

## Bottled Wine<sup>0</sup>

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

**PIZZERIA OSTERIA  
DA GIOVANNI**  
Italian specialities

**Cabernet Franc, Friuli Venezia Giulia** 26,80

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

**Morellino di Scansano, Grosseto Toscana** 29,80

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

01 5237778 0676/407 82 88  
1070 Wien, Sigmundsgasse 14

dagiovanni@gmx.at  
www.giovanniwien.com

**Primitivo di Manduria, Manduria Puglia** 32,90

Dark red colour, dry, strong, velvety, light cherry taste, harmonic, 12 months in Barrique, 14% vol.  
Recommended with condimental pasta and meat dishes

**Herzlich Willkommen  
Benvenuti  
Wellcome**

**Pinot Grigio Collio, Friuli Venezia** 24,90

Cultivated in „Eschtal“, the submountains of the Dolomites. Modern, fresh and dry, 12,5% vol.  
Recommended with starters, fish dishes and tender meat dishes

prices are to be considered with alcohol tax and VA

**Rajgialla la Tunella, Friuli** 27,80

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

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

**Rohesia Rosato, Salento** 28,90

Rosee, round and confidently powerful, lingering aromatic character pleasant sweet, strawberry and cherry taste. 13% vol.  
Recommended with starters like caprese and pizza marinara

## La Pasta<sup>A</sup>

Homemade Pasta served in different sauces

|   |   |
|---|---|
| <b>Tagliatelle</b> <sup>A, C</sup>                                  | 12,80   |
| <b>Ravioli</b> <sup>A, C, G</sup> *stuffed with spinach and ricotta | 12,80   |
| con le salsa      * <b>ragu</b> <sup>L</sup><br>(Bolognese)         | * <b>salmone e pepe rosa</b> <sup>D</sup><br>(Creamy salmon s.) |
| * <b>gorgonzola</b><br>(Creamy cheese)                              | * <b>puttanesca</b><br>(Olives&capers in spicy tom. s.)         |
| * <b>tartufo</b><br>(Whitetruffelsauce)                             | * <b>pesto genovese</b> <sup>E</sup><br>(Basilpesto)            |
| <b>Penne</b> (Gluten free option)                                   | 9,60  |
| <b>Spaghettoni</b> <sup>A</sup>                                     | 9,60  |

## Il Pesce<sup>D</sup>

Grilled fish, served with fresh rocket salad and rosemary potatoes.

|   |       |
|---|-------|
| <b>Branzino alla griglia</b> <sup>D</sup> (sea bassfilet) | 18,20 |
| <b>Gamberoni alla griglia</b> <sup>B</sup> (king prawns)  | 19,70 |
| <b>alla busara</b> (spicy tom.sauce with capers )         | 21,90 |

## Dolci

|   |      |
|---|------|
| <b>Panna cotta</b> <sup>G</sup> (homemade, served with fresh fruits)      | 4,90 |
| <b>Souffle cioccolato con gelato vaniglia</b> <sup>A,C,E</sup> (Homemade) | 5,30 |

## Caffé & Tea

## LAVAZZA

|  |      |
|--|------|
| Espresso small                         | 2,10 |
| Espresso large                         | 3,50 |
| Espresso Americano                     | 2,50 |
| Cappuccino                             | 3,10 |
| Cafe latte                             | 3,00 |
| Cafe coretto (with grappa or sambuca)  | 3,60 |
| Tea (Black,Camomile,Green,Gingerlemo ) | 3,10 |

## Il Vino in Caraffa(Wine by the glass,carafe)

### Vino Rosso

|                          |        |      |
|--------------------------|--------|------|
| Housewine                | 1/8lt. | 2,30 |
| Spritzter                | 1/4lt. | 3,10 |
| Merlot (Venezia), fruity | 1/8lt. | 3,10 |
| Chianti (tuscan), dry    | 1/8lt. | 3,60 |

### Vino Bianco

|                         |        |      |
|-------------------------|--------|------|
| Housewine               | 1/8lt. | 2,30 |
| Spritzter               | 1/4lt. | 3,10 |
| Soave (italy) fruity    | 1/8Lt  | 2,70 |
| Chardonnay (italy), dry | 1/8lt. | 2,90 |

### Vino dolce (dessert wine)

|  |        |      |
|--|--------|------|
| Don Santo  | 1/16lt | 3,10 |
| (Sweet, golden yellow, classy and elegant smell, harmonic sour-sweet relation) |        |      |

