

WELCOME AT HUGO'S PIZZA-BAR-LOUNGE

WELCOME TO MY WORLD: IT IS TRADITIONAL,
SOMETIMES DARING,
FILLED WITH WONDERFUL FLAVORS, COLORFUL BUT NOT GARISH
A LITTLE NOISY NOW AND THEN, WARM AND FAMILIAR,
HEARTY AND SWEET, PERFECTED BUT NEVER BORING,
FULL OF FABULOUS TASTE.

IN ANY CASE SPECIAL AND I AM HAPPY EVERY DAY ANEW,
THAT IT IS THE WAY IT IS!

WHERE LOVE SETS THE TABLE,
THE FOOD TASTES THE BEST.

PLEASE NOTE THAT WE ONLY ACCEPT THE FOLLOWING PAYMENT METHODS:
CASH | EC-/GIRO-/MAESTROCARD | MASTERCARD | VISACARD



Selezione di antipasti

CAPRESE <i>Classico</i> ^{G M IA 15}	13.90
NODINI FROM CILENTO WITH STRAW TOMATOES, SHALLOTS & BASIL	
PROSCIUTTO DI PARMA E MELONE <i>Delizioso</i>	15.90
THINLY SLICED PARMA HAM WITH HONEY MELON	
CARPACCIO DI MANZO <i>Sottilissimo</i> ^{K 3}	17.90
CARPACCIO OF IRISH FILLET OF BEEF WITH PARMESAN, ROCKET AND CITRONELLA SAUCE	
VITELLO TONNATO <i>Moderno</i> ^{C D K 3}	15.90
THIN SLICES OF VEAL WITH TUNA SAUCE AND CAPERS	
TATAR DI MANZO <i>Own Style</i> (TO REFINE YOURSELF) ^{B K M IA}	18.90
TARTAR OF IRISH BEEF FILLET WITH QUAIL EGG, CROÛTONS, CAPERS AND SHALLOTS	
TRIPO DELLA CASA <i>Bellissimo</i> ^{C D G K 3 15}	17.90
VITELLO TONNATO, BEEFSTEAK TOMATOES WITH MOZZARELLA AND SALMON TARTARE ON BEETROOT CARPACCIO	
BATTUTA DI TONNO <i>Diverso</i> ^{D M IA}	19.90
THINLY SLICED TUNA FILLET ON FENNEL SALAD, WITH STRAWBERRIES, ORANGE FILLETS AND RASPBERRY BALSAMIC VINEGAR	
CARPACCIO DI PATATE <i>Traditionale</i> ^C	18.90
THINLY SLICED POTATO CARPACCIO WITH FRIED QUAIL EGGS AND BLACK TRUFFLE	

Selezione di insalate

INSALATA MISTA ^{M IA}	8.90
MIXED SALAD	
INSALATA CAESAR ^{A C D E G M IA}	10.90
SALAD WITH HOMEMADE CROÛTONS AND PARMESAN SLIVERS	
INSALATA DI RUCOLA CON POMODORINI E PARMIGIANO ^{M IA}	11.90
ROCKET SALAD WITH CHERRY TOMATOES AND PARMESAN CHEESE	
INSALATA CAESAR CON TACCHINO ^{A C D E G M IA}	17.90
SALAD WITH HOMEMADE CROÛTONS, TURKEY STRIPS AND PARMESAN SLIVERS	

BITTE BEACHTEN SIE UNSERE DETAILLIERTE ALLERGENKENNZEICHNUNGS-AUFSTELLUNG AM ENDE DER KARTE!



