

noidue

ristorante **cucina** italiana

Welcome

*at our restaurant Noïdue in the heart of Potsdam!
Since 2008 we offer a varied range of meat and fish
dishes, pasta and oven-fresh pizza and whisk you away
to a pleasurable stay in beautiful Italy.
Enjoy our exquisite wines, specially selected from the best
growing areas of Italy.*

*You would like to organize your celebration with us?
Feel free to contact us!*

Your Noïdue Team

*We ask for your understanding that EC card payments
are only possible from 30€.*

APERITIVI

PROSECCO	0,11	5,00€
MARTINI BIANCO	5cl	5,00€
MARTINI ROSSO	5cl	5,00€
SHERRY Medium dry	5cl	5,00€
HUGO⁽⁴⁾ Prosecco, elder flower syrup, mint and lime	0,21	7,00€
APEROL SPRITZ^(2,7) Prosecco, soda, Aperol and orange	0,21	7,00€
CAMPARI SODA⁽²⁾ Campari with soda	0,21	6,00€
CAMPARI ORANGE⁽²⁾ Campari with orange juice	0,21	6,00€

ANTIPASTI

BRUSCHETTA^(a)	7,00€
Crispy slices of ciabatta with tomatoes, fresh herbs and olive oil	
MOZZARELLA DI BUFALA^(g)	11,00€
Buffalo mozzarella with cherry tomatoes and rocket	
CARPACCIO DI MANZO CON PARMIGIANO	14,50€
Carpaccio of fillet of beef with parmesan and arugula	
VITELLO TONNATO^(1,c,d)	14,00€
Tender veal with creamy tuna and capers	
ANTIPASTO MISTO	
Mixed variation of appetizer	
For one person	14,50€
For two persons	26,00€

ZUPPE

VELLUTATA DI POMODORO	7,00€
Tomato soup	
MINISTRONE	7,00€
Vegetable soup	

INSALATE

INSALATE MISTA Mixed salad of the season	8,50€
INSALATE CARDINALE Mixed salad with fried chicken breast fillet and mushrooms	13,50€
INSALATA noidue ^(g,h) Orange - fennel salad with walnuts, cherry tomatoes and parmesan cheese	11,50€
INSALATA NIZZARDA ^(1,c,d) Mixed salad with tuna, boiled egg, anchovies, olives and onions	12,50€
RUCOLA PARMIGIANO ^(g) Rocket salad with parmesan and cherry tomatoes	10,50€

Our homemade salad dressing consists of olive oil, vinegar, mayonnaise, mustard, salt and pepper ^(2,6,9,c,j)

BAMBINI

SPAGHETTI BAMBINI ^(a) Spaghetti in tomato sauce	7,50€
PIZZA BAMBINI ^(1,2,4,9,a,g) with mozzarella and salami	7,50€

PASTA

SPAGHETTI AL POMODORO ^(a) Spaghetti in tomato sauce with basil	10,00€
SPAGHETTI AGLIO OLIO E PEPERONCINO ^(a) Spaghetti with garlic, olive oil and peperoncino	10,50€
SPAGHETTI ALLA CARBONARA ^(a,c,g) Spaghetti with egg, olive oil, bacon and parmesan cheese	12,50€
SPAGHETTI PUTTANESCA ^(a,d,1) Spaghetti with capers, olives and anchovies in tomato sauce	12,50€
PENNE ALL`AMATRICIANA ^(a) Penne with tomatoes, onions, bacon, olive oil and chili	12,50€
PENNE DELIZIA ^(a) Penne with beef, eggplant and sun-dried tomatoes in tomato sauce	16,50€
TAGLIATELLE AL POLLO ^(a,g) Ribbon noodles with chicken breast strips and zucchini in curry sauce	12,50€
TAGLIATELLE AL SALMONE ^(a,d) Ribbon noodles with fresh salmon and zucchini in lobster paste sauce	15,50€
TAGLIATELLE noidue ^(a,g) Ribbon noodles with pork tenderloin tips and mushrooms in cream sauce	14,00€

