

# PIZZERIA OSTERIA DA GIOVANNI

Italian specialities

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

prices are to be considered with alcohol tax and VA

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

## Gli Antipasti

<b>Bruschetta al pomodoro</b> <sup>A</sup> (toasted bread with cherry tomatoes – 4 pieces)	4,90
<b>Bruschetta alla napoletana</b> <sup>A, D</sup> (toasted bread, mozz., anchovies and oregano – 4 pieces)	5,50
<b>Crostini misti</b> <sup>A, D</sup> (mixture of brusch. pom. and brusch. napol. – 6 pieces)	7,20
<b>Mozzarella di bufala alla caprese</b> <sup>G</sup> (buffalo mozzarella, rocket, tomatoes and basil)	9,20
<b>Bresaola con rucola e grana</b> <sup>G</sup> (air-dried beef carpaccio with rocket, grana and buffalo mozzarella)	9,90
<b>Carpaccio di pesce</b> <sup>D</sup> (marinated fish carpaccio, rocket salad and dried tomatoes)	10,30
<b>Antipasto misto</b> <sup>D, G</sup> (mixed starters)	small 11,30 large 17,90

## Le Zuppe

<b>Crema di pomodoro</b> <sup>G</sup> (fresh tomato soup)	4,90
<b>Tortellini in brodo</b> <sup>A, G</sup> (beef-broth with small meat-tortellini)	5,30

## Le Insalate (Balsamico marinated)

<b>Insalata verde</b> (green salad)	3,90
<b>Insalata mista</b> (mixed salad)	4,30
<b>Insalata di rucola con grana</b> <sup>G</sup> (rocket salad with grana, tomatoes and buffalo mozz.)	8,50
<b>Insalata di tonno</b> <sup>D</sup> (mixed salad with tuna, onions and olives)	8,90

## Il Pane

<b>Pizzabread</b> (2 pieces) <sup>A</sup>	3,90
<b>Pizzabread with garlic</b> (2 pieces) <sup>A</sup>	4,40
<b>Housebread</b> <sup>A</sup>	1,50
<b>Grissini</b> <sup>A</sup>	0,90

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

Homemade Pasta served in different sauces

<b>Tagliatelle</b> <sup>A, C</sup>	13,30
<b>Ravioli</b> <sup>A, C, G</sup> *stuffed with spinach and ricotta	13,30

con le salsa	* <b>ragu</b> <sup>L</sup> (Bolognese)	* <b>salmone e pepe rosa</b> <sup>D</sup> (creamy salmon s.)
	* <b>gorgonzola</b> (creamy cheese)	* <b>puttanesca</b> (olives & capers in spicy tom. s.)
	* <b>tartufo</b> (white truffle sauce)	* <b>pesto genovese</b> <sup>E</sup> (basil-pesto)

<b>Penne</b> (gluten free option)	10,90
<b>Spghettini</b> <sup>A</sup>	10,90

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

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

<b>Branzino</b> <sup>D</sup> <b>alla griglia</b> (sea bassfilet)	18,90
<b>Gamberoni</b> <sup>B</sup> <b>alla griglia</b> (king prawns)	20,90
<b>alla busara</b> (spicy tom.sauce with capers)	23,90

## Dolci

<b>Panna cotta</b> <sup>G</sup> (homemade, served with fresh fruits)	5,60
<b>Souffle di cioccolato con gelato vaniglia</b> <sup>A, C, E</sup> (homemade)	6,80

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

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

<b>Spianata al rosmarino</b> <sup>A</sup> (fresh rosemary and olive oil)	4,90
<b>Marinara</b> <sup>A</sup> (tomato sauce, garlic and parsley)	6,90
<b>Margherita</b> <sup>A, G</sup> (tomato sauce, mozzarella and basil)	7,90
<b>Cardinale</b> <sup>A, G</sup> (tomato sauce, mozzarella and ham)	9,20
<b>Funghi</b> <sup>A, G</sup> (tomato sauce, mozzarella, mushrooms, grana and oregano)	9,20
<b>Napoletana</b> <sup>A, G, D</sup> (tomato sauce, mozzarella, capers, anchovies and oregano)	9,60
<b>Prosciutto e Funghi</b> <sup>A, G</sup> (tomato sauce, mozzarella, ham and mushrooms)	9,90
<b>Veneta</b> <sup>A, G</sup> (tomato sauce, mozzarella, ham and artichokes)	9,90
<b>Tricolore</b> <sup>A, G</sup> (tomato sauce, mozzarella and rocket)	10,30
<b>Bologna</b> <sup>A, G, L</sup> (tomato sauce, mozzarella, bolognese meatsauce and grana – spicy!)	10,50
<b>Vegetariana</b> <sup>A, G</sup> (tomato sauce, mozzarella and vegetables)	10,90
<b>Giovanni</b> <sup>A, G</sup> (without tomato sauce, mozz., fresh tomato slices, rocket and grana)	10,90
<b>Quattro Formaggi</b> <sup>A, G</sup> (tomato sauce, mozz., asiago, gorgonzola, ricotta, taleggio, grana)	11,40
<b>Quattro Stagioni</b> <sup>A, G</sup> (tomato sauce, mozz., ham, mushrooms, artichokes and olives)	11,40

