



Vini Bianchi

GRÜNER VELTLINER °

DAC CLASSIC
WINERY SCHNEIDER, PULKAU

1/8l 5,9€
0,75l 35,4€

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 6,8€
0,75l 40,8€

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 6,3€
0,75l 37,8€

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 6,1€
0,75l 36,6€

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 6,3€
0,75l 37,8€

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

NERO D'AVOLA °

DOC PRINCIPE DIGRANATEY
COLOMBA BIANCA, SICILIA

1/8l 6,8€
0,75l 40,8€

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 6,8€
0,75l 40,8€

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 6,5€
0,75l 39€

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€



OSPITALITÀ ITALIANA
QUALITY APPROVED



-Aperitivi-

PROSECCO VALDOBBIADENE ^o 6,1€ 0,125 L
APEROL SPRITZ ^o 7,5€ Prosecco / Sparkling Water / Aperol 0,25 L
HUGO ^o 7,5€ Prosecco / Elderflower / Mint / Lime / Sparkling Water 0,25L
TOCCO ROSSO ^o 8,5€ Prosecco / Campari / Elderflower / Mint / Lemon / Sparkling Water 0,25 L
NEGRONI ^o 13,8€ Campari / Gin Tanqueray / Martini Rossa 0,12 L
GIN & TONIC ^o 13€ Tonic / 4 cl Gin Tanqueray 0,25 L
CAMPARI ^o 6,9€ // 7,5€ Sparkling Water // Orange
CRODINO ^o 3,9€ // 5,5€ 0,1 L // Sparkling Water
PREMIUM APERITIV BIER 1664 ^o 5,2€ Fruity, naturally cloudy, elegant and playful // 0,0%

-Bibite Analcoliche-

SAN PELLEGRINO // ACQUA PANNA 0,25L 3,5€ // 0,75L 7,2€
APPLE JUICE (CLOUDY) // ORANGE JUICE // BLACKCURRANT JUICE 3,9€ 0,25L
JUICES - SPRITZED 0,25L 3,5€ // 0,5L 5,3€
TIROLA KOLA / LIGHT 4,7€ 0,33L
LEMONADES 6,5€ STRAWBERRY - MINT // MANGO 0,50 L
HOMEMADE ICE TEA 5,5€ 0,50 L
ALMDUDLER 4,7€ 0,33 L
ORANGE BIO // CHINOTTO BIO TOMARCHIO 5,8€ 0,27 L
TONIC // LEMONADE BIO TOMARCHIO 5,8€ 0,27 L
SPARKLING LEMON FRESHLY 0,25L 3,3€ // 0,5L 4,8€ SQUEEZED
VIENNA SPRING WATER 0,5L 1€

-Birra-

STIEGL HELL ON TAP 0,3L 4,6€ // 0,5L 5,9€
STIEGL RADLER LEMON 5,9€ 0,5L
STIEGL-FREE BEER NON-ALCOHOLIC 4,8€ 0,33L
ICHNUSA - ANIMA SARDA 6,2€ 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 ^{A G} 11€ Tomato sauce / Fresh Mozzarella / Basil
PROSCIUTTO COTTO E FUNGHI ^{A G} 13,8€ Tomato sauce / Fresh Mozzarella / Cooked Ham / Mushrooms
DIAVOLA ^{A G} 14,2€ ^(b) Tomato sauce / Fresh Mozzarella / Spicy Spianata / Spicy olives
CRUDAIOLA ^{A G} 16,6€ ^(b) Buffalo Mozzarella D.O.P. / Cherry tomatoes / Basil / Raw Ham / Olive oil
BUFALINA ^{A G} 16,2€ ^(b) Tomato sauce / Mozzarella di Bufala D.O.P. / Cherry tomatoes / Basil
SALAME ^{A G} 13,6€ Tomato sauce / Fresh Mozzarella / Naples salami
PROVINCIALE ^{A G} 15,9€ Tomato sauce / Fresh Mozzarella / Cooked Ham / Bacon / Corn / Mild peppers
RUCOLA, GRANA E PROSCIUTTO CRUDO ^{A G} 17,3€ Tomato sauce / Fresh Mozzarella / Arugula / Grana Cheese / Raw Ham
ORTOLANA ^{A G} 15,9€ ^(b) Tomato sauce / Fresh Mozzarella / Eggplant / Zucchini / Bell peppers / Mushrooms / Basil
LA PARMIGIANA ^{A G} 17,4€ ^(b) Tomato sauce / Buffalo Mozzarella D.O.P. / Eggplant / Cherry tomatoes / Basil
TONNARA ^{A D G} 17,1€ ^(b) Fresh Mozzarella / Cherry tomatoes / Anchovies / Tuna / Capers / Olives / Basil
4 FORMAGGI ^{A D G} 15,8€ ^(b) ^(h) Fresh Mozzarella / Smoked provola (Agerola D.O.P.) / Gorgonzola / Grana Cheese / Basil
CAPRICCIOSA ^{A D G} 15,9€ Tomato sauce / Fresh Mozzarella / Prosciutto cotto / Mushrooms / Artichokes / Olives / Anchovies
NAPOLETANA ^{A D G} 16,8€ Tomato sauce / Fresh Mozzarella / Basil / Olives / Anchovies / Capers

