

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 50€.*

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	8,50€
APEROL SPRITZ^(2,7) Prosecco, soda, Aperol and orange	0,21	8,50€
Limoncello SPRITZ^(2,7) Prosecco, soda, Limoncello and lime	0,21	8,50€
CAMPARI SODA⁽²⁾ Campari with soda	0,21	7,00€
CAMPARI ORANGE⁽²⁾ Campari with orange juice	0,21	7,00€

ANTIPASTI

BRUSCHETTA^(a)	8,00€
Crispy slices of ciabatta with tomatoes, fresh herbs and olive oil	
BURRATA^(g)	12,50€
Mozzarella with a soft core of cream and mozzarella strands with cherry tomatoes and rocket salad	
CARPACCIO DI MANZO CON PARMIGIANO	15,00€
Carpaccio of fillet of beef with parmesan and arugula	
VITELLO TONNATO^(1,c,d)	15,50€
Tender veal with creamy tuna and capers	
ANTIPASTO MISTO	
Mixed variation of appetizer	
For one person	15,50€
For two persons	27,00€

ZUPPE

VELLUTATA DI POMODORO	8,00€
Tomato soup	
MINISTRONE	8,00€
Vegetable soup	

INSALATE

INSALATE MISTA Mixed salad of the season	9,50€
INSALATE DI POLLO Mixed salad with fried chicken breast fillet and mushrooms	15,50€
INSALATA NOIDUE^(g,h) Orange - fennel salad with walnuts, cherry tomatoes and parmesan cheese	13,00€
INSALATA NIZZARDA^(1,c,d) Mixed salad with tuna, boiled egg, anchovies, olives and onions	13,50€
RUCOLA PARMIGIANO^(g) Rocket salad with parmesan and cherry tomatoes	11,50€

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

BAMBINI

PENNE BAMBINI^(a) Penne in tomato sauce	8,00€
PIZZA BAMBINI^(1,2,4,9,a,g) with mozzarella and salami	8,00€

PASTA

SPAGHETTI AL POMODORO ^(a) Spaghetti in tomato sauce with basil	12,00€
SPAGHETTI AGLIO OLIO E PEPERONCINO ^(a) Spaghetti with garlic, olive oil and peperoncino	12,50€
SPAGHETTI ALLA CARBONARA ^(a,c,g) Spaghetti with egg, olive oil, bacon and parmesan cheese	13,50€
SPAGHETTI PUTTANESCA ^(a,d,1) Spaghetti with capers, olives and anchovies in tomato sauce	14,00€
PENNE ALL`AMATRICIANA ^(a) Penne with tomatoes, onions, bacon, olive oil and chili	14,00€
PENNE DELIZIA ^(a) Penne with beef, eggplant and sun-dried tomatoes in tomato sauce	17,50€
TAGLIATELLE AL POLLO ^(a,g) Ribbon noodles with chicken breast strips and zucchini in curry sauce	14,50€
TAGLIATELLE AL SALMONE ^(a,d) Ribbon noodles with fresh salmon and zucchini in lobster paste sauce	17,00€
TAGLIATELLE NOIDUE ^(a,g) Ribbon noodles with pork tenderloin tips and mushrooms in cream sauce	15,50€

PIZZA

PIZZA MARGHERITA ^(a,g) With mozzarella	11,00€
PIZZA SALAME ^(1,2,4,9,a,g) With mozzarella, salami	12,00€
PIZZA ORTOLANA ^(a,g) With mozzarella, grilled vegetables	13,00€
PIZZA NAPOLI ^(1,a,d,g) With mozzarella, capers, olives, anchovies	13,50€
PIZZA BARI ^(1,a,d,g) With mozzarella, onions, tuna	14,00€
PIZZA MODENA ^(1,2,4,9,a,g) With mozzarella, spicy salami, peppers, peperoncino	15,00€
PIZZA FIRENZA ^(a,g) With mozzarella, spinach, gorgonzola	14,50€
PIZZA SALSICCIA ^(1,2,4,9,a,g) With mozzarella, Italian sausage, mushrooms, onions, peppers	14,50€
PIZZA QUATTRO FORMAGGI ^(a,g) With four different cheeses	14,00€
PIZZA LIVORNO ^(1,a,b,d,g,h) With mozzarella, scampi, salmon, cherry tomatoes, pesto	17,00€
PIZZA PARMA ^(a,g) With mozzarella, Parma ham, arugula, cherry tomatoes, Parmesan cheese	16,00€
PIZZA TARTUFATA ^(a,b,g) With mozzarella, tomatoes, scampi, fresh truffle, parmesan cheese	17,50€