PIZZA

From the stone oven

PIZZA MARGHERITA ^(a,g) With mozzarella	9,00€
PIZZA SALAME ^(1,2,4,9,a,g) With mozzarella, salami	10,50€
PIZZA ORTOLANA ^(a,g) With mozzarella, grilled vegetables	11,50€
PIZZA NAPOLI ^(1,a,d,g) With mozzarella, capers, olives, anchovies	12,00€
PIZZA BARI ^(1,a,d,g) With mozzarella, onions, tuna	12,50€
PIZZA MODENA ^(1,2,4,9,a,g) With mozzarella, spicy salami, peppers, peperoncino	13,50€
PIZZA FIRENZA ^(a,g) With mozzarella, spinach, gorgonzola	13,00€
PIZZA SALSICCIA ^(1,2,4,9,a,g) With mozzarella, Italian sausage, mushrooms, onions, peppers	13,50€
PIZZA QUATTRO FORMAGGI ^(a,g) With four different cheeses	12,50€
PIZZA LIVORNO ^(1,a,b,d,g,h) With mozzarella, scampi, salmon, cherry tomatoes, pesto	15,50€
PIZZA PARMA ^(a,g) With mozzarella, Parma ham, arugula, cherry tomatoes, Parmesan cheese	14,50€
PIZZA TARTUFATA ^(a,b,g) With mozzarella, tomatoes, scampi, fresh truffle, parmesan cheese	16,50€

CARNE

FEGATO^(g) Calf's liver with porcini mushrooms	19,50€
TAGLIATA DI MANZO^(g) Argentine rump steak on arugula with cherry tomatoes and parmesan cheese	23,00€
BISTECCA ALLA GRIGLIA Argentine rump steak from the grill	23,00€
BISTECCA DI MANZO AL PEPE Argentine rump steak with pink pepper sauce	24,00€
SCALOPPINA FIORENTINA^(2,g) Pork tenderloin medallions with gorgonzola, spinach and mozzarella cheese	21,00€
SALTIMBOCCA ALLA ROMANA^(g) Pork tenderloin medallions with Parma ham in white wine-sage-sauce	22,00€

All meat dishes are served with a side dish of the day

PESCE

DORADE ALLA GRIGLIA^(d) Grilled gilthead fillet	19,50€
SALMONE AI FERRI^(d) Salmon fillet from grill	22,00€
SALMONE PRIMAVERA^(1,d) Salmon fillet with olives, sardines and capers in tomato sauce	23,00€
GAMBERONI ALLA GRIGLIA^(b) Grilled king prawns with fresh herbs	25,00€

All fish dishes are served with boiled potatoes and spinach

ANALCOLICI

COCA COLA^(2,8), COCA COLA LIGHT^(2,3,8)	0,31	3,70€
SPRITE	0,31	3,70€
FANTA^(2,3,9)	0,31	3,70€
SPEZI^(2,3,9)	0,31	3,70€
CHERRY JUICE, CHERRY SPRITZER	0,31	3,70€
APPLE JUICE, APPLE SPRITZER	0,31	3,70€
ORANGE JUICE, ORANGE SPRITZER	0,31	3,70€
RHUBARB SPRITZER	0,31	3,70€
BITTER LEMON^(7,9)	0,21	3,80€
SAN PELLEGRINO	0,251	3,70€
Medium water	0,751	6,50€
ACQUA PANNA	0,251	3,70€
Still water	0,751	6,50€

BIRRE

WARSTEINER PREMIUM PILS	0,31	4,50€
Pilsner on tap	0,51	5,50€
ALSTER	0,31	4,50€
Pilsner on tap mixed with Sprite	0,51	5,50€
HEFEWEIZEN	0,51	5,50€
HEFEWEIZEN NON-ALCOHOLIC	0,51	5,50€

VINO BIANCO*

VILLATA ROERO ARNEIS DOCG	0,21	8,50€
Winery: Vite Colte – Grape variety: Roero Arneis	0,751	26,00€
BIANCO TOSCANA IGT DOGAJOLO	0,21	9,00€
Winery: Carpineto – Grape variety: Chardonnay, Grechetto, Sauvignon Bianco	0,751	28,00€
GRILLO VIVIRI RAPITALA	0,21	8,50€
Winery: Rapitala – Grape variety: Grillo	0,751	26,00€
BREZZA BIANCO IGT	0,21	8,50€
Winery: Terlan – Grape variety: Weißburgunder, Chardonnay	0,751	26,00€
SAUVIGNON MALVASIA SALENTO	0,21	8,50€
Winery: Feudi di San Marzano – Grape variety: Sauvignon, Malvasia Bianca	0,751	26,00€
LUGANA DOC I FRATI	0,751	38,00€
Winery: Cá die Frati – Grape variety: Turbiana		
TERLANER CLASSICO DOC ALTO ADIGE	0,751	39,00€
Winery: Terlan – Grape variety: Weißburgunder, Chardonnay		

