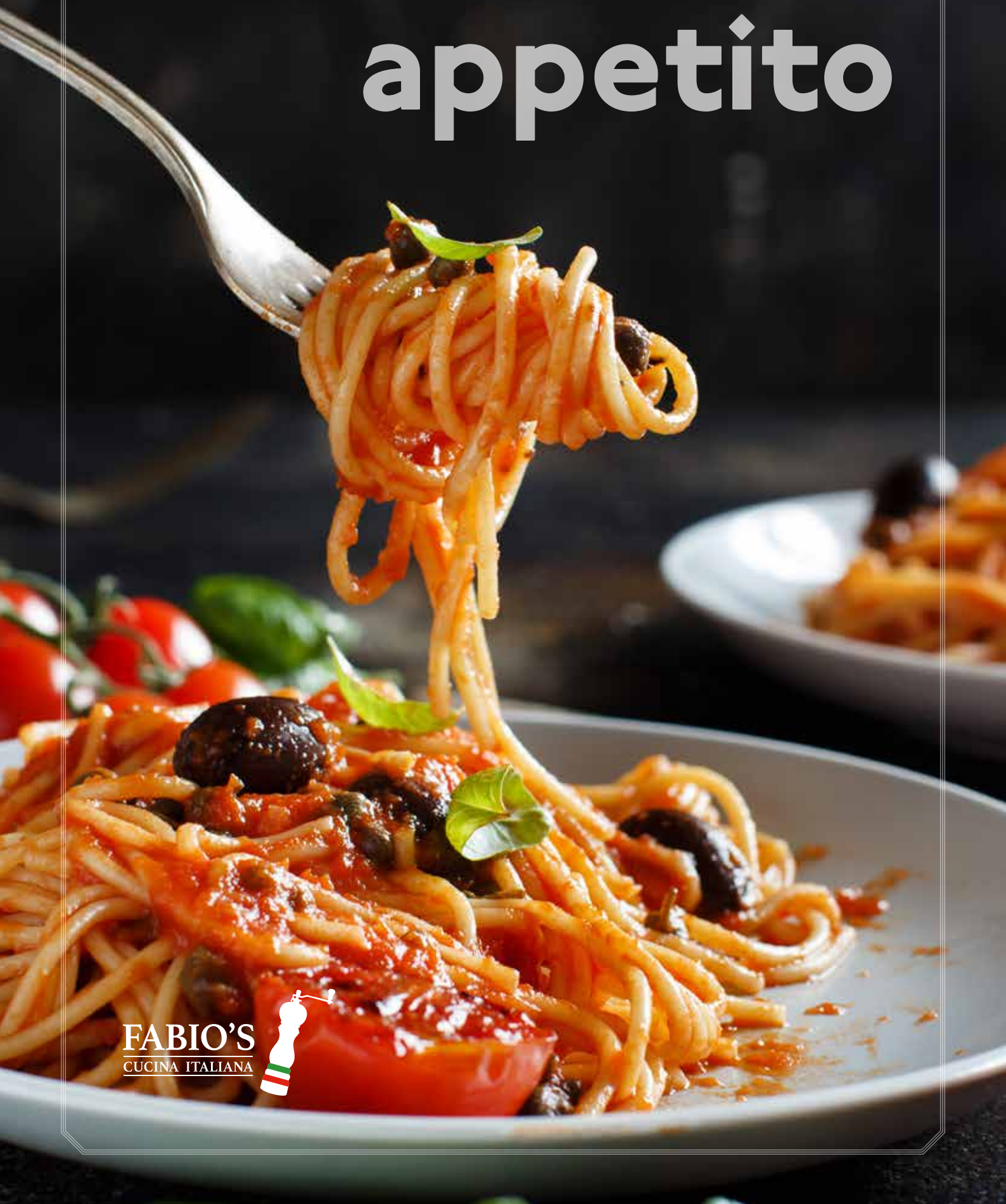


EN

buon appetito



FABIO'S
CUCINA ITALIANA



ZUPPE

MINISTRONE (A,L) 	6,90
Italian vegetable soup	
ZUPPA DI POMODORO (A,G) 	6,50
Tomato soup	
COZZE CON SUGO DI POMODORO (A,R,O)	13,50
Mussels in tomato or white wine sauce	
ZUPPA DI PESCE (A,R,O,D)	26,90
Italian fish soup (main course)	
BREAD (A) 	3,90
PIZZA BREAD (A) 	5,90
(Focaccia)	

Allergen information

A... Cereals containing gluten | **B...** Crustaceans | **C...** Egg | **D...** Fish | **E...** Peanuts | **F...** Soy | **G...** Milk or lactose | **H...** Nuts | **L...** Celery | **M...** Mustar | **N...** Sesame | **O...** Sulfites | **P...** Lupin | **R...** Mollusks

Despite the careful preparation of our dishes, traces of other substances used in the kitchen production process may be present in addition to the indicated ingredients. The labeling of the 14 main allergens is done in accordance with legal regulations. There are also other substances that can trigger food allergies or intolerances. These are mentioned when the named substances or products made from them are present as ingredients in the final product.

