Inspired by the Italian way of life, we have created the concept "O'Vino" for you. In our restaurant you can clearly experience the culinary and Italian influences and let yourself be inspired by the uncomplicated ease of being. We wish you a lot of fun with our team and the great products.

buon appetito
APERETIVO

...straight, with or without ice

**Martini Vermouth**
Dry, bianco
5 cl/ 5,00 €

**Campari Bitter**
Liqueur made from bitter herbs, rhubarb, pomegranate, spices, ginseng, citrus oil and orange peels.
4 cl/ 5,50 €

**Aperol**
Distillate from rhubarb, yellow gentian, bitter orange and aromatic herbs.
4 cl/ 5,50 €

**Crodino** – nonalcoholic
Extract from a mix of infusions various distilled herbs, plants, roots as well as sweet and bitter orange fruit pieces.
10 cl/ 3,90 €

**Sanbittèr** - nonalcoholic
Composition of citrus fruits and selected alpine herbs. Characteristic of Sanbittèr are its ruby red color and its refreshing herb bitter taste.
10 cl/ 3,90 €

... mixed and tasted

**Aperol Sprizz**
Aperol, Prosecco, Soda
8,50 €

**Aperolino**
Aperol, Gin, Lime Juice, Prosecco
8,50 €

**Campari Sprizz**
Campari, Prosecco, Soda
8,50 €

**Negroni**
Campari, Vermouth Rosso, Gin, Soda
8,50 €

**Bellini**
Raspberry, Peach, Prosecco
5,50 €

**Crodino Vino**
White wine, Crodino
8,50 €

... tingly and fresh

**Prosecco**
Valdobbiadene, DOCG, Bosco di Gica, Adami, Venetien
10 cl/ 5,50 €
ANTIPASTI

**Insalata di lenticchie umbre**
Lentil salad with bresaola & rocket
9,00 €

**Insalata di rucola**
Rocket with burnt goat cheese, swiss chard, turnip and herb pancakes
9,50 €

**Caprese burrata**
Burrata with marinated cherry tomatoes, rocket & olive baguette
9,50 €

**Vitello tonnato**
Veal with tuna cream
11,50 €

**Carpaccio di manzo**
Carpaccio of beef fillet with lemon and olive oil vinaigrette & Grana Padano
12,50 €

**Anti pasti „O' Vino”**
Pickled shrimp, pulpo, stuffed peppers, Herbs olives, borettane onions, grilled vegetables, Taleggio, Parma, Pecorino & mushrooms
14,00 €

**Tartufo con uovo al tegame**
2 organic fried eggs with truffles, mushrooms and olive bread
16,50 €

ZUPPA

**Minestrone originale**
Vegetable soup with Pancetta, Borlotti beans & Grana Padano
5,50 €

**Califiarito**
Vetchlings cream with truffle & basil
6,50 €

**Stufato da pesce „O' Vino”**
Fish stew with mussels, shrimp and garlic bread
9,50 €
RISOTTI

Risotto di pomodori secchi 1,2
Risotto of sun-dried tomatoes with capers, olives, basil and peppers 10,50 €

Risotto allo zafferano
Saffron risotto with king prawns 13,00 €

Risotto con Salsiccia
Salsiccia with red wine, herbs & oyster mushrooms 12,50 €

PASTA & GNOCCHI

Gnocchi al Forno
Gnocchi with oyster mushrooms, pumpkin, cherry tomatoes & pecorino
or
with parma ham
10,50 €
13,50 €

Linguine aglio e olio
Linguine with garlic, chili & olive oil
10,50 €

Triangoloni alla carbonara
Triangoloni (filled with goat cheese) with bacon, cream, onions & basil
10,50 €

Spaghetti Bolognese
Spaghetti with beef, San Marzano tomatoes, oregano & root vegetables
11,50 €

Tagliatelle al pomodoro
Tagliatelle with burrata & tomato sauce
12,50 €

We are happy to serve you our risotto, pasta and gnocchi with an extra charge as a main dish. Our pasta and risotto dishes we’ll cook “al dente” for you.
There are people who love pizza. And there are the Neapolitans. Our pizza dough is made according to the Neapolitan recipe. The pizza from Naples is also called "The Genuine" or "The Mother of the Pizza". The Neapolitans take the creation very seriously, so we too. Crisp outside, soft and juicy on the inside. Stewed with real buffalo mozzarella and sauce made from San Marzano tomatoes. We have compiled the following variations for you.

