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**  
  Bianco, Rosso, Extra Dry  
  5 cl / 6,00 €

- **Campari Bitter**  
  Liqueur made from bitter herbs, rhubarb, pomegranate, spices, ginseng, citrus oil and orange peels.  
  4 cl / 6,00 €

- **Aperol**  
  Distillate from rhubarb, yellow gentian, bitter orange and aromatic herbs.  
  4 cl / 6,00 €

- **Crodino – nonalcoholic**  
  Extract from a mix of infusions, various distilled herbs, plants, roots, as well as sweet and bitter orange fruit pieces.  
  10 cl / 5,00 €

- **Sanbittèr - nonalcoholic**  
  Composition of citrus fruits and selected alpine herbs. Characteristics of Sanbittèr are its ruby red color and its refreshing herbal bitter taste.  
  10 cl / 5,00 €

*... 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  
  6,50 €

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

*... tingly and fresh*

- **Prosecco**  
  Valdobbiadene, DOCG, Bosco di Gica, Adami, Venetia  
  10 cl / 6,00 €
ANTIPASTI

**Burrata**
Burrata with green fig, Parma, long-aged Balsamic vinegar and lamb’s lettuce 14,00 €

**Vitello arrosto „Rosa”**
Seared veal with a tomato-caper-sauce and Chorizo-prawn 14,50 €

**Bruschetta al tonno**
Bread with tomatoes, olives and marinated tuna 13,50 €

**Carpaccio di Manzo**
Bresaola-carpaccio with a parmesan mousse, rocket and pumpkin 14,50 €

**Antipasti „O’ Vino”**
Marinated prawns, stuffed peppers, herb olives, pickled onions, grilled vegetables, Taleggio, Parma, Burrata and rare-seared veal 28,00 €

**Valeriana**
Lambs lettuce with goat’s cheese, Swiss chard, pickled pear and nuts 11,50 €

**Tartare di manzo**
Tartare with truffle-shallot-sour cream and fried potato 16,50 €

ZUPPA

**Crema di zucca „Butternut”**
Creamy butternut soup with mascarpone 7,50 €

**Brodo di selvaggina**
Consommé of venison with beetroot triangoloni and ricotta cheese 8,50 €

**Vellutata di pancetta**
Cream soup of pancetta and onion with truffle 8,00 €
PASTA

Ravioli ai funghi 19,50 €
Mushroom ravioli with vegetables and smoked salsify

Linguine aglio e olio 11,50 €
Linguine with garlic, chilli and olive oil

Tagliatelle con salsa al tartufo 16,50 €
Quail in a white wine and truffle sauce with Tagliatelle

Spaghetti in salsa tonnata 18,50 €
Spaghetti in a caper-parmesan sauce with rare-seared veal and tuna rolled in lemon pepper

Pasta preferita dagli chef 22,50 €
Chef’s favorite pasta with salsiccia, tomato, garlic, onion and bell pepper,
Pasta swirled in a parmesan wheel at the table side and served with salsiccia ragout

On request

Gamberi in pardella 6 pcs. 12,00 €
Fried prawns 6 pcs.

Prosciutto crudo di parma 100g 7,50 €
Parma ham 100g

Our pasta and risotto dishes are cooked al dente and served with parmesan and basil.
PIZZA

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, and so do we. Crisp on the outside, soft and juicy on the inside. Stewed with real buffalo mozzarella and sauce made from San Marzano tomatoes.

We have created the following variations for you:

**Napoli**
Buffalo mozzarella, tomatoes and basil 12,50 €

**Tirol**
Prosciutto, salami and mushrooms 14,00 €

**Calabria**
Buffalo mozzarella, tomatoes and spicy salami 14,00 €

**Toscana**
Buffalo mozzarella, fig mustard and prosciutto 14,00 €

**Umbria**
Tomatoes, mozzarella, spinach, salmon and gorgonzola 15,00 €

**O’Vino**
Prawns, Parma and rocket 17,00 €

**Vesuvia**
Saliscia, egg, bell pepper and pepperoni 17,00 €

Our pizzas are served with Parmesan and basil.

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

Petto di pollo
Braised broiler with olives, bell peppers, celery and carrots
19.50 €

Bistecca di vitello con burro alle erbe
Calf steak with homemade herb butter
23.50 €

Supremo dell’agnello
Supreme of lamb with mint and fennel seeds
25.50 €

Spalla di manzo
Chefs favorite cut / US beef shoulder cut 300g
28.00 €

Our meat dishes are served with Italian potato dumplings, pickled onion- and bell pepper vegetables, pancetta and Brussel sprouts.