 ... Vegan

 ... Vegetarian

 ... Spicy

ZUPPE





ANTIPASTI

ANTIPASTO DELLA CASA (A,G) 19,90

Prosciutto San Daniele, salami, cheese, vegetables, olives (for 2 people)

VITELLO TONNATO (A,C,G,D) 18,50

tender veal in tuna sauce, cherry tomatoes, capers

CARPACCIO DI MANZO (A,G) 18,90

Beef carpaccio with fresh arugula, Parmesan and cherry tomatoes

MOZZARELLA DI BUFALA (A,G) 14,90

Buffalo mozzarella with fresh tomatoes and basil pesto

BRUSCHETTA ITALIANA (A) 14,80

Cherry tomatoes with fresh pesto on white bread (four pieces)

OLIVE MISTE 7,90

marinated Italian olive mix of green and black olives

BEEF TATAR (A,G) 19,90

from Black Angus

PIZZA BREAD (A) 5,50

(Focaccia)



ANTIPASTI



PASTA

**SPAGHETTI AL POMODORO
E BASILICO** (A)  **10,90**
with tomato sauce and fresh basil

SPAGHETTI CARBONARA (A,C) **13,80**
with egg and pork cheek bacon

**SPAGHETTI AGLIO, OLIO
E PEPERONCINO** (A)  **10,90**
with olive oil, garlic, and chili

**SPAGHETTI AGLIO, OLIO, PEPERONCINO
E GAMBERETTI** (A,B) **14,90**
with olive oil, garlic, chili, and shrimp

**TAGLIATELLE ALLA
BOLOGNESE** (A,L) **13,90**
with Bolognese sauce

SPAGHETTI ALLE COZZE (A,R,O) **16,50**
with mussels in tomato sauce

PENNE ALL'ARRABIATA (A)  **10,90**
in spicy tomato sauce

PENNE ALL'ORTOLANA (A,G)  **12,90**
with zucchini and tomatoes in vegetable sauce
made from eggplant

PENNE AMATRICIANA (A) **15,80**
with tomato sauce and pork cheek bacon

HAUSGEMACHTE LASAGNE (A,C,B) **16,90**
Preparation time approximately 20 minutes

**TORTELLINI PANNA E
PROSCIUTTO** (A,C,G) **12,90**
with ham in cream sauce

GNOCCHI SORRENTINA (A,G)  **12,90**
with Mozzarella and fresh basil in
tomato sauce

**GNOCCHI AI QUATTRO
FORMAGGI** (A,G)  **12,90**
in a delicate four-cheese sauce

GNOCCHI CON SALMONE (A,D,G,O) **14,90**
with fresh salmon in cream sauce

**TAGLIATELLE AI FRUTTI
DI MARE** (A,B,D,R) **22,50**
with seafood and a piece of king prawn in cherry
tomato sauce

**TAGLIATELLE CON RUCOLA
E GAMBERETTI** (A,C,G,B,O) **17,90**
with arugula and shrimp in salsa rosa
(light tomato cream sauce)

SMALL PORTION **-1,50**

BAMBINI

(only for children up to 8 years old) **No second plate!**

PENNE AL BURRO (A,G) **8,90**
with butter sauce

**SPAGHETTI AL POMODORO
O BOLOGNESE** (A,L) **8,90**
with tomato sauce or Bolognese sauce

PIZZA SALAME (A,F,G) **8,90**
Tomato sauce, Mozzarella, Milan salami

PIZZA MARGHERITA (A,F,G)  **8,90**
with tomato sauce and fresh basil

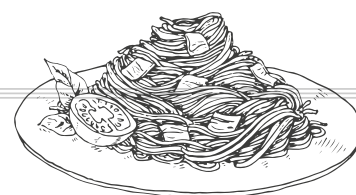
PIZZA PROSCIUTTO (A,G) **8,90**
Tomato sauce, Mozzarella, ham

SCHNITZEL WITH FRIES (A,C,G) **10,90**
from chicken

NEW!

