

italic

RISTORANTE • PIZZA • PASTA

APERITIF

Aperitif

<i>Prosecco 0,1 L</i>	5,10
<i>VINEYARD SERENA/CONEGLIANO</i>	
<i>Bouvet Cremant Rose 0,1 L</i>	5,90
<i>VINEYARD BOUVET LADUBAY / MAINE-ET-LOIRE</i>	
<i>Prosecco with elderflower sirup 0,1 L</i>	5,20
<i>Martini Royal 0,25 L</i>	5,90
<i>MARTINI ASTI, MARTINI ROSATO, SODA, FRESH RASPBERRIES</i>	
<i>Aperol-Sprizz „italic“ 0,25 L</i>	5,90
<i>Lillet Spritz 0,25 L</i>	5,90
<i>Bellini 0,1 L</i>	6,90
<i>WITH VINEYARD-PEACHE</i>	
<i>Sherry 4 CL</i>	5,50
<i>Campari Soda 4 CL</i>	5,30
<i>Campari Orange 4 CL</i>	5,50
<i>Martini extra dry, bianco, rosso 4 CL</i>	5,50
<i>Negroni</i>	8,00
<i>MARTINI ROSSO, CAMPARI, GIN</i>	
<i>Americano</i>	7,50
<i>CAMPARI, MARTINI ROSSO, SODA</i>	

Open Whitewines 0,125 L

Grüner Veltliner ITALIC 16 3,70
VINEYARD HIRTL, POYSDORF/WEINVIERTEL

Goldmuskateller 16 4,80
KELLEREI ST. MICHAEL EPPAN, EPPAN / SÜDTIROL

Chardonnay Collevento 16 3,70
ANTONUTTI, COLLOREDO DI PRATO / FRIAUL

Sauvignon blanc Kitzreck 16 5,00
VINEYARD WOHLMUTH, KITZECK/SÜDSTEIERMARK

Pinot Grigio 16 4,90
ALTURISI/ FRIAUL

Merlot Collevento 16 3,70
ANTONUTTI, COLLOREDO DI PRATO / FRIAUL

Zweigelt ITALIC 14 4,50
VINEYARD HIRTL, POYSDORF/WEINVIERTEL

Chianti Colli Senesi 14 5,00
SANGIOVESE
PALAZZO BANDINO, CHIANCIANO TERME / TOSKANA

IT 14 5,50
SYRAH, CABERNET FRANC, PETIT VERDOT
OLIVIERO TOSCANI, CASALE MARITTIMO / TOSKANA

Beerenauslese 13 1116 L 6,00
VINEYARD TEMENT
BERGHAUSEN / SÜDSTEIERMARK

Soft drinks / Beer

<i>Soda with elderflower sirup*/Soda with lemon*</i> 0,25 L	2,30
<i>Soda with elderflower sirup/Soda with lemon</i> 0,5 L	3,60
<i>Römerquelle sparkling/non sparkling</i> 0,33 L	3,20
<i>Römerquelle sparkling/non sparkling</i> 0,75 L	5,90
<i>Soda with apple juice clear/unfiltered</i> 0,25 L	2,90
<i>Soda with apple juice clear/unfiltered</i> 0,5 L	3,90
<i>Coca Cola/Coca Cola light/zero</i> 0,33 L	3,80
<i>Nestea lemon/peach</i> 0,33 L	3,80
<i>Almdudler</i> 0,33 L	3,80
<i>Bitter Lemon, Tonic Water, Ginger Ale</i> 0,2 L	3,80
<i>Rauch tomato, apricot or cassis juice</i> 0,2 L	3,80
<i>Red Bull</i> 0,25 L	4,20

Fruit juice from monastery Klosterneuburg

DONAU LAND/LOWER AUSTRIA

<i>Apple-carrot juice</i> 0,25 L	4,20
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Fruit juices from Obsthof Ignaz & Herta Dietrich

