

Diana

Café Restaurant
Pizza
Italian and International Specialties

Schwarzspanierstraße 6
1090 Wien
Tel.: 406 06 90
www.diana-restaurant.at

Opening hours:
Monday - Saturday
11.00 - 22.00
Sunday day off

Warm cuisine throughout
We are happy to prepare all dishes to take away. Telephone
orders are accepted

Dear guest!
We founded this restaurant in 1997. Since then, we have been trying to satisfy your
wishes and tastes.
We have given the restaurant its name in memory and honor of the English princess
who died in the year of its foundation.

Michel & Issa Swedan

Minestre

Soups

Zuppa pavese (A,C,G,L) Beef soup with egg, parmesan and gratinated cheese bread	4,80
Crema al pomodoro (L) Tomato cream soup	4,80
Zuppa all'aglio (A,C,G,L) Garlic cream soup with croutons	4,80
Minestrone (L) Vegetable soup	5,20
Zuppa di pesce (B,D,L,R) Fish soup with seafood	5,20

Insalate

Salads

Insalata verde Leaf salad	6,50
Insalata di carciofini Artichoke salad with lemon, garlic, parsley and olive oil	8,50
Insalata mista Mixed salad	8,50
Insalata alla greca (G) Mixed salad with feta cheese and olives	9,80
Insalata mista con tonno (D) Mixed salad with tuna and onion	9,80
Insalata di rucola (G) Rocket salad with tomatoes, parmesan and balsamic dressing	10,50
Insalata con pollo Chicken strips on leaf salad with olive oil and balsamic vinegar	10,50
Insalata mista della casa (D,G) Mixed salad with tuna, feta cheese, anchovy fillets and olives	11,80

Antipasti freddi

Cold appetizers

Crostini al tonno (A,C,D) Toasts with marinated tuna and olives	9,50
Carpaccio di manzo (G) Marinated beef lung roast, sliced paper-thin, on arugula with shaved parmesan, olive oil, lemon juice and garlic	14,50
Gamberetti su rucola (B) Fine marinated shrimps on rocket salad	12,50
Piatto freddo (G,R) Mixed platter with mozzarella, tomatoes, fried melanzani, zucchini, peppers, marinated artichokes and grilled mussels.	14,50

Antipasti caldi

Warm appetizers

Spinaci gratinati (G) Leaf spinach with mozzarella – gratinated	10,50
Broccoli gratinati (A,G) with ham and cheese - au gratin	10,50
Melanzane al forno (G,L) with meat sauce and cheese - au gratin	10,50
Crostini alla napoletana (A,D,G) Toasts topped with mozzarella, tomatoes, anchovies, olives and basil	9,50
Parmigiana di melanzane (G,H,L) Melanzani with tomatoes, mozzarella, parmesan and pine nuts	12,50

Formaggi

Käse

Pecorino fresco (G) Sheep cheese garnished with tomatoes and olives	9,50
Mozzarella con pomodoro (G) Mozzarella with tomatoes and basil	10,50
Formaggi assortiti (G) mixed cheese plate, richly garnished	13,50

Spaghetti all'aglio olio e peperoncino (A,C) with garlic, olive oil and pepperoni	10,50
Spaghetti alla bolognese (A,C,L) with meat sauce	10,50
Spaghetti alla carbonara (A,C,G) with bacon, cream and egg	10,50
Spaghetti al pomodoro e basilico (A,C,G,L) in tomato sauce, garnished with basil and mozzarella cheese	10,50
Spaghetti al pesto genovese (A,C,G,H) with basil and pine nut sauce	11,00
Spaghetti primavera (A,C,L) with mixed vegetables and tomato sauce	11,00
Spaghetti alla puttanesca (A,C,D,L) with olives, anchovies, garlic, capers and tomato sauce	11,50
Penne all'arrabbiata (A,C,L) with ham, bacon, pepperoni, garlic and tomato sauce (hot)	10,50
Penne al tonno e pomodori (A,C,D,L) with tuna and garlic in tomato sauce	10,50
Penne con sugo di melanzane (A,C,G,H) with melanzani, mozzarella and pine nuts in tomato sauce	11,50
Tortellini alla panna (A,C,G) with ham and cream sauce	10,50
Tortellini alla Diana (A,C,G) with gorgonzola and prosciutto in cream sauce	12,00
Gnocchi con gorgonzola (A,C,G) with gorgonzola - cream sauce	10,50
Gnocchi al pollo (A,C,G) with chicken and zucchini in cream sauce	11,00
Gnocchi con funghi porcini (A,C,G) with porcini mushroom cream sauce	11,00

