

## Birra

1 bottle Murauer Pils	0,33 lt	3,80
1 bottle Murauer Märzen	0,5 lt	4,90
1 bottle Becks non-alcoholic	0,33 lt	3,90
1 bottle Stiegl glutenfree	0,33 lt	4,40

## Il Vino in Caraffa

### Vino Rosso

Housewine, Cuvée, Krems	1/8 lt	3,50
Spritzer	1/4 lt	4,50
Merlot (Venezia), dry	1/8 lt	4,40

### Vino Bianco

Housewine, Grüner Veltliner, Krems	1/8 lt	3,50
Spritzer	1/4 lt	4,50
Soave (Verona) dry	1/8 lt	4,10

## Caffé & Tè

## LAVAZZA

Espresso small	2,80
Espresso large	4,90
Espresso Americano	3,80
Cappuccino	4,40
Café latte	5,20
Cafe coretto (with grappa or sambuca)	5,40
Tea (black, camomile, green, ginger-lemon)	4,50

## **Wine list** (bottled Wine) °

Along with our meals we recommend fine choices of wine from different Italian areas.

### **Cabernet Franc,** 31,60 **Friuli Venezia Giulia**

Ruby red colour, dry, moderate strong, good structure with light vanilla taste, Barrique refined, 12,5% vol.  
Recommended with condimental pasta dishes, spicy pizzas

### **Nero d'Avola,** 33,90 **Sicilia**

intense and full-bodied red wine from the Nero d'Avola grape, you can taste the strong sun of Sicily, with a clear natural acidity, which gives an unexpected freshness.  
The aroma spectrum ranges from blackberries, cherries and cassis to pepper, cedar and leather.  
Recommended with grilled meat, pasta with strong tomato sauces or spicy cheese

### **Morellino di Scansano,** 35,60 **Grosseto Toscana**

Dark red colour, strong, velvety, easy drinkable, a complex and classy wine, 14,5% vol.  
Recommended with light pasta dishes

### **Pinot Grigio Collio,** 29,80 **Friuli Venezia**

Cultivated in „Etschtal“, the submountains of the Dolomites. Modern, fresh and dry, 12,5% vol.  
Recommended with starters, fish dishes and vegetarian pizzas

### **Rjgialla la Tunella,** 32,70 **Friuli**

Gold yellow, light, pleasant, fruity, soft taste, Apple, peach and grapefruit taste, 13% vol.  
Recommended with cold starters, delicate fish dishes

# PIZZERIA OSTERIA DA GIOVANNI

Italian specialities  
Glutenfree

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**Herzlich Willkommen**  
**Benvenuti**  
**Welcome**

**Allergy information according to Codex recommendation:**

A: gluten, B: crustaceans, C: egg, D: fish, E: peanut,  
F: soy, G: milk, H: edible nuts,  
L: celery, M: mustard, N: sesame; O: sulphites  
P: lupines, R: molluscs

**GF = glutenfree**

## Aperitivo

Prosecco	0,125 lt	5,20
Martini Bianco	4 cl	5,60
Campari orange/soda	0,25 lt	6,40
Hugo Spritz	0,25 lt	5,90
Aperol Spritz	0,25 lt	6,40

## Analcolico

San Pellegrino mineral water	0,25 lt	3,30
	0,75 lt	5,30
Soda	0,25 lt	2,40
Lemonade Almdudler	0,25 lt	3,30
Sparkling Almdudler	0,25 lt	2,90
Soda lemon	0,25 lt	2,90
Apple, Orange juice, naturally cloudy	0,25 lt	3,60
Sparkling apple, orange juice	0,25 lt	3,00
Grape, peer juice	0,25 lt	3,80
Sparkling grape, peer juice	0,25 lt	3,10
Coca Cola, Cola Zero	0,33 lt	4,20
Fanta, Sprite	0,33 lt	4,20
Rauch juices (peach or black currant)	0,2 lt	4,20
Tonic water, Bitter lemon	0,2 lt	3,90
Raspberry soda *)	0,5 lt	4,80

