

PIZZA

PASTA

BIRRA



DONNA

RISTORANTE NAPOLETANO

DONNA'S PIZZA

The Neapolitan pizza in Canotto style is the modern, particularly airy interpretation of the classic Pizza Napoletana - a true masterpiece of Italian craftsmanship.

The term "Canotto" (Italian for "dinghy") describes the characteristic, extremely risen crust: high, cloud-like, airy and with large, irregular air pockets. On the outside it has a finely browned, slightly crispy texture with typical dark leopard spots, while inside it remains soft and almost melting. The dough is made from just a few uncompromisingly high-quality ingredients: finest Italian flour, water, sea salt and a minimal amount of yeast. Through a long, controlled dough maturation of up to 72 hours, it develops exceptional aromas as well as a light, easy-to-digest texture.

The pizza is topped with carefully selected, authentic D.O.P. products from Italy:

- Sun-ripened San Marzano tomatoes from Campania, providing the base with their natural sweetness and mild acidity
- Fresh, creamy Mozzarella di Bufala Campana or Fior di Latte
- High-quality extra virgin olive oil, cold-pressed from Italian olives
- Finest cured meats with the highest quality seal and protected designation of origin

The pizza is traditionally baked in an extremely hot stone oven at around 450-500 °C for only 60 to 90 seconds. This short baking time allows the dough to rise perfectly while the toppings retain their freshness and intensity.

The result is a pizza that is both light and intense: a crisp, airy crust, a tender, elastic base and a harmonious interplay of high-quality ingredients - purist, authentic and full of Italian soul.

OUR SHOPPING BASKET

DOP Denominazione di Origine Protetta is an Italian protected designation of origin for high-quality food products

EVO olive oil means Olio Extra Vergine di Oliva. Cold-pressed olive oil that may be pressed at a maximum of 27 degrees to achieve the highest possible quality and aroma.

Fior di Latte is an Italian mozzarella made from cow's milk; its name literally means "flower of milk". It is known for its mild, creamy texture, gently sweet taste and for not releasing too much water when baked, making it the ideal cheese for our authentic Neapolitan pizza.

San Marzano tomatoes are among the best-known tomato varieties in the world. They have a rich history deeply rooted in Italian culture. Their origin is in Campania, whose volcanic soils provide an intense and complex aroma. The perfect base for our handmade pizza!

Burrata is a fresh cheese from the Apulia region. It looks like a small case containing Stracciatella cream inside. Firm on the outside but soft within, Burrata consists of stringy pasta filata mixed with cream, creating a creamy, buttery texture.

Mozzarella di Buffala Campana is an Italian fresh cheese made from water buffalo milk, traditionally produced in Campania and southern Italy. Its porcelain-white colour, delicate texture and intense, slightly tangy flavour come from high-quality buffalo milk.

Stracciatella is a rindless white cheese with a very soft and creamy texture. Its flavour is characterised by delicate, slightly sweet cream aromas. The perfect companion for our traditional Ragù.

Guanciale is an air-dried, unsmoked bacon made from pork cheek ("guancia"), distinguished by its rich, full-bodied flavour. Seasoned with salt, pepper and herbs, it develops a characteristic aroma. It is an essential ingredient in traditional Italian cuisine, especially in classics such as Spaghetti Carbonara and Amatriciana.

Polpette are classic Italian meatballs known for their juicy, aromatic preparation. Made from finely seasoned minced beef and refined with ingredients such as bread, egg, cheese and herbs, they are braised in tomato sauce according to Neapolitan tradition. True comfort food, DONNA style.

Friarelli are a traditional vegetable from southern Italy, especially the Campania region. They are tender shoots of Cime di Rapa, prized for their slightly bitter, aromatic and savoury flavour. Friarelli are typically sautéed in high-quality olive oil with garlic and sometimes a pinch of chili. This brings out their characteristic savoury aroma with a subtle bitterness that pairs beautifully with bold ingredients.

Nduja is a spicy salami from Calabria. What makes it special is that, unlike ordinary salami, it is not sliced but can be spread on bread thanks to its soft consistency. The cured sausage is made from high-quality pork, bacon and chilies from Calabria. Nduja is lightly smoked and then aged for a long time in natural casing.



- vegetarian



- vegan



- DONNA's tip

For allergen and additive information, please contact our service staff.

All prices in euros.