TRY OUR WHOLE WHEAT PENNE OR
OUR GLUTEN-FREE PENNE OR SPA-
GHETTI.

ADDITIONAL CHARGE 3,90

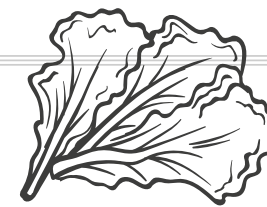


PASTA



INSALATA

INSALATA



INSALATA MISTA 
Mixed salad

6,90

**INSALATA DI POMODORI
E CIPOLLA** 
Tomato salad with onions

7,90

INSALATA DI RUCOLA 
Arugula salad with cherry tomatoes and Parmesan

9,90

GREEN SALAD 

5,90

**INSALATA AVOCADO
E GAMBERETTI** (B) **19,90**
Green salad with avocado, shrimp, tomatoes,
cucumbers, and egg

INSALATA GRECA (G)  **15,90**
Green salad, cucumbers, tomatoes, bell peppers,
feta cheese, olives, and onions

**INSALATA DI TONNO
E CIPOLLA** (D) **13,50**
Green salad, tomatoes, tuna, onions, olives
and arugula

INSALATA DI MANZO **19,90**
with dried tomatoes, beef, and shaved Parmesan

INSALATA DI POLLO **16,90**
mixed salad with grilled chicken breast

INSALATA CALABRESE (G) **16,80**
Leafy salad with spicy salami, sheep cheese,
onions and olives

INSALATA FABIO'S (G) **15,90**
Green salad, arugula, Prosciutto San Daniele, corn
and Mozzarella

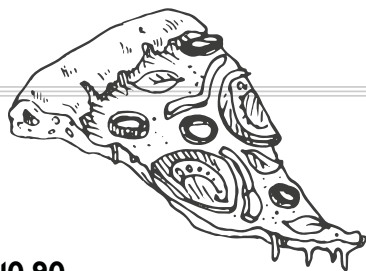
PORTION OF BREAD (A)  **3,90**

WARM PIZZA BREAD (A)  **5,50**
(Focaccia)





PIZZA CLASSICA



MARINARA (A) 	10,90
Tomato sauce, garlic, oregano	
MARGHERITA (A,F,G) 	11,90
Tomato sauce, Mozzarella	
QUATTRO FORMAGGI (A,F,G) 	13,50
Tomato sauce, four different types of cheese	
VEGETARIANA (A,F,G) 	13,90
Tomato sauce, Mozzarella, eggplant, zucchini, bell peppers	
GORGONZOLA E SPINACI (A,F,G) 	14,80
Tomato sauce, Mozzarella, Gorgonzola, spinach	
SALAME (A,F,G)	12,90
Tomato sauce, Mozzarella, Milan salami	
DIAVOLA (A,F,G)	13,80
Tomato sauce, Mozzarella, spicy salami, 'Nduja	
PROSCIUTTO COTTO (A,G)	12,90
Tomato sauce, Mozzarella, ham	
RUSTICA (A,F,G)	13,80
Tomato sauce, Mozzarella, Gorgonzola, spicy salami, and onions	
PROSCIUTTO E FUNGHI (A,F,G)	13,90
Tomato sauce, Mozzarella, ham, mushrooms	
CAPRICCIOSA (A,F,G)	13,90
Tomato sauce, Mozzarella, ham, mushrooms, artichokes, olives	
SAN DANIELE (A,C,F,G)	15,80
Tomato sauce, Mozzarella, Prosciutto San Daniele, arugula, cherry tomatoes, shaved Parmesan	
QUATTRO STAGIONI (A,F,G)	13,90
Tomato sauce, Mozzarella, ham, mushrooms, artichokes, pickled peppers	
ANANAS (A,F,G)	13,50
Tomato sauce, Mozzarella, ham, pineapple	

AL TONNO (A,F,G)	13,80
Tomato sauce, Mozzarella, tuna, onions, olives	
AI FRUTTI DI MARE (A,B,D,F,G,R)	21,90
Tomato sauce, Mozzarella, seafood	
NAPOLI (A,F,G)	13,90
Tomato sauce, Mozzarella, anchovies, capers, black olives	
CALZONE (A,F,G)	13,90
Tomato sauce, Mozzarella, ham, salami, mushrooms	
O' SOLE MIO (A,F,G)	15,90
Tomato sauce, Mozzarella, 'Nduja, sausage, bell peppers	
.....	
SMALL PORTION	-1,50
.....	
EXTRA INGREDIENTS:	
STANDARD INGREDIENTS	1,50
ANCHOVIES, CAPERS	2,00
PROSCIUTTO SAN DANIELE, SAUSAGE, BUFFALO MOZZARELLA	3,50
SEAFOOD	5,00
SHRIMPS	3,50

PIZZA SERVED ON TWO PLATES +2,00

NEW
TRY OUR
GLUTEN-FREE PIZZA DOUGH!

