

LA TANA  
DELLA  
VOLPE

MENU

CREATIVE ITALIAN KITCHEN

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

We prefer card payment

# APPETIZER

<b>BATTUTA PIEMONTESE</b> <small>A,O</small>	18
Piemontese beef tartare, capers, julienned red onions, red wine balsamic vinegar glaze from Modena, arugula and Madre Terra (bottarga crumbs with sicilian sea salt)	
<b>CARPACCIO DI CAPO</b> <small>G</small>	19
The classic from young beef with grana slices and arugula, buffalo mozzarella, cherry tomatoes and cold-pressed olive oil from Sicily	
<b>BURRATA IL NOBILE</b> <small>G,H,L</small>	17
Burrata, dark cocoa, on Caponata Siciliana - eggplant vegetables sicilian style, with capers, olives, celery, onion and almond flakes	
<b>GENOVA INTERNA</b> <small>A,C,D,G</small>	16
Genoese anchovies stuffed with cheese, mortadella, fresh herbs and salad	
<b>GAMBOCADO</b> <small>A,B,F,G</small>	19
Prawns and avocado salad, chili butter, cherry tomatoes and dill	

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

## APPETIZER

<b>TONNARO FLORIO</b> <small>C,D,E,G,H</small>	17
Veal carpaccio, tuna sauce, capers, arugula, grapes, walnuts, parmigiano and orange	
<b>QUATTRO ATTI</b> <small>A,H</small>	18
Spianata Picante from Calabria, Prosciutto Crudo from San Daniele, Mortadella from Emilia Romagna, Cotto di Ganso (Goose salami) from Oca-Friuli, Madre Terra (bottarga crumbs with sicilian sea salt) and shredded pistachios	
<b>LITTLE ITALY</b> <i>(possibly for 2 people)</i> 🤪 <small>A,D,F,G,H</small>	24
Cold cuts, various cheeses, anchovies, olives, capers, artichokes, dried tomatoes and cold-pressed olive oil from Sicily	
<b>SUPER ZUPPA</b> <small>B,D,R,O</small>	17
Seafood soup with squid, mussels and venus clams (cozze and vongole), shrimps, pieces of sicilian tonno-rosso, tomatoes, garlic, white wine and parsley	

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## FIRST COURSES (PRIMI)

<b>FELLINI 8 1/2</b> <small>A,C,G</small>	16
Classic Roman, reimagined: pasta Mezze Maniche, pecorino and black pepper Nothing more, yet everything!!!	
<b>GNOCCHIESE</b> <small>A,G</small>	18
Potato gnocchi, cherry tomatoes, gorgonzola, cream, butter, parmigiano and arugula	
<b>MICHL'ANGELO</b> <small>A,B,G</small>	20
Potato gnocchi, tomato cream sauce, garlic, cherry tomatoes, basil, lemon juice and gamberetti	
<b>IL LEONE E LA VOLPE</b> <small>A,G</small>	20
Risotto, white truffle pesto, parmigiano, truffle oil, oyster mushrooms, parsley and cherry tomatoes	

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## FIRST COURSES (PRIMI)

<b>CARBONARA PISTACCHIOSA</b> <small>A,C,G,H</small>	23
Fresh Spaghetti Chittara with guanciale, pistachio cream, egg yolk, parmigiano and pistachios	
<b>BRANZETTI</b> <small>A,C,D,G</small>	25
Fresh spaghetti chitarra, tartar from fresh branzino, lemon olive oil, garlic, black pepper and fennel	
<b>BACIO DEL MARE</b> <small>A,B,C,D,O,R</small>	28
Fresh taglierini, squid, mussels and venus clams (cozze and vongole), shrimps, pieces of sicilian tonno-rosso, garlic, chili, parsley, organic white wine sauce, tomato sauce and lime	
<b>MARE E MONTI</b> <small>A,C,D,G,O</small>	24
Fresh garganelli, organic wild salmon, saffron cream sauce, dill, zucchini, cherry tomatoes and lemon	

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## SECOND COURSES (SECONDI)

<b>CALAMARETTI</b> <small>O,R</small>	30
Grilled calamaretti from Moroccan Atlantic coast, rosemary potatoes and salad	
<b>OCTOPUSSY</b> <small>G,O,R</small>	29
Grilled octopus on saffron risotto with white wine, parmigiano, parsley	
<b>MACHIARELLI</b> <small>D,G,H</small>	36
Fresh sicilian tonno-rosso steak with honey and pistachio crust and grilled buttered vegetables	
<b>POLPETTE DELLA NONNA</b> <small>A,C,G,O</small>	24
Homemade meatballs in sicilian tomato sauce, served on creamy polenta, finished with flambéed sage-chili-butter and garlic	
<b>VIA PALERMO</b> <small>H,L</small>	27
Veal medallions, Caponata Siciliana - eggplant vegetables sicilian style, almond slivers	
<b>LA TAGLIATA DI ANTONELLA</b> <small>A,G,O</small>	34
Entrecôte- slices of organic Northern Italian beef with beetroot risotto, white wine, parmigiano, arugula, Madre Terra (bottarga crumbs with sicilian sea salt)	

