



## ANTIPASTI STARTERS

(served with ciabatta)

### PADELLA DI GAMBERONI

King prawns with tomatoes  
and leek in garlic-chili-sauce

€ 16,90

### ANTIPASTI ASSORTITI DI STAGIONE

Mixed Italian starter platter with pickled vegetables,  
prawns, caprese, spicy salami and prosciutto

€ 12,70

### VITELLO TONNATO

Thinly sliced veal in creamy  
tuna sauce with capers

€ 17,50

### BRUSCHETTA CLASSICA

Roasted white bread with tomatoes, basil,  
rocket salad and Parmesan cheese

€ 9,80

with Vitello Tonnato

€ 13,40

### CAPRESE DI BUFALA

Tomatoes with buffalo mozzarella

€ 13,90

Small mixed salad	€ 5,30
Small rocket salad with Parmesan	€ 5,30
Pizzabread With garlic or fresh rosemary	€ 5,50
Portion ciabatta	€ 2,50

## INSALATE SALADS

(served with ciabatta)

### INSALATA DA ISO

Leaf salad with cocktail tomatoes, buffalo  
mozzarella, honeydew melon and king prawns

€ 19,60

### INSALATA PRIMAVERA

Mixed salad with egg, tuna, onions, olives,  
and capers with our house dressing

€ 16,90

### INSALATA DI POLLO

Roasted chicken breast on salad  
with our house dressing

€ 16,90

## ZUPPE SOUPS

### ZUPPA DI POMODORO

Tuscan tomato soup with crostini

€ 6,10

### MINISTRONE

Classic Italian vegetable soup

€ 6,30

 Vegetarian | Additional plate for sharing € 2,50 | Box or pizza box for takeaway € 0,60



## PASTA NOODLES

### TAGLIATELLE CON SUGO DI SALSICCIA

with roasted salsiccia  
in aromatic tomato sauce

€ 16,50

### DUETTO DI PASTA

Spaghetti Napoli and Tortellini  
stuffed with ricotta and spinach,  
with rocket salad and Parmesan

€ 16,70

### LINGUINE A LA CASA

with fresh tomatoes,  
ricotta and rocket salad

€ 14,40

### SPAGHETTI AGLIO OLIO

with olive oil, garlic  
and fresh chili

€ 13,40

### PAPARDELLE CON SALMONE FRESCO

with salmon fillet and zucchinis in mascarpone sauce

€ 20,50



### TORTELLINI QUATTRO FORMAGGI

stuffed with ricotta and spinach,  
gratinated with Mozzarella-, Parmesan-  
and Gorgonzola-cream-sauce

€ 16,50

### PENNE ALL'ARRABBIATA

with fresh chili, garlic  
and tomato sauce

€ 14,20

### SPAGHETTI ALLA BOLOGNESE

with aromatic Italian meat sauce

€ 14,40

### GRAN GNOCCHI ALLA SORRENTINA

Large gnocchi in tomato sauce,  
topped with mozzarella

€ 14,60

### SPAGHETTI CARBONARA

with smoked bacon,  
eggs and cream

€ 14,90

### LASAGNE AL FORNO

Homemade lasagne

€ 16,50

### LINGUINE ALLO SCOGLIO

with king prawns, calamari,  
tomatoes, chili, garlic and fresh herbs

€ 20,70

### GRAN GNOCCHI DELLA CASA

Large gnocchi in a creamy sauce,  
with ham and fresh spinach

€ 16,80

 Vegetarian | Additional plate for sharing € 2,50 | Box or pizza box for takeaway € 0,60



## PIZZE

### ROSSELLINI € 14,10

Tomato sauce, cheese, spicy salsiccia sausage and fresh chilis

### ORTOLANA € 13,70

Tomato sauce, cheese and grilled vegetables

### AL GORGONZOLA € 16,10

Tomato sauce, cheese, ham, gorgonzola and spinach

### FORMAGGI € 14,40

Tomato sauce, Gorgonzola, Mozzarella and Parmesan

### SAKIS € 16,20

Tomato sauce, cheese, salamella piccante (spicy Italian sausage) and buffalo mozzarella

