

Birra

1 bottle Murauer Pils	0,33 lt	4,00
1 bottle Murauer Märzen	0,5 lt	5,40
1 bottle Gösser non-alcoholic	0,33 lt	4,20
1 bottle Stiegl glutenfree	0,33 lt	4,60

Il Vino in Caraffa

Vino Rosso

Housewine, Cuvée, Kreams	1/8 lt	3,60
Spritzer	1/4 lt	4,90
Merlot (Venezia), dry	1/8 lt	4,60

Vino Bianco

Housewine, Grüner Veltliner, Kreams	1/8 lt	3,60
Spritzer	1/4 lt	4,90
Soave (Verona) dry	1/8 lt	4,40

Caffé & Tè

LAVAZZA

Espresso small	2,90
Espresso large	4,90
Espresso Americano	3,90
Cappuccino	4,50
Café latte	5,40
Café coretto (with grappa or sambuca)	5,40
Café affogato (with vanilla ice cream)	5,90
Tea (black, camomile, green, ginger-lemon)	4,60

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

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

Analcolico

San Pellegrino mineral water	0,25 lt	3,60
	0,75 lt	5,90
Soda	0,25 lt	2,80
Lemonade Almdudler	0,25 lt	3,60
Sparkling Almdudler	0,25 lt	3,30
Soda lemon	0,25 lt	3,20
Bio Apple, Orange or Grape Juice	0,25 lt	3,90
Sparkling Apple, Orange or Grape Juice	0,25 lt	3,50
Coca Cola, Cola Zero	0,33 lt	4,50
Fanta, Sprite	0,33 lt	4,50
Tonic water, Bitter lemon	0,2 lt	4,20
Raspberry soda *)	0,5 lt	5,30

*) Jugendgetränk

Digestivi

Limoncello	2 cl	4,20
Fernet Branca	2 cl	4,60
Ramazotti	2 cl	4,60
Averna	2 cl	4,60
Jägermeister	2 cl	4,60
Amaro Montenegro	2 cl	4,60
Sambuca	2 cl	4,60
Grappa Bianca	2 cl	4,20
Grappa Invecchiata	2 cl	5,20
Jack Daniels	2 cl	6,20
Baileys	2 cl	6,20
Gin	2 cl	4,90
Vodka	2 cl	4,90

Gli Antipasti

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

Le Zuppe

Crema di pomodoro ^G GF	6,60
(fresh tomato soup)	
Tortellini in brodo ^{A, G}	7,60
(beef-broth with small meat-tortellini)	

Le Insalate (Balsamico marinated)

Insalata verde GF	4,90
(green salad)	
Insalata mista GF	5,90
(mixed salad)	
Insalata di rucola con grana ^G GF	11,40
(rucola salad with grana, tomatoes, pine nuts and buffalo mozzarella)	

Il Pane

Pizzabread (2 pieces) ^A	4,90
Pizzabread with garlic (2 pieces) ^A	5,60
Housebread ^A	1,50
Grissini ^A	1,50

Le Pizze ^A

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

Marinara ^A	9,60
(tomato sauce, garlic and parsley)	
Margherita ^{A, G}	10,60
(tomato sauce, mozzarella and basil)	
Cardinale ^{A, G}	12,40
(tomato sauce, mozzarella and ham)	
Funghi ^{A, G}	12,40
(tomato sauce, mozzarella, mushrooms, grana and oregano)	
Napoletana ^{A, G, D}	12,90
(tomato sauce, mozzarella, capers, anchovies and oregano)	
Prosciutto e Funghi ^{A, G}	13,90
(tomato sauce, mozzarella, ham and mushrooms)	
Tricolore ^{A, G}	13,60
(tomato sauce, mozzarella and rucola)	
Bologna ^{A, G, L}	14,40
(tomato sauce, mozza., bolognese and grana)	
Vegetariana ^{A, G}	14,90
(tomato sauce, mozzarella and vegetables)	
Giovanni ^{A, G}	14,90
(without tomato sauce, mozz., fresh tomato, rucola, grana and bufala)	
Quattro Formaggi ^{A, G}	15,40
(tomato sauce, mozz., asiago, gorgonzola, ricotta, taleggio, grana)	
Quattro Stagioni ^{A, G}	15,40
(tomato sauce, mozz., ham, mushrooms, artichokes and olives)	
Milanese ^{A, G}	15,90
(tomato sauce, mozzarella and Milanese salami)	

Il Nido ^{A, G, C}	15,90
(tomato sauce, mozzarella, spinach, ricotta, egg, grana and garlic)	
Diavola ^{A, G}	16,20
(tomato sauce, mozz., salami and peppers – spicy!)	
Siciliana ^{A, G, D}	16,50
(tomato sauce, mozzarella, tuna, onions, olives and oregano)	
Del Ghiottone ^{A, G}	16,50
(tomato sauce, mozz. and prosciutto crudo)	
Bufala ^{A, G}	16,90
(tomato sauce, buffalo mozzarella, fresh cherry tomatoes and basil)	
Maialona ^{A, G}	17,70
(tomato sauce, mozz., ham, salami, sausage and salsiccia – spicy!)	
Salsiccia, cime di rapa e taleggio ^{A, G}	17,70
(tomato sauce, mozz., salsiccia, turnip tops and taleggio cheese)	
Fontana ^{A, G, B}	18,30
(tomato sauce, mozz., broccoli, shrimps and grana)	
Cuore di Panna ^{A, G}	18,30
(tomato sauce, mozz., prosciutto crudo, grana and rucola)	
Alla Boscaiola ^{A, G}	18,60
(tomato sauce, mozz., various mushrooms, truffle, and grana)	
Alessandra ^{A, G, D}	18,90
(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	+ 4,00
per additional GLUTENFREE OPTION	+ 3,50
Per additional vegan, lactosefree mozzarella	+ 2,50

La Pasta ^A

Homemade Pasta served in different sauces

Tagliatelle ^{A, C} 16,90

Ravioli ^{A, C, G} 16,90

*stuffed with spinach and ricotta

Spghettini ^A (Barilla) 15,90

con le salsa

* **ragu** ^L

(Bolognese)

* **salmone e pepe rosa** ^{D, G}

(creamy salmon s.)

* **gorgonzola** ^G

(creamy cheese)

* **puttanesca (vegan)**

(olives & capers in spicy tom. s.)

* **tartufo** ^G

(white truffle sauce)

* **pesto genovese** ^{E, G}

(basil-pesto)

Gnocchi GF 15,90

Il Pesce ^D

Grilled fish, served with fresh rucola and rosemary potatoes.

Branzino alla griglia ^D **GF** 23,50

(sea bassfilet)

Gamberoni alla griglia ^B **GF** 26,90

(grilled king prawns)

Dolci

Panna cotta ^G **GF** 7,40

(homemade, served with fresh fruits)

Souffle di cioccolato con gelato

vaniglia ^{C, H} **GF** 7,90

(homemade and served warm with vanilla ice cream)