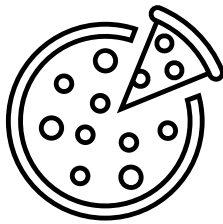


PIZZA NAPOLES

VIENNA

Original Neapolitan pizza with high-quality ingredients and a dough that rests for up to 48 hours and is baked at 480 degrees Celsius for 90 seconds



COFFEE

Espresso	3,00 €
Espresso Doppio	4,00 €
Cappuccino (G)	4,00 €

DOLCI

homemade Tiramisu (A) (C) (G) 6.50 €

Sponge cake layered with mascarpone cream, coffee, cocoa and rum

A B C D E F G H L M N O P R - Information

A Cereals containing gluten and products thereof
B Crustaceans and products thereof
C Poultry eggs and products thereof
D Fish and products thereof except fish gelatine
E Peanuts and products thereof
F Soybeans and products thereof
G Mammalian milk and milk products (including lactose)

H Tree nuts and products thereof
L Celery and products thereof
M Mustard and products thereof
N Sesame seeds and products thereof
O Sulphur dioxide and sulphites
P Lupin and products thereof
R Molluscs and products thereof

Pizza Tradizionale

NAPOLI (A) (G) 13 €

San Marzano tomato sauce, basil, garlic, anchovies, capers, olives, cherry tomatoes, oregano (**without cheese**)

SALAMINO (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, Napoli salami, oregano

COTTO E FUNGHI (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, cooked leg ham, Mushrooms, oregano

DIABOLO (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, fior di latte, salami spianata, piccante, Hot peppers, oregano

CAPRICCIOSA (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, cooked leg ham, mushrooms, olives, artichokes, oregano

QUATTRO STAGIONI (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, cooked leg ham, Napoli salami, mushrooms, artichokes, oregano

PROSCIUTTO CRUDO (A) (G) 16 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, arugula, Prosciutto Crudo, cherry tomatoes, shaved Parmesan, balsamic cream, oregano

CALZONE (A) (G) 15 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, ricotta, cooked leg ham, salami Napoli, mushrooms, oregano

VESUVIO (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, fior di latte, salami spianata piccante, gorgonzola, olives, oregano

TONNO (A) (D) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, tuna, onion, oregano

CHILI SEVILLE (A) (G) 14 €

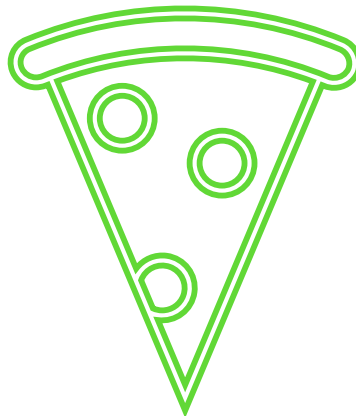
San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, Spianata Piccante salami, cooked leg ham, onion, hot peppers, oregano

FLORENZA (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, Napoli salami, cooked leg ham, corn, paprika, oregano

PANCETTA (A) (G) 14 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, bacon, feta, onion, oregano



Pizza Speciali

MORTADELLA E PISTACHIO

(A) (G) (H) 17 €

Fior di Latte, Parmigiano Reggiano, Mortadella, Burrata, Homemade Pistachio Pesto, Pistachios, Oregano

SCHLOSSBERG (A) (G) 16 €

Fior di Latte, cooked leg ham, homemade basil pesto, homemade red pesto, ricotta, oregano

CARPACCIO (A) (G) 17 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Fior di Latte, arugula, beef carpaccio, cherry tomatoes, shaved Parmesan, oregano

SALSICCIA (A) (G) 14 €

Fior di Latte, Parmigiano Reggiano, mushrooms, salsiccia piccante, oregano

RANDALE (A) (G) 16 €

Fior di Latte, Salami Napoli, Homemade Basil Pesto, Homemade Olive Pesto, Ricotta, Cherry tomatoes, oregano

RECOCTUS (A) (G) (H) 17 €

Fior di Latte, Beef Carpaccio, Homemade Red Pesto, Ricotta, Walnuts, Oregano

TONNARA (A) (G) (D) 14 €

Fior di Latte, Parmigiano Reggiano, tuna, olives, capers, caramelized onion, oregano

GUANCIALE (A) (G) 14 €

Fior di Latte, Parmigiano Reggiano, Guanciale bacon, Gorgonzola, oregano

PILGRIMS (A) (G) 16 €

San Marzano tomato sauce, basil, Parmigiano Reggiano, Salami Spianata Piccante, onion, olives, Burrata, oregano

Pizza Vegetariano

MARINARA (VEGAN) (A) 10 €

San Marzano tomato sauce,
basil, garlic, oregano, extra virgin
olive oil (without cheese)

MARGHERITA (A) (G) 11 €

San Marzano tomato sauce,
basil, Parmigiano Reggiano, Fior
di Latte, oregano

MARGHERITA (VEGAN)

(A) (G) 12€

San Marzano tomato sauce,
basil, vegan cheese alternative,
oregano

QUATTRO FORMAGGI

(A) (G) 14 €

San Marzano tomato sauce,
basil, Parmigiano Reggiano, Fior
di Latte, Gorgonzola, feta, ricotta,
oregano

HUMMUS (VEGAN) (A) (F) 14 €

Homemade hummus, red onions,
cherry tomatoes, arugula,
oregano

POMODORO RICOTTO

(A) (G) 13 €

San Marzano tomato sauce, basil,
Parmigiano Reggiano, Fior di Latte,
ricotta, oregano

