


O'Vino

cucina italiana

A decorative graphic element consisting of several pink watercolor splashes of varying sizes and shapes, some overlapping a thin pink circular line.

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

all' inizio

APERETIVO

...straight, with or without ice

Martini Vermouth Dry, bianco	5 cl/ 5,00 €
Campari Bitter ⁵ Liqueur made from bitter herbs, rhubarb, pomegranate, spices, ginseng, citrus oil and orange peels.	4 cl/ 5,50 €
Aperol ^{1,5,9} Distillate from rhubarb, yellow gentian, bitter orange and aromatic herbs.	4 cl/ 5,50 €
Crodino – nonalcoholic ⁵ 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 ^{1,5} 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 ^{1,5,9} Aperol, Prosecco, Soda	8,50 €
Aperolino ^{1,5,9} Aperol, Gin, Lime Juice, Prosecco	8,50 €
Campari Sprizz ⁵ Campari, Prosecco, Soda	8,50 €
Negroni ⁵ Campari, Vermouth Rosso, Gin, Soda	8,50 €
Bellini Raspberry, Peach, Prosecco	5,50 €
Crodino Vino ⁵ White wine, Crodino	8,50 €

... tingly and fresh

Prosecco Valdobbiadene, DOCG, Bosco di Gica, Adami, Venetien	10 cl/ 5,50 €
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in anticipo

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 burrata¹ Burrata with marinated cherry tomatoes, rocket & olive baguette	9,50 €
Vitello tonnato^{1,2} 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 tegame¹ 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 €

primi piatto

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 a la 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.

pizza

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, 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.

Napoli Buffalo mozzarella, tomatoes and basil	10,00 €
Calabria Buffalo mozzarella, tomatoes and spicy salami	12,50 €
Toscana^{1,2,3} Buffalo mozzarella, fig mustard and prosciutto	12,50 €
Umbrien Spinach, egg & truffles	16,50 €
O'Vino Prawns, parma ham & rocket	16,50 €

"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)

in secondo

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.

la seduzione

DOLCI

Panna Cotta Panna cotta with berries or chocolate sauce ...to that we drink...	Grappa di Mosacato	3,50 € 2 cl/ 5,50 €
Tiramisu Sponge biscuit with mascarpone cream ...to that we drink...	Moscadello di Montalcino	6,00 € 10 cl/ 8,50 €
Risotto arancione Orange risotto with pomegranate, pistachios & white chocolate ...to that we drink...	Disaronno Amaretto	6,50 € 4cl/ 5,00 €
Zabaglione with marinated berries ...to that we drink...	Limoncello	6,50 € 4 cl/ 5,00 €
Torta al cioccolato Chocolate cake with fig & cantuccini ice cream ...to that we drink...	Espresso	9,50 € 2,50€
Formaggio selezione Italian cheese selection ...to that we drink...	Chardonnay „Ronco Calaj”	11,00 € 10 cl/ 4,20 €

buon appetito

la birra

Draught beer

Finsterwalder Pils	30 cl	3,40 €
	50 cl	5,20 €
Schöffelhofer Weizen hell	30 cl	3,40 €
	50 cl	4,90 €
Märkischer Landmann	30 cl	3,00 €
	40 cl	4,00 €

Bottled beer

Berliner Weiße ^{1,2}	33 cl	3,30 €
Schöffelhofer Weizen dunkel	50 cl	4,90 €
Schöffelhofer Kristallweizen	50 cl	4,90 €
Clausthaler - alkoholfrei	33 cl	3,30 €
Schöffelhofer Weizen – alkoholfrei	50 cl	4,90 €

Bottled beer from Italy

33 cl

Peroni Nastro Azzurro	3,50 €
Moretti Birra	3,50 €
Moretti Birra non-alcoholic	3,50 €

Manufactured Beer – national

50 cl

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 Kirschmutteraft. 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

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%

in vino

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

10cl 4,80 €

20cl 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

Grappa	2 cl
Po'Di Poli Grappa Secca, Merlot	5,50 €
Po'Di Poli Grappa Morbida, Moscato	5,50 €
Poli Grappa Sarpa di Poli, Cabernet & Merlot	6,00 €
Pojer & Sandri - Grappa Chardonnay	5,50 €
Fruity „Schnaps“	2 cl
Unterthurner Cherry Selection	5,00 €
Unterthurner Apricot Selection	5,00 €
Unterthurner Pear Williams-Christ Selection	5,00 €
Unterthurner Plum Barrique	5,00 €
Unterthurner Waldler Original Noblesse	5,00 €
Liqueur	4 cl
Bols Maraschino	5,00 €
Disaronno Amaretto	5,00 €
Molinari Sambuca extra	5,00 €
Averna Amaro Siciliano	5,00 €
Ramazotti Amaro	5,00 €
Fernet Branca	5,00 €
Branca Menta	5,00 €
Limoncello	5,00 €

la bibita

WATER & NON-ALCOHOLIC DRINKS

San Pellegrino	25 cl	2,90 €
Sparkling	75 cl	8,00 €
Acqua Panna	25 cl	2,90 €
Still	75 cl	8,00 €
Coca Cola ^{1,8}	20 cl	3,00 €
Coca Cola light ^{1,8,10}		
Fanta ^{1,2}		
Sprite ²		
Apple spritzer	20 cl	2,90 €
Kraftmalz	33 cl	3,70 €
Neuzeller Himmelspforte ¹	50 cl	3,90 €
Thomas Henry	20 cl	3,20 €
Bitter Lemon ⁹		
Tonic Water ⁹		
Ginger Ale		
Bauer Juices	20 cl	3,20 €

HOT DRINKS

Café Crème	3,20 €
Pot coffee	4,50 €
Decaffeinated coffee	2,90 €
Espresso	3,00 €
Double Espresso	4,20 €
Cappuccino	3,50 €
White coffee	4,20 €
Hot chocolate	3,80 €
Latte Macchiato	4,20 €
Pot tea from Ronnefeldt	4,90 €
Darjeeling, Earl Grey, Green Tea, Assam, Herbs, Morgentau	

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