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# PINSA

TRADITIONAL OLD ROMAN PIZZA

„Never say pizza to my Pinsa.....va bene ?! 😊

*Die 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

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# PINSA

## TRADITIONAL OLD ROMAN PIZZA

<b>ASSASSINA</b> <small>A,F,G</small>	16
San Marzano tomato sauce, fior di latte, spicy neapolitan salami, chili pepper	
<b>KINKY NAPOLI</b> <small>A,F,G</small>	17
San Marzano tomato sauce, fior di latte, buffalo mozzarella, basil	
<b>IL TAMBURINI</b> <small>A,F,G</small>	21
San Marzano tomato sauce, fior di latte, prosciutto San Daniele, arugula, Grana Padano	
<b>CHEESE ORGY</b> <small>A,F,G,H</small>	18
San Marzano tomato sauce, various cheeses, walnuts, grapes	
<b>LA VIOLETTA</b> <small>A,F,G,H,O</small>	19
Radicchio pesto, eggplant, zucchini, caramelized pear, pine nuts, buffalo mozzarella, basil	
<b>MYKONOS</b> <small>A,F,G</small>	18
San Marzano tomato sauce, fior di latte, oregano, olive oil from Sicily, basil, feta, cherry tomatoes, red onions, fresh parsley and olives	

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# PINSA

TRADITIONAL OLD ROMAN PIZZA

## ORO DI SICILIA A,D,F,G,H

34

Carpaccio of sicilian tonno-rosso, Cotto di Ganso (Goose salami) from Oca-Friuli, on pistachio pesto, with burrata, pistachio cream, lemon olive oil and shredded pistachios

## BLACK PEARL A,B,F,G

22

Oliv basil pesto, fior di latte, gamberetti, chili, arugula, olives, lime

## CAPO DEI CAPI A,F,G

25

Beef carpaccio, San Marzano tomato sauce, fior di latte, buffalo mozzarella, arugula, cherry tomatoes, lemon olive oil, grana slices

## O SERAFINO A,F,G,H

26

Fior di latte, buratta, mortadella with pistachios, pistachio pesto, cherry tomatoes, lemon, basil

## DON VITELLO A,D,E,G,H

24

San Marzano tomato sauce, fior di latte, veal carpaccio, tuna sauce, capers, arugula, grapes, walnuts, parmigiano, orange

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## SWEETS

**BRING ME UP** A,C,G 9

Mascarpone cream, biscuits, espresso, amaretto and cocoa (we won't tell you any more 😊)

**LUCKY LUCIANO's PANNA COTTA** G,H 9

with pistachios and fruit sauce

**VULCANO** A,C,G 9

(almost) always liquid inside 😊

**AFFOGATO DI SICILIA** C,G,H 9

with pistachios, pistachio cream, pistachio ice cream and espresso

**U CANNOLO** A,F,G,H 9

Typical sicilian dessert with sweet ricotta, lemon, pistachios, pistachio cream and pistachio ice cream

**DESSERTWEIN FEILER ARTINGER** 6cl O 9

Cuvée Weißburgunder, Traminer, Welschriesling, Chardonnay, 2021, Burgenland

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## SIDE DISHES

<b>PASTA BAMBINI</b>	<b>A,C,G</b>				12
Fresh garganelli, tomato sauce und parmigiano					
<b>FOX IN THE GARDEN</b>	<b>H</b>				12
Mixed leaf lettuce, cherry tomatoes, cucumber, roasted walnuts, oyster mushrooms, caramelized pears, olives, avocado, grapes, pesto and balsamic vinegar					
<b>RUCOLA E GRANA</b>	<b>G</b>				9
Arugula, cherry tomatoes, grana, olive oil and lemon					
<b>SIDE-SALAD</b>					6
<b>ROSMARY - POTATO</b>					7
<b>HOMEMADE PINSABREAD</b>	<b>A,F</b>	SMALL	3	LARGE	5
<b>PANE DI MATERA</b>	<b>A</b>	SMALL	4	LARGE	6
Southern Italian bread made from durum wheat semolina					

### Allergen information according to codex recommendation:

(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

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# SHOP

## **OLIVE OIL: Top class from Sicily!**

*Our olive oil comes from the deserted mountain villages of central Sicily, where nature still reigns supreme. During an excursion we learned about the traditional process on site. It is harvested exclusively directly from the tree and cold-pressed using only mechanical methods. Unadulterated, pure, with complete respect for nature, our beloved land and with the authentic taste of Sicily.*

<b>OLIVE OIL</b>	0,5L	22
<b>OLIVE OIL MIX</b> various types	0,25L	16

## **CAFFÈ CASA STAGNITTA: From the heart of Palermo!**

*Since 1922 Ideal Caffè Stagnitta in Palermo has stood for artisanal roasting, a timeless atmosphere and excellent taste – named “the best independent café in the world” by the Financial Times.*

<b>IDEAL CAFFÈ BAR-MIX</b>	0,5kg	18
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<http://ltdv.at>