

italic

RISTORANTE • PIZZA • PASTA

Aperitif

<i>Prosecco 0,1 L</i>	5,10
<i>VINEYARD SERENA/CONEGLIANO</i>	
<i>Crémant de Loire Rosé 0,1 L</i>	5,90
<i>DOMAINE PETITE ROCHE / TREMONT</i>	
<i>Kir Royal „italic“ 0,1 L</i>	5,50
<i>PROSECCO / CASSIS</i>	
<i>Bellini 0,1 L</i>	6,90
<i>WITH WITH VINEYARD-PEACHE</i>	
<i>Prosecco with elderflower sirup 0,1 L</i>	5,20
<i>Aperol-Sprizz „italic“/ Lillet Spritz / Martini Royal 0,25 L</i>	5,90
<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>Americano, Negroni</i>	8,00

Open Whitewines 0,125 L

Grüner Veltliner ITALIC 17	3,70
VINEYARD HIRTL, POYSDORF/WEINVIERTEL	
Sauvignon blanc Collevento 17	4,20
ANTONUTTI, COLLOREDO DI PRATO / FRIAUL	
Goldmuskateller 17	4,80
KELLEREI ST. MICHAEL EPPAN, EPPAN / SÜDTIROL	
Pinot Grigio 17	4,90
ALTURISI/ FRIAUL	
Merlot Collevento 17	3,90
ANTONUTTI, COLLOREDO DI PRATO / FRIAUL	
Zweigelt ITALIC 17	4,50
VINEYARD HIRTL, POYSDORF/WEINVIERTEL	
Chianti Torre Terza 14	5,10
SANGIOVESE TENUTE TOSCANE DI BRUNA BARONCINI, MONTEPULCIANO / TOSKANA	
Primitivo di Manduria 16	5,50
PRIMITIVO FELLINE, MANDURIA / APULIEN	
Beerenauslese 1116 L	6,00
WEINGUT BIEGLER GUMPOLDSKIRCHEN / THERMENREGION	

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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*G-RATED BEVERAGES

Beer

<i>Stiegl Goldbräu on tap</i> 0,2 L	2,90
<i>Stiegl Goldbräu on tap</i> 0,33 L	3,60
<i>Clausthaler alcohol-free</i> 0,33 L	3,90
<i>Franziskaner wheat beer</i> 0,5 L	4,20
<i>Stiegl shandy</i> 0,5 L	4,20

Appetizers

<i>Mixed salad</i>	4,50
<small>TOMATOE / CUCUMBER</small>	
<i>Rocket salad</i>	7,50
<small>PARMESAN / BALSAMIC</small>	
<i>Antipasto all'italiana</i>	8,50
<small>OLIVES / CAPER BERRIES</small>	
<i>Burrata di Andria</i>	10,50
<small>MARINATED BEETROOT / PIGNOLIA / ACETO / AFFILA CRESS</small>	
<i>Carpaccio of beef</i>	11,00
<small>ROCKET SALAD / PESTO / PARMESAN</small>	
<i>Beef Tartar</i>	12,00
<small>AVOCADO / RED ONIONS / QUALI-EGG / TRAMEZZINI / CHILI MAYONNAISE</small>	
<i>Minestrone</i>	4,10
<small>PESTO / PARMESAN</small>	
<i>Tomatoe soup</i>	4,50
<small>BASIL</small>	

Pasta

Penne 11,50

small 9,50

ALL ARRABIATTA / BASIL

Strozzapretti Caprese 12,50

small 10,50

BURATTA DI ANDRIA / TOMATOE / BASIL

Fusilli 13,50

small 11,00

BOLOGNESE OF VEAL / VEGETABLES / PARSLEY

Risotto with mushroom 14,00

small 11,50

PROSCIUTTO / PECORINO / AFFILA CRESS / HERBS

Homemade Tagliolini Tartufo 16,00

small 13,00

WITH BLACK TRUFFLE FROM UMBRIA

Spaghetti 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 Seabream 24,50

HOMEMADE TAGLIOLINI / BLACK TRUFFLE / SPINACH-CREAM

Grilled Black Tiger Prawns 25,50

OLIVE OIL / GARLIC / HERBS / LIME

Roasted breast of Chicken 19,50

POTATOES / MUSHROOM / YOUNG ONION / ROSEMARY

Duck breast sous vide 21,50

SAFFRONRISOTTO / BRAISED ROMANESCO / DATE / BACON

Wiener Schnitzel of veal 21,50

PARSLEY POTATOES / CRANBERRY

Filet of beef 30,00

MEDITERRANEAN VEGETABLES / SWEET POTATOE FRIES / HERB BUTTER

Grilled vegetables 3,90

Risotto of parmesan 3,90

Rosemary potatoes 3,90

French Fries 3,90

Dessert

<i>Panna cotta</i>	5,50
<small>BERRIES / MINT</small>	
<i>Luke warm chocolate-cream</i>	6,00
<small>RASPBERRY ICE CREAM</small>	
<i>Cheesecake</i>	5,90
<small>SOUR CHERRIES / VANILLA ICE CREAM</small>	
<i>Italic nero</i>	6,50
<small>CHOCOLATE CAKE / MARINATED MANDARINS</small>	

<i>Grana Padano</i>	9,00
<i>small</i>	6,00
<i>Various italian cheese</i>	10,50
<i>small</i>	7,00

<i>Espresso</i>	2,50
<i>Macchiato</i>	2,80
<i>Melange</i>	3,90
<i>Cappuccino</i>	3,90
<i>Caffè Latte</i>	4,20
<i>Espresso doppio</i>	4,20
<i>Caffè Coretto</i>	5,20

<i>AfroTea</i>	3,70
<small>KAMILLE, PFEFFERMINZE, L'ORIENTAL, ROOIBOS VANILLE, PROVENCE</small>	

<i>Hot chocolate</i>	4,10
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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, CANAILO, 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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