\*) Youth drinks

## Digestivi

Limoncello	2 cl	3,90
Fernet Branca	2 cl	4,40
Ramazotti	2 cl	4,40
Averna	2 cl	4,40
Jägermeister	2 cl	4,40
Amaro Montenegro	2 cl	4,40
Sambuca	2 cl	4,40
Grappa Bianca	2 cl	3,90
Grappa Invecchiata	2 cl	4,90
Jack Daniels	2 cl	5,90
Baileys	2 cl	5,90
Gin	2 cl	4,80
Vodka	2 cl	4,80

## Gli Antipasti

<b>Bruschetta al pomodoro</b> <sup>A</sup>	6,40
(toasted bread with tomatoes, garlic and basil – 4 pieces)	
<b>Bruschetta alla napoletana</b> <sup>A, D, G</sup>	7,60
(toasted bread, mozz., anchovies and oregano – 4 pieces)	
<b>Crostini misti</b> <sup>A, D, G</sup>	9,80
(mixture of brusch. pom. and napoletana – 6 pieces)	
<b>Mozzarella di bufala alla caprese</b> <sup>G</sup> <b>GF</b>	11,90
(buffalo mozzarella, rucola, tomatoes and basil)	
<b>Bresaola con rucola e grana</b> <sup>G</sup> <b>GF</b>	12,90
(beef carpaccio with rucola, grana and buffalo)	
<b>Antipasto Toscana per due</b> <sup>D, G</sup> <b>GF</b>	19,60
(large mixed starters)	

## Le Zuppe

<b>Crema di pomodoro</b> <sup>G</sup> <b>GF</b>	6,20
(fresh tomato soup)	
<b>Tortellini in brodo</b> <sup>A, G</sup>	7,40
(beef-broth with small meat-tortellini)	

## Le Insalate (Balsamico marinated)

<b>Insalata verde</b> <b>GF</b>	4,80
(green salad)	
<b>Insalata mista</b> <b>GF</b>	5,60
(mixed salad)	
<b>Insalata di rucola con grana</b> <sup>G</sup> <b>GF</b>	10,90
(rucola salad with grana, tomatoes, pine nuts and buffalo mozzarella)	

## Il Pane

<b>Pizzabread</b> (2 pieces) <sup>A</sup>	4,90
<b>Pizzabread with garlic</b> (2 pieces) <sup>A</sup>	5,60
<b>Housebread</b> <sup>A</sup>	1,50
<b>Grissini</b> <sup>A</sup>	1,50

# Le Pizze <sup>A</sup>

All our pizzas – ALSO GLUTENFREE, VEGAN and LACTOSEFREE - are prepared the original Italian way, with fresh ingredients and organic italian flour.

<b>Marinara</b> <sup>A</sup>	8,90
(tomato sauce, garlic and parsley)	
<b>Margherita</b> <sup>A, G</sup>	9,90
(tomato sauce, mozzarella and basil)	
<b>Cardinale</b> <sup>A, G</sup>	11,60
(tomato sauce, mozzarella and ham)	
<b>Funghi</b> <sup>A, G</sup>	11,60
(tomato sauce, mozzarella, mushrooms, grana and oregano)	
<b>Napoletana</b> <sup>A, G, D</sup>	12,20
(tomato sauce, mozzarella, capers, anchovies and oregano)	
<b>Prosciutto e Funghi</b> <sup>A, G</sup>	12,60
(tomato sauce, mozzarella, ham and mushrooms)	
<b>Tricolore</b> <sup>A, G</sup>	12,90
(tomato sauce, mozzarella and rucola)	
<b>Bologna</b> <sup>A, G, L</sup>	13,40
(tomato sauce, mozza., bolognese and grana)	
<b>Vegetariana</b> <sup>A, G</sup>	13,90
(tomato sauce, mozzarella and vegetables)	
<b>Giovanni</b> <sup>A, G</sup>	13,90
(without tomato sauce, mozz., fresh tomato, rucola, grana and bufala)	
<b>Quattro Formaggi</b> <sup>A, G</sup>	14,40
(tomato sauce, mozz., asiago, gorgonzola, ricotta, taleggio, grana)	
<b>Quattro Stagioni</b> <sup>A, G</sup>	14,40
(tomato sauce, mozz., ham, mushrooms, artichokes and olives)	
<b>Milanese</b> <sup>A, G</sup>	14,80
(tomato sauce, mozzarella and Milanese salami)	