### CALZONE € 15,50

Filled with tomato sauce, cheese, ham and fresh mushrooms

### SOPHIA LOREN € 13,60

Tomato sauce, cheese, buffalo mozzarella, cherry tomatoes and fresh basil

### TRICOLORE € 14,40

Tomato sauce, cheese, cherry tomatoes, fresh spinach and sheep's cheese

### RUSTICA € 15,20

Tomato sauce, cheese, bacon, fresh mushrooms, egg and feta cheese

### DIAVOLA € 14,20

Tomato sauce, cheese, salami, peppers and garlic

### SALAME € 13,60

Tomato sauce, cheese and salami

### PROSCIUTTO CRUDO € 16,40

Tomato sauce, cheese, dry-cured ham and rocket salad

### INFERNO € 15,20

Tomato sauce, cheese, mushrooms, onions, fresh chilis and salamella piccante (spicy Italian sausage)

### REGINA € 15,20

Tomato sauce, cheese, ham and mushrooms

### MARGHERITA € 13,20

Tomato sauce, cheese, and fresh basil

### LA STELLA € 14,90

Tomato sauce, cheese, ham, salami, fresh mushrooms, peppers and artichokes

### CAPRICCIOSA € 15,10

Tomato sauce, cheese, fresh mushrooms, ham, olives, peppers and artichokes

### TONNO E CIPOLLE € 14,80

Tomato sauce, cheese, tuna and onions

### SICILIANA € 14,60

Tomato sauce, anchovies, olives and onions (without cheese)

#### MAKE IT YOUR PIZZA!

+ Mushrooms	€ 1,70
+ Corn	€ 1,70
+ Olives	€ 1,70
+ Mild/hot peppers	€ 1,70
+ Rocket salad	€ 2,00
+ Salami or ham	€ 2,20
+ Prawns	€ 5,00
+ Tuna	€ 2,00
+ Extra cheese	€ 1,70



## CARNE & PESCE MEAT & FISH DISHES

### PEZZO DI MANZO A LA NONNA

Grilled Roastbeef  
with tomato-caper-olive sauce and tagliatelle  
€ 24,90

### PIATTO DI MARE

with sea bream, prawns, calamari  
served with Mediterranean vegetables and potatoes  
€ 27,60

### FILETTI D'ORATA ALLA GRIGLIA

Two grilled fillets of sea bream  
potatoes and spinach leaves  
€ 23,60

### CALAMARI ALLA GRIGLIA

Grilled squid with rosemary  
potatoes and rocket salad  
€ 23,60

### TAGLIATA DI MANZO

Medium fried slices of beef  
with rocket salad and rosemary potatoes  
€ 24,70

### POLLO TOSCANO

Grilled breast of chicken with mediterranean  
vegetables and potatoes  
€ 17,80

## DOLCE DESSERTS

### DOLCI MISTI PER DUE PERSONE

mixed dessert plate for two  
with Tiramisu, Panna Cotta and Profiteroles  
€ 18,90

### CASSATA SICILIANA

Vanilla- and chocolate-  
ice-cream and candied fruits  
€ 7,90

### PROFITEROLES

Italian cream puffs  
with chocolate sauce  
€ 8,20

### PANNA COTTA

homemade, in a glass  
with chocolate, caramel or strawberry sauce  
€ 7,20

### TIRAMISU

homemade, in a glass  
€ 7,90





## BIRRA ALLA SPINA DRAFT BEER

### Sternbier Bio

naturally cloudy, copper-coloured  
and full-bodied beer speciality, brewed  
by the private brewery Stiegl Salzburg

Alk.: 5,0 % vol.



0,3 l € 4,80  
0,5 l € 6,20

### Stiegl-Goldbräu

golden yellow, full-bodied, balanced,  
finely malty, classic, digestible

Alk.: 5,0 % vol.



0,3 l € 4,70  
0,5 l € 5,90

### Stiegl-Radler lemon unfiltered

straw-yellow, naturally cloudy, with real  
lemon juice, fruity, sparkling, refreshing

Alk.: 2,0 % vol.



0,3 l € 4,70  
0,5 l € 5,90

## BOTTLED BEER

### Stiegl-Weisse

bright amber colour, naturally  
cloudy, yeasty, slightly tangy

Alk.: 5,1 % vol.



Fl. 0,5 l € 5,80

### Stiegl 0,0% non-alcoholic

light, clear, good drinkability,  
round malt body, fine hop notes

Alk.: 0,0 % vol.