ADDITIONAL CHARGE 4,90

SPECIAL PIZZA

PIZZA FABIO'S (A,F,G) **22,90**
Tomato sauce, Mozzarella,
Black Angus pieces, arugula, shaved Parmesan,
dried tomatoes

PIZZA BUFALINA (A,F,G) **13,90**
Tomato sauce, buffalo mozzarella,
cherry tomatoes, basil

PIZZA CARBONARA (A,C,G) **15,90**
Mozzarella, bacon, cooked egg, Parmesan

BAUERN PIZZA (A,G) **15,90**
Tomato sauce, Mozzarella, bacon,
ham, onion, corn

PIZZA CESAR (A,G) **16,90**
Mozzarella, chicken strips, Romaine lettuce,
shaved Parmesan, yogurt dressing

PIZZA KEBAB (A,G) **16,80**
Mozzarella, tomato sauce, mushrooms,
100% turkey/chicken (approximately 200g)

PIZZA MIMOSA (A,G) **15,50**
Mozzarella, cream, corn, ham

PIZZA CALZONE FRITTO (Frittiert) (A,G) **22,90**
Mozzarella, salami, bacon, ham,
mushrooms, tomato sauce, pepper

PIZZA ALLA NUTELLA (A,G) **17,90**
Pizza with Nutella, cream, and fresh strawberries

SMALL PORTION **-1,50**

EXTRA INGREDIENTS:

STANDARD INGREDIENTS **1,50**

ANCHOVIES, CAPERS **2,00**

**PROSCIUTTO SAN DANIELE,
SAUSAGE, BUFFALO MOZZARELLA** **3,50**

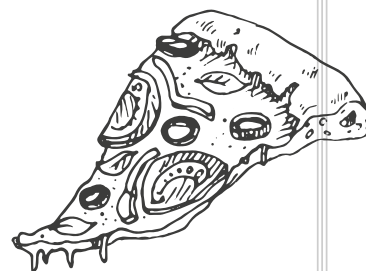
SEAFOOD **5,00**

SHRIMPS **3,50**

NEW

TRY OUR
GLUTEN-FREE PIZZA DOUGH!

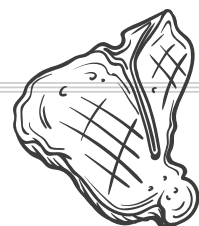
ADDITIONAL CHARGE 4,90



PIZZA'S SPECIAL



CARNE



CARNE

ENTRECÔTE VOM BLACK

ANGUS CA. 260G

32,90

grilled to your liking with rosemary potatoes and
grilled vegetables

TAGLIATA BLACK

ANGUS CA. 260G (G)

32,90

grilled, finely sliced entrecôte with arugula,
shaved Parmesan, and cherry tomatoes

FILETTO DI MAIALE (A,L)

24,90

Pork fillet with Gorgonzola sauce, rosemary
potatoes, and arugula

SIDE DISHES:

MIXED SALAD

6,90

GRILLED VEGETABLES

6,90

ROSEMARY POTATOES (G)

5,90

PATATE FRITTE (French Fries)

5,90

SAUCEN:

PEPPER SAUCE (A,G)

3,90

SPICY CHILI SAUCE

3,90

SWEET CHILI SAUCE

3,90



SPECIALTIES BY PRE-ORDER:

T-BONE STEAK FOR 1 OR

9,90

2 PEOPLE PRO 100G

TOMAHAWK STEAK FOR

9,90

2 PEOPLE PRO 100G



PESCE



GRILLED SEA BASS (A,D,G) **21,90**
with rosemary potatoes and grilled vegetables

GRILLED CALAMARI (A,D,G) **21,90**
with rosemary potatoes and mixed salad

GRILLED SALMON FILLET (A,D,G) **22,50**
with lemon-orange marinade and tagliatelle in vegetable sauce