EHRENHAUSEN / SOUTH STYRIA

<i>Quince</i> 0,2 FL	4,10
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*G-RATED BEVERAGES

Beer

<i>Stiegl Goldbräu on tap</i> 0,2 L	2,90
<i>Stiegl Goldbräu on tap</i> 0,33 L	3,50
<i>Clausthaler alcohol-free</i> 0,33 L	3,90
<i>Franziskaner wheat beer</i> 0,5 L	4,10
<i>Stiegl shandy</i> 0,5 L	4,10

Appetizers

Mixed salad	4,50
<small>TOMATOE / CUCUMBER</small>	
Rocket salad	7,50
<small>PARMESAN / BALSAMIC</small>	
Antipasto all'italiana	8,50
<small>OLIVES / CAPER BERRIES</small>	
Burrata di Andria	10,50
<small>MARINATED PEPPER / PIGNOLIA / BASIL / VINEGAR</small>	
Carpaccio Cipriani	11,00
<small>ROCKET SALAD / PECORINO ROMANO / OLIVE OIL</small>	
Beef Tartar	12,00
<small>MARINATED PUMPKIN / RED ONIONS / QUALI-EGG / TRAMEZZINI / CHILI MAYONNAISE</small>	
Foie gras Creme Brulee	14,00
<small>HOMEMADE ONION JAM / BIROCHE</small>	
Minestrone	4,10
<small>PESTO / PARMESAN</small>	
Tomatoe soup	4,50
<small>BASIL</small>	
Pumpkinsoup	5,10
<small>PUMPKIN SEED / SOUR CREAM</small>	

Pasta

Penne 13,50

small 11,50

ALL ARRABIATTA / BASIL

Strozzapretti Caprese 13,50

small 11,50

BURATTA DI ANDRIA / TOMATOE / BASIL

Homemade Lasagne al forno 14,00

BOLOGNESE OF VEAL / VEGETABLES / SUN DRIED TOMATOES / SCAMORZA

Risotto with Pumpkin 14,00

small 12,00

BRESAOLA / PECORINO / PANE GUTTIAU / PUMPKIN SEED

Risotto Tartufo 16,00

small 13,00

WITH BLACK TRUFFLE FROM UMBRIA

Homemade Tagliolini Tartufo 16,00

small 13,00

WITH BLACK TRUFFLE FROM UMBRIA

Homemade Tagliatelle „Nero“ Frutti di Mare 17,00

small 14,50

OCTOPUS / PRAWNS / MUSSELS / PARSLEY / GARLIC

Our Pasta specialities are made in own production!