ANTIPASTI

ANTIPASTI DELLA CASA

small 12 / large (2 people) 22

Prosciutto di Parma aged 24 months DOP, Salame Napoli, Salame Ventricina, Prosciutto Cotto, fried vegetable mix, olives, Parmesan aged 24 months DOP and homemade bread

PIZZA PANE

8

Pizza bread with homemade dip

BRUSCHETTA

8

Grilled bread, fresh tomatoes, garlic, basil, EVO olive oil

BRUSCHETTA NAPOLETANA

12

Grilled bread, Scamorza, Salsiccia, Friarelli, pepper

TRIS DI MONTANARE

12,5

Fried pizza dough with Neapolitan ragù, Pecorino Romano DOP and fresh basil

POLPETTE DELLA NONNA

12,5

Beef meatballs with Neapolitan ragù, Parmesan aged 24 months DOP and fresh basil

CAPRESE

15

Buffalo mozzarella DOP, tomato slices, balsamic vinegar, fresh basil and homemade bread

CARPACCIO

18,5

Beef carpaccio with rocket, lemon zest, Parmesan aged 24 months DOP, balsamic vinegar and homemade bread

VITELLO TONNATO

18,5

Veal carpaccio with tuna cream, fried caper crunch and homemade bread

ANTIPASTI PER BIRRA

CROSTINI CLASSICI 	6
<i>toasted bread cubes, EVO olive oil</i>	
OLIVE' 	9
<i>olives with pizza bread</i>	
NAPOLETANO	8
<i>fried dough strips and Salame Napoli</i>	
FAGIOLI DELLO CHEF 	12
<i>Borlotti bean ragù, tomatoes, onion, chili, Salsiccia, bread cubes</i>	
FRITTATINA	6,5
<i>Fried spaghetti ball filled with peas, minced meat and mozzarella</i>	
ARANCINO ALLA SICILIANA	6,5
<i>Fried rice ball filled with peas, minced meat and mozzarella</i>	
CROCCHÉ DI PATATE 	6,5
<i>Neapolitan potato croquette filled with ham and mozzarella</i>	

DONNA LOVES TANK BEER

Our tank beer is delivered fresh from the brewery in refrigerated stainless steel tanks. Straight into your glass, it retains its natural freshness, delicate aromas and perfect balance. Enjoy brewing craftsmanship in its purest form. Our Antipasti per Birra are the perfect accompaniment to our tank beer.

Saluti Ragazzi!

OBERDORFER HELLES	0,3 L 3,9 / 0,5 L 4,9 / 1,5 L PITCHER 14,5
<i>A light full-bodied lager, slightly malty, mildly hopped and subtly sparkling.</i>	
UR-KROSTITZER PILS	0,3 L 3,9 / 0,5 L 4,9 / 1,5 L PITCHER 14,5
<i>A magnificent Pilsner with a pronounced, pleasantly bitter hop aroma and outstanding honesty in taste.</i>	
DONNA ZWICKELBIER	0,3 L 4,5 / 0,5 L 5,5 / 1,5 L PITCHER 15,5
<i>Golden-yellow, naturally cloudy, unfiltered beer. Spicy and grainy on the first sip, with floral hops and a subtle malty sweetness. Soft bitterness and a fruity-bitter finish.</i>	

INSALATE

INSALATA PICCOLA MISTA

7

Wild herb salad, cherry tomatoes, olives and pizza bread

INSALATA DI ARANCE

15

Wild herb salad with orange fillets, tuna fillet, red onion, cherry tomatoes, EVO olive oil, balsamic vinegar and pizza bread

A' TUNNARA

16,5

Wild herb salad with tuna fillet, cherry tomatoes, olives, white onion, Burrata, balsamic vinegar and pizza bread

BURRATINA

14,5

Confit yellow and red cherry tomatoes marinated in balsamic vinegar, fresh basil and homemade bread

GRANDE

15,5

Wild herb salad with olives, white onion, cherry tomatoes, Burrata, EVO olive oil and pizza bread

FRESCA

18,5

Wild herb salad with Parma ham aged 24 months DOP, cherry tomatoes, Parmesan flakes aged 24 months DOP, buffalo mozzarella DOP, balsamic vinegar and pizza bread