## Aperitivo

|                     |          |       |  |
|---------------------|----------|-------|--|
| Prosecco            | 0,125lt  | 3,50  |  |
| Prosecco            | 0,75 lt. | 19,40 |  |
| Martini Bianco      | 4cl      | 3,90  |  |
| Campari orange/soda | 0,25lt.  | 4,60  |  |
| Sherry Sandeman     | 4cl      | 4,60  |  |
| Aperol Spritz       | 0,25lt.  | 4,60  |  |

## Analcolico

|  |         |      |  |
|--|---------|------|--|
| Mineral water                            | 0,25lt. | 2,70 |  |
|  | 0,75lt. | 4,10 |  |
| Soda                                     | 0,25lt  | 1,80 |  |
| Ginger ale                               | 0,25lt. | 2,20 |  |
| Sparkling ginger ale                     | 0,25lt. | 2,00 |  |
| Soda lemon                               | 0,25lt. | 2,00 |  |
| Apple ,Orange juice                      | 0,25lt  | 2,40 |  |
| Sparkling apple,orange juice             | 0,25lt. | 2,20 |  |
| Grape,peer juice                         | 0,25lt. | 2,60 |  |
| Sparkling grape,peer juice               | 0,25lt. | 2,30 |  |
| Coca Cola                                | 0,33lt. | 3,10 |  |
| Seven up orange/lemon                    | 0,33lt. | 3,10 |  |
| Rauch juices<br>(peach or black currant) | 0,2lt.  | 3,10 |  |
| Tonic water/Bitter lemon                 | 0,2lt.  | 2,90 |  |

## Birra

|                             |         |      |  |
|-----------------------------|---------|------|--|
| 1 bottle Murauer Pils       | 0,33lt. | 2,90 |  |
| 1 bottle Murauer Märzen     | 0,5 lt. | 3,90 |  |
| 1 bottle Becks nonalcoholic | 0,33lt  | 3,10 |  |

## Digestivi

|                    |     |      |  |
|--------------------|-----|------|--|
| Limoncello         | 2cl | 3,10 |  |
| Tequila            | 2cl | 3,30 |  |
| Fernet Branca      | 2cl | 3,10 |  |
| Ramazotti          | 2cl | 3,10 |  |
| Averna             | 2cl | 3,10 |  |
| Jägermeister       | 2cl | 3,10 |  |
| Amaro Montenegro   | 2cl | 3,10 |  |
| Sambuca            | 2cl | 3,10 |  |
| Grappa Bianca      | 2cl | 3,10 |  |
| Grappa Invecchiata | 2cl | 3,60 |  |
| Jack Daniels       | 2cl | 4,60 |  |
| Baron Otard        | 2cl | 4,90 |  |

## Gli antipasti

|   |       |
|---|-------|
| <b>Bruschetta al pomodoro</b> <sup>A</sup>                  | 4,90  |
| (toasted bread with cherry tomatoes– 4 pieces)              |       |
| <b>Bruschetta alla napoletana</b> <sup>A, D</sup>           | 5,30  |
| (toasted bread, mozz., anchovies and oregano – 4 pieces)    |       |
| <b>Crostini misti</b> <sup>A, D</sup>                       | 6,90  |
| (mixture of brusch. pom.and brusch. napol. – 6 pieces)      |       |
| <b>Mozzarella di bufala alla caprese</b> <sup>G</sup>       | 8,90  |
| (buffalo mozzarella, rocket, tomatoes and basil)            |       |
| <b>Bresaola con rucola e grana</b> <sup>G</sup>             | 9,60  |
| (air-dried beef carpaccio with rocket,grana and bufalo)     |       |
| <b>Carpaccio di pesce</b> <sup>D</sup>                      | 9,90  |
| (marinated fish carpaccio, rocket salad and dried tomatoes) |       |
| <b>Antipasto misto</b> <sup>D,G</sup>                       |       |
| (mixed starters)  |       |
| small   | 10,30 |
| large   | 16,80 |

## Le Insalate(Balsamico marinated)

|  |      |
|--|------|
| <b>Insalata verde</b>                                  | 3,40 |
| (green salad)  |      |
| <b>Insalata mista</b>                                  | 3,80 |
| (mixed salad)  |      |
| <b>Insalata di rucola con grana</b> <sup>G</sup>       | 7,90 |
| (rocket salad with grana, tomatoes and buffalo mozz. ) |      |
| <b>Insalata di tonno</b> <sup>D</sup>                  | 8,30 |
| (mixed salad with tuna, onions and olives)             |      |