GRILLED OCTOPUS (D,G,R) **29,90**
with rosemary potatoes and grilled vegetables

ZUPPA DI PESCE (A,R,O,D) **26,90**
Italian fish soup

**COZZE AL VINO BIANCO O
AL POMODORO** (A,D,R,O) **13,50**
Mussels in white wine sauce or tomato sauce

**FRITTURA DI CALAMARI &
GAMBERETTI** (A,B,D,R) **22,90**
Crispy fried fish with tartar sauce and mixed salad

**GRILLED KING PRAWNS
(6 PCS)** (A,R,B) **24,90**
with grilled vegetables

**FISH PLATTER
FOR 2 PEOPLE** (B,D,R,M,G) **89,90**
Sea bass fillet, king prawns, calamari, salmon,
vegetables, and potatoes

SIDE DISHES:

MIXED SALAD **6,90**
GRILLED VEGETABLES **6,90**
ROSEMARY POTATOES (G) **5,90**
PATATE FRITTE (French Fries) **5,90**

SAUCEN:

GARLIC SAUCE **3,50**
TARTAR SAUCE (A,C,G,L,M) **3,90**
KETCHUP **1,20**
MAYONNAISE (A,C,G,M) **1,20**

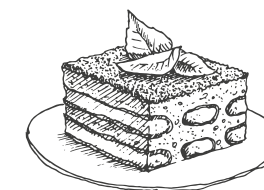


CAFFÈ E TÈ

ESPRESSO	3,60
ESPRESSO DOPPIO	4,80
ESPRESSO MACCHIATO with milk foam	3,80
ESPRESSO CORRETTO mit Grappa	5,20
VERLÄNGERTER	4,20
CAPPUCCINO (G)	4,40
LATTE MACCHIATO (G)	4,80
TEA Black Green Chamomile Peppermint Herbal Fruit	4,40
HOT CHOCOLATE (G) with milk foam	4,00
with whipped cream	5,20
LEMON JUICE OR MILK FOR TEA	0,20
RUM WITH TEE 2 CL	2,00
WITH OAT MILK 	+0,50
LACTOSE-FREE	+0,50

WE'RE HAPPY TO SERVE YOUR
COFFEE DECAFFEINATED
UPON REQUEST!

DOLCI



TIRAMISU (A,C,G) creamy mascarpone dessert with espresso-soaked ladyfingers	8,90
PANNA COTTA (A,G) delicate Italian cream dessert with strawberry, caramel, or chocolate sauce	6,90
PROFITEROLES (A,C,G) Cream puffs filled with whipped cream and topped with airy chocolate	6,90
TARTUFO DI PIZZO (A,C,G) our Calabrian specialty, hazelnut ice cream with a chocolate core	8,90
CUORE CALDO AL CIOCCOLATO (A,G) Warm chocolate cake with a molten center and a scoop of vanilla ice cream, preparation: 15 minutes	10,80
SORBETTO AL LIMONE (A) Lemon sorbet	8,90
PIZZA CON NUTELLA (A,F,G,H)	17,90



FRAGOLA

Fresh strawberries, strawberry and vanilla ice cream, strawberry sauce and whipped cream



HEISSE LIEBE

Vanilla ice cream, hot raspberries and whipped cream



BANANENSPLIT

Banana, vanilla ice cream, chocolate sauce, almond slivers and whipped cream



EISSCHOKOLADE

Vanilla and chocolate ice cream with cold cocoa and whipped cream



PINOCCHIO

Chocolate and strawberry ice cream, whipped cream, garnished as a puppet (Kasperl)

COPPE DI GELATO

! AVAILABLE ONLY FROM
MID-MARCH TO END
OF SEPTEMBER



FRAGOLA 12,50

Fresh strawberries, strawberry and vanilla ice cream, strawberry sauce, whipped cream

BANANENSPLIT 12,50

Banana, vanilla ice cream, chocolate sauce, almond slivers, whipped cream

HEISSE LIEBE 12,50

Vanilla ice cream, hot raspberries, whipped cream

RAFFAELLO 12,50

Coconut ice cream, chocolate and coconut sauce, whipped cream, Raffaello balls

GIOTTO 12,50

Chocolate and hazelnut ice cream, hazelnut and chocolate sauce, whipped cream, Giotto balls