INSALATA DELLO CHEF

18,5

Wild herb salad, fried gnocchi, pesto, cherry tomatoes, mint, lemon and Burrata

IN
CRUST
WE
TRUST

PIZZE CLASSICHE

MARINARA 	10
<i>San Marzano tomato sauce, oregano, garlic, garlic oil and fresh basil</i>	
MARGHERITA * Vegan mozzarella available +2 	12
<i>San Marzano tomato sauce, Fior di Latte, EVO olive oil and fresh basil</i>	
BUFALINA	15
<i>San Marzano tomato sauce, buffalo mozzarella Campana DOP, Parmesan aged 24 months DOP, EVO olive oil and fresh basil</i>	
SALAMI	16
<i>San Marzano tomato sauce, Fior di Latte, Salame Napoli and fresh basil</i>	
SPECIALE	18
<i>San Marzano tomato sauce, Salame Napoli, Prosciutto Cotto, sautéed mushrooms and fresh basil</i>	
DIAVOLA 	18
<i>Yellow tomato sauce, Fior di Latte, Salame Ventricina, hot chili, Pecorino Romano DOP and chili honey</i>	
CAPRICCIOSA BIANCA	19
<i>Fior di Latte, cooked ham, Salame Napoli, sautéed mushrooms, grilled artichokes and black olives</i>	
PRIMAVERA	19
<i>Fior di Latte, bruschetta tomatoes, rocket, Parma ham aged 24 months DOP and Parmesan aged 24 months DOP</i>	
REGINELLA 	19
<i>San Marzano tomato sauce, Fior di Latte, red and yellow cherry tomatoes, Burrata, fresh basil and oregano</i>	
ORTOLANA * Vegan mozzarella available +2 	14
<i>Fior di Latte, sautéed vegetable mix of eggplant, zucchini and peppers and fresh basil</i>	
CINQUE FORMAGGI	19
<i>Fior di Latte, buffalo mozzarella DOP, Pecorino Romano DOP, Parmesan aged 24 months DOP, Provolone, oregano and fresh basil</i>	

PIZZE SPECIALI

TONNARELLA	16
<i>Fior di Latte, tuna fillet, white and red onion cream and fresh oregano</i>	
BOM BOM 	18
<i>Fior di Latte, caramelized onions, cooked ham, caramelized red and yellow cherry tomatoes and Parmesan cream</i>	
CARBONARA	17
<i>Fior di Latte, carbonara cream, Guanciale, Pecorino Romano DOP</i>	
SICILIANA	19
<i>San Marzano tomato sauce, Fior di Latte, eggplant, Salsiccia, Pecorino Romano DOP and Burrata</i>	
SALSICCIA & FRIARIELLI 	17
<i>Fior di Latte, Salsiccia, sautéed Friarelli, black pepper</i>	
RUSTICA	16
<i>Fior di Latte, Salsiccia, baked potatoes and fresh basil</i>	
INFERNO NAPOLETANO (HOT) 	19
<i>Yellow tomato sauce, Nduja, Jalapeño, Stracciatella, chili honey</i>	
NONNO „RAFFAELE“ 	18
<i>San Marzano tomato sauce, Parmesan aged 24 months DOP, caramelized plum tomatoes, Parmesan fondue, EVO olive oil and fresh basil</i>	
BARONE	20
<i>Fior di Latte, truffled Parmesan cream, Provolone, Salame Napoli, Borettana onion, and thyme</i>	
TARTUFO NERO	23
<i>Truffled Parmesan cream, Fior di Latte, Provolone, Burrata, black truffle, EVO olive oil and fresh basil</i>	



DONNA'S TIP: 2 DIPS

3,5

Save the crust - with one of our homemade dips it becomes the best part of your pizza. Try our new truffle dip! Just dip and enjoy.

CALZONI AL FORNO

from the oven

CLASSICO

18

Fior di Latte, sautéed mushrooms, Salame Napoli, Prosciutto Cotto, Parmesan aged 24 months DOP and fresh basil

