

Aperitif

Sherry
0,1l cl 4,10

Prosecco ^{o)}
0,1l 4,20

Bellini
0,1l 4,70

Martini bianco
4 cl 4,20

Martini dry
4 cl 4,20

Martini rosso
4 cl 4,20

Campari-Orange
4,80

fresh orange juice
0,25 l 5,-

La Vie en Rose ^{o)}
Fentimans Rose Lemonade
with Lillet, icecubes and rose petals
4,90

Aperol Spritz ^{o)L)}
Aperol, Soda, white wine
4,70

Aperol Veneziano ^{o)L)}
Aperol, Soda, Prosecco
4,90

Hugo ^{o)}
Prosecco, Soda, elderberry juice,
mit, lime
4,70

Hendrick's Gin Tonic
4 cl Hendrick's Gin, Fentimans Tonic
8,90



Fraulein
Rosé
von Döbling
Mayer am Pfarrplatz

1/8l 4,20

Antipasti-starters

Mozzarella Caprese ^{G)}
mozzarella cheese, tomatoes
8,90

Prosciutto with melon
12,90

Bruschetta ^{A)G)}
toasted bread with diced tomatoes
6,90

Carpaccio di manzo ^{G)M)O)}
Beef-Carpaccio with rucola and grana
13,90

**Antipasti misti di verdure
con Prosciutto**
mixed starter with vegetables and
prosciutto
12,90

Minestre - soups

spicy fish soup ^{A)D)L)R)}
6,50

Zuppa di pomodoro ^{G)L)}
cream tomato soup
4,90

Minestrone ^{L)}
clear vegetable soup
4,90

SALATE

our salads are marinated with balsamico-
olive-oil-dressing

Insalata mista ^{M)O)}
small 5,70
large 7,50

Insalata di rucola e grana ^{G)M)O)}
rucolasalad with tomatoes and grana-
cheese
8,50

Insalata di tonno ^{M)O)}
mixed salad with tuna
8,90

Insalata al greco ^{G)M)O)}
mixed salad with sheep's cheese
8,90

Insalata di mozzarella ^{G)M)O)}
mixed salad with mozzarella
8,90

Insalata di pollo ^{L)M)O)}
grilled chicken-fillet served on lettuce
11,90

side dishes

roast potato,
rice,^{G)} boiled potato,^{G)} roast potato
with rosemary or spinach ^{L)}
3,50

pizzabread/white bread ^{A)G)}
2,50

pizzabread with garlic-oil ^{A)G)}
2,90

PASTA

**Spaghetti pomodoro ^{A)L}
e basilico**
(tomatosauce, basil)
9,90

Spaghetti alla Carbonara ^{A)C)G)L}
(bacon, cream, parmesan, egg)
9,90

Spaghetti aglio e olio ^{A)L}
(olive-oil, garlic)
8,90

Spaghetti alla Bolognese ^{A)L}
mincemeat tomato-sauce
11,90

Linguine puttanesca ^{A)D)F)L}
(tomatosauce, olives, capers, anchovies)
12,90

**Linguine con gamberi ^{A)L)R)B}
e calamari**
(ribbon-noodles with calamari and prawns)
17,90

Lasagne al forno ^{A)C)G)L}
12,-

Penne al'arrabiata ^{A)L}
(tomatosauce, herbs,
Peperoncini - spicy)
9,90

Penne alla norma ^{A)G)L}
(tomatosauce, eggplants,
mozzarella, basil)
12,90

Gnocchi alla sorrentina ^{A)G)L}
(tomatosauce, mozzarella, basil)
12,90

**Gnocchi gorgonzola ^{A)G)L}
e radicchio**
(red endive, gorgonzola-cheese)
13,90

Gnocchi quattro Formaggi ^{A)G)L}
(gnocchi with four kinds of cheese)
13,90

**Tortelloni con ricotta ^{A)C)G)L}
in salsa di spinaci**
(tortelloni filled with ricotta, spinach-sauce)
12,90

Tortelloni panna e funghi ^{A)C)G)L}
(tortelloni with ricotta, cream, mushrooms,
ham)
12,90

Secondi piatti– main dishes

Pesce

Calamari alla griglia ^{R)L)}
(calamari grilled, spinach and boiled potatoes)
16,90

Gamberi alla griglia ^{B)L)}
(prawns grilled, tomato-risotto)
26,00

Salmon-fillet with julienne ^{D)L)}
19,90

Branzino alla griglia ^{D)L)}
(seabass grilled as a whole,
spinach and boiled potatoes)
23,-