EISKAFFE 9,80

Vanilla and coffee ice cream with cold coffee, whipped cream

EISSCHOKOLADE 9,80

Vanilla and chocolate ice cream with cold cocoa, whipped cream

PUFFO 8,90

Vanilla and chocolate ice cream, whipped cream, Smarties

PINOCCHIO 8,90

Chocolate and strawberry ice cream, whipped cream, garnished as a puppet (Kasperl)

MOZART 12,90

Pistachio and chocolate ice cream, whipped cream, Mozart ball

ICE CREAM CREPES (A,C,G) 11,90

with vanilla ice cream



GELATO AL TAVOLO

1 SCOOP 3,60

2 SCOOPS 6,60

3 SCOOPS 8,80

4 SCOOPS 10,80

5 SCOOPS 13,20

PREMIUM FLAVOUR (PER SCOOP) + 0,30

WHIPPED CREAM 1,60

VARIOUS SAUCES, LIQUEURS, NUTS,
DECORATION (PORTION) 1,60

ICE CREAM CONES
(3 PIECES) 2,60

ANALCOLICO

HOMEMADE LEMONADES

CITRUS-COOLER 0,50 L 6,80
Fresh citrus fruits, mandarins, mojito mint syrup, fresh mint, soda

POMEGRANATE-RASPBERRY 0,50 L 6,80
Fresh raspberries, pomegranate and raspberry syrup, fresh mint, soda

LIME-GINGER 0,50 L 6,80
Fresh ginger, lime juice, ginger syrup, fresh mint, soda

STRAWBERRY-LEMON 0,50 L 6,80
fresh strawberries, lemon juice, strawberry syrup, fresh mint, soda

NON-ALCOHOLIC DRINKS

SAN PELLEGRINO / ACQUA PANNA 0,33 L 4,20
Still or sparkling

SAN PELLEGRINO 0,75 L 7,50
Sparkling

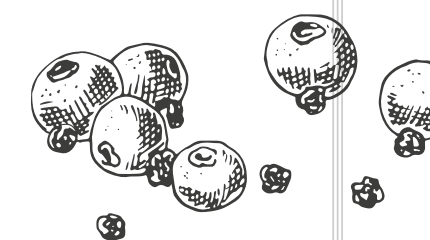
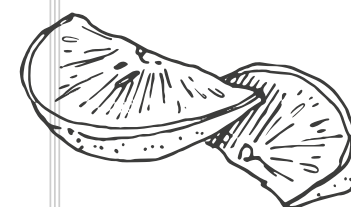
ACQUA PANNA 0,75 L 7,50
Still

TAP WATER
0,30 L | 1,80 0,50 L | 3,00 1,00 L | 6,50

SODA WATER
0,125 L | 1,60 0,30 L | 3,60 0,50 L | 4,60

WITH LEMON JUICE 0,02 L 0,20

WITH SYRUP 0,04 L 1,60
Elderflower, mandarin, mojito mint, pomegranate, raspberry, ginger, strawberry



PAGO 0,20 L 4,40
Apple, Orange, Mango, Apricot, ACE, Strawberry, Blackcurrant

WITH TAP WATER
0,30 L | 4,60 0,50 L | 4,80

WITH SODA WATER
0,30 L | 4,70 0,50 L | 4,90

COCA COLA, COLA ZERO 0,33 L 4,60

MEZZO MIX 0,33 L 4,60

FANTA, SPRITE, ALMDUDLER 0,33 L 4,60

ICE TEA PEACH, LEMON 0,33 L 4,60

RED BULL, RED BULL SUGARFREE 0,25 L 4,80

LEMONSODA 0,20 L 4,40

ORANGESODA 0,20 L 4,40

TONIC WATER 0,20 L 4,40

BITTER LEMON 0,20 L 4,40

GINGER ALE 0,20 L 4,40

CRODINO 0,20 L 4,40

APERITIVO

APERITIVO

FABIO'S 0,25 L Crodino Rosso, Prosecco, fresh mint	6,90
FABIO'S ANALCOLICO 0,25 L Crodino Rosso, Soda, fresh mint	6,10
PROSECCO CUVÉE ORO DOC 0,10 L 0,75 L	5,50 38,50
LIMONCELLO SPRITZ Limoncello, soda	6,90
APEROL SPRITZ 0,25 L White wine, soda, Aperol	6,90
VENEZIANO 0,25 L Prosecco, soda, Aperol	6,90
HUGO 0,25 L Prosecco, soda, lime, mint, elderflower syrup	6,90
BLACK HUGO 0,25 L Prosecco, soda, lime, mint, elderflower syrup, blackcurrant syrup	7,50
LILLET WILD BERRY 0,25 L Lillet, Schweppes Russian Wild Berry	6,90
CAMPARI 0,20 L With soda or orange juice	6,90
GIN & TONIC 0,25 L Bombay Sapphire Gin, Schweppes Tonic Water	13,90
NEGRONI 0,25 L Red vermouth, Campari, Bombay Sapphire Gin	13,90
NEGRONI SBAGLIATO 0,25 L Red vermouth, Campari, Prosecco Cuvée	13,90