<b>Il Nido</b> <sup>A, G, C</sup>	14,80
(tomato sauce, mozzarella, spinach, ricotta, egg, grana and garlic)	
<b>Diavola</b> <sup>A, G</sup>	15,40
(tomato sauce, mozz., salami and peppers – spicy!)	
<b>Siciliana</b> <sup>A, G, D</sup>	15,90
(tomato sauce, mozzarella, tuna, onions, olives and oregano)	
<b>Del Ghiottone</b> <sup>A, G</sup>	15,90
(tomato sauce, mozz. and prosciutto crudo)	
<b>Bufala</b> <sup>A, G</sup>	16,20
(tomato sauce, buffalo mozzarella, fresh cherry tomatoes and basil)	
<b>Maiadona</b> <sup>A, G</sup>	16,90
(tomato sauce, mozz., ham, salami, sausage and salsiccia – spicy!)	
<b>Salsiccia, cime di rapa e taleggio</b> <sup>A, G</sup>	16,90
(tomato sauce, mozz., salsiccia, turnip tops and taleggio cheese)	
<b>Fontana</b> <sup>A, G, B</sup>	17,40
(tomato sauce, mozz., broccoli, shrimps and grana)	
<b>Cuore di Panna</b> <sup>A, G</sup>	17,40
(tomato sauce, mozz., prosciutto crudo, grana and rucola)	
<b>Alla Boscaiola</b> <sup>A, G</sup>	17,60
(tomato sauce, mozz., various mushrooms, truffle, and grana)	
<b>Alessandra</b> <sup>A, G, D</sup>	17,90
(tomato sauce, mozz., fresh salmon, rucola, pine nuts and dried tomatoes)	

per additional pizza ingredient +1,00/+1,50/+2,50/+3,50  
per additional buffalo mozzarella + 3,50

per additional  
**GLUTENFREE OPTION** + 3,50  
Per additional vegan, lactosefree mozzarella + 2,50

# La Pasta <sup>A</sup>

Homemade Pasta served in different sauces

**Tagliatelle** <sup>A,C</sup> 15,90

**Ravioli** <sup>A,C,G</sup> 15,90

\*stuffed with spinach and ricotta

**Spaghettoni** <sup>A</sup> (Barilla) 14,90

con le salsa

\* **ragu** <sup>L</sup>  
(Bolognese)

\* **salmone e pepe rosa** <sup>D,G</sup>  
(creamy salmon s.)

\* **gorgonzola** <sup>G</sup>  
(creamy cheese)

\* **puttanesca (vegan)**  
(olives & capers in spicy tom. s.)

\* **tartufo** <sup>G</sup>  
(white truffle sauce)

\* **pesto genovese** <sup>E,G</sup>  
(basil-pesto)

**Gnocchi GF** 14,90

# Il Pesce <sup>D</sup>

Grilled fish, served with fresh rucola and rosemary potatoes.

**Branzino alla griglia** <sup>D</sup> **GF** 22,90  
(sea bassfilet)

**Gamberoni alla griglia** <sup>B</sup> **GF** 26,40  
(grilled king prawns)

# Dolci

**Panna cotta** <sup>G</sup> **GF** 7,40  
(homemade, served with fresh fruits)

**Souffle di cioccolato con gelato**  
**vaniglia** <sup>C,H</sup> **GF** 7,90  
(homemade and served warm with vanilla icecream)

Cover (Coperto) 1,00