NAPOLETANO

17

San Marzano tomato sauce, Ricotta, Fior di Latte, Salami Napoli and pepper

VEGANO

15

Zucchini, eggplant, peppers and sautéed mushrooms

CALZONI FRITTI

fried and airy

DOMENICA

22

Fior di Latte, Polpetta, Parmigiana and Pecorino Romano DOP and fresh basil

NAPOLETANO

18

San Marzano tomato sauce, Fior di Latte, Ricotta, Salame Napoli and pepper

MAMMA MIA

20

Ricotta, Polpetta, Parmesan aged 24 months DOP and fresh basil

PRIMI PIATTI

PASTA E PATATE 	12
<i>Penne with potatoes and Scamorza</i>	
RIGATONI ALLA GENOVESE 	17
<i>Rigatoni with beef ragù, celery, onion, carrot and Parmesan aged 24 months DOP</i>	
RIGATONI ALLA CARBONARA	16
<i>Rigatoni with carbonara cream, Guanciale and Pecorino Romano DOP</i>	
SPAGHETTI ALLA NERANO	15,5
<i>Spaghetti with zucchini cream, zucchini chips, Pecorino Romano DOP and Parmesan aged 24 months DOP</i>	
SPAGHETTI AGLIO OLIO E PEPERONCINO 	12
<i>Spaghetti with garlic, chili, parsley, EVO olive oil and breadcrumbs</i>	
PAPPARDELLE AL RAGÙ ALLA BOLOGNESE	17
<i>Pappardelle with ragù in the traditional Bolognese style and Stracciatella</i>	
GNOCCHI ALLA SORRENTINA 	15
<i>Gnocchi with tomato sauce, buffalo mozzarella DOP, Parmesan aged 24 months DOP</i>	
PENNE AL POMODORINO FRESCO E BASILICO 	12,5
<i>Penne with fresh cherry tomatoes and fresh basil</i>	
PAPPARDELLE AL TARTUFO	20
<i>Pappardelle with truffle sauce, black truffle and Parmesan aged 24 months DOP</i>	
LASAGNA ALLA BOLOGNESE	16
<i>Lasagna with ragù in the traditional Bolognese style, mozzarella, béchamel and Parmesan aged 24 months DOP</i>	
LASAGNA DI VERDURE 	14,5
<i>Lasagna with vegetable mix, béchamel sauce and buffalo mozzarella DOP</i>	

RISOTTO

RISOTTO MARRONE

22

Risotto with porcini mushrooms, Salsiccia and Parmesan aged 24 months DOP

RISOTTO DI MARE

24

Risotto with prawns, cherry tomatoes, zucchini and lemon zest

SECONDI DI CARNE

TAGLIATA DI CARNE

29

Beef strips with rocket, Parmesan aged 24 months DOP and rosemary potatoes

BISTECCA

34

Beef entrecôte (200g) with grilled vegetables and rosemary potatoes

SECONDI DI PESCE

FILETTO DI ORATA CON VERDURE GRIGLIATE

26

Sea bream fillet with grilled vegetables and rosemary potatoes

FILETTO DI SALMONE CON CREMA DI SPINACI

24

Salmon fillet with spinach and rosemary potatoes

DOLCI

ESPRESSO AFFOGATO	8
<i>Espresso over vanilla ice cream</i>	
BABÀ AL CIOCCOLATO 	12
<i>Neapolitan yeast cake with dark chocolate ice cream and chocolate sauce</i>	
SFOGLIATELLE DUO 	12
<i>Neapolitan shortcrust and puff pastry with mandarin ice cream</i>	
TORTINO AL PISTACCHIO	12
<i>Chocolate soufflé with pistachio centre and pistachio ice cream</i>	
PANNA COTTA ALL' AMALFI	8
<i>Panna cotta with Amalfi lemon</i>	

CAFFE AMORE

CAFFÈ CREMA / DOPPIO	2,5 / 3,9
ESPRESSO / DOPPIO	2 / 3,5
ESPRESSO MACCHIATO / DOPPIO MACCHIATO	2,5 / 3,9
CAPPUCCINO	2,9
FLAT WHITE	3,9
LATTE MACCHIATO	3,9
CAFFÈ DECAFFEINATO	2,5
<i>optionally with oat milk / optionally all decaffeinated</i>	

For allergen and additive information, please contact our service staff.

CIN CIN AMICI

DRINKS MENU

BEVANDE ANALCOLICHE

AQUA DI DONNA

Still or sparkling

0,2 L 2,5 / 0,4 L 3,9

MINERAL WATER

Selters still or sparkling

0,25 L 2,9 / 0,75 L 6,9

SOFTDRINKS

Pepsi, Schwip Schwap Orange, 7up, Spezi, Pepsi Zero

0,2 L 3 / 0,4 L 4,9

SCHWEPPE MIXERS

Tonic Water, Ginger Ale, Bitter Lemon, Ginger Beer, Pomegranate

0,2 L 3 / 0,4 L 4,9

VAIHINGER JUICES & NECTARS

Cloudy apple, strawberry, blackcurrant, passion fruit, orange, rhubarb

0,2 L 3,5 / 0,4 L 5,9

JUICE SPRITZERS - ALL JUICES

RED BULL CLASSIC / ZERO / WHITE EDITION

0,2 L 3,1 / 0,4 L 4,9

0,25 L 5,5

LIMONATA DELLA DONNA

MARE DI NAPOLI

Lemon, orange, mint, sparkling water

0,4 L 6,5

PESCA

Peach, lemon, black tea, basil

0,4 L 6,5

TOTÒ

Watermelon, black tea extract, lemon, sparkling water, rosemary

0,4 L 6,5

VESUVIO

Blood orange, Rooibos tea, lemon, lime

0,4 L 6,5

BEVANDE CALDE

TÈ DI EILLES

*Earl Grey, green tea, chamomile blossoms, herb garden,
Rooibos Vanilla, summer berries*