SPIRITI

COGNAC 2 CL	5,50
JACK DANIEL'S WHISKEY 2 CL	5,50
BOMBAY SAPPHIRE GIN 2 CL	5,50
HENDRICK'S GIN 2 CL	7,90
SMIRNOFF VODKA RED LABEL 2 CL	5,50
BACARDI CARTA BLANCA RUM 2 CL	5,50
CAPTAIN MORGAN SPICED 2 CL	5,50
TEQUILA 2 CL	4,90
MARTINI BIANCO, ROSS 2 CL	5,90
FERNET BRANCO 2 CL	4,50
RAMAZOTTI 2 CL	4,50
AVERNA 2 CL	4,50
AMARO DEL CAPO 2 CL	4,50
LIMONCELLO 2 CL	3,90
SAMBUCA MOLINARI 2 CL	4,50
ANTICA FORMULA ROSSO 6 CL	6,90
RUM PAMPERO 2 CL	6,90

BIRRA VOM FASS

ZIPFER URTYP (A) 0,33 L 4,70 0,50 L 5,40 0,50 L 5,40 (Non-alcoholic)
SCHLADMINGER BIO ZWICKL (A) 0,33 L 5,20 0,50 L 5,90
WEIHENSTEPHAN HEFEWEISSBIER (A) 0,50 L 5,80 0,50 L 5,80 (Non-alcoholic)
GÖSSER RADLER (SWEET, SOUR) (A) 0,33 L 4,70 0,50 L 5,40



VINO A BICCHIERE

OPEN WHITE WINES

VINO DELLA CASA BIANCO	1/8 L	4,00
Pinot Bianco	1/4 L	7,50
	1/2 L	10,00
	1 L	19,50

WHITE SPRITZER 1/4 L 4,50

WHITE SUMMER SPRITZER 1/4 L 4,50
1/2 L 8,50

PINOT GRIGIO 1/8 L 5,80

GELBER MUSKATELLER 1/8 L 5,90

GRÜNER VELTLINER (O) 1/8 L 5,80

SAUVIGNON BLANC 1/8 L 6,50

OPEN RED WINES

VINO DELLA CASA ROSSO	1/8 L	4,00
Merlot, Veneto	1/4 L	7,50
	1/2 L	10,00
	1 L	19,50

RED SPRITZER 1/4 L 4,50
Merlot, Friuli

RED SUMMER SPRITZER 1/4 L 4,50
Merlot, Friuli 1/2 L 8,50

CHIANTI CLASSICO 1/8 L 5,80
Gambaro, Tuscany

NERO D'AVOLA 1/8 L 5,80
Ferro, Veneto

ZWEIGELT 1/8 L 5,80
Glatzer, Carnuntum

PRINCIPE SPINELLI 1/8 L 6,50
Tenuta Iuzzolini, Calabria



VINO ROSSO



VINO ROSSO

PRINCIPE SPINELLI 0,75 L Iuzzolini, Calabria	40,00	CHIANTI CLASSICO RISERVA 0,75 L Fontodi, Tuscany	99,00
ARTINO 0,75 L Iuzzolini, Calabria	45,00	PALEO 0,75 L Le Macchiole, Tuscany	125,00
MARADEA 0,75 L Iuzzolini, Calabria	48,00	QUERCEGOBBE 0,75 L Petra, Tuscany	68,00
BLAUFRÄNKISCH MITTERBERG 0,75 L Gager, Burgenland	55,00	TIGNANELLO 0,75 L Antinori, Tuscany	188,00
PHANTOM 0,75 L K+K Kirnbauer, Burgenland	58,00	AMARONE CLASSICO 0,75 L Buglioni, Veneto	98,50
GABARINZA 0,75 L Heinrich, Burgenland	78,00	AMISTAR ROSSO 0,75 L Sölva, South Tyrol	59,00
VILLA DONORATICO BOLGHERI 0,75 L Argentiera, Tuscany	68,00	BARBERA D'ALBA VIGNOTA 0,75 L Fantino, Piedmont	59,00
ROSSO DI MONTALCINO 0,75 L Mastrojanni, Tuscany	65,00	BAROLO TORTONIANO 0,75 L Chiarlo Michele, Piedmont	92,00
BRUNELLO DI MONTALCINO 0,75 L Casanova di Neri, Tuscany	95,00	LUCE 0,75 L Tuscany	165,00
CHIANTI CLASSICO 0,75 L	34,80	MARMORETTO 0,75 L Frescobaldi, Cabernet, Sangiovese	110,00
NEGRAMARO 0,75 L Terra dei Turchi, Puglia	39,00	LUCENTE 0,75 L Tuscany	119,00
PRIMITIVO 0,75 L	39,00	NEBBIOLO 0,75 L Prumotto, Langhe	59,00
TIARE PINOT NERO 0,75 L Giulia, Veneto	48,00	BARBERA D'ALBA 0,75 L Torre del Barolo	58,00
NERO D'AVOLA 0,75 L	34,80	INSOGLIO DEL CINGHIALE 0,75 L Tuscany	69,00



