



Vini Bianchi

GRÜNER VELTLINER ◯

DAC CLASSIC
WINERY SCHNEIDER, PULKAU

1/8l 5,40€
0,75l 32,40€

Classic fruity Veltliner with green apple notes and a hint of delicate pepper. Pleasant acidity with a subtly spicy bouquet.

PECORINO ◯

IGT TERRE DI CHIETI
FEUDO ANTICO PECORINO - ABRUZZO

1/8l 6,30€
0,75l 37,80€

An elegant white wine, light straw in color with green nuances. A fruity nose with mineral and floral notes. Medium-bodied with delicate fruit aromas and almonds on the finish, long-lasting on the palate. Great structure with subtly spicy notes.

FALANGHINA ◯

DOP SANNIO
MIRATA, CAMPANIA

1/8l 5,80€
0,75l 34,80€

Made from 100% Falanghina grapes, with a dense lemon-yellow color. Its intense and aromatic bouquet reveals the scent of white fruits, impressing with a balanced flavor and intensity. Velvety on the palate with a complex structure and a long finish.

PINOT GRIGIO ◯

ROCCAVENTOSA
CANTINA TOLLO, TERRE DI CHIETI

1/8l 6,00€
0,75l 36,00€

The Pinot Grigio is fresh and juicy-fruity with aromas of honeydew melon, pear, and fresh nuts. On the palate, it is very mild and round, with a subtle finish of almonds and mineral notes.

Vini Rossi

CABERNET SAUVIGNION ◯

CARNUNTUM
LUKAS MARKOWITSCH, GÖTTLESBRUNN

1/8l 5,80€
0,75l 34,80€

Wonderful blackcurrant notes and fine spice, velvety tannins, beautiful fruit, long-lasting.

NERO D'AVOLA ◯

DOC PRINCIPE DIGRANATEY
COLOMBA BIANCA, SICILIA

1/8l 6,30€
0,75l 37,80€

Ruby red color with aromas of plums and black cherries. Balanced tannins, dry and full-bodied in flavor. Spicy finish with notes of tobacco and dark chocolate.

PRIMITIVO DI MANDURIA ◯

DOP ALCEO
PRODUTTORI VINI MANDURIA, PUGLIA

1/8l 6,30€
0,75l 37,80€

Intense dark red, with light fruity notes of black berries and intense spicy and balsamic aromas. On the palate, it is juicy and robust, with fine tannins and a smooth finish.

CHIANTI ◯

DOCG POGNI
TERRE DEL BRUNO, TOSCANA

1/8l 6,00€
0,75l 36,00€

Intense ruby red. On the nose, a subtle bouquet of violet, plum, and Marasca cherries. Dry and lightly fruity on the palate. Balanced tannins, structured alcohol, and a long finish.

All prices in euros, including taxes.

Please note that **10%** will be added automatically to your bill as a service charge!



Card payment is gladly accepted from a minimum amount of **40€**



Tola

-Aperitivi-

PROSECCO VALDOBBIADENE °	5,6€
0,125 L	
APEROL SPRITZ °	7,5€
Prosecco / Sparkling Water / Aperol 0.25 L	
HUGO °	7,5€
Prosecco / Elderflower / Mint / Lime / Sparkling Water 0.25L	
TOCCO ROSSO °	8,5€
Prosecco / Campari / Elderflower / Mint / Lemon / Sparkling Water 0.25 L	
NEGRONI °	12,8€
Campari l Gin Tanqueray l Martini Rossa 0,12 L	
GIN & TONIC °	12,8€
Tonic l 4 cl Gin Tanqueray 0,25 L	
CAMPARI °	6,9€ // 7,5€
Sparkling Water // Orange	
SANBITTER // CRODINO °	3,9€ // 4,9€
0.1 L // Sparkling Water	

-Bibite Analcoliche-

SAN PELLEGRINO // ACQUA PANNA		0,25L 3,5€ // 0,75L 7,2€
APPLE JUICE (CLOUDY) // ORANGE JUICE //		
BLACKCURRANT JUICE		3,8€
0,25L		
JUICES - SPRITZED		0,25L 3,3€ // 0,5L 4,8€
COCA COLA / ZERO		4,2€
0,33L		
LEMONADES		6,5€
STRAWBERRY - MINT // MANGO 0.50 L		
ALMDUDLER		4,2€
0,33 L		
ORANGE BIO // CHINOTTO BIO TOMARCHIO		4,4€
0,27 L		
TONIC // LEMONADE BIO TOMARCHIO		4,4€
0,27 L		
ICED TEA PEACH - MELON BIO TOMARCHIO		4,4€
0,27 L		
SPARKLING LEMON FRESHLY		0,25L 3,3€ // 0,5L 4,8€
SQUEEZED		
VIENNA SPRING WATER		0,5L 1€

-Birra-

STIEGL PILS ON TAP		0,3L 4,1€ // 0,5L 5,2€
STIEGL RADLER LEMON		4,7€
0,5L		
STIEGL-FREE BEER NON-ALCOHOLIC		4,1€
0,33L		
ICHNUSA - ANIMA SARDA		5,3€
0,33L		

NOTES ON ALLERGEN LABELING IN THE FOOD AND DRINK MENU

A-GLUTEN / B-CRUSTACEANS / C-EGG / D-FISH / E-PEANUTS / F-SOY / G-MILK / H-NUTS / L-CELERY / M-MUSTARD / N-SESAME / O-SULFITES / P-LUPINS / R-MOLLUSKS

DESPITE CAREFUL PREPARATION OF OUR DISHES, TRACES OF OTHER SUBSTANCES MAY ALSO BE PRESENT BESIDES THE MARKED INGREDIENTS, WHICH ARE USED IN THE KITCHEN PRODUCTION PROCESS.