Fl. 0,5 l € 5,50

### Stiegl Sport-Weisse non-alcoholic

amber coloured, naturally cloudy, delicately  
flavoured, tangy, fine acidity, isotonic

Alk.: 0,5 % vol.



Fl. 0,5 l € 5,50

## BEVANDE ANALCOLICHE SOFT DRINKS

### Stieglitz Lemonades:

Orange, Lemon 0,25 l € 4,00 | 0,5 l € 4,90  
Cola, Spezi 0,25 l € 4,40 | 0,5 l € 5,20

Coca-Cola Zero 0,3 l € 4,40 | 0,5 l € 5,20

### Rauch fruit juices:

Apple unfiltered pure 0,3 l € 4,40 | 0,5 l € 5,40  
with Soda 0,3 l € 4,20 | 0,5 l € 5,10  
Black Currant pure 0,3 l € 4,40 | 0,5 l € 5,40  
with Soda 0,3 l € 4,20 | 0,5 l € 5,10  
Orange pure 0,3 l € 3,90 | 0,5 l € 4,90  
with Soda 0,3 l € 3,70 | 0,5 l € 4,40

Soda lemon 0,3 l € 3,60 | 0,5 l € 4,10  
with freshly squeezed lemon

Elderberry Soda 0,3 l € 3,50 | 0,5 l € 4,00  
Gasteiner Mineral water 0,33 l € 4,40  
sparkling or still 0,75 l € 6,90

Rauch Lemon iced tea 0,3 l € 3,70 | 0,5 l € 4,60

## COFFEE & TEAS

Rich organic Fairtrade coffee from Julius Meinl  
from Arabica and Robusta beans, roasted slowly and  
roasted with the utmost care.

Espresso € 3,40  
Espresso Doppio € 4,50  
Ristretto € 3,40  
Americano € 4,30  
Cappuccino € 4,60  
Caffè Latte € 4,60



### Various teas

(black, green, fruit mixture, herbal mixture,  
rosehip, chamomile, peppermint) € 3,70



## VINO BIANCO WHITE WINE

STERNWEIN BIANCO  
Grüner Veltliner DAC  
Winery Leo Müller,  
Kremstal

Glass 0,1 l € 4,80  
Carafe 0,5 l € 22,30  
Bottle 0,75 l € 31,60



### Pinot Grigio

Winery Massimo di Lenardo,  
Friaul

Glass 0,1 l € 4,90  
Bottle 0,75 l € 32,30

### Sauvignon Blanc „Vette“

Winery Tenuta San Leonardo,  
Trentino

Glass 0,1 l € 5,40  
Bottle 0,75 l € 36,20

### Rosé Rosavero Chiaretto

Winery Avanzi,  
Veneto

Glass 0,1 l € 5,00  
Bottle 0,75 l € 33,50

## SPARKLING

White Spritzer 1/4 l € 4,80

Spritz Veneziano 1/4 l € 6,90  
(Prosecco, Soda, Aperol)

Spritz Aperol 1/4 l € 6,50  
(Wine, Soda, Aperol)

Campari Spritz 1/4 l € 6,90  
(Prosecco, Soda, Campari)

Limoncello Spritz 1/4 l € 6,90  
(Wine, Soda, Limoncello)

NEU: Crodino Biondo Spritz 1/4 l € 7,50  
(non-alcoholic)

## VINO ROSSO RED WINE

STERNWEIN ROSSO  
Zweigelt, Blaufränkisch, Merlot  
Winery Heribert Bayer,  
Mittelburgenland

Glass 0,1 l € 4,80  
Carafe 0,5 l € 22,30  
Bottle 0,75 l € 31,60



### Chianti

Winery Castello di Querceto,  
Toskana

Glass 0,1 l € 4,50  
Bottle 0,75 l € 30,50

### Valpolicella Borgo DOC

Winery Marion,  
Veneto

Glass 0,1 l € 5,10  
Bottle 0,75 l € 34,50

### Primitivo

Winery Conti Zecca,  
Apulien

Bottle 0,75 l € 39,30

## APERITIV & DIGESTIV

Campari Orange € 6,90  
Campari Soda € 5,70

Mionetto Prosecco Glass 0,1 l € 4,90  
DOC Treviso Brut Bottle 0,75 l € 35,90

Grappa 2 cl € 4,30  
Ramazzotti 2 cl € 3,90  
Limoncello 2 cl € 4,30