Additional toppings and changes will be charged extra.
<i>Our pizzas are served whole only. No cutting in half and no splitting onto two plates. Requesting a second plate also counts as sharing and will be charged €4.50. Exception only for children. Small pizza available (-€1.50).</i>

-Carne-

OSSOBUCO CON POLENTA ^{A G} 27,4€ Braised veal shank approx. 350g with polenta
PETTO DI POLLO ALL' ARANCIA ^{G O} 21,4€ Grilled chicken breast in orange-Martini sauce, roasted potatoes
RAGÙ NAPOLETANO CON MELANZANE A FUNGHETTO ^{O L} 27,5€ ^(b) Neapolitan ragout of meatballs, salsiccia, pancetta and beef, slowly braised in tomato sauce.

-Pesce-

FILETTO DI BRANZINO SU RISOTTO MANTECATO AI CICCIOI ^{D G O} 25,9€ Grilled sea bass fillet served on creamy crackling risotto
GRIGLIATA MISTA DI PESCE ^{B D H R} 39€ ^(b) ^(h) Sea Bass fillet, red sashimi tuna, calamari, prawns, baby spinach-pine nut salad
TONNO CON GRANELLA DI PISTACCHI E SALSAD' ARANCIA ^{D G H O} 28,1€ ^(b) Red sashimi tuna on orange sauce, arugula and pistachios

-Pizze Gourmet-

O'PUORC ^{A G} 22,9€ ^(b) Tomato sauce / Fresh Mozzarella / Basil / Pork sausage / Calabrian spicy sausage D.O.P. / Suckling Pig I.G.P. / Salami
A SCARULELLA E MELANZANELLA ^{A O} 18,5€ ^(b) ^(v) crema di melanzane / melanzane a funghetto / scarola brasata / capers
MORTAZZA ^{A G H} 19,2€ ^(b) Fresh Mozzarella / Pistachio pesto (Bronte D.O.P.) / Burrata / Mortadella I.G.P. / Crushed pistachios (Bronte D.O.P.)
FRUTTI DI MARE ^{A G} 20,3€ ^(b) Tomato sauce / Seafood / Garlic / Parsley / Olive oil
TARTUFATA ^{A G} 17,9€ ^(b) ^(h) Black Truffle Cream / Fresh Mozzarella / Arugula
MARE E ORTO ^{A D G} 18,7€ Tomato sauce / Tuna sashimi / Cherry tomatoes / Burrata / Basil