Glass 3,9

FRESH MINT / FRESH GINGER

Glass 3,9

CIOCCOLATA

Glass 4,9

CIOCCOLATE SPECIALE

Milk chocolate / white chocolate / pistachio chocolate

Glass 6,5

ANTIPASTI PER BIRRA

A freshly poured beer?
Donna says it tastes even better with our Antipasti!

CROSTINI CLASSICI 	6
<i>Toasted bread, EVO olive oil</i>	
OLIVE' 	9
<i>olives with pizza bread</i>	
NAPOLETANO	8
<i>fried dough strips and Salame Napoli</i>	
FAGIOLI DELLO CHEF	12
<i>Borlotti bean ragù, tomatoes, onion, chili, Salsiccia, bread cubes</i>	
FRITTATINA	6,5
<i>Fried spaghetti ball filled with peas, minced meat and mozzarella</i>	
ARANCINO ALLA SICILIANA	6,5
<i>Fried rice ball filled with peas, minced meat and mozzarella</i>	
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<i>Neapolitan potato croquette filled with ham and mozzarella</i>	

BIRRA IN CISTERNA

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Saluti Ragazzi!

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A light full-bodied lager, slightly malty, mildly hopped and subtly sparkling.

UR-KROSTITZER PILS 0,3 L 3,9 / 0,5 L 4,9 / 1,5 L PITCHER 14,5

A magnificent Pilsner with a pronounced, pleasantly bitter hop aroma and an honest, distinctive taste.

DONNAS ZWICKELBIER 0,3 L 4,5 / 0,5 L 5,5 / 1,5 L PITCHER 15,5

Golden-yellow, naturally cloudy, unfiltered beer. Spicy and grainy, with floral hops and subtle malty sweetness. Soft bitterness and a fruity-bitter finish.

BIRRA-MIX

Beer mixes with our fresh tank beer

RADLER 0,3 L 3,9 / 0,5 L 4,9

RADLER ALCOHOL-FREE 0,5 L 4,9

DIESEL 0,3 L 3,9 / 0,5 L 4,9

BIRRA IN BOTTIGLIA

CLAUSTHALER ALCOHOL-FREE FL 0,33 L 3,9

BÜBLE EDELWEISSBIER/ALCOHOL-FREE FL 0,5 L 5,9

SCHÖFFERHOFER GRAPEFRUIT ALCOHOL-FREE FL 0,33 L 3,9

APERITIVO & SPRITZ

APEROL SPRITZ	8,5
<i>Aperol, Prosecco, Aqua Frizzante</i>	
BELLINI	8
<i>Peach purée, Prosecco</i>	
CAMPARI SPRITZ	8,5
<i>Campari, Prosecco, Aqua Frizzante</i>	
DONNA SPRITZ 	8,5
<i>Italicus, Prosecco, Aqua Frizzante</i>	
LIMONCELLO SPRITZ	8,5
<i>Limoncello, Prosecco, Aqua Frizzante</i>	
LILLET POMEGRANATE	8,5
<i>Lillet blanc, Schweppes Pomegranate Tonic</i>	
LILLET WILDBERRY	8,5
<i>Lillet blanc, Schweppes Wildberry Tonic</i>	
MELONCELLO SPRITZ	8
<i>Watermelon liqueur, Prosecco, Aqua Frizzante</i>	
ROSATO SPRITZ	8,5
<i>Ramazzotti Aperitivo Rosato, Prosecco, Aqua Frizzante</i>	
SARTI SPRITZ	8,9
<i>Sarti, Prosecco, Aqua Frizzante</i>	