Pappardelle

Ribbon pasta

Pappardelle al limone (A,C,G) with lemon cream sauce	13,00
Pappardelle con funghi porcini (A,C,G) with porcini mushroom cream sauce	14,50
Pappardelle con salmone e spinaci (A,C,D,G) with spinach top sauce and smoked salmon	14,50
Pappardelle ai gamberetti (A,B,C,G) with shrimps in cream sauce	14,50
Pappardelle alla Diana (A,B,C,D,G,R) with seafood (special)	14,50

Risotti

Rice dishes

Risotto al pesto genovese (G,H,L) with basil pine nut sauce and parmesan cheese served with salad garnish	13,00
Risotto con pollo e funghi (G,L) with chicken strips and mushrooms served with salad garnish	14,50
Risotto ai frutti di mare (B,D,G,L,R) with seafood and salad garnish	14,50
Risotto ai funghi (G,L) served with mixed seasonal mushrooms and salad garnish	14,50

Lasagne

Lasagne al forno (A,C,G,L) Lasagna with meat sauce and cheese	11,50
Lasagne alla verdura (A,C,G,L) Lasagna with vegetables and cheese au gratin	11,50

Margherita (A,G) Tomatoes and cheese	8,50
Cipolla (A,G) Tomatoes, cheese and onions	9,00
Funghi (A,G) Tomatoes, cheese and mushrooms	10,00
Cardinale (A,G) Tomatoes, cheese and ham	10,00
Tritato di carne (A,G,L) Tomatoes, cheese and meat sauce	10,00
Carciofini (A,G) Tomatoes, cheese and artichokes	10,00
Salame (A,G) Tomatoes, cheese and salami	10,50
Siciliana (A,D,G) Tomatoes, cheese, capers, olives and anchovies	10,50
Diavolo (A,G) Tomatoes, cheese, ham and hot pepperoni	10,50
Fiorentina (A,G) Tomatoes, cheese, ham and mushrooms	10,50
Verdura (A,G) Tomatoes, cheese and mixed vegetables	13,00
Contadina (A,G) Tomatoes, cheese, spinach, bacon, feta cheese and garlic	11,00
Provinciale (A,G) Tomatoes, cheese, ham, bacon, corn and pepperoni	11,00
Quattro stagioni (A,G) Tomatoes, cheese, ham, mushrooms and artichokes	11,00
Quattro formaggi (A,G) Tomatoes and four different kinds of cheese	11,00

Rimini (A,G) Tomatoes, cheese, ham, bacon, pepperoni, onion and garlic	11,00
Broccoli (A,G) Tomatoes, cheese, broccoli, ham and garlic	11,00
Tonno (A,D,G) Tomatoes, cheese, tuna and onion	12,00
Calzone (A,C,D,G) capricciosa	12,00
Capricciosa (A,C,D,G) Tomatoes, cheese, ham, mushrooms, artichokes, anchovies, egg, olives	12,00
Alla Roma (A,G) Tomatoes, cheese, fresh tomato slices, mozzarella and fresh basil	13,00
Rusticana (A,C,G) Tomatoes, cheese, ham, salami, egg and pepperoni	12,00
Frutti di mare (A,B,D,G,R) Tomatoes, cheese and seafood	13,00
Diana (A,G) Tomatoes, cheese, mozzarella, prosciutto and arugula	13,00
Pikant scharf (A,G) Tomatoes, cheese, salami, capers, olives, garlic and pepperoni	13,00
Tricolore (A,G) Tomatoes, cheese, fresh tomato slices, arugula and mozzarella cheese	13,00
Al Capone (A,G) Tomatoes, cheese, ham, bacon, salami, pepperoni, onion and mushrooms	13,00
Melanzane (A,G) Tomatoes, cheese, melanzani, fresh tomato slices, feta cheese and olives.	13,00
Salmone (A,D,G) Tomatoes, cheese, smoked salmon, arugula and parmesan cheese	13,00
Pane (A) Pizza bread with or without garlic	2,00