-Pizze Classiche-

MARGHERITA °	11€
Tomato sauce / Fresh Mozzarella / Basil	
PROSCIUTTO COTTO E FUNGHI °	13,6€
Tomato sauce / Fresh Mozzarella / Cooked Ham / Mushrooms	
DIAVOLA °	13,9€
Tomato sauce / Fresh Mozzarella / Spicy Spianata / Spicy olives	
CRUDAIOLA °	15,9€
Buffalo Mozzarella D.O.P. / Cherry tomatoes / Basil / Raw Ham / Olive oil	
BUFALINA °	14,9€
Tomato sauce / Mozzarella di Bufala D.O.P. / Cherry tomatoes / Basil	
SALAME °	13,2€
Tomato sauce / Fresh Mozzarella / Naples salami	
PROVINCIALE °	14,4€
Tomato sauce / Fresh Mozzarella / Cooked Ham / Bacon / Corn / Mild peppers	
RUCOLA, GRANA E PROSCIUTTO CRUDO °	16,2€
Tomato sauce / Fresh Mozzarella / Arugula / Grana Cheese / Raw Ham	
ORTOLANA °	14,8€
Tomato sauce / Fresh Mozzarella / Eggplant / Zucchini / Bell peppers / Mushrooms / Basil	
LA PARMIGIANA °	15,9€
Tomato sauce / Buffalo Mozzarella D.O.P. / Eggplant / Cherry tomatoes / Basil	
TONNARA °	15,9€
Fresh Mozzarella / Cherry tomatoes / Anchovies / Tuna / Capers / Olives / Basil	
4 FORMAGGI °	14,8€
Fresh Mozzarella / Smoked provola (Agerola D.O.P.) / Gorgonzola / Grana Cheese / Basil	
CAPRICCIOSA °	15,9€
Tomato sauce / Fresh Mozzarella / Prosciutto cotto / Mushrooms / Artichokes / Olives / Anchovies	
NAPOLETANA °	15,4€
Tomato sauce / Fresh Mozzarella / Basil / Olives / Anchovies / Capers	
Additional toppings and changes will be charged extra.	

Please note that all our pizzas are only served whole and cannot be halved. Exceptions are made for children. Alternatively, we offer small pizzas - €1.50.

-Carne-

OSSOBUCO CON POLENTA °	24,9€
Braised veal shank approx. 350g with polenta	
PETTO DI POLLO ALL' ARANCIA °	19,5€
Grilled chicken breast in orange-Martini sauce, roasted potatoes	
Additional toppings and changes will be charged extra.	

-Pesce-

CALAMARI „PERGOLA“ CON PATATE E FRIARIELLI °	26,9€
Stuffed calamari with mozzarella and Raw Ham, friarielli-potatoes	
GRIGLIATA MISTA DI PESCE °	35€
Sea Bass fillet, red sashimi tuna, calamari, prawns, baby spinach-pine nut salad	
TONNO CON GRANELLA DI PISTACCHI E SALSA °	
D' ARANCIA °	28,1€
Red sashimi tuna on orange sauce, arugula and pistachios	
ROASTED POTATOES, ROSEMARY POTATOES	4,2€
SPINACH, TUSCAN VEGETABLES °	5,2€
Additional toppings and changes will be charged extra.	

-Pizze Gourmet-

O'PUORC °	21,9€
Tomato sauce / Fresh Mozzarella / Basil / Pork sausage / Calabrian spicy sausage D.O.P. / Suckling Pig I.G.P / Salami	
PORCHETTA ARICCIA °	17,8€
Fresh Mozzarella / Smoked provola (Agerola) / Rosemary / Suckling Pig I.G.P / Black pepper	
MORTAZZA °	18,2€
Fresh Mozzarella / Pistachio pesto (Bronte D.O.P.) / Burrata / Mortadella I.G.P / Crushed pistachios (Bronte D.O.P)	
FRUTTI DI MARE °	19,5€
Tomato sauce / Seafood / Garlic / Parsley / Olive oil	
TARTUFATA °	17,4€
Black Truffle Cream / Fresh Mozzarella / Arugula	
CARRETTIERA °	17,1€
Fresh Mozzarella / Smoked provola (Agerola) / Pork sausage / Rapini	