Selezione di pasta

- SPAGHETTI AGLIO, OLIO E PEPERONCINO** *Classico* ^A **12.90**
SPAGHETTI WITH GARLIC, OLIVE OIL, PEPERONCINO FROM CALABRIA,
CHERRY TOMATOES AND PARSLEY
- PENNE ALL' ARRABBIATA** *Affilato* ^A **12.90**
PENNE WITH A SPICY SAUCE OF TOMATOES FROM CILENTO
- SPAGHETTI ALLA CARBONARA** *Cre moso* ^{A|C|G} **14.90**
SPAGHETTI WITH SMOKED SOUTH TYROLEAN BACON, EGG, CREAM AND PARMIGIANO CHEESE
- STROZZAPRETI CON RAGÙ DI SALSICCIA** *Speziato* ^{A|2A|3|15} **16.90**
STROZZAPRETI WITH A HOMEMADE SALSICCIA RAGOUT (SLIGHTLY SPICY)
- SPAGHETTI CON VONGOLE AL VINO BIANCO** *Mare* ^{A|D|M} **18.90**
SPAGHETTI WITH CLAMS, OLIVE OIL, GARLIC, PARSLEY AND CHERRY TOMATOES
IN A HOMEMADE WHITE WINE SAUCE.
- FETTUCCINE CON GAMBAS AL VINO BIANCO** *Mare* ^{A|B|C|I} **19.90**
FETTUCCINE WITH PRAWNS IN A HOMEMADE WHITE WINE SAUCE
- ORECHIETTE AI FUNGHI PORCINI E GORGONZOLA** *Monte* ^{A|G} **19.90**
ORECHIETTE WITH PORCINI MUSHROOM CREAM SAUCE REFINED WITH GORGONZOLA CHEESE
- TAGLIOLINI AL TARTUFO** *Specialmente* ^{A|C|G} **19.90**
TAGLIOLINI WITH THINLY SLICED SEASONAL TRUFFLE



Specialità di mare

PESCE MISTO ALLA GRIGLIA CON VERDURA E INSALATA MISTA ^{G M IA} MIXED GRILLED FISH SERVED WITH BUTTERED VEGETABLES AND A MIXED SALAD	32.90
BRANZINO IN UMIDO CON VONGOLE E VERDURE ALL BURRO ^{D G M} STEAMED SEA BASS WITH CLAMS IN A TOMATOE-CAPER-OLIVE-WHITE WINE SAUCE, SERVED WITH SEASONAL BUTTERED VEGETABLES	32.90
GAMBERONI U5 ALLA GRIGLIA SU INSALATA MISTA ^{B M IA} GRILLED PRAWNS ON A MIXED MARKET SALAD	32.90
BISTECCA DI TONNO ^{G D L} SASHIMI TUNA STEAK IN A SESAME CRUST, ROASTED PINK WITH A SWEET-CHILLI-SAUCE, SERVED WITH BUTTERED VEGETABLES	36.90
1KG GAMBERI ARROSTITI IN AGLIO E OLIO D'OLIVA EXTRA VERGINE ^B 1KG PRAWNS ROASTED IN GARLIC AND EXTRA VIRGIN OLIVE OIL	67.90

Specialità di carne

ENTRECÔTE IRLANDESE IRISH ENTRECÔTE FROM THE GRILL	32.90
FILETTO DI MANZO IRLANDESE ALLA GRIGLIA IRISH FILLET OF BEEF FROM THE GRILL	38.90
INVOLTINI DI VITELLO RIPIENI ^G VEAL ROULADE STUFFED WITH PROSCIUTTO, TALEGGIO AND MUSHROOMS ON MASHED POTATOES WITH A DEMI GLACE	31.90
STRACCETTI DI MANZO CON RUCOLA E TARTUFO ^{M IA} BEEF STRIPS WITH ROCKET AND SEASONAL TRUFFLE	34.90
CARRÉ DI VITELLO CON PURÈ DI PATATE / E CON TARTUFO ^G VEAL LOIN WITH MASHED POTATOES	31.90
VEAL LOIN WITH MASHED POTATOES AND SEASONAL TRUFFLE	36.90

