la Tana _{della} V O L P E

MENU CREATIVE ITALIAN KITCHEN

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

We prefer card payment

APPETIZER

BURRATA IL NOBILE G,H,L Burrata, dark cocoa, on Caponata Siciliana - eggplant vegetables sicilian style, with capers, olives, celery, onion and almond flakes	17
GAMBOCADO A,B,F,G prawns and avocado salad, chili butter, cherry tomatoes, dill, homemade pinsabread	19
TONNARO FLORIO C,D,E,G,H Veal carpaccio, tuna sauce, capers, rucola, grapes, walnuts, parmesan, orange	17
CARPACCIO DI CAPO _G The classic from young beef with grana slices and rucola, cherry tomatoes and cold-pressed olive oil from Sicily	19
LITTLE ITALY (<i>possibly for 2 people</i>) A,D,F,G,H Cold cuts, various types of cheese, anchovies, olives, capers, artichokes, dried tomatoes, homemade pinsabread, cold-pressed olive oil from Sicily	24
SUPER ZUPPA B,D,R,O Seafood soup with tomatoes, garlic, white wine, parsley	16

Cover charge € 1.50 per person Service and tips are <u>not included</u> in our prices

FIRST COURSES (PRIMI)

PASTA & PESTO A,C,F,G Fresh garganelli, homemade basil pesto, ricotta, avocado, cherry tomatoes	18
With beef fillet tips	23
GNOCCHEESE A,G Potato gnocchi, cherry tomatoes, gorgonzola, cream, butter, parmesan, rucola	17
MICHL'ANGELO A,B,G Potato gnocchi, tomato cream sauce, garlic, cherry tomatoes, basil, lemon juice and gamberetti	20
IL LEONE E LA VOLPE A,G Fresh garganelli, white truffle pesto, truffle oil, beef fillet tips, mushrooms, cherry tomatoes	25
CARBONARA PISTACCHIOSA A,C,G,H Fresh Spaghetti Chittara with guanciale, pistachio cream, egg yolk and parmesan and pistachios	22
NERO A,C,O,R Fresh taglierini, squid, cherry tomato, garlic, chili, parsley, organic white wine sauce, tomato sauce, squid sauce, lime	24
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SECOND COURSES (SECONDI)

CALAMARETTI O,R Grilled calamaretti, rosemary potatoes, salad	28
OCTOPUSSY L,O,R Grilled octopus on saffron risotto with white wine, parmigiano, parsley	29
MACHIAVELLI D,H Tuna steak with honey-pistachio crust, grilled butter vegetables	30
VIA PALERMO A,H,L Veal medallions, Caponata Siciliana - eggplant vegetables sicilian style, almond slivers and homemade pinsabread	27
LA TAGLIATA DI ANTONELLA G,O Steak slices from Austrian organic beef 220g-250g, on beetroot risotto with white wine, parmigiano, rucola	34
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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	16
KINKY NAPOLI A,F,G San Marzano tomato sauce, fior di latte, buffalo mozzarella, basil	17
IL TAMBURINI A,F,G San Marzano tomato sauce, fior di latte, prosciutto San Daniele, rucola, Grana Padano	20
CHEESE ORGY A,F,G,H San Marzano tomato sauce, various cheeses, walnuts, grapes	18
LAVIOLETTA A,F,G,H,O Radicchio pesto, eggplant, zucchini, caramelized pear, pine nuts, buffalo mozzarella, basil	19
MYKONOΣ A,F,G San Marzano tomato sauce, for di latte, oregano, olive oil, basil, feta, cherry tomatoes, red onions, fresh parsley and olives	18
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PINSA TRADITIONAL OLD ROMAN PIZZA

BLACK PEARL A,B,F,G 21 Basil pesto, fior di latte, shrimps, chili, rucola, olives, lime CAPO DEI CAPI A.F.G 24 Beef carpaccio, San Marzano tomato sauce, fior di latte, buffalo mozzarella, rucola, cherry tomatoes, olive oil, grana slice **O SERAFINO** A.F.G.H 25 Fior di latte, buratta, mortadella with pistachios, pistachio pesto, cherry tomatoes and lemon, basil DON VITELLO A.D.E.G.H 24 San Marzano tomato sauce, fior di latte, veal carpaccio, tuna sauce, capers, rucola, grapes, walnuts, parmesan, orange JIMMY TARTUFO A.F.G 26 White truffle pesto, fior di latte, gorgonzola, beef fillet tips, mushrooms,

cherry tomatoes, truffle oil, parmesan

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SWEET

BRING ME UP A,C,G Mascarpone cream, biscuits, espresso, amaretto, cocoa	9
LUCKY LUCIANO'S PANNA COTTA G,H with pistachios, fruit sauce	9
VULCANO A,C,G (almost) always liquid inside	9
AFFOGATO DI SICILIA C,G,H with pistachios, pistachio cream, pistachio ice cream and espresso	8

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SIDE DISHES

FOX IN THE GARDEN H Mixed leaf lettuce, cherry tomatoes, cucumbers, roasted walnuts, mushrooms, caramelized pears, olives, avocado, grapes, pesto, balsamic vinegar	12
RUCOLA E GRANA G Rucola, cherry tomatoes, grana, olive oil, lemon	9
SIDE-SALAD	6
ROSEMARY - POTATO	7
HOMEMADE PINSABREAD A SMALL 3 LARGE	5

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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