Filetto di manzo (G) Beef lung roast on porcini mushroom or pepper sauce with fried potatoes and salad garnish (portions from approx. 220g - 250g)	28,00
Filetto di vitello (G) Roast veal lung on porcini mushroom or pepper sauce with fried potatoes and salad garnish	26,00
Filetto d'agnello (G,H) Roast lamb on porcini mushroom or pepper sauce with fried potatoes and salad garnish	26,00
Saltimbocca alla romana (G) Vealschnitzel with ham, cheese and sage, garnished with fried potatoes and salad garnish	18,00
Scaloppine al vino bianco (G,O) Vealschnitzel in white wine sauce, garnished with fried potatoes and salad garnish	18,00
Scaloppine al limone (A,G,H) Vealschnitzel in lemon sauce with fried potatoes or almond rice	18,00
Piccata milanese (A,C,G) Vealschnitzel baked in parmesan coat, served with pasta and salad garnish	21,00
Petto di pollo con spinaci e mozzarella (G) Chicken fillet baked with spinach and mozzarella, with fried potatoes and salad garnish	16,00
Cotoletta di vitello con funghi porcini (G) Veal cutlet garnished with porcini mushroom top sauce with fried potatoes and salad garnish	21,00

**As a side dish you can choose between fried potatoes, almond rice or parsley potatoes
according to your taste.**

Scampi alla griglia (B,H) Grilled scampi with almond rice and salad garnish	21,00
Branzino filetto (D,O) Grilled sea bass fillet with fried potatoes and small salad	21,00
Orata (D,O) Grilled gilthead with fried potatoes and small salad	28,00
Filetto di lucioperca (D,G,O) Pike-perch fillet grilled or in wine sauce with parsley potatoes and salad garnish	18,00
Salmone alla Diana (D,G,H,O) Salmon fillet in pepper sauce, with almond rice and salad garnish	19,50
Calamari alla griglia (R) Baby calamari grilled with parsley potatoes and salad garnish	18,00
Calamari al vino bianco (G,R,O) Baby calamari in white wine sauce with almond rice and salad garnish	18,00
Cozze al vino bianco (A,G,O,R) Mussels in wine sauce with pizza bread	16,00
Cozze alla marinara (A,R) Mussels in spicy tomato sauce with bread	16,00

As a side dish you can choose between fried potatoes, almond rice or parsley potatoes according to your taste.

We are happy to prepare other fresh fish for you on advance order.

Backed Schnitzel (A,C,G) Chicken or pork with Fried potatoes and salad garnish	14,00
Wiener Schnitzel (A,C,G) with fried potatoes and salad garnish	21,50
Roasted dumplings (A,C,G) with three eggs and green salad	11,00
Egg gnocchi (A,C,G) with three eggs and green salad	11,00
Käsespätzle (A,C,G) With salad	11,00
Juicy salmon fillet on spinach potato (D,N) with salad garnish	19,50
Rib-Eye Steak (100g) (G) natural; on pepper or porcini mushroom sauce with fried potatoes and salad garnish (portions from approx. 220g - 700g)	11,50
Rumpsteak (100g) (G) natural; on pepper or porcini mushroom sauce with fried potatoes and salad garnish (portions from approx. 220g - 700g)	11,50

Dolci

Desserts

Tiramisu (A,C,F,G,H)

6,50

Profiteroles (A,C,F,G,H)

5,50

Choux pastry doughnuts filled with vanilla cream and covered with chocolate

Panna Cotta (A,C,F,G,H)

5,50

Gelati

Eis

Gelato piccolo (A,C,E,G,H)

5,00

Small ice cream sundae

Gelato grande (A,C,E,G,H)

7,00

Large ice cream sundae

Iced coffee (A,C,E,G,H)

6,00

with whipped cream

Irish Ice Coffee (A,C,E,G,H)

7,50

Iced coffee with whisky

Diana

Soda	1/4l	2,00
Soda-Raspberry / Elderberry / Lemon	1/4l	2,50
Mineral water	1/4l	2,30
Still mineral water	0,33l	2,80
Cola, Fanta, Sprite	1/4l	2,90
Cola Zero	0,33l	3,90
Almdudler	1/4l	2,90
Ice tea	1/4l	2,90
Apple juice	1/4l	2,90
Apple juice <i>gespritzt</i>	1/4l	2,40
Orange juice	1/4l	2,90
Orange juice <i>gespritzt</i>	1/4l	2,40
Bitterlemon / Tonic	0,2l	3,90
Pago Apricot / Currant	0,2l	3,50
Raspberry / Elderberry -/ Lemon-Water	1/4l	2,00
Raspberry- / Elderberry-/ Lemon-Water	0,5l	3,00

