PINO

Est. 1999

Menu

All Prices in € incl. VAT

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APERITIF

Aperol Spritz Aperol, Orange, Soda, Spumante	12,50
St. Germain Spritz St.Germain, Mint, Lime, Soda, Spumante	12,50
Berry Spritz Chambord, Berrys, Mint, Spumante	12,50
Campari Spritz Campari, Lemon, Tonic, Spumante	12,50
Negroni Martini Bitter, Bombay Sapphire, Martini Rubino, Soda	13,00

APERITIF ALCOHOLFREE

Martini Floreale Spritz Martini Floreale, Orange, Ginger Ale	12,50
Martini Vibrante Spritz Martini Vibrante, Lemon, Ginger Ale	12,50
Virgin Hugo Elderflower, Mint, Lime, Ginger Ale	12,50

SPUMANTE & CHAMPAGNE

Ferrari Brut	0,75l –59,00	0,1l – 9,80 1,5l –125,00
Ferrari Brut Rose	0,75l –69,00	0,1l –11,50 1,5l –140,00
Moët & Chandon Imperial		0,1l – 18,50 0,75l –109,00
Moët & Chandon Imperial Rose		0,1l – 20,00 0,75l – 119,00
Moët & Chandon ICE Imperial		0,1l – 21,50 0,75l – 149,00
Moët & Chandon ICE Imperial Rose		0,1l – 24,50 0,75l – 159,00
Ruinart Blanc de Blancs Rosé Brut		 160,00 179,00
Dom Pérignon Vintage Brut 2010		360,00

SOFT DRINKS

Homemade Lemonade	0,4l – 4,90
Homemade Icetea	0,4l – 4,90
Pino Mate (Bio)	0,33l – 4,90
Crodino/Sanbitter (As Spritz alc. free 8,50)	0,1l – 5,00
Coca-Cola, Zero, Fanta, Sprite	0,2l – 3,00
	0,3l – 4,50
Red Bull, Red Bull Zero	0,25l – 4,00
Possmann	0,25l – 3,00
Apple juice/Spritz	0,5l – 5,50
Granini div. Säfte	0,2l – 3,00
	0,3l – 5,50
Fevertree	
Indian Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer	0,2l – 4,00
Vöslauer	0,25l – 3,50
Natural, sparkling	0,75l – 9,50

BEER & CIDER

Beck´s Pils	0,2l – 3,50
	0,4l – 5,00
Beck´s Blue	0,33l – 4,50
Franziskaner Wheatbeer	0,5l – 5,50
Hell, Kristall	
Corona	0,33l – 5,00
Possmann Cider Frau Rauscher	0,25l – 3,50
	0,5l – 5,50

COFFEE & TEA

¡Tierra! Espresso	3,50
¡Tierra! Espresso Macchiato	4,00
¡Tierra! Espresso Doppio	5,00
¡Tierra! Cappuccino	4,50
¡Tierra! Latte Macchiato	5,50
American Coffee	3,50
American Coffee Caffeinefree	3,50
Pot Tea Green Tea Jasmine, White Tea Vanilla & Grapefruit, Fruit Infusion Red Spring, Black Tea Ceylon, BIO Herbal Infusion Fresh Mint, BIO Black Tea Nilgiri Blue Mountain	6,50
Fresh Arabian Mint Tea	5,00
Fresh Ginger Tea	5,00
Fresh Mint Ginger Tea	5,00

ANTIPASTI

Tatar di Gamberi rossi e Avocado — **24,50**
Red shrimp tatar and avocado, tomato carpaccio, chili remoulade

Burratina Sorrentina — **16,50**
Buffalo milk burrata (lukewarm), cherry tomatoes, basil

Carpaccio di Manzo — **21,50**
Beef carpaccio, arugula, pine nuts, parmesan
+ Summer truffle — **29,50**

Parmigiana alla Maria — **16,50**
Gratinated aubergines, tomato, basil, parmesan

Roastbeef Tonnato — **21,50**
Pink roast beef slices, tuna sauce, capers

Polpo & Patate — **24,50**
Grilled octopus on roasted potato carpaccio, cherry tomato salad, arugula, sour cream

Italian Currywurst — **14,50**
Grilled salsiccia, selfmade mango bbq sauce, spicy curry

Gamberi Diavola — **24,50**
Fried red prawns, chili, garlic, olive oil, garlic bread

Prosciutto di Parma — **19,50**
24 months matured original Ferrari Parma ham, Berkel's hand cut

INSALATE

Insalata di Pomodori	**10,50**
Tomato salad, arugula, red onions, oregano, olive oil	
Insalata Nizza	**14,50**
Mixed seasonal salad, eggs, tuna, mozzarella, taggia olives, ham, red onions	
Insalata Valeriana	**16,50**
Corn salad, caramelized goat cheese, lavender flowers, grilled peach, walnuts, roasted almond leaves, raspberry dressing	
Insalata Mista	**11,50**
Mixed seasonal dalad	
with grilled poulard brest	**17,50**
with grilled beef tenderloin medallions (100g)	**29,50**
with grilled gambas (6 pieces)	**25,50**
Caesar Salad	**14,50**
Romaine salad, parmesan dressing, croutons, parmesan slices	
with grilled poulard brest	**20,50**
with grilled beef tenderloin medallions (100g)	**32,50**
with grilled gambas (6 pieces)	**28,50**
Portion Poulard Brest	**16,50**

PIZZA

Pizza Bruschetta Pizzabread, garlic, fresh tomato, onions, basil, olive oil	**12,50**
Napoli Tomato, mozzarella, basil	**11,00**
Bufala Campana Tomato, mozzarella, buffalo mozzarella, basil	**16,50**
Pizza Pino Tomatoes, buffalo mozzarella, arugula, parmesan slices, pine nuts, roast beef	**19,50**
Tonno Tomatoes, mozzarella, tuna, red onions, capers	**14,50**
Parma Tomatoes, mozzarella, buffalo mozzarella, arugula, Parma ham, parmesan slices	**21,00**