## Le Zuppe

|  |      |
|--|------|
| <b>Crema di pomodoro</b> <sup>G</sup>      | 4,30 |
| (fresh tomato soup)                        |      |
| <b>Tortellini in brodo</b> <sup>A, G</sup> | 4,90 |
| (beef-broth with small meat-tortellini)    |      |

## Il pane

|   |      |
|---|------|
| <b>Pizzabread</b> (2 pieces) <sup>A</sup>             | 3,50 |
| <b>Pizzabread with garlic</b> (2 pieces) <sup>A</sup> | 3,90 |
| <b>Housebread</b> <sup>A</sup>                        | 1,30 |
| <b>Grissini</b> <sup>A</sup>                          | 0,90 |

## Le Pizze <sup>A</sup>,

All our pizzas are prepared the original Italian way with mozzarella cheese.  
We use fresh ingredients and organic italian flour.

**Spianata al rosmarino <sup>A</sup>,** 4,90  
(fresh rosemary and olive oil)

**Marinara <sup>A</sup>,** 6,90  
(tomato sauce, garlic and parsley)

**Margherita <sup>A, G</sup>** 7,40  
(tomato sauce, mozzarella and basil)

**Cardinale <sup>A, G</sup>** 8,60  
(tomato sauce, mozzarella and ham)

**Funghi <sup>A, G</sup>** 8,60  
(tomato sauce, mozzarella, mushrooms and oregano)

**Napoletana <sup>A, G, D</sup>** 8,90  
(tomato sauce, mozzarella, capers, anchovies and oregano)

**Prosciutto e Funghi <sup>A, G</sup>** 9,30  
(tomato sauce, mozzarella, ham and mushrooms)

**Veneta <sup>A, G</sup>** 9,30  
(tomato sauce, mozzarella, ham and artichokes)

**Tricolore <sup>A, G</sup>** 9,60  
(tomato sauce, mozzarella and rocket)

**Bologna <sup>A, G, L</sup>** 9,90  
(tomato sauce, mozzarella, bolognese meatsauce and grana – spicy!)

**Vegetariana <sup>A, G</sup>** 10,10  
(tomato sauce, mozzarella and vegetables)

**Giovanni <sup>A, G</sup>** 10,10  
(without tomato sauce, mozz., fresh tomato slices, rocket and grana)

**Quattro Formaggi <sup>A, G</sup>** 10,30  
(tomato sauce, mozz., asiago, gorgonzola, ricotta ,taleggio, grana)

**Quattro Stagioni <sup>A, G</sup>** 10,30  
(tomato sauce, mozz., ham, mushrooms, artichokes and olives)

**Milanese <sup>A, G</sup>** 10,50  
(tomato sauce, mozzarella and Milanese salami)

**Il Nido <sup>A, G, C</sup>** 10,50  
(tomato sauce, mozzarella, spinach, ricotta, egg, grana and garlic)

**Siciliana <sup>A, G, D</sup>** 10,70  
(tomato sauce, mozzarella, tuna, onions, olives and oregano)

**Diavola <sup>A, G</sup>** 10,70  
(tomato sauce, mozzarella, salami and peppers – spicy!)

**Calzone <sup>A, G</sup>** 10,90  
(tomato sauce, mozz., ham ,spinach, ricotta and oregano – wrapped)

**Bufala <sup>A, G</sup>** 10,90  
(tomato sauce, buffalo mozzarella, fresh cherry tomatoes and basil)

**Del Ghiottone <sup>A, G</sup>** 10,90  
(tomato sauce, mozz. and San Daniele prosciutto)

**Maiailona <sup>A, G</sup>** 11,70  
(tomato sauce, mozz., ham, salami, sausage, and salsiccia – spicy!)

**Salsiccia, cime di rapa e taleggio <sup>A, G</sup>** 11,70  
(tomato sauce, ,mozz. ,salsiccia, turnip tops and taleggio cheese)

**Cuore di Panna <sup>A, G</sup>** 12,40  
(tomato sauce, mozz., San Daniele prosciutto, grana and rocket)

**Fontana <sup>A, G, B</sup>** 12,40  
(tomato sauce, mozz., broccoli, shrimps and garlic)

**Alla Boscaiola <sup>A, G</sup>** 12,90  
(tomato sauce ,mozz., various mushrooms, grana and oregano)

**Alessandra <sup>A, G, D</sup>** 13,10  
(tomato sauce, mozz., salmon, rocket, dried tomatoes)

**Sapore di Mare <sup>A, G, B, D, R</sup>** 13,90  
(tomato sauce, mozz., mussels, shrimps, salmon, octopus and garlic)

per additional pizza ingredient 1,00 – 2,00  
per additional buffalo mozzarella 2,00