<table>
<thead>
<tr>
<th>Variation</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Napoli</td>
<td>Buffalo mozzarella, tomatoes and basil</td>
<td>10,00 €</td>
</tr>
<tr>
<td>Calabria</td>
<td>Buffalo mozzarella, tomatoes and spicy salami</td>
<td>12,50 €</td>
</tr>
<tr>
<td>Toscana</td>
<td>Buffalo mozzarella, fig mustard and prosciutto</td>
<td>12,50 €</td>
</tr>
<tr>
<td>Umbrien</td>
<td>Spinach, egg &amp; truffles</td>
<td>16,50 €</td>
</tr>
<tr>
<td>O'Vino</td>
<td>Prawns, parma ham &amp; rocket</td>
<td>16,50 €</td>
</tr>
</tbody>
</table>

"One day I will return to Naples, because it is my home that I love. But not to sing, but to eat pizza."
Enrico Caruso (1873-1921)
CARNE

Petto di pollo
Piccata from the poulard breast  
16,50 €

Guance die maiale
Confit pork cheeks  
19,50 €

Involtini alla milanese
Veal, dried tomatoes, sage & bacon  
23,50 €

Filetto di agnello
Lamb fillets 3 pieces in herb marinade  
24,50 €

Arrosto di manzo
Dry aged roastbeef 300g  
28,50 €

Spalla di manzo
Kitchen Chef's favorite cut / US Beef shoulder 300g with shrimp  
32,50 €

PESCE

Merluzzo
Cod fillet in basil oil  
18,50 €

Filetto di lucioperca
Fried pike-perch fillet with lemon thyme  
21,50 €

Saltimbocca da halibut
200g saltimbocca from 6kg halibut  
28,50 €

Gamberetti gigantic
300g heavy scampi with head & bowl  
48,00 €

To our meat & fish dishes we serve you seasonal vegetables and rosemary potatoes.
DOLCI

Panna Cotta 3,50 €
Panna cotta with berries or chocolate sauce
...to that we drink...

Grappa di Mosacato 2 cl/ 5,50 €

Tiramisu 6,00 €
Sponge biscuit with mascarpone cream
...to that we drink...

Moscadello di Montalcino 10 cl/ 8,50 €

Risotto arancione 6,50 €
Orange risotto with pomegranate, pistachios & white chocolate
...to that we drink...

Disaronno Amaretto 4cl/ 5,00 €

Zabaglione 6,50 €
with marinated berries
...to that we drink...

Limoncello 4 cl/ 5,00 €

Torta al cioccolato 9,50 €
Chocolate cake with fig & cantuccini ice cream
...to that we drink...

Espresso 2,50 €

Formaggio selezione 11,00 €
Italian cheese selection
...to that we drink...

Chardonnay „Ronco Calaj” 10 cl/ 4,20 €

buon appetito
Draught beer

Finsterwalder Pils
- 30 cl: 3,40 €
- 50 cl: 5,20 €

Schöfferhofer Weizen hell
- 30 cl: 3,40 €
- 50 cl: 4,90 €

Märkischer Landmann
- 30 cl: 3,00 €
- 40 cl: 4,00 €

Bottled beer

Berliner Weiße
- 33 cl: 3,30 €

Schöfferhofer Weizen dunkel
- 50 cl: 4,90 €

Schöfferhofer Kristallweizen
- 50 cl: 4,90 €

Clausthaler - alkoholfrei
- 33 cl: 3,30 €

Schöfferhofer Weizen – alkoholfrei
- 50 cl: 4,90 €

Bottled beer from Italy

Peroni Nastro Azzurro
- 3,50 €

Moretti Birra
- 3,50 €

Moretti Birra non-alcoholic
- 3,50 €

Manufactured Beer – national

Neuzeller Bock
- 4,90 €
A ruby-blond, spicy and tender strong beer with a wonderful balance. A beer for the connoisseur with a fine sense for the non-every day. Original wort content: 16%, alcohol content: 6.2%

Kirsch Bier
- 4,90 €
The Kirschbier is a natural product of Bockbier and Kirschmuttersaft. It is distinguished by its ruby color and the fruit and beer aromas, which flow prodigibly from the glass. Original wort content: 18%, alcohol content: 4.8%

Neuzeller Porter
- 4,90 €
Black, strong and inimitable taste - this is our new Lucer Porter.
A strong beer, not just for strong men. Original wort content: 18%, alcohol content: 7.2%

Schwarzer Abt
- 4,90 €
The deep dark color, the variety of aromas and the balanced harmony of the ingredients give this beer rarity a distinctive taste and setting in the market. A monastic wedding tradition, cultivated over the centuries. Original wort content: 14%, alcohol content: 3.9%
## SPARKLING WINE & PROSECCO