<b>Milanese</b> <sup>A, G</sup> (tomato sauce, mozzarella and Milanese salami)	11,60
<b>Il Nido</b> <sup>A, G, C</sup> (tomato sauce, mozzarella, spinach, ricotta, egg, grana and garlic)	11,60
<b>Diavola</b> <sup>A, G</sup> (tomato sauce, mozzarella, salami and peppers – spicy!)	11,80
<b>Siciliana</b> <sup>A, G, D</sup> (tomato sauce, mozzarella, tuna, onions, olives and oregano)	12,20
<b>Calzone</b> <sup>A, G</sup> (tomato sauce, mozz., ham, spinach, ricotta and oregano – wrapped)	12,40
<b>Bufala</b> <sup>A, G</sup> (tomato sauce, buffalo mozzarella, fresh cherry tomatoes and basil)	12,40
<b>Del Ghiottone</b> <sup>A, G</sup> (tomato sauce, mozz. and San Daniele prosciutto)	12,40
<b>Maialona</b> <sup>A, G</sup> (tomato sauce, mozz., ham, salami, sausage and salsiccia – spicy!)	12,90
<b>Salsiccia, cime di rapa e taleggio</b> <sup>A, G</sup> (tomato sauce, mozz., salsiccia, turnip tops and taleggio cheese)	12,90
<b>Cuore di Panna</b> <sup>A, G</sup> (tomato sauce, mozz., San Daniele prosciutto, grana and rocket)	13,30
<b>Fontana</b> <sup>A, G, B</sup> (tomato sauce, mozz., broccoli, shrimps and garlic)	13,30
<b>Alla Boscaiola</b> <sup>A, G</sup> (tomato sauce, mozz., various mushrooms, grana and oregano)	13,60
<b>Alessandra</b> <sup>A, G, D</sup> (tomato sauce, mozz., salmon, rocket, dried tomatoes)	13,90
<b>Sapore di Mare</b> <sup>A, G, B, D, R</sup> (tomato sauce, mozz., mussels, shrimps, salmon, octopus and garlic)	14,70
per additional pizza ingredient	+ 1,00 / + 1,50 / + 2,00
per additional buffalo mozzarella	+ 2,00
GLUTEN FREE OPTION	+ 2,50

## Aperitivo

Prosecco	0,125 lt	4,40
Prosecco	0,75 lt	24,90
Martini Bianco	4 cl	4,60
Campari orange/soda	0,25 lt	5,20
Sherry Sandeman	4 cl	5,20
Aperol Spritz	0,25 lt	5,20

## Analcolico

Mineral water	0,25 lt	2,90
	0,75 lt	4,60
Soda	0,25 lt	2,00
Ginger ale	0,25 lt	2,60
Sparkling ginger ale	0,25 lt	2,30
Soda lemon	0,25 lt	2,40
Apple, Orange juice	0,25 lt	2,80
Sparkling apple, orange juice	0,25 lt	2,40
Grape, peer juice	0,25 lt	3,10
Sparkling grape, peer juice	0,25 lt	2,60
Coca Cola	0,33 lt	3,50
Seven up orange, lemon	0,33 lt	3,50
Rauch juices (peach or black currant)	0,2 lt	3,50
Tonic water, Bitter lemon	0,2 lt	3,30

## Digestivi

Limoncello	2 cl	3,30
Tequila	2 cl	3,50
Fernet Branca	2 cl	3,30
Ramazotti	2 cl	3,30
Averna	2 cl	3,30
Jägermeister	2 cl	3,30
Amaro Montenegro	2 cl	3,30
Sambuca	2 cl	3,50
Grappa Bianca	2 cl	3,30
Grappa Invecchiata	2 cl	3,90
Jack Daniels	2 cl	4,90
Baron Otard	2 cl	5,20

## **Birra**

1 bottle Murauer Pils	0,33 lt	3,30
1 bottle Murauer Märzen	0,5 lt	4,40
1 bottle Becks non-alcoholic	0,33 lt	3,50

## **Il Vino in Caraffa**

### **Vino Rosso**

Housewine	1/8 lt	2,60
Housewin	1 lt	19,80
Spritzer	1/4 lt	3,60
Merlot (Venezia), fruity	1/8 lt	3,50
Chianti (tuscan), dry	1/8 lt	4,20

### **Vino Bianco**

Housewine	1/8 lt	2,60
Housewine	1 lt	19,80
Spritzer	1/4 lt	3,60
Soave (italy) fruity	1/8 lt	3,10
Chardonnay (italy), dry	1/8 lt	3,50

### **Vino dolce (dessert wine)**

Don Santo (Sweet, golden yellow, classy and elegant smell, harmonic sour-sweet relation)	1/16 lt	3,60
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## **Caffé & Tè**

Espresso small		2,30
Espresso large		3,90
Espresso americano		2,90
Cappuccino		3,60
Café latte		3,80
Cafe coretto (with grappa or sambuca)		4,20
Tea (black, camomile, green, ginger-lemon)		3,50

## **LAVAZZA**

## Bottled Wine °

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

### **Cabernet Franc, Friuli Venezia Giulia** 28,60

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** 31,80

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

### **Primitivo di Manduria, Manduria Puglia** 34,90

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

### **Pinot Grigio Collio, Friuli Venezia** 26,90

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

### **Rjgialla la Tunella, Friuli** 28,80

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

### **Rohesia Rosato, Salento Negroamaro** 29,90

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