APERITIVO ANALCOLICI & MOCKTAILS

CIPRIANI	8,9
<i>Peach purée, apple juice, lemon juice, vanilla syrup</i>	
FLOREALE SPRITZ	7,9
<i>Martini Floreale, Schweppes Pomegranate Tonic, mint</i>	
SOLE DI AMALFI 	8,9
<i>Ramazzotti Aperitivo Arancia 0,0%, orange juice, lemon juice</i>	
GRAPEFRUIT SPRITZ	7,9
<i>Grapefruit, sugar syrup, lime juice, Aqua Frizzante</i>	
IPANEMA	7,9
<i>Schweppes Ginger Ale, passion fruit juice, cane sugar, limes</i>	
LILLET 0 % WILDBERRY	7,9
<i>Lillet blanc 0%, Schweppes Wild Berry</i>	
LILLET SKINNY SPRITZ	7,5
<i>Lillet blanc 0%, sparkling water, lime juice</i>	
MELA SPRITZ	7,9
<i>Martini Floreale, apple juice, Aqua Frizzante</i>	
NOPEROL	7,9
<i>Ramazzotti Aperitivo Arancia 0.0%, Mionetto Prosecco 0.0%, sparkling water</i>	
VIRGIN PEACH MOJITO	8,9
<i>Peach purée, limes, mint, cane sugar, Aqua Frizzante</i>	

LONGDRINKS

CUBA LIBRE	9,5
<i>Havana Club 3y, Cola, limes</i>	
COCO BULL	10,5
<i>Absolut, Red Bull White Edition, mint</i>	
DARK & STORMY	11
<i>Havana Club 7y, Schweppes Ginger Beer, limes</i>	
DONNA ROSA	10
<i>Malfy Gin Rosa, Schweppes Pomegranate Tonic</i>	
GARIBALDI	9
<i>Campari, orange juice</i>	
GIN TONIC	9,5
<i>Beefeater, Schweppes Tonic Water</i>	
ITALICUS LEMON 	10
<i>Italicus, Schweppes Bitter Lemon, mint</i>	
MOSCOW MULE	10
<i>Absolut, Schweppes Ginger Beer, cucumber</i>	
LONDON MULE	10,5
<i>Beefeater, Schweppes Ginger Beer, mint</i>	
TOM COLLINS	10,5
<i>Malfy Limone Gin, sugar syrup, lemon juice, soda</i>	
WHISKEY COLA	10
<i>Jim Beam, Pepsi Cola</i>	

COCKTAILS

AMARETTO SOUR	11
<i>Disaronno Amaretto, Jim Beam, egg white, passion fruit juice, lemon juice, sugar syrup</i>	
APEROL SOUR	11
<i>Aperol, lemon juice, sugar syrup, orange juice</i>	
BERGAMOTTO SMASH	12
<i>Bombay Sapphire, Italicus, lemon juice, sugar syrup, basil</i>	
DONNA NOCCIOLA 	14
<i>Frangelico, Malibu, Crema Nocciola, espresso, cocoa</i>	
ESPRESSO MARTINI	14
<i>Absolut, Kahlúa, salted caramel, espresso, marshmallow</i>	
PINK FIZZ	12
<i>Malfy Gin Rosa, egg white, lemon juice, sugar syrup</i>	
MOJITO	10,5
<i>Havana Club 3y, limes, mint, cane sugar, soda</i>	
NAPOLI DAIQUIRI	12
<i>Havana 3y, Malibu, Lemon Squash, Blue Curaçao</i>	
NEGRONI	11
<i>Antica Formula, Beefeater, Campari</i>	
PORNSTAR MARTINI	14
<i>Absolut, Licor 43, Passoa, passion fruit juice, Prosecco</i>	
PERA CELESTE	14
<i>Beefeater, pear juice, egg white, ginger, Lemon Squash</i>	

GRAPPA

MARZADRO GRAPPA MORBIDA	4cl 6,5
<i>Barrel-aged, aromatic and delicate on the nose, smooth and pleasant on the palate.</i>	
NONINO GRAPPA DI MOSCATO	4cl 7,9
<i>Soft and fruity, with floral notes, spice and creamy vanilla on the palate.</i>	
SIBONA GRAPPA DI BAROLO	4cl 6,9
<i>Barrel-aged, intense but not overpowering, mature and full-bodied in taste.</i>	

DIGESTIVO

AVERNA	4cl 3,9
ANTICA FORMULA	4cl 5,9
ABSOLUT	4cl 4,9
BEEFEATER	4cl 4,9
BOMBAY SAPPHIRE	4cl 5,9
CAMPARI	4cl 3,9
CREMA ALPINA NOCCIOLA	4cl 5,9
FRANGELICO	4cl 3,9
GIN MARE	4cl 6,9
JIM BEAM	4cl 4,9
JOHNNY WALKER BLACK LABEL	4cl 6,9
HAVANNA CLUB 3Y	4cl 4,9
HAVANNA CLUB 7Y	4cl 6,9
KAHLUA	4cl 4,9
MONKEY SHOULDER BATCH 27	4cl 7,9
MALFY GIN ROSA	4cl 5,9
MALFY GIN LIMONE	4cl 5,9
LICOR 43	4cl 5,9
RAMAZZOTTI LIMONCELLO	4cl 3,9
RAMAZOTTI	4cl 3,9
SAMBUCA MOLINARI	4cl 4,9