Orata alla griglia ^{D)L)}
(seabream grilled as a whole,
spinach and boiled potatoes)
23,-

Carne

French Rack, portwine-sauce ^{A)L)O)}
julienne and roast potatoes
29,-

Bistecca di Manzo ^{A)L)}
Beefsteak, roast potatoes with rosemary,
green beans and bacon
32,-

Costolette d'agnello ^{A)L)O)}
lamb crown, mediterranean vegetables and potatoes
29,-

P i z z e

Margherita A)G)L)	(Tomatosauce, cheese)	7,30
Cipolla A)G)L)	(Tomatosauce, cheese, onions)	8,30
Carciofini A)G)L)	(Tomatosauce, cheese, artichokes)	8,40
Funghi A)G)L)	(Tomatosauce, cheese, mushrooms,	8,40
Primavera A)G)L)	(Tomatosauce, cheese, eggplant, zucchini, artichokes, tomatoes, mushrooms)	8,60
Romana A)G)L)D)	(Tomatosauce, cheese, anchovies)	8,60
Tonno A)G)L)D)	(Tomatosauce, cheese, tuna, onions)	8,60
Salami A)G)L)	(Tomatosauce, cheese, salami)	8,60
Cardinale A)G)L)	(Tomatosauce, cheese, ham)	8,60
Napoletana A)G)L)D)	(Tomatosauce, cheese, anchovies, olives, capers)	9,10
Diavolo A)G)L)	(Tomatosauce, cheese, ham, jalapeno)	9,10
Toscana A)G)L)	(Tomatosauce, cheese, ham, mushrooms)	9,20
Quattro stagioni A)G)L)	(Tomatosauce, cheese, ham, artichokes, Champignons)	9,60
Piccante A)G)L)	(Tomatosauce, cheese, salami, bacon, jalapeno, onions)	9,60
Rucola A)G)L)	(Tomatosauce, mozzarella, rucola)	9,60
Capricciosa A)G)L)D)	(Tomatosauce, cheese, ham, olives, artichokes, anchovies)	9,60
Provinciale A)G)L)	(Tomatosauce, cheese, ham, bacon, corn, jalapeno)	9,60
San Antonio A)G)L)D)	(Tomatosauce, cheese, tuna, anchovies, olives, onions)	9,60
Rusticana A)G)L)	(Tomatosauce, cheese, mushrooms, bacon, olives, fried egg)	9,70
Quattro formaggi A)G)L)	(Tomatosauce, cheese, mozzarella, sheep's cheese, gorgonzola)	9,70
Padrone A)G)L)	(Tomatosauce, cheese, ham, mushrooms, salami, bacon, onions, olives)	9,90
Notturmo A)G)L)	(Tomatosauce, cheese, olives, prosciutto)	11,30
Scala A)G)L)	(Tomatosauce, cheese, artichokes, onions, prosciutto)	11,50
Frutti di mare A)G)L)B)R)	(Tomatosauce, cheese, seafood)	11,90
Rucola, grana e prosciutto A)G)L)	(Tomatosauce, mozzarella, prosciutto, rucola, parmesan)	12,90

extras: |parmesan, seafood, rucola, tuna, anchovies 2,00 add. charge |prosciutto 2,70 additional charge

DOLCI E FORMAGGI

all of our desserts are homemade

Mousse au chocolat ^{C)G)}

7,-

Almond-parfait ^{C)G)H)}

7,-

Tiramisu ^{C)G)}

7,-

Panna cotta ^{G)}

7,-

Warm chocolate-cake ^{A)C)G)}

7,-

Gnocchi di nocciole ^{A)C)E)G)}

(dumplings filled with nougat, strawberry-sauce
15-minute wait for preparation)

7,50

Formaggi misti ^{G)}

(large plate with mixed cheese)

13,-

Coffee

Caffè Espresso	2,40	Caffè latte ^{G)}	3,90
Caffè Machiatto ^{G)}	2,40	Iced coffee ^{G)}	5,50
Espresso doppio	4,20	Capuccino ^{G)}	3,70
Melange ^{G)}	3,70		


Tea 2,30


(black, fruit, camomile, mint, green tea)