Selezione di contorni

SIDE SALAD	6.50
POTATOE GRATIN ^G	6.50
FRENCH FRIES SWEET POTATOE FRIES	6.50
LEAF SPINACH	6.50
SEASONAL VEGETABLES	6.50

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La nostra famosa pizza

MARGHERITA ^{A G 15} TOMATO SAUCE, MOZZARELLA, EXTRA VIRGIN OLIVE OIL	9.90
SALAME ^{A G 15} TOMATO SAUCE, MOZZARELLA, SLIGHTLY SPICY ITAL. SALAMI, EXTRA VIRGIN OLIVE OIL	13.90
MATTEO ARROSTO ^{A G 15} TOMATO SAUCE, MOZZARELLA, COOKED HAM, EXTRA VIRGIN OLIVE OIL	14.90
VEGETARIA ^{A G M 1A 15} TOMATO SAUCE, MOZZARELLA, AUBERGINE, PEPPERS, COURGETTES, ARTICHOKEs, MINT, GARLIC, EXTRA VIRGIN OLIVE OIL	15.90
MELLA PIZZA ^{A G 2A 3 15} TOMATO SAUCE, MOZZARELLA, TYROLEAN BACON, RED ONIONS, EXTRA VIRGIN OLIVE OIL	15.90
PARMA RUCOLA ^{A G M 1A 15} TOMATO SAUCE, MOZZARELLA, ROCKET, PARMA HAM, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL	16.90
SALMONE RUCOLA ^{A D G M 1A 15} TOMATO SAUCE, MOZZARELLA, ROCKET, SMOKED SALMON, ACETO BALSAMICO, EXTRA VIRGIN OLIVE OIL	16.90
TONNO SASHIMI I ^{G D M 1A 15} TOMATO SAUCE, MOZZARELLA, FRESH TUNA (SASHIMI) MARINATED IN CITRUS SAUCE, ROCKET, SPRING ONIONS, ACETO BALSAMICO, EXTRA VIRGIN OLIVE OIL	19.90
TONNO SASHIMI II ^{G D 15} TOMATO SAUCE, MOZZARELLA, ROCKET SALAD, FRESH TUNA (SASHIMI) MARINATED IN FINE MARINATED IN FINE SOY SAUCE, FRESH CORIANDER, EXTRA VIRGIN OLIVE OIL	19.90
GAMBE E AGLIO ^{A B G 15} TOMATO SAUCE, MOZZARELLA, PRAWNS, GARLIC, PARSLEY, EXTRA VIRGIN OLIVE OIL	19.90
TARTUFO ^{G 15} TOMATO SAUCE, MOZZARELLA, SEASONAL TRUFFLE	19.90
H'UGO'S SPECIALE ^{A B G 15} TOMATO SAUCE MOZZARELLA PRAWNS GARLIC PARSLEY SLIGHTLY SPICY ITAL. SALAMI GRILLED COURGETTE GRATINATED WITH PARMESAN CHEESE	24.90



Selezione di formaggi

VARIAZIONE DI FORMAGGIO ^{G|K} **19.90**

CHEESE VARIATION SERVED WITH FIG MUSTARD

BEL PAESE – MILD, SEMI-HARD CHEESE ^{G|2A} **4.90**

GORGONZOLA – NORTHERN ITALIAN BLUE CHEESE ^G **4.90**

GRANA PADANO – SLOW-MATURING, SEMI-FAT HARD CHEESE ^{G|2A} **5.90**

PECORINO – SHEEP'S MILK CHEESE ^{G|1A} **5.90**

TALEGGIO – NORTHERN ITALIAN SOFT CHEESE ^G **5.90**

Selezione di dolci

TIRAMISU *Classico - della casa* ^{A|C|F|G|H|9A|11|17} **8.90**

CREMA CATALANA *flambato - caramellato* ^{C|G} **8.90**

MOUSSE AU CHOCOLAT *cremoso - cioccolato* ^{C|G} **8.90**

PROFITEROLE *tradizionale - delizioso* ^{A|C|F|G|H|8|10A|16|17} **8.90**

FILLED WITH CHOCOLATE CREAM AND COVERED WITH WHITE CHOCOLATE

PANNA COTTA SU FRUTTI DI BOSCO *crema - fruttata* ^{C|G} **8.90**

PANNA COTTA ON A WILD BERRY LAYER

DESSERTVARIATION BELLO DI TUTTI **P.P. 8.90**

GELATO PICCOLO **5.90**

GELATO GRANDE **6.90**

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ALLERGENS

A CEREALS CONTAINING GLUTEN AND PRODUCTS DERIVED THEREFROM - E.G.: CEREALS CONTAINING GLUTEN, WHEAT, RYE, BARLEY, OATS (OR HYBRID STRAINS THEREOF), SPELT, KAMUT, KHORASAN WHEAT, EMMER, EINKORN, GREEN SPELT.

B CRUSTACEANS AND PRODUCTS DERIVED THEREFROM - E.G.: CRAYFISH, SHRIMPS, PRAWNS, LOBSTERS, SCAMPI.