ROSATO*

ROSATO SALENTO IGT I TRATTURI	0,21	8,50€
Winery: Feudi di San Marzano – Grape variety: Negromaro	0,751	26,00€

* Our wines contain sulfites

VINO ROSSO*

TOSCANA ROSSO IGT DOGAJOLO	0,21	9,00€
Winery: Carpineto – Grape variety: Sangiovese, Carbernet	0,751	28,00€
PRIMITIVO DI MANDURIA DOP SUD	0,21	9,50€
Winery: Feudi di San Marzano – Grape variety: Primitivo	0,751	30,00€
APPASIMENTO IGT	0,751	28,00€
Winery: Domini Veneti – Grape variety: Corvina, Corvione, Rondinella		
PRIMITIVO DI MANDUA SESSANTANNI	0,751	54,00€
Winery: Cantina San Marzano – Grape variety: Negroamaro		

VINO DELLA CASA*

VINO ROSSO	0,11	4,00€
Montepulciano	0,21	6,50€
	0,51	14,00€
VINO BIANCO	0,11	4,00€
Trebbiano	0,21	6,50€
	0,51	14,00€
ROSATO	0,11	4,00€
Cerasuolo	0,21	6,50€
	0,51	14,00€
LAMBRUSCO	0,11	4,00€
	0,21	6,50€
	0,51	14,00€
WEINSCHORLE	0,21	6,00€
(white, red or rosé)		

* Our wines contain sulfites

CAFFÈ

ESPRESSO ⁽⁸⁾	2,50€
DOPPIO ESPRESSO ⁽⁸⁾	3,90€
CAFFÈ LUNGO ⁽⁸⁾	2,80€
CAPPUCINO ^(8, g)	2,80€
LATTE MACCHIATO ^(8, g)	3,20€
TEE ^(2,3,8,9) Different varieties	2,50€

LIQUORI & AMARI

SAMBUCA	2cl	3,00€
AMARETTO ^(2,4)	2cl	3,00€
LIMONCELLO	2cl	3,00€
AVERNA	2cl	3,50€
RAMAZOTTI	2cl	3,50€
FERNET	2cl	3,50€
AMARO-MONTENEGRO	2cl	4,00€
JACK DANIEL'S TENNESSEE SOUR MASH WHISKEY	2cl	8,50€
BALLANTINES BLENDED SCOTCH WHISKEY	2cl	8,50€

GRAPPE

GRAPPA DELLA CASA INVECCHIATA 2cl 4,00€
DORA – 42% Vol. - Venetien

Balanced, warm grappa of light amber color

VECCHIA GRAPPA DI PROSECCO 2cl 6,00€
Andrea da Ponte – 42% Vol. - Venetien

Golden yellow in color due to aging in Limousin oak barrels, it has a clear essence and gives a true taste experience that goes from balsamic notes to floral nuances with hints of raisin and apricot, culminating in subtle honey nuances

GRAPPA DI BAROLO 2cl 6,00€
Teree da Vino – 42% Vol. – Piemont

Aging for 24 months in small oak barrels, where aroma and flavor combine and give the grappa its smoothness, characteristic and complex aroma, velvety taste and unmistakable straw yellow color

GRAPPA DI PRIMITIVO SESSAMTANNI 2cl 7,00€
Feudi di San Marzano – 40% Vol. - Apulien

Generous aroma and strong personality, notes of ripe fruit such as apricot and cherry, smooth and elegant on the palate

GRAPPA RISERVA KORALIS K24 2cl 7,50€
Bertagnolli – 40% Vol. – Trentin

A blend of Teroldego, Chardonnay and Gewürztraminer marcs aged for 24 months in barriques. The Sommelier Association selected it as one of the best grappas in Italy. On the nose delicate, aromatic, persistent, with vanilla notes; the palate is fine, velvety, well structured

Additives and allergens

1: Preservatives
2: Colorants
3: Sweeteners
4: Flavor enhancers
5: Phosphate
6: Sulfur
7: Quinine
8: Caffeine

9: Antioxidant
a: Cereals containing gluten
b: Crustaceans
c: Eggs
d: Fish
e: Peanuts
f: Soybeans
g: Milk

h: Nuts
i: Celery
j: Mustard
k: Sesame
l: Sulfur dioxide and sulfites
m: Lupine
n: Molluscs