IN
VINO
VERITAS

WINE MENU

IL NOSTRO VINO

Vino della Donna

BIANCO DELLA DONNA	0,2 L 6,5 / Bottle 0,7 L 21
ROSSO DELLA DONNA	0,2 L 6,5 / Bottle 0,7 L 21
ROSATO DELLA DONNA	0,2 L 6,5 / Bottle 0,7 L 21

UN BICCHIERE DI VINO

Bianco

CHARDONNAY RENDENTORE IGP BIO	0,2 L 8,5 / Bottle 0,7 L 28
<i>Dry. De Stefani. Veneto, Italy. Sulphite-free. An elegant Chardonnay with a delicate aroma of peach and apricot.</i>	
CRUDO CATARRATTO ZIBIBBO	0,2 L 8,5 / Bottle 0,7 L 28
<i>Semi-dry. Mare Magnum. Sicily, Italy. Pure, fresh and fruit-driven, with aromas of pineapple and mango in a tropical fruit mix.</i>	
SAUVIGNON BLANC IGP FAVUGNE	0,2 L 8,5 / Bottle 0,7 L 28
<i>Dry. Cantine Teanum. Puglia, Italy. Aroma of ripe exotic fruit, gooseberry and a hint of green pepper - intense and fruity.</i>	

Rosso

MERLOT LINEA 071 IGP	0,2 L 7,5 / Bottle 0,7 L 24
<i>Dry. Cantina Sacchetto. Veneto, Italy. A Merlot in the typical Bella Italia style - fruity and spicy, with the full spectrum of aromas united in the glass.</i>	
CHIANTI SENSI DOP	0,2 L 8 / Bottle 0,7 L 26
<i>Dry. Tenuta del Poggio Sensi. Tuscany, Italy. A true premium Chianti - deep ruby red with an irresistible violet aroma and juicy flavours of ripe cherries, berries and pronounced spice notes.</i>	
LE POESI VALPOLICELLA DOC	0,2 L 9 / Bottle 0,7 L 29
<i>Dry. Cantine Teanum. Puglia, Italy. Aromas of dark berries and spices paired with elegant acidity. Powerful, distinctive and authentic.</i>	

UNA BOTTIGLIA DI VINO

Vino Bianco

CHARDONNAY ALTO ADIGE DOC

Bottle 0,7 L 49

Dry. Alois Lageder. South Tyrol, Italy.

Fine and very fruity bouquet with aromas of tropical fruit, pineapple and apricots.

GAVI DEL COMUNE DI GAVI DOP

Bottle 0,7 L 35

Dry. Cantine San Silvestro. Piedmont, Italy.

The classic Italian white wine - harmonious and fruit-driven, with juicy aromas of peach and exotic fruit in a smooth, long finish.

LUGANA DOC

Bottle 0,7 L 39

Dry. Cantina Fratelli Zeni. Veneto, Italy.

Delightfully fresh and full-bodied, with delicate aromas of peach, orange and citrus in an intense taste experience.

VILLA ANTINORI BIANCO DI TOSCANA IGP

Bottle 0,7 L 39

Dry. Marchesi Antinori. Tuscany, Italy.

Intense, with fruity nuances of apples and exotic fruit, with floral notes in a balanced harmony.

Vino dell' Ospite

GRAUER BURGUNDER QUALITÄTSWEIN

Bottle 0,7 L 32

Dry. Weingut Gröhl. Rheinhessen, Germany.

This wine impresses with its fresh and juicy character. Pear, apple and stone-fruit aromas dance across the palate.

RIESLING WINKLER DACHSBERG KABINETT

Bottle 0,7 L 37

Semi-dry. Fruity. Weingut Allendorf. Rheingau, Germany.

A showcase Riesling from the Rheingau with plenty of elegance and clear fruit. Aromas of fully ripe peaches and delicious pineapple in a heavenly bouquet.

UNA BOTTIGLIA DI VINO

Vino Rosso

BARBERA PASSITO APPASSIMENTO DOCG

Bottle 0,7 L 35

Dry. Cantine San Silvestro. Piedmont, Italy.