Pizza

Margherita 9,90

TOMATO / FIOR DI LATTE / BASIL / OLIVE OIL

Napoletana 10,50

TOMATO / FIOR DI LATTE / OLIVES / CAPERBERRIES / ANCHOVY / OREGANO

Spinaci 10,90

TOMATO / FIOR DI LATTE / LEAFSPINACH / FETA / OLIVE

Cardinale 11,20

TOMATO / FIOR DI LATTE / BOILED HAM / CORN

Tonno 11,50

TOMATO / FIOR DI LATTE / TUNA / ONIONS / CAPERBERRIES

Capricciosa 11,90

TOMATO / FIOR DI LATTE / BOILED HAM / MUSHROOMS / ARTICHOKE / PEPPER

Diavolo 11,90

TOMATO / FIOR DI LATTE / SPIANATA PICCANTE / CHILLI / PEPPER

Rusticana 11,90

TOMATO / FIOR DI LATTE / BACON / MUSHROOM / ONIONS / OLIVES

Salami 11,90

TOMATO / FIOR DI LATTE / SALAMI / CORN

Formaggio 12,50

TOMATO / FIOR DI LATTE / GORGONZOLA / TALEGGIO / FETA

Prosciutto 12,90

TOMATO / FIOR DI LATTE / PROSCIUTTO / ROCKET SALAD / GRANA PADANO

Gamberetti 15,90

TOMATO / FIOR DI LATTE / PRAWNS / BASIL

Main courses

Grilled octopus 24,00

SUN DRIED TOMATOES / CHILI MAYONNAISE
FRIED POTATO PATTY / GARLIC / THYME

Grilled filet of pikeperch 23,50

PUMPKIN-PANCETTA- CABBAGE / PUMPKIN SEED / SOUR CREAM

Grilled Black Tiger Prawns 25,50

OLIVE OIL / GARLIC / HERBS / LIME

Grilled breast of chicken 17,50

VARIATION OF PARSNIP / SALVIA-GNOCCHI / CARAMELIZED RED VINE ONIONS

Wiener Schnitzel of veal 18,50

PARSLEY POTATOES / CRANBERRY SAUCE

U.S. Chuck Roll 12 hours broiled 26,50

TRUFFLED RISOTTO / BALSAMIC ONIONS / ROSEMARY

Rib eye steak grain fed 28,50

KING OYSTER MUSHROOMS / POTATOES / VEGETABLES / THYME

Grilled vegetables 3,90

Risotto of parmesan 3,90

Rosemary potatoes 3,90

French Fries 3,90

Dessert

Italic-Sorbet 5,90

BASILSORBET / CAIPIRINHA / RASPBERRIES

Panna cotta 5,50

BERRIES / MINT

Nougat- Crème brûlée 6,50

MANGO ICE CREAM / PHYSALIS

Tiramisu 6,50

SOUR CHERRIES / CURD ICE CREAM

Italic nero 6,50

DARK CHOCOLATE CAKE / MARINATED MANDARINS

Grana Padano 9,00

small 6,00

Various italian cheese 10,50

small 7,00

Espresso 2,50

Macchiato 2,80

Melange 3,90

Cappuccino 3,90

Caffè Latte 4,20

Espresso doppio 4,20

Caffè Coretto 5,20

Dammann Tea 3,70

KAMILLE, PFEFFERMINZE, DARJEELING, EARL GREY,
L'ORIENTAL, ROOIBOS VANILLE, PROVENCE

Hot chocolate 4,10

Grappe 2 CL

<i>Alexander Grappa Prosecco 38°</i>	4,50
<small>GLERA BOTTEGA DISTILLERIA</small>	
<i>Grappa di Barbaresco 42°</i>	5,90
<small>NEBBIOLO GAJA</small>	
<i>Grappa Vuisinar Friulana 41°</i>	5,90
<small>GRAVE, COLLI FRIULAN NONINO</small>	
<i>Grappa Sperss 45°</i>	7,00
<small>NEBBIOLO GAJA</small>	
<i>Grappa Sarpa di Poli „Big Mama“ 40°</i>	7,00
<small>°MERLOT, CABERNET SAUVIGNON POLI</small>	
<i>Grappa di Vino Nobile di Montepulciano 06</i>	7,00
<small>PRUGNOLO, GENTILE, CANAILOLO, MAMMOLINO AVIGNONESI</small>	
<i>Grappa le dic' otto lune 41°</i>	8,00
<small>STRAVECCHIA MARZADRO</small>	
<i>Jacopo Poli Vespaiolo 40°</i>	8,00
<small>POLI</small>	
<i>Grappa Affinata Amarone 41°</i>	8,00
<small>CORVINA VERONESE, RONDINELLA-MOLINARA-NEGRARA MARZADRO</small>	
<i>Bricco dell'Uccellone 06</i>	9,50
<small>BARBERA BRAIDA</small>	
<i>Tignanello Grappa 42°</i>	9,50
<small>CABERNET SAUVIGNON, SANGIOVESE ANTINORI</small>	
<i>Grappa di Merlot Ornellaia 42°</i>	9,50
<small>CABERNET SAUVIGNON, MERLOT ORNELLAIA</small>	

OPEN HOURS
MONDAY TILL SATURDAYS 11 TO 24:00
HOT MEALS SERVED 11:30 TO 23:00
SUNDAY DAY OF REST

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