PESCE

Salmone con spinaci al burro
Salmon with a spinach- butter covering
23.50 €

Filetto di lucioperca
Grilled pike perch with lemon thyme
24.00 €

Orata intera
Whole gilthead with lemon and olives
27.50 €

Pesce- gamberi in padella con pomodori, asparagi e limone
Fish- and prawn casserole with tomatoes, green asparagus and lemon
For two persons
23.50 €

Our fish dishes are served with toasted risotto, root vegetables and green asparagus.
DOLCI

Crema d’arancia bruciata 7,50 €
Orange Crème Brûlée with cumquats and pistachios

Crema al cioccolato con amarettini 8,50 €
Chocolate cream with amarettini crunch spiced cherries

Tiramisu al limone 7,50 €
Lady fingers with mascarpone cream and lemon

Panna Cotta con bacca 7,50 €
Panna Cotta with berries

Formaggio selezione 15,50 €
Italian cheese selection
**Draught beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finsterwalder Pils</td>
<td>30 cl</td>
<td>3,40 €</td>
</tr>
<tr>
<td></td>
<td>50 cl</td>
<td>5,20 €</td>
</tr>
<tr>
<td>Schöfferhofer Weizen hell</td>
<td>30 cl</td>
<td>3,40 €</td>
</tr>
<tr>
<td></td>
<td>50 cl</td>
<td>4,90 €</td>
</tr>
<tr>
<td>Märkischer Landmann</td>
<td>30 cl</td>
<td>3,40 €</td>
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<tr>
<td></td>
<td>40 cl</td>
<td>4,20 €</td>
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</tbody>
</table>

**Bottled beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Berliner Weiß</td>
<td>33 cl</td>
<td>3,30 €</td>
</tr>
<tr>
<td>Schöfferhofer Weizen dunkel</td>
<td>50 cl</td>
<td>4,90 €</td>
</tr>
<tr>
<td>Schöfferhofer Kristallweizen</td>
<td>50 cl</td>
<td>4,90 €</td>
</tr>
<tr>
<td>Clausthaler - alkoholfrei</td>
<td>33 cl</td>
<td>3,60 €</td>
</tr>
<tr>
<td>Schöfferhofer Weizen – alkoholfrei</td>
<td>50 cl</td>
<td>4,90 €</td>
</tr>
</tbody>
</table>

**Bottled beer from Italy**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni Nastro Azzurro</td>
<td>33 cl</td>
<td>3,90 €</td>
</tr>
<tr>
<td>Moretti Birra</td>
<td></td>
<td>3,90 €</td>
</tr>
<tr>
<td>Moretti Birra non-alcoholic</td>
<td></td>
<td>3,90 €</td>
</tr>
</tbody>
</table>

**Manufactured Beer – national**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Neuzeller Bock</td>
<td>50 cl</td>
<td>4,90 €</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>4,90 €</td>
</tr>
</tbody>
</table>

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 prodigiously from the glass. Original wort content: 18%, alcohol content: 4.8%

**Neuzeller Porter**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>4,90 €</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>4,90 €</td>
</tr>
</tbody>
</table>

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%
CHAMPAGNER & PROSECCO

CHAMPAGNE & PROSECCO

Champagne Louis de Sacy
10 cl  13,00 €
75 cl  83,00 €

Champagne Louis de Sacy rosé
10 cl  13,50 €
75 cl  85,00 €

Prosecco Valdobbiadene DOCG
Bosco di Gica/ Adami/ Venetia
10 cl  6,00 €

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  5,00 €
20 cl  8,50 €
75 cl  29,50 €

Red

Primitivo Appassito „Imprint”
A Mano/ Apulien/ Italien
10 cl  4,80 €
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

### Grappa

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

### Fruity „Schnaps“

<table>
<thead>
<tr>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unterthurner Kirschbrand Selection</td>
<td>2 cl</td>
<td>5,50 €</td>
</tr>
<tr>
<td>Unterthurner Marille Selection</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Unterthurner Birnenbrand Williams-Christ Selection</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Unterthurner Zwetschgenbrand Barrique</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Unterthurner Waldler Original Noblesse</td>
<td></td>
<td>5,50 €</td>
</tr>
</tbody>
</table>

### Liqueur

<table>
<thead>
<tr>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bols Maraschino</td>
<td>4 cl</td>
<td>5,50 €</td>
</tr>
<tr>
<td>Disaronno Amaretto</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Molinari Sambuca extra</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Averna Amaro Siciliano</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Ramazotti Amaro</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Branca Menta</td>
<td></td>
<td>5,50 €</td>
</tr>
<tr>
<td>Limoncello</td>
<td></td>
<td>5,50 €</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></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></td>
<td>75 cl</td>
<td>8,00 €</td>
</tr>
<tr>
<td>Pepsi Cola¹,⁸</td>
<td>20 cl</td>
<td>3,50 €</td>
</tr>
<tr>
<td>Pepsi Cola light¹,⁸,¹⁰</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mirinda¹,²</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seven Up²</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple spritzer</td>
<td>20 cl</td>
<td>3,20 €</td>
</tr>
<tr>
<td>Kraftmalz</td>
<td>33 cl</td>
<td>3,70 €</td>
</tr>
<tr>
<td>Neuzeller Himmelspforte¹</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 Lemon⁹</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tonic Water¹³</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>3,50 €</td>
</tr>
<tr>
<td>Decaffeinated coffee</td>
<td>3,20 €</td>
</tr>
<tr>
<td>Espresso</td>
<td>3,20 €</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4,00 €</td>
</tr>
<tr>
<td>White coffee</td>
<td>4,50 €</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td>4,20 €</td>
</tr>
<tr>
<td>Pot tea</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 preservatives; 3=with antioxidant
4=flavor enhancer; 5=sulphurised;
6=blackened, 7= with phosphate; 8=with caffeine
9=with quinine; 10=with sweeteners & sugars; 11=with taurine