**Prosecco** Valdobbiadene DOCG
Bosco di Gica / Adami / Venetien
10 cl 5.50 €

## OPEN WINE

### White

**Rolona Gavi di Gavi** DOCG
Castellari Bergaglio / Gavi / Piemont / Italien
10 cl 5.20 €
20 cl 9.00 €
75 cl 30.00 €

**Chardonnay „Ronco Calaj”**
Russolo / San Quirino / Friaul / Italien
10 cl 5.20 €
20 cl 9.00 €
75 cl 30.00 €

### Rosé

**A Mano Rosato**
A Mano / Apulien / Italien
10 cl 4.80 €
20 cl 8.00 €

### Red

**Primitivo Appassito „Imprint”**
A Mano / Apulien / Italien
10 cl 4.20 €
20 cl 8.00 €
75 cl 28.00 €

**Merlot**
Conte Brandolini / DOC / Friaul / BIO / Italien
10 cl 5.20 €
20 cl 9.00 €
75 cl 30.00 €
## DIGESTIVO

<table>
<thead>
<tr>
<th><strong>Grappa</strong></th>
<th><strong>2 cl</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Po’Di Poli Grappa Secca, Merlot</td>
<td>5,50 €</td>
</tr>
<tr>
<td>Po’Di Poli Grappa Morbida, Moscato</td>
<td>5,50 €</td>
</tr>
<tr>
<td>Poli Grappa Sarpa di Poli, Cabernet &amp; Merlot</td>
<td>6,00 €</td>
</tr>
<tr>
<td>Pojer &amp; Sandri - Grappa Chardonnay</td>
<td>5,50 €</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Fruity „Schnaps“</strong></th>
<th><strong>2 cl</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Unterthurner Cherry Selection</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Unterthurner Apricot Selection</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Unterthurner Pear Williams-Christ Selection</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Unterthurner Plum Barrique</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Unterthurner Waldler Original Noblesse</td>
<td>5,00 €</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Liqueur</strong></th>
<th><strong>4 cl</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bols Maraschino</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Disaronno Amaretto</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Molinari Sambuca extra</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Averna Amaro Siciliano</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Ramazotti Amaro</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Branca Menta</td>
<td>5,00 €</td>
</tr>
<tr>
<td>Limoncello</td>
<td>5,00 €</td>
</tr>
</tbody>
</table>
**WATER & NON-ALCOHOLIC DRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>San Pellegrino</td>
<td>25 cl</td>
<td>2,90 €</td>
</tr>
<tr>
<td>Sparkling</td>
<td>75 cl</td>
<td>8,00 €</td>
</tr>
<tr>
<td>Acqua Panna</td>
<td>25 cl</td>
<td>2,90 €</td>
</tr>
<tr>
<td>Still</td>
<td>75 cl</td>
<td>8,00 €</td>
</tr>
<tr>
<td>Coca Cola&lt;sup&gt;1,8&lt;/sup&gt;</td>
<td>20 cl</td>
<td>3,00 €</td>
</tr>
<tr>
<td>Coca Cola light&lt;sup&gt;1,8,10&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fanta&lt;sup&gt;1,2&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sprite&lt;sup&gt;2&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple spritzer</td>
<td>20 cl</td>
<td>2,90 €</td>
</tr>
<tr>
<td>Kraftmalz</td>
<td>33 cl</td>
<td>3,70 €</td>
</tr>
<tr>
<td>Neuzeller Himmelspforte&lt;sup&gt;3&lt;/sup&gt;</td>
<td>50 cl</td>
<td>3,90 €</td>
</tr>
<tr>
<td>Thomas Henry</td>
<td>20 cl</td>
<td>3,20 €</td>
</tr>
<tr>
<td>Bitter Lemon&lt;sup&gt;3&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tonic Water&lt;sup&gt;3&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ginger Ale</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bauer Juices</td>
<td>20 cl</td>
<td>3,20 €</td>
</tr>
</tbody>
</table>

**HOT DRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Café Crème</td>
<td>3,20 €</td>
</tr>
<tr>
<td>Pot coffee</td>
<td>4,50 €</td>
</tr>
<tr>
<td>Decaffeinated coffee</td>
<td>2,90 €</td>
</tr>
<tr>
<td>Espresso</td>
<td>3,00 €</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3,50 €</td>
</tr>
<tr>
<td>White coffee</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>3,80 €</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Pot tea from Ronnefeldt</td>
<td>4,90 €</td>
</tr>
<tr>
<td>Darjeeling, Earl Grey, Green Tea, Assam, Herbs, Morgentau</td>
<td></td>
</tr>
</tbody>
</table>

If you have any questions about ingredients and allergens, our service staff is at your disposal.

1=with dye; 2=with preservative; 3=with antioxidant  
4=taste enhancer; 5=sulpharised;  
6=blackened; 7=with phosphate; 8=with caffeine  
9=with quinine; 10=with sweeteners & sugars; 11=with taurine