-Le Paste-

ORECCHIETTE CON PATATE PROVOLA AFFUMICATA DI AGEROLA E SALSICCIA SBRICOLATA ^{A C G O} 19,2€ Fresh orecchiette with potatoes, crumbled Pork sausage, and smoked provola from Agerola
MACCHERONI CON NDUJA E CREMA DI BUFALA ^{A C G L O} 18,2€ ^(b) Fresh maccheroni with Calabrian spicy sausage, cherry tomatoes and basil
FREGOLA SARDA ALLO SCOGLIO ^{A B O R} 25,4€ ^(b) Organic fregola with seafood in Sardinian style
TAGLIATELLE AL TARTUFO ^{A C G} 17,8€ ^(b) Fresh tagliatelle with black truffle pesto
CHITARRINE CON PESTO AL PISTACCHIO DI BRONTE D.O.P. E BURRATA ^{A C G H} 22€ ^(b) Fresh chitarrine with pistachio pesto (Bronte D.O.P.), crushed pistachios and burrata
RISOTTO AI FUNGHI PORCINI - VEGAN ^o 18,9€ ^(v) Risotto with dried porcini mushrooms

-Antipasti-

APERITIVO PER 2 ^{A G} 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
PROSCIUTTO E MOZZARELLA DI BUFALA ^G 17,2€ ^(b) Raw Ham and Mozzarella di Bufala D.O.P. on marinated cherry tomatoes and Arugula
FRITTO MISTO ^{A B C D R} 18,9€ ^(b) Fried calamari, baby octopus, shrimp with Calabrian spicy sausage mayonnaise
CARPACCIO DI MANZO ^L 16,9€ Marinated beef fillet slices with olive oil, arugula, and fresh Parmesan
BRUSCHETTA CLASSICA A PEZZO ^A 4,5€ ^(v) ^(b) Toasted slice of bread with marinated cherry tomatoes.
BURRATA CON PESTO AL PISTACCHIO DI BRONTE D.O.P. ^{G H} 16,9€ ^(b) ^(h) Burrata on cherry tomatoes with pistachio pesto (Bronte D.O.P.) and crushed pistachios
ANTIPASTI DI VERDURA ^L 15,1€ ^(v) ^(b) ^(h) Mixed cold grilled vegetable platter
ZUPPA DI POMODORO E BASILICO ^L 5,5€ Tomato soup with basil
MINISTRONE ^L 6,5€ Homemade clear vegetable soup

-Insalate-

TONNO GAMBERI E AVOCADO ^{B D H} 18,8€ ^(b) ^(h) Marinated shrimp and red sashimi tuna on baby spinach-avocado-pine nut salad
RUCOLA, GRANA PADANO E POMODORINI ^{G M} 8,9€ ^(b) ^(h) Arugula, cherry tomatoes, Grana Padano
INSALATA MISTA ^M 5,9€ ^(v) ^(b) ^(h) Mixed salad
FOCACCIA AL ROSMARINO ^A 6,1€ ^(v) ^(b) Italian flatbread with rosemary
PIZZA PANE ALL' AGLIO ^A 6,2€ Pizza bread with garlic

-Dolci-

TIRAMISU ^{G A} 8,2€ ^(b)
MILLEFOGLIE ^{A C G} 9,5€ Puff pastry tart with crema pasticcera
PIZZA NUTELLOTO ^{A C G} 13,5€ Nutella and crema pasticcera
BABÁ NAPOLETANO ^{A C G} 8,7€ // 9,5€ Yeast cake soaked in rum syrup Simple // Nutella // Crema pasticcera

-Caffè-

CAFFE ESPRESSO 3,5€
CAFFE MACCHIATO ^G 3,8€
CAFFE DOPPIO 5,5€
CAFFE DOPPIO MACCHIATO ^G 5,8€
CAFFE LUNGO 4,5€
CAPPUCCINO ^G 4,9€
CAFFE LATTE ^G 6,1€
AFFOGATO AL TARTUFO SCURO Nougat-Truffle ^G 7,8€

-Tè-

PEPPERMINT 5,2€
HERBAL TEA Mountain herbs - Organic 5,2€
EARL GREY Black tea with bergamot flavor 5,2€
RED BERRIES Fruit tea with strawberry-raspberry flavor 5,2€
CLASSIC GREEN Organic green tea 5,2€

-Digestivi-

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



SPICY



VEGETARIAN



VEGAN



LACTOSE FREE



WHITE PIZZAS



GLUTEN-FREE