A Piedmontese Amarone - powerful and opulent, with aromas of cherries and berries in an enticing fruity sweetness.

DALCAMPO CHIANTI RISERVA SENSI DOP

Bottle 0,7 L 45

Dry. Tenuta del Poggio Sensi. Tuscany, Italy.

A very remarkable Riserva - velvety and soft, with deep fruity notes of ripe cherries and a hint of prunes, spicy aromas and sweet vanilla in harmonious balance.

PRIMITIVO CHIAVE D'ORO IGP

Bottle 0,7 L 35

Dry. Puglia Ionis Vini. Puglia, Italy.

Complex and intense, with forest berry and cherry aromas. Reminiscent of leather, tobacco and cocoa.

SELECTION SOLER

Bottle 0,7 L 59

Dry. De Stefani. Veneto, Italy.

Intense ruby-red colour, fruity aroma of very ripe fruit and plums preserved in alcohol, with violet notes and pronounced volatile and spicy nuances.

Vino dell' Ospite

TARIMA SELECCION

Bottle 0,7 L 39

Dry. Bodegas Volver. Alicante, Spain.

Monastrell brings blackberry aromas with hints of elderberry and herbs. Syrah lends the powerful flavours a unique smoothness. A velvety, soft drinking experience.

TRIBU MONTAHUT SYRAH IGP

Bottle 0,7 L 39

Dry. Calmel & Joseph. Languedoc, France.

The first nose reveals sour cherries, plums and blackcurrants. The fruity components of the bouquet are joined by barrel-aging notes and further fruity-balsamic nuances.

Vino Rosato

BARDOLINO CHIARETTO CLASSICO DOP

Bottle 0,7 L 36

Dry. Cantina Fratelli Zeni. Veneto, Italy.

A heavenly fruity rosé with delicious aromas of raspberries, wild strawberries, passion fruit, peach and a hint of almond blossom.

Wines for special moments from Donna's wine cellar...

Please ask our service staff.

UNA BOTTIGLIA DI VINO

PINK PONY ROSÉ QUALITÄTSWEIN

Bottle 0,7 L 39

Dry. Weingut Born. Saale-Unstrut, Germany.

Cuvée of Zweigelt and Portugieser. Rosy horsepower - fresh and fruity, with ripe red berries and juicy cherries combined in a silky taste experience.

Prosecco & Spumante

MIONETTO SPUMANTE VIVO

0,1L 6 / Bottle 0,7 L 29

Dry. MIONETTO SPA. Italy.

A fresh sparkling wine with aromas of flowers, fruit, almonds and fresh bread.

Golden apple, acacia and honey, together with notes of pear, apricot, peach and blueberry, define this sparkling wine.

MIONETTO PROSECCO DOC TREVISO BRUT

Bottle 0,7 L 39

Dry. MIONETTO SPA. Italy.

This Prosecco is defined by its bright straw-yellow colour, intense perlage, fruity bouquet of Golden Delicious apples, pears and honey, together with fine acacia aromas.

MIONETTO PROSECCO 0,0% ALCOHOL-FREE 0,1L 7,5 / Bottle 0,75 L 35

Dry. MIONETTO SPA. Italy.

Mionetto's alcohol-free version impresses with a fine, lively mousseux, a bright straw-yellow colour and a refreshing fruity taste, while the bouquet reveals a delicate aroma of ripe fruit with notes of citrus and green apple.

Champagne

VEUVE CLICQUOT PONSARDIN BRUT

Bottle 0,7 L 129

A powerful Champagne, pleasant on the nose, initially revealing fruity nuances (white fruit and dried fruit) that gradually develop into vanilla and pastry-yeast notes.

MOET & CHANDON BRUT IMPERIAL

Bottle 0,7 L 129

A world-famous, well-balanced Champagne characterised by a fresh, fruity profile (green apple, citrus) and fine perlage. A blend of Pinot Noir, Pinot Meunier and Chardonnay with a delicate brioche note.

MOET & CHANDON IMPERIAL ROSE

Bottle 0,7 L 149

A dry, lively Champagne known for its intense bouquet of red fruits (strawberry, raspberry, cherry) and delicate rose notes. It has a salmon-pink colour, fine perlage and a creamy-fruity taste with a peppery nuance.

MOET & CHANDON ICE IMPERIAL

Bottle 0,7 L 159

A fresh, fruity Demi-Sec Champagne with aromas of tropical fruit (mango, guava), stone fruit and raspberries. It impresses with a powerful structure, sweet caramel notes and an ice-cold finish.

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