Capricciosa Tomatoes, mozzarella, artichokes, olives, capers, cooked ham, red onions, egg	**16,50**
Tartufo Mozzarella, smoked truffle scamorza, truffel creme, fresh summer truffle	**29,50**
Hell's Pie Tomatoes, mozzarella, spicy salami, jalapeños, grilled hot peppers, red onions	**16,00**

You are welcome to style your own pizza

Pizza Tomato Basic	**10,00**
Mushrooms, peppers, onions, capers, arugula, jalapeños	**+ 2,00**
Mozzarella, cheddar, ham, salame Napoli, salame piccante, parmesan slices, taggia olives, grilled peperoni	**+ 3,00**
Tuna	**+ 3,50**
Buffalo mozzarella, Parma ham	**+ 6,50**
Shrimps, octopus, smoked truffle scamorza	**+ 8,00**
Fresh summer truffle	**+ 12,50**

PASTA

Pennette Calabrese — **15,50**

Tomatoes, garlic, chili, taggia olives, parsley, olive oil

Spaghetti Carbonara — **15,50**

According to original Italian recipe without cream and with original guanciale bacon, egg yolk, pecorino cheese, black pepper, olive oil

Spaghetti Lilli e il Vagabondo — **16,50**

Meat balls, tomato, bell pepper, parmesan

Bucatini Amatriciana — **16,50**

Guanciale bacon, onions, tomato, white wine, pecorino

Tagliolini Astice — **49,00**

Lobster, cherry tomatoes — for 2 pers. **98,00**

Tagliolini al Tartufo — **29,50**

According to the original Italian recipe without truffle oil or other artificial flavors, but only with fresh black truffle, butter & Parmesan. The truffle flavors are accordingly much finer & more delicate than generally known

Linguine alle Vongole Veraci — **24,50**

Fresh clams, garlic, cherry tomatoes, olive oil, parsley

Linguine e Gamberi rossi — **26,50**

Fresh red shrimps, chili, olive oil

Pappardelle al Salmone — **21,00**

Salmon, pink pepper, olive oil

Tortelloni Zafferano **18,50**

Ricotta spinach filled pasta, saffron gorgonzola sauce, arugula, parmesan

Gnocchetti & Burratina **19,50**

Potato gnocchi, pesto, burrata, cherry tomatoes

Risotto Gamberi & Limone **26,50**

Shrimp, lemon, parmesan, fresh herbs

Grandma's Lasagne **16,00**

Beef, bechamel, cheese, egg, peas

SECONDI PIATTI

All grilled specialties and burgers excl. side dishes

Filetto di Manzo (Arg., ca. 200g)	**39,00**
Grilled beef tenderloin	each additional 100g +**19,50**
Chateaubriand (600g,tranchiert)	**117,00**
Filetto di Manzo (Austr., ca. 200g)	**64,00**
Australian grained fed mastercut tenderloin	each additional 100g +**32,00**
Chateaubriand (600g,carved)	**192,00**
New York Striploin (USA, 400g)	**49,00**
Grilled rump steak	each additional 100g +**12,50**
Entrecôte (Austr.,400g)	**49,00**
Grilled ribeye	each additional 100g +**12,50**
Tomahawk (Austr.)	each 100g + **14,50**
Is served carved, available from 1,000g	
Porterhouse (Austr.)	each 100g + **14,50**
Is served carved, weight on request	

Grigliata Mista — per person **39,00**

Mixed grill of beef, veal, lamb, pork & corn poulard

Battuta di Manzo — **38,50**

Minute steak, paper thin & tendert

Costolette d´Agnello alle Erbe Aromatiche — **42,00**

Grilled lamb chops, fresh herbs, rosemary potatoes, beans

Cotoletta Viennese (Wiener Schnitzel) — **28,00**

Of veal, mashed potato – cucumber salad, cranberries

PESCE & CROSTACEI

Astice ai Ferri
Grilled half lobster, herb butter, salad bouquet **55,00**

Orata, Branzino o Rombo alle Erbe Aromatiche per person **42,00**
Grilled gilthead sea bream, sea bass or turbot, side dishes

Sogliola alla Mugnaia **59,00**
Sole „Müllerin“, side dishes

Pesce Misto per person **45,00**
Mixed grilled fish, fresh herbs, lemon, side dishes

SIDE DISHES

(We ask for your understanding that we do not serve side dishes as starters)

French Fries, Garlic Bread, Herb Butter	**4,00**
Rosemary Potatoes, Mashed Potatoes, Side Salad	**4,50**
Spinach, Grilled Vegetables, Potato Cucumber Salad, Whisky Mixed Pepper Sauce	**6,00**
Cherry Tomato Salad, Caesar Salad, Truffle Butter	**8,00**
Truffle Puree With Fresh Truffle	**14,50**
Truffle Fries With Fresh Truffle	**14,50**

DOLCI

Panna Cotta con Lamponi Panna cotta with raspberrys		12,50
Tiramisù al Pistacchio Pistachio tiramisú		14,50
Crème Brûlée		12,50
Chocolate Soufflé With vanilla-ice cream and mango		14,50
Dessert Combo	per person	14,50
Frutti di Bosco With vanilla-ice cream and mango		14,50

Despite rising costs, we would like to continue to offer our guests in the restaurant consistent quality at consistent prices.

For our customers who order food for take away we have to add a small surcharge of 1,50€ per guest.

We thank you for your understanding,
Your Pino Team