Our pizzas are baked in a stone oven

CARNE

FEGATO^(g) Calf's liver with porcini mushrooms	22,00€
TAGLIATA DI MANZO^(g) Argentine rump steak on arugula with cherry tomatoes and parmesan cheese	25,00€
BISTECCA ALLA GRIGLIA Argentine rump steak from the grill	26,00€
BISTECCA DI MANZO AL PEPE Argentine rump steak with pink pepper sauce	26,50€
SCALOPPINA FIORENTINA^(2,g) Pork tenderloin medallions with gorgonzola, spinach and mozzarella cheese	23,00€
SALTIMBOCCA ALLA ROMANA^(g) Pork tenderloin medallions with Parma ham in white wine-sage-sauce	23,00€

PESCE

DORADE ALLA GRIGLIA^(d) Grilled gilthead fillet	21,00€
SALMONE AI FERRI^(d) Salmon fillet from grill	24,00€
SALMONE PRIMAVERA^(1,d) Salmon fillet with olives, sardines and capers in tomato sauce	24,50€
GAMBERONI ALLA GRIGLIA^(b) Grilled king prawns with fresh herbs	26,50€

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

ANALCOLICI

COCA COLA^(2,8), COCA COLA ZERO SUGAR^(2,3,8)	0,31	3,80€
SPRITE	0,31	3,80€
FANTA^(2,3,9)	0,31	3,80€
SPEZI^(2,3,9)	0,31	3,80€
CHERRY JUICE, CHERRY SPRITZER	0,31	3,80€
APPLE JUICE, APPLE SPRITZER	0,31	3,80€
ORANGE JUICE, ORANGE SPRITZER	0,31	3,80€
RHUBARB SPRITZER	0,31	3,80€
BITTER LEMON^(7,9)	0,21	3,80€
SAN PELLEGRINO	0,251	3,80€
Medium water	0,751	7,00€
ACQUA PANNA	0,251	3,80€
Still water	0,751	7,00€

BIRRE

WARSTEINER PREMIUM PILS	0,41	5,00€
Pilsner on tap		
ALSTER	0,41	5,00€
Pilsner on tap mixed with Sprite		
HEFEWEIZEN	0,51	5,80€
HEFEWEIZEN NON-ALCOHOLIC	0,51	5,80€

VINO BIANCO*

VILLATA ROERO ARNEIS DOCG	0,21	9,50€
Winery: Vite Colte – Grape variety: Roero Arneis	0,751	28,00€
BIANCO TOSCANA IGT DOGAJOLO	0,21	10,00€
Winery: Carpineto – Grape variety: Chardonnay, Grechetto, Sauvignon Bianco	0,751	29,00€
GRILLO VIVIRI RAPITALA	0,21	9,50€
Winery: Rapitala – Grape variety: Grillo	0,751	29,00€
BREZZA BIANCO IGT	0,21	9,50€
Winery: Terlan – Grape variety: Weißburgunder, Chardonnay	0,751	29,00€
SAUVIGNON MALVASIA SALENTO	0,21	9,50€
Winery: Feudi di San Marzano – Grape variety: Sauvignon, Malvasia Bianca	0,751	29,00€
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	9,50€
Winery: Feudi di San Marzano – Grape variety: Negromaro	0,751	28,00€

* Our wines contain sulfites

VINO ROSSO*

TOSCANA ROSSO IGT DOGAJOLO	0,21	9,50€
Winery: Carpineto – Grape variety: Sangiovese, Carbernet	0,751	29,00€
PRIMITIVO DI MANDURIA DOP SUD	0,21	10,50€
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	4,50€
Montepulciano	0,21	7,00€
VINO BIANCO	0,11	4,50€
Trebianco	0,21	7,00€
ROSATO	0,11	4,50€
Cerasuolo	0,21	7,00€
LAMBRUSCO	0,11	4,50€
	0,21	7,00€
WEINSCHORLE	0,21	6,50€
(white, red or rosé)		

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CAFFÈ

ESPRESSO⁽⁸⁾	2,80€
DOPPIO ESPRESSO⁽⁸⁾	3,90€
CAFFÈ LUNGO⁽⁸⁾	3,00€
CAPPUCINO^(8, g)	3,20€
LATTE MACCHIATO^(8, g)	3,20€
TEA^(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 Whisky	2cl	8,50€

GRAPPE

GRAPPA DELLA CASA INVECCHIATA 2cl 5,00€
DORA – 42% Vol. - Venetien

Balanced, warm grappa of light amber color

VECCHIA GRAPPA DI PROSECCO 2cl 6,50€
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 PRIMITIVO SESSAMTANNI 2cl 7,50€
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 DI PRIMITIVO IL Bacio delle Mus 2cl 7,50€
Marcati – 40% Vol. - Venetien

A high-quality grappa made from the pomace of Primitivo grapes. It impresses with its intense and complex taste, which is characterized by fruity aromas and floral notes. The grappa matures for at least 18 months in oak barrels.

GRAPPA RISERVA Il Bacio delle Mus 2cl 7,50€
Marcati – 40% Vol. – Venetien

The grappa is made from selected pomace from the Corvina and Rondinella grape varieties and matures for 18 months in oak barrels. Its velvety, strong and harmonious fruity taste is a delight for connoisseurs.

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