AVACADO (A) (G) 15 €

Fior di Latte, homemade avocado
pesto, homemade red pesto,
ricotta, arugula, oregano

THE ROCK (A) (G) 16 €

Fior di Latte, Homemade basil
pesto, Homemade red pesto,
Burrata,
shaved Parmesan, oregano

FANTASTICA (A) (G) 16 €

Fior di Latte, homemade red
pesto, homemade olive pesto,
burrata, shaved Parmesan,
oregano

PARMIGIANO DI

MELANZANE (A) (G) 15 €

Fior di Latte, Eggplant,
Homemade Eggplant Pesto,
Homemade Red Pesto, Ricotta,
Oregano

ZUCCHINI (A) (G) 15 €

Fior di Latte, zucchini, homemade
zucchini pesto, homemade red
pesto, ricotta, oregano

BURRATA (A) (G) 16 €

San Marzano tomato sauce,
basil, Parmigiano Reggiano,
arugula, burrata, Homemade
basil pesto, oregano

ORTOLANA (A) (G) 14 €

San Marzano tomato sauce,
basil, Parmigiano Reggiano, Fior
di Latte, grilled zucchini, grilled
eggplant, grilled peppers,
artichokes, oregano

SPINACI (A) (G) 14 €

San Marzano tomato sauce,
basil, Parmigiano Reggiano, Fior
di Latte, spinach, ricotta, oregano

Insalata

MISTA

(Vegetarian)

Green salad, cherry tomatoes,
carrots, cucumbers, olives,
balsamic vinegar, pumpkin seed
oil, olive oil dressing

6 €

Extra

All pizzas can be provided with :

Tomato sauce 1,00€
vegan cheese alternative
2,00€

Fior di Latte 2,00 €
Burrata 4,00€
Ricotta 2,00€
Gorgonzola 2,00€
Feta cheese 1,50€
Shaved Parmesan 2,00€
Artichokes 2,00 €
Olives 1,50€

Red onions 1,00 €
Capers 1,00€
Corn 1,00€
Mushrooms 1,50€
Garlic 1,00€
Hot peppers 1,00€
Basil 1,00 €
Arugula 1,50€
Spinach 2,00€
Cherry tomatoes 1,50€
Eggplant 1,50€
Peppers 1,50€

Zucchini 1,50€
Cooked leg ham 2,50€
Salami Napoli 2,50€
Salami spianata piccante
(spicy) €2,50
Bacon (pancetta) 2,50€
Prosciutto Crudo raw ham
3,50€
Mortadella 2,50€
Carpaccio 4,00€
Anchovy 2,00€

Tuna 3,50€
Guanciale (bacon) 2,50€
Salsiccia piccante 2.50€
Avocado Pesto 3,00€
Olive pesto 2,50€
Basil Pesto 3,00€
Eggplant Pesto 2,50€
Zucchini Pesto 2,50€
Pistachio Pesto 3,00€
Red Pesto 3,00€

BEVANDE

(Drinks - non alcoholic)

**APPLE JUICE natural/
PEAR JUICE natural**
sparkling / still
0,33l – 4,00€ / 0,5l – 4,50€

SODA
0,33l – 2,50€ / 0,5l – 4,00€

SODA
LEMON/ELDERFLOWER/ RASPBERRY
sparkling / still
0,33l – 3,00€ / 0,5l – 4,50€

RAUCH ICED TEA
peach / lemon
0,33l – 4,00€

MAKAVA
0,33l – 4,00€

MINERAL WATER
sparkling / still
0,33l – 3,50€

FRITZ
0,33l – 4,00€

fritz kola
fritz-kola super zero
fritz-limo orange
fritz-limo apple-cherry-elderberry
fritz-spritz organic grape



BEVANDE ALCOHOLIC

BIRRA (A)

BIRRO MORETTI (0,33l)
4,50€
PERONI NASTRO AZZURO (0,33l)
4,50€
AUGUSTINER EDELSTOFF (0,5l)
5,00€
OTTAKRINGER (0,33l) - (0,5l)
4,00€ - 5,00€
GÖSSER NATURRADLER (0,33l) - (0,5l)
4,00€ - 5,00€

SPRITZ (O)

(All splashes are ~ 0.25l)

APEROL SPRITZER
Prosecco, Aperol, Soda
7,00€

HUGO SPRITZER
Prosecco, Hugo, Soda
7,00€

LIMONCELLO SPRITZER
Prosecco, Limoncello, Soda
7,00€

CAMPARI SPRITZ
Prosecco, Campari, Soda
7,00€

SELECT SPRITZ
Prosecco, Select, Soda
7,00€

LILLET SPRITZER
Prosecco, Lillet, Soda
7,00€

GELBER MUSKATELLER SPRITZER
Muskateller, Soda
6,00€

VINO

VINO BLANCO (O) white wine (1/8)

Sauvignon Blanc Southern Styria	5,00 €
Pinot Grigio South Tyrol	4,50 €
Grüner Veltliner Vienna	5,00 €
Gelber Muskateller Lower Austria	4,50 €
Mionetto (Prosecco) 0,10l	4,00€

VINO ROSSO (O) Red wine (1/8)

Zweigelt Burgenland	5,00€
Blaufränkisch Triebsamer Burgenland	5,00 €

BOTTIGLIE (O) (Bottles)

Zweigelt Burgenland	30,00 €
Blaufränkisch Triebsamer Burgenland	30,00 €
Mionetto (Prosecco)	30,00 €
Sauvignon Blanc Southern Styria	35,00 €
Pinot Grigio South Tyrol	30,00 €
Grüner Veltliner Vienna	35,00 €
Gelber Muskateller Lower Austria	30,00€

