LA TANA DELLA VOLPE

MENU CREATIVE ITALIAN KITCHEN

All dishes are prepared with 100% natural olive oil from Sicily

We prefer Card payment

APPETIZER

OCTOPUSSY L,O,R octopus salad, celery, carrots, parsley, cherry tomatoes, white wine vinegar, olive oil from Sicily	17,50
BURRATA IL NOBILE G Burrata, dark Cocoa, on Caponata Siciliana - eggplant vegetables Sicilian style, with capers, olives, celery, onion and almond flakes	16,50
FOX IN THE GARDEN H mixed leaf lettuce, cherry tomatoes, cucumber, roasted walnuts, champignons, pears, olives, avocado, balsamic vinegar from Modena	13,50
GAMBOCADO A,B,F,G prawns and avocado salad, chili butter, cherry tomatoes, dill, house pinsabread	18,50
SUPER ZUPPA B,D,R,O Seafood soup with tomatoes, garlic, white wine, parsley	15,50

APPETIZER

TONNARO FLORIO C,D,E,G,H Veal carpaccio, tuna sauce, capers, rucola, grapes, walnuts, parmesan, orange	15,50
CARPACCIO DI CAPO G The classic from young beef with grana slices and rucola, cherry tomatoes, and cold-pressed olive oil from Sicily	18,50
LITTLE ITALY (possibly for 2 people) (A,D,F,G,H Cold cuts, various types of cheese, anchovies, olives, Capers, artichokes, dried tomatoes, house pinsabread, cold-pressed olive oil from Sicily	21,50
MACHIAVELLI (Pinsa, possibly for 2 people) A,F,G Fior di Latte, lots of buffalo mozzarella, capers, Chili olive oil from Sicily	18,50

PINSA

TRADITIONAL OLD ROMAN PIZZA

"Never say pizza to my Pinsa....va bene?! 😁

The history of the "Pinsa Romana", the origin of all pins and pizzas, goes back to the 1st century. The pinsa was used as an offering to appease the gods. Today the strength lies in the mildness of the dough. My natural sourdoughs ripen and rest in a fermentation chamber for several days to fulfill the purpose of healthy nutrition. Processed with the greatest care, my special flour combination of wheat, soy and rice gives each of our pins its unique taste. Topped with selected, high-quality raw materials – our Pinsa becomes an unforgettable taste experience.

Buon Appetito" Serafino Cantatore!

PINSA

TRADITIONAL OLD ROMAN PIZZA

ASSASSINA A,F,G San Marzano tomato sauce, fior di latte, spicy Neapolitan salami, chili pepper	
FIRST LOVE A,F,G San Marzano tomato sauce, fior di latte, figs, basil	13,50
KINKY NAPOLI A,F,G San Marzano tomato sauce, fior di latte, buffalo mozzarella, basil	16,50
IL TAMBURINI A.F.G San Marzano tomato sauce, fior di latte, prosciutto San Daniele, rucola, Grana Padano	19,50
CHEESE ORGY A,F,G,H San Marzano tomato sauce, various cheeses, walnuts, grapes	17,50
LA VIOLETTA A,F,G,H,O Radicchio pesto, eggplant, zucchini, caramelized pear, pine nuts, buffalo mozzarella, basil	18,50

PINSA

TRADITIONAL OLD ROMAN PIZZA

Cover charge € 1.50 per person

MYKONOΣ A,F,G San Marzano tomato sauce, for di latte, oregano, Revolt olive oil, basil, feta, cherry tomatoes, red onions, fresh parsley and olives	17,50
GREEN PEACE A,F,G San Marzano tomato sauce, fior di latte, fresh seasonal vegetables, olives, olive oil from Revolt	15,50
BLACK PEARL A,B,F,G Basil pesto, fior di latte, shrimp, chili, rucola, olives, lime	19,50
CAPO DEI CAPI A,F,G Beef carpaccio, San Marzano tomato sauce, fior di latte, buffalo mozzarella, rucola, cherry tomatoes, Revolt lemon olive oil, grana slice	21,50
O SERAFINO A,F,G,H Fior di Latte, Buratta, mortadella with pistachios, pistachio pesto, cherry tomatoes and lemon, basi	23,50 il
DON VITELLO A,D,E,G,H San Marzano tomato sauce, fior di latte, veal carpaccio, tuna sauce, capers, rucola, grapes, walnuts, parmesan, orange	23,50
JIMMY TARTUFO A,F,G Gorgonzola, beef fillet tips, mushrooms, cherry tomatoes, truffle oil, parmesan	25,50

Service and tips are **not** included in our prices

MAIN COURSES

PASTA & PESTO ACF Fresh garganelli, homemade basil pesto, Grana	14,50
With beef fillet tips	19,50
TANA VEGANA A Penne, San Marzano tomatoes, peppers, garlic, onion, chili, basil, olive oil	12,50
With beef fillet tips	17,50
GNOCCHEESE A,G Potato gnocchi, gorgonzola, cream, butter, parmesan, rucola	15,50
MICHL'ANGELO A,B,G Potato gnocchi, tomato cream sauce, garlic, cherry tomatoes, basil, lemon juice and gamberetti	18,50
IL LEONE E LA VOLPE A,G Fresh garganelli, white truffle pesto, truffle oil, beef fillet tips, mushrooms, cherry tomatoes	23,50

MAIN COURSES

CARBONARA PISTACCHIOSA A,C,G,H Fresh Spaghetti Chittara, with guanciale, pistachio cream, egg yolk and parmesan and pistachios			
NERO A,C,O,R Fresh taglierini, squid, cherry tomato, garlic, chili, parsley, organic white wine sauce, tomato sauce, squid sauce	21,50		
CALAMARETTI O,R Grilled Calamaretti, rosemary potato, salad	28,50		
VIA PALERMO A,H,L Veal medallions, Caponata Siciliana - eggplant vegetables Sicilian style, almond slivers, and homemade pinsa bread	26,50		

SWEET

BRING ME UP A,C,G Mascarpone cream, biscuits, espresso, amaretto	o, cocoa		8,50
LUCKY LUCIANO's PANNA COTTA with pistachios, fruit sauce	G, H		8,50
VULCANO A,C,G (almost) always liquid inside 😃			8,50
SIDE DISHES			
RUCOLA E GRANA Rucola, cherry tomatoes, grana, olive oil, ler	non		8,50
SIDE-SALAD			5,50
ROSEMARY - POTATO			6,50
HOMEMADE PINSABREAD	SMALL 3,00	LARGE	5,50

http://ltdv.at

Allergeninformationen gemäß Codex-Empfehlung:

(A) grains containing gluten, (B) crustaceans, (C) eggs, (D) fish, (E) peanuts, (F) soy, (G) milk-lactose,

(H) nuts, (L) celery, (M) Mustard, (N) sesame, (O) sulfites, (P) lupins, (R) molluscs