

LA TANA
DELLA
VOLPE

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

Cover charge € 1.50 per person

Service and tips are not included in our prices

FIRST COURSES (PRIMI)

PASTA & PESTO <small>A,C,E,G</small>	18
Fresh garganelli, homemade basil pesto, ricotta, avocado, cherry tomatoes	
GNOCCHEESE <small>A,G</small>	17
Potato gnocchi, cherry tomatoes, gorgonzola, cream, butter, parmesan, rucola	
MICHL'ANGELO <small>A,B,G</small>	20
Potato gnocchi, tomato cream sauce, garlic, cherry tomatoes, basil, lemon juice and gamberetti	
IL LEONE E LA VOLPE <small>A,G</small>	20
Risotto, white truffle pesto, parmigiano, truffle oil, oyster mushrooms, parsley, cherry tomatoes	
CARBONARA PISTACCHIOSA <small>A,C,G,H</small>	22
Fresh Spaghetti Chittara with guanciale, pistachio cream, egg yolk and parmesan and pistachios	
NERO <small>A,C,O,R</small>	24
Fresh taglierini, squid, cherry tomato, garlic, chili, parsley, organic white wine sauce, tomato sauce, squid sauce, lime	
MARE E MONTI <small>A,C,F,D,G</small>	24
Fresh garganelli, organic wild salmon, saffron cream sauce, dill, zucchini, cherry tomatoes, lemon	

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SECOND COURSES (SECONDI)

CALAMARETTI O,R 28

Grilled calamaretti, rosemary potatoes, salad

OCTOPUSSY L,O,R 29

Grilled octopus on saffron risotto with white wine, parmigiano, parsley

MACHIAVELLI D,H 30

Tuna steak with honey-pistachio crust, grilled butter vegetables

VIA PALERMO A,H,L 27

Veal medallions, Caponata Siciliana - eggplant vegetables sicilian style, almond slivers and homemade pinsabread

LA TAGLIATA DI ANTONELLA E,G,O 34

Steak slices from Austrian organic beef 220g-250g, on beetroot risotto with white wine, parmigiano, rucola

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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 <small>A,F,G</small>	16
San Marzano tomato sauce, fior di latte, spicy neapolitan salami, chili pepper	
KINKY NAPOLI <small>A,F,G</small>	17
San Marzano tomato sauce, fior di latte, buffalo mozzarella, basil	
IL TAMBURINI <small>A,F,G</small>	20
San Marzano tomato sauce, fior di latte, prosciutto San Daniele, rucola, Grana Padano	
CHEESE ORGY <small>A,F,G,H</small>	18
San Marzano tomato sauce, various cheeses, walnuts, grapes	
LA VIOLETTA <small>A,F,G,H,O</small>	19
Radicchio pesto, eggplant, zucchini, caramelized pear, pine nuts, buffalo mozzarella, basil	

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PINSA

TRADITIONAL OLD ROMAN PIZZA

MYKONOS A,E,G

18

San Marzano tomato sauce, fior di latte, oregano, olive oil, basil, feta, cherry tomatoes, red onions, fresh parsley and olives

BLACK PEARL A,B,E,G

21

Basil pesto, fior di latte, shrimps, chili, rucola, olives, lime

CAPO DEI CAPI A,E,G

24

Beef carpaccio, San Marzano tomato sauce, fior di latte, buffalo mozzarella, rucola, cherry tomatoes, olive oil, grana slice

O SERAFINO A,E,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

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SWEET

BRING ME UP A,C,G

9

Mascarpone cream, biscuits, espresso, amaretto, cocoa

LUCKY LUCIANO's PANNA COTTA G,H

9

with pistachios, fruit sauce

VULCANO A,C,G

9

(almost) always liquid inside 😊

AFFOGATO DI SICILIA C,G,H

8

with pistachios, pistachio cream, pistachio ice cream and espresso

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SIDE DISHES

PASTA BAMBINI	A,C,G			12
Frische Garganelli, Tomatensauce, Parmesan				
FOX IN THE GARDEN	H			12
Mixed leaf lettuce, cherry tomatoes, cucumbers, roasted walnuts, mushrooms, caramelized pears, olives, avocado, grapes, pesto, balsamic vinegar				
RUCOLA E GRANA	G			9
Rucola, cherry tomatoes, grana, olive oil, lemon				
SIDE-SALAD				6
ROSEMARY - POTATO				7
HOMEMADE PINSABREAD	A,F	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