Coffee & Tea

Espresso small		3,20
Espresso large		5,20
Espresso small decaffeinated		3,20
Espresso large decaffeinated		5,20
Cappuccino (F,G,H)		4,40
Melange (G)		4,20
Caffé Corretto (G)		4,20
Caffé Latte (G)		4,80
Hot Chocolate(F,G,H)		5,20
Tea		3,80
Black, green, rosehip tea, chamomile, peppermint, fruit tea		

Birra

Wieselburger special from the barrel (A)	0,3l	4,80
Wieselburger special from the barrel (A)	0,5l	5,80
Gösser Naturgold non-alcoholic (A)	0,5l btl	5,50
Zipfer Urtyp (A)	0,5l btl	5,00
Zipfer Lime Radler (A)	0,5l btl	5,00
Wieselburger Stammbräu (A)	0,5l btl	6,00
Weissbier-Edelweiss (A)	0,5l btl	5,50

Aperitivi

Vodka Orange	4cl	5,50
Campari Orange / Soda	4cl	5,50
Martini Bianco / Rosso / Extra Dry	4cl	5,50
Bacardi Cola	4cl	5,50
Ramazzotti / Cynar	4cl	5,50
Prosecco	0,1l	3,80
Prosecco	0,75l btl	26,00

Digestivi

Grappa	2cl	3,50
Grappa di Barolo / Merlot	2cl	4,00
Limoncello	2cl	3,50
Barack	2cl	3,50
Wodka – Stolichnaya / Gin	2cl	3,50
Tequilla Olmeca	2cl	3,50
Scotch Whisky (Chivas Regal - Black Label)	4cl	6,50
Cognac (Remy Martin)	2cl	4,50
Bacardi / Rum	2cl	3,00
Fernet Branca	2cl	4,00
Amaretto / Sambucca	2cl	3,50
Bailey's / Grand Marnier (Orange liqueur)	2cl	4,00
Williams	2cl	3,50
Averna	2cl	4,00

Vini bianchi

Green Veltliner (O)	1/8l	2,60
Pinot Grigio (O)	1/8l	3,80
Santa Cristina Umbria (O)	1/8l	4,50
G'sprizter white (O)	1/4l	3,60
Rosé (O)	1/8l	3,80
Aperol-Spritzer (O)	1/4l	5,20
Glühwein weiß / rot (O)	1/4l	5,80
Pinot grigio (O)	0,75l btl	22,50
Santa Cristina Umbria (O)	0,75l btl	27,00

Vini rossi

Blaifränkischer (O)	1/8l	2,60
Santa Cristina Umbria	1/8l	4,50
Chianti (O)	1/8l	3,80
Chianti Classico (O)	1/8l	4,50
Lambrusco (O)	1/8l	3,50
G'sprizter rot (O)	1/4l	3,60
Chianti (O)	0,75l btl	22,50
Chianti Classico (O)	0,75l btl	27,00
Santa Cristina Umbria (O)	0,75l btl	27,00

14 Allergens

General information



Grains containing gluten
and products derived therefrom



Crustaceans
and products derived therefrom



Egg
and products derived therefrom



Fish
and products derived therefrom



Peanuts
and products derived therefrom



Soya
and products derived therefrom



Milk or lactose



Edible nuts
and products derived therefrom



Celery
and products derived therefrom



Mustard
and products derived therefrom



Sesame
and products derived therefrom



Sulphites
and sulfur dioxide



Lupines
and products derived therefrom



Molluscs
such as snails, mussels, squid and products derived therefrom.

According to Regulation (EU) No. 1169/2011 (Food Information Regulation - LMIV) and Allergen Information Regulation, BGBl. No. 175/2014.
All information without guarantee!

The labeling of the 14 main allergens is done according to the legal requirements. There are also other substances that can trigger food allergies or intolerances. Despite careful production of our dishes may contain traces of other substances in addition to the labeled ingredients, which are used in the production process in the kitchen.