3,00 €</b>	<b>Scotch Whisky</b> <sup>A</sup>	<b>3,00 €</b>
<b>Limoncello</b> <sup>A</sup>	<b>3,00 €</b>	<b>Bourbon Whiskey</b>	
<b>Amaro Averna</b>	<b>3,00 €</b>	Elijah Craig	<b>8,50 €</b>
<b>Ramazzotti</b>	<b>3,00 €</b>	Bulleit	<b>6,00 €</b>
<b>Baileys Irish Cream</b> <sup>A, B</sup>	<b>3,00 €</b>	<b>Gin</b>	
<b>Fernet Branca</b>	<b>3,00 €</b>	Stauffenberg	<b>8,50 €</b>
<b>Branca Menta</b> <sup>A</sup>	<b>3,00 €</b>	Beefeater	<b>4,50 €</b>
<b>Jägermeister</b>	<b>3,00 €</b>	<b>Vodka</b>	
<b>Grappa Hausmarke</b>	<b>3,00 €</b>	Belvedere	<b>6,50 €</b>
<b>Vecchia Romagna</b>	<b>3,00 €</b>	Partisan	<b>4,00 €</b>
		<b>Rum</b>	
		Don Papa	<b>6,50 €</b>
		Ron Varadedro	<b>6,50 €</b>
		<b>Tequila</b>	
		El Jimador	<b>6,00 €</b>

**Grappa- und Whisky** <sup>A</sup> - lovers

Please ask the waiter for more offers

**WE OFFER A CHOICE OF CIGARS**

**PLEASE ASK OUR STAFF**

**LONGDRINKS** 4 cl 6,50 €

All longdrinks are served including the soft drink by the glass 0,2l

**Wodka-Lemon** <sup>3</sup> | **Gin Tonic** <sup>3</sup> | **Rum-Cola** <sup>1,2</sup> | **Whisky-Cola** <sup>1,2</sup>

# – TRATTORIA –

## CHAMPAGNE

0,375 l 0,75 l

### Cuvée Speciale, Bollinger

fruity, nutty, dry

80,00 €

### Rosé, Ruinart

red berries, fresh, dry

69,00€ 120,00€

## WHITE WINE

0,75 l

### 2014 Riesling „Landgraf“, Prinz von Hessen, Rheinhessen <sup>4</sup>

citrus fruits, pears, lively

25,00€

### 2015 Sauvignon Blanc, Tenuta Ca' Bolani, Friaul <sup>4</sup>

goose berry, sage, tangy

24,50€

### 2015 Gavi di Gavi „Abbazia di San Rocco“, Fontanassa, Piemont <sup>4</sup>

floral, almonds, round

27,00€

### 2015 Roero Arneis „Tistin“, Marziano Abbona, Piemont <sup>4</sup>

litchi, minerals, herbal

32,00€

### 2015 Basilicata Bianco „Re Manfredi“, Terre degli Svevi, Basilicata <sup>4</sup>

fruity, floral, tangy

25,50€

### 2015 Regaleali Bianco, Tasca d'Almerita, Sizilien <sup>4</sup>

pears, exotic fruits, glazy

29,50€

### 2015 Leverano Bianco, Vecchia Torre, Apulien <sup>4</sup>

granny smith, green, complex

21,50€

## ROSÉ WINE

0,75 l

### 2015 Pinot Grigio Rosato „Cipriano“, Concilio, Venetien <sup>4</sup>

pear, floral, fresh

20,50€



<b>RED WINE</b>	0,75 l
<b>o. J. Gran Passione, Casa Vinicola Botter, Venetien</b> <sup>4</sup> cassis, vanilla, dense	23,00€
<b>2015 Corvina di Verona, Cantina Tinazzi, Venetien</b> <sup>4</sup> dried plums, black pepper, robust	32,50€
<b>2011 Amarone Classico, Santi, Venetien</b> <sup>4</sup> dried plums, clove, dense	59,00€
<b>2012 Lagrein, Alois Lageder, Südtirol</b> <sup>4</sup> cherries, loganberry, round	45,00€
<b>2014 Syrah, Cusumano, Sizilien</b> <sup>4</sup> cassis, herbal, velvety	25,50€
<b>2014 Rosso di Montalcino „Campo Ai Sassi“, Marchesi di Frescobaldi, Toscana</b> <sup>4</sup> cherry, floral, complex	43,00€
<b>2009 Lucente, Marchesi die Frescobaldi, Toscana</b> <sup>4</sup> cassis, mint, robust	59,00€
<b>2012 Chianti Classico Riserva „Ducale“, Ruffino, Toscana</b> <sup>4</sup> black berry, juicy, dense	49,00€
<b>2012 Babera d’Alba „Superiore“, Poderi e cantine Oddero, Piemont</b> <sup>4</sup> plum, full-bodied, velvety	48,00€
<b>2011 Barolo, Marziano Abbona, Piemont</b> <sup>4</sup> morello cherry, licorice, velvety	59,00€
<b>2012 Barbaresco, Marziano Abbona, Piemont</b> <sup>4</sup> ripe red berries, herbal, complex	75,00€
<b>2011 Barolo „Dagromis“, Angelo Gaja, Piemont</b> <sup>4</sup> forest berries, floral, velvety-soft	120,00€
<b>2011 Primitivo di Manduria, Conte di Campiano, Apulien</b> <sup>4</sup> morello, cinnamon, dense	43,00€

# – TRATTORIA –

- A. with colorant
- B. caffeinated
- C. with quinine
- D. with preservative
- E. with antioxidant
- F. cyclamat, aspartame, source of penylalanine
- G. traces of ginger
- H. blackened
- I. flavor enhancer
- J. soft cheese from cow's milk

- 1. cereal products (containing gluten)
- 2. Fish
- 3. crustaceans
- 4. sulfur dioxide, sulfites
- 5. celeries
- 6. milk and lactose
- 7. sesame
- 8. nuts
- 9. eggs
- 10. lupines
- 11. mustard
- 12. soy
- 13. mollusks
- 14. peanuts

**All prices in Euro incl. VAT and Service.**