C EGGS AND PRODUCTS DERIVED THEREFROM - E.G.: POULTRY EGGS

D FISH AND PRODUCTS DERIVED THEREFROM - E.G.: ALL FISH SPECIES, CAVIAR

E PEANUTS AND PRODUCTS DERIVED THEREFROM - E.G.: ALL TYPES OF PEANUTS

F SOJA AND PRODUCTS DERIVED THEREFROM - E.G.: ALL VARIETIES OF SOYBEANS

G MILK OR LACTOSE AND PRODUCTS DERIVED THEREFROM - E.G.: MILK FROM MAMMALS, SUCH AS COWS, SHEEP, GOATS, HORSES AND DONKEYS.

H NUTS AND PRODUCTS DERIVED THEREFROM - E.G.: NUTS, SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, BRAZIL NUTS, PECANS, MACADAMIA NUTS, QUEENSLAND NUTS, CASHEWS, CASHEW NUTS.

I CELERY AND PRODUCTS DERIVED THEREFROM - FOR EXAMPLE: CELERY, CELERIAC, CELERY IN THE STALKS

K MUSTARD AND PRODUCTS DERIVED THEREFROM

L SESAME AND PRODUCTS DERIVED THEREFROM

M SULPHUR DIOXIDE AND SULPHIDES AND PRODUCTS DERIVED THEREFROM E 220 - E 228 - SULPHITE IN A CONCENTRATION EXCEEDING 10 MG/KG

N LUPINS AND PRODUCTS DERIVED THEREFROM

O MOLLUSCS AND PRODUCTS DERIVED THEREFROM - E.G.: SNAILS, ABALONE, OCTOPUS, SQUID, CALAMARI, ALL SHELLFISH, OYSTERS.

P CONTAINS A SOURCE OF PHENYLALANINE

ADDITIVES

1A COLOURINGS

1B MAY AFFECT ACTIVITY AND ATTENTION IN CHILDREN

2A PRESERVATIVES

2B NITRITE CURING SALT

3 ANTIOXIDANTS

4 FLAVOUR ENHANCER

5 SULPHURISED

6 BLACKENED

7 WAXED

8 PHOSPHATE

9A SWEETENER

9B SWEETENER SACCHARIN

9C SWEETENER CYCLAMATE

9D SWEETENER ASPARTAME

9F SWEETENER ACESULFAME

10A MILK PROTEIN

10B STARCH

10C EGG WHITE

10D LIQUID EGG WHITE

10E SOYA PROTEIN

11 CONTAINING CAFFEINE

12 CONTAINING QUININE

13 CONTAINING TAURINE

14 GENETICALLY MODIFIED

15 ACIDIFIERS

16 STABILISERS

17 FLAVOURINGS

18 NATURAL FLAVOURS



Events at Hugo's

**WITH US, WE CELEBRATE THE FESTIVITIES AS THEY FALL,
NO MATTER WHETHER IT'S YOUR BIRTHDAY, A DINNER FOR TWO
OR YOU SIMPLY WANT TO SPEND AN UNFORGETTABLE EVENING
WITH YOUR LOVED ONES.**

ARE YOU LOOKING FOR A SUITABLE VENUE FOR YOUR SPECIAL OCCASION?

FOR 2, 10, 20, 50, 100, 500 OR EVEN UP TO 1,200 GUESTS?

THEN WE LOOK FORWARD TO HEARING FROM YOU!

OUR EVENT DEPARTMENT OFFERS YOU A FULL SERVICE
WITH A FIXED CONTACT PERSON WHO WILL EXCLUSIVELY
ALL YOUR QUESTIONS AND WISHES.

FROM THE FOOD AND DRINK CONCEPT, TO THE MUSICAL PERFORMANCE IN THE EVENING
TO THE ORGANISATION OF THE OVERNIGHT STAY FOR YOUR GUESTS.

FOR YOUR GUESTS, WE WILL GLADLY TAKE OVER
YOUR ENTIRE PLANNING AND IMPLEMENTATION.

NO MATTER WHAT REQUEST OR WISH YOU HAVE,
WE LOOK FORWARD TO HEARING FROM YOU.

_ **CONTACT:** 089.925 832 07

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