Bibite analcoliche/non-alcoholic beverages

Coca-Cola 0,33l-bottle	2,90
Coca-Cola Zero 0,33l bottle	2,90
Apple juice/orange juice 0,25l	2,80
Ice-tea peach 0,35l-bottle	2,90
Rauch juice drink apricot 0,2l-bottle	3,20
Rauch juice drink strawberry 0,2l-bottle	3,20
Rauch juice drink currant I 0,2l-bottle	3,20
Tonic Schweppes 0,2l-bottle	3,20
Bitter Lemon 0,2-l-bottle	3,20
Apple juice/orange juice with soda 0,25l	2,30
Soda lemon 0,25l	2,20
Mineral water, sparkling 0,33l-bottle	2,80
Mineral water, still 0,33l-bottle	2,80
Mineral water, still 0,75l-bottle	5,20
Mineral water, sparkling 0,75l-bottle	5,20
Raspberry-soda 0,25l	2,20
Soda 0,25l	1,90
Non-alcoholic beer 0,33l-bottle	3,30

Bear:


Reininghaus Pils ^{A)} vom Fass 0,2l		2,60
Reininghaus Pils ^{A)} vom Fass 0,3l		3,40
Reininghaus Pils ^{A)} vom Fass 0,5l		4,50

BirraMoretti®RicettaOriginale ^{A)} vom Fass 0,2l		2,60
BirraMoretti®RicettaOriginale ^{A)} vom Fass 0,4l		4,40
<i>una storia Italiana</i>		

Weihenstephaner ^{A)} Weissbier 0,5l-Flasche		4,60
<i>The Oldest Brewery in the World</i>		

wine

white 1/8l

Grüner Veltliner ^{o)} - <i>DAC Schneider</i>	3,90
Wiener Gemischter Satz ^{o)} Mayer am Pfarrplatz	4,70
Gelber Muskateller <i>classic Strauss Gamlitz</i>	4,70
Welschriesling ^{o)} Südsteiermark <i>TEMENT</i>	4,80
Riesling, ^{o)} <i>Rabl Steinterrassen Kamptal DAC</i>	4,20
Chardonay ^{o)} <i>Puglia Tormaresca</i>	4,20
Soave ^{o)} - <i>Venezien</i>	3,80
Gavi San Pietro Tassarolo BIO 	4,90
Pinot Grigio ^{o)} - <i>Sacchetto Delle Venezie</i>	4,20
Villa Antinori Bianco, ^{o)} <i>Toscana</i>	4,70
Graševina Kroatisches Donaugebiet ^{o)} <i>Ilok Weinkeller</i>	3,90
Weisswein/Rotwein gespritzt ^{o)} 0,25l	2,90

red 1/8l

Fräulein Rosé von Döbling Mayer am Pfarrplatz ^{o)}	4,20
Zweigelt, ^{o)} <i>Hannes Reeh, Andau Burgenland</i>	4,30
Cuvée barrique ^{o)} (ZW, M, CS) <i>Haller Enzersfeld</i>	4,30
Cabernet Sauvignon ^{o)} <i>Markowitsch</i>	4,30
Cuvée Kapistran ^{o)} (Blaufr., Cab. S.) croatian w, from danube region Ilok	4,20
Tellus <i>Lazio</i> ^{o)}	4,70
Neprica <i>Puglia</i> ^{o)}	4,70
Chianti <i>Da Vinci</i> ^{o)}	4,20
Merlot ^{o)} <i>Salvalai Venezien</i>	4,20
Le Maestrelle <i>Toscana Antinori - Santa Cristina</i>	4,90
Barbera D'Alba ^{o)} <i>Prunoto Piemont</i>	5,50
Chianti Classico <i>Villa Antinori Toscana</i>	6,50
Lambrusco ^{o)} <i>Grsparossa Frizzante Dolce di Castelvetro</i>	3,90
==> you can find bottled wines in our extra wine-list	

Grappe 2cl

Grappa di barolo	40 %	4,50
Grappa bocchino Sigillo Nero	40 %	4,50
Grappa Nonino	41 %	4,50
Grappa Sarpa Barique di POLI	40 %	4,90

Grappe Casa Luigi Francoli

Barbera del piemonte	41,5 %	4,50
Del Piemonte Riserva (3 anni)	41,5 %	4,50
Del Piemonte Riserva (5 anni)	41,5 %	4,50

all prices inklude tax and no tip.

List of allergens to declare according to
EU-Lebensmittelinformationsverordnung Nr:1169/2011

A)cereals containing gluten; B)crustaceans; C)eggs; D)fish; E)peanuts;
F)sojabeans; G)milk lactose; H) nuts; L) celery M) mustard N)sesame O)sulphur; P)lupin R)molluscs