-Le Paste-

ORECCHIETTE CON PATATE PROVOLA AFFUMICATA DI AGEROLA E SALSICCIA SBRICOLATA °	18,6€
Fresh orecchiette with potatoes, crumbled Pork sausage, and smoked provola from Agerola	
MACCHERONI CON NDUJA E CREMA DI BUFALA °	17,2€
Fresh maccheroni with Calabrian spicy sausage, cherry tomatoes and basil	
FREGOLA SARDA ALLO SCOGLIO °	23,2€
Organic fregola with seafood in Sardinian style	
TAGLIATELLE AL TARTUFO °	16,8€
Fresh tagliatelle with black truffle pesto	
CHITARRINE CON PESTO AL PISTACCHIO DI BRONTE D.O.P. E BURRATA °	20,2€
Fresh chitarrine with pistachio pesto (Bronte D.O.P.), crushed pistachios and burrata	
RISOTTO ALLO ZAFFERANO E GAMBERI °	18,9€
Saffron risotto with shrimps	

-Antipasti-

APERITIVO PER 2 °	27,9€
Suckling Pig I.G.P, Mortadella I.G.P, Artichokes, Zucchini, Sun-dried tomatoes, Raw Ham, Spicy salami, Calabrian spicy sausage, Burrata, Grana Padano, Olives, 2 Bruschette	
PROSCIUTIO E MOZZARELLA DI BUFALA °	15,8€
Raw Ham and Mozzarella di Bufala D.O.P. on marinated cherry tomatoes and Arugula	
FRITTO MISTO °	18,9€
Fried calamari, baby octopus, shrimp with Calabrian spicy sausage mayonnaise	
CARPACCIO DI MANZO °	16,1€
Marinated beef fillet slices with olive oil, arugula, and fresh Parmesan	
BRUSCHETTA CLASSICA A PEZZO °	4,5€
Toasted slice of bread with marinated cherry tomatoes.	
BURRATA CON PESTO AL PISTACCHIO DI BRONTE D.O.P. °	16,2€
Burrata on cherry tomatoes with pistachio pesto (Bronte D.O.P.) and crushed pistachios	
ANTIPASTI DI VERDURA °	13,8€
Mixed cold grilled vegetable platter	
ZUPPA DI POMODORO E BASILICO	5,5€
Tomato soup with basil	
MINISTRONE	6,5€
Homemade clear vegetable soup	

-Insalate-

TONNO GAMBERI E AVOCADO °	18,2€
Marinated shrimp and red sashimi tuna on baby spinach-avocado-pine nut salad	
RUCOLA, GRANA PADANO E POMODORINI °	8,9€
Arugula, cherry tomatoes, Grana Padano	
INSALATA MISTA °	5,9€
Mixed salad	
FOCACCIA AL ROSMARINO °	6,1€
Italian flatbread with rosemary	
PANE CASERECCIO ALLE OLIVE E POMODORI SECCHI °	5,2€
Homemade bread with olives and sun-dried tomatoes	

-Dolci-

TIRAMISU °	7,5€
MILLEFOGLIE °	9,5 €
Puff pastry tart with crema pasticcera	
PIZZA NUTELLOTO °	13,5€
Nutella and crema pasticcera	
BABÀ NAPOLETANO °	8,7€ // 9,5€
Yeast cake soaked in rum syrup	
Simple // Nutella // Crema pasticcera	

-Caffè-

CAFFE ESPRESSO	3,1€
CAFFE MACCHIATO °	3,2€
CAFFE DOPPIO	4,8€
CAFFE DOPPIO MACCHIATO °	4,9€
CAFFE LUNGO	4,1€
CAPPUCCINO °	4,5€
CAFFE LATTE °	5,1€
AFFOGATO CON TARTUFO BIANCO Zabaione - Truffle °	7,4€
AFFOGATO AL TARTUFO SCURO Nougat-Truffle °	7,4€

-Tè-

PEPPERMINT	4,5€
HERBAL TEA Mountain herbs - Organic	4,5€
EARL GREY Black tea with bergamot flavor	4,5€
RED BERRIES Fruit tea with strawberry-raspberry flavor	4,5€
CLASSIC GREEN Organic green tea	4,5€

-Digestivi-

SARPA DI POLI ORO 40% - 2cl °	5,5€
SARPA DI POLI 40% - 2cl °	4,9€
MARZADRO LE DIC'OTTO LUNE 41% - 2cl °	5,9€
NONINO 41% - 2cl °	4,9€
LIMONCELLO - 2cl °	3,5€
AVERNA - 2cl °	3,9€
AMARO MONTENEGRO - 2cl °	3,9€
FERNET BRANCA - 2cl °	3,7€
RAMAZOTTI - 2cl °	3,7€
SAMBUCA - 2cl °	3,7€
WHISKEY - JAMESON - 2cl °	4,9€
WHISKEY - DIMPLE - 2cl °	5,5€
REMY MARTIN V.S.O.P - 2cl °	6,2€



SPICY



VEGETARIAN



VEGAN



LACTOSE FREE



WHITE PIZZAS



GLUTEN-FREE