VINO BIANCO



VINO BIANCO

ITALY

ROSATO 0,75 L TENUTA DI CORLEONE Tiare, Friaul	39,00
SAUVIGNON BLANC 0,75 L Tiare, Friuli	55,00
PINOT GRIGIO 0,75 L	33,60
CHARDONNAY 0,75 L Villa Moro, Veneto	38,00
SAUVIGNON BLANC 0,75 L	34,80
GRECO DI TUFO 0,75 L Mastroberardino, Campania	38,00
FALANGHINA 0,75 L Mastroberardino, Campania	38,00
OTTO MURI 0,75 L Collazzi, Florence	42,00
CHARDONNAY 0,75 L Conterno, Piedmont	58,00
LUGANA I FRATI DOC 0,75 L Ca dei Frati, Lugana di Sirmione, Lombardy, Italy Pale yellow, with fine floral and spicy herbal notes on the nose.	45,00
FRIULANO COLLIO DOC 0,75 L Felluga Livio, Friuli, Italy Full yellow, elegant, intense, captivating. Citrus, tomato leaves, and almond notes with fruit tones of gooseberry, apricot, kiwi and yellow peach.	48,00
PINOT GRIGIO COLLIO DOC 0,75 L Felluga Livio, Friuli, Italy Bright yellow with raisin and copper tones. Complex, powerful, and enveloping.	48,00
SAUVIGNON BLANC COLLIO DOC 0,75 L Felluga Livio, Friuli, Italy Straw yellow with light green hues, full, bright, and fresh.	55,00

AUSTRIA

Riesling Loibenberg Smaragd Alzinger Leo, Wachau, Austria Pale yellow-green with silver reflections.	62,00
Riesling Vision Smaragd Högl Josef M., Wachau, Austria Subtle white stone fruit nuances with hints of vineyard peach.	64,00
Riesling Kellerberg Smaragd Knoll Emmerich, Wachau, Austria Pale yellow-green with silver reflections, fresh white apple fruit on the nose.	69,00
Grüner Veltliner Rotes Tor GOLDENE ETICHETTE, Wachau, Austria	69,00
Grüner Veltliner Rotes Tor Federspiel Hirtzberger Franz, Wachau, Austria Pale yellow-green with silver reflections, fresh white apple fruit on the nose with a hint of mango.	65,00
Grüner Veltliner Axpoint Smaragd Hirtzberger Franz, Wachau, Austria	79,00
Grüner Veltliner Burgberg Federspiel Lagler Karl, Wachau, Austria Medium yellow-green with silver reflections. Intense yellow tropical fruit with a hint of pineapple and delicate floral honey.	45,00
Riesling 1000Eimerberg Federspiel Gritsch-Mauritiusshof, Wachau, Austria Enticing aroma of green and yellow peaches with a touch of physalis.	44,00
Muskateller Classic Muster Reinhard, Südsteiermark, Austria Noble character with herbal and elderflower notes, a hint of muscat blossom and citrus.	35,40

GRAPPA



GRAPPA

GRAPPA BARRIQUE 2 CL 6,50

Bepi Tosolini - Verona

GRAPPA BIANCA 2 CL 6,50

Bepi Tosolini

GRAPPA BARRIQUE I LEGNI 2 CL 9,90

Bepi Tosolini - Veneto

**GRAPPA BARRIQUE
CILIEGIO MOST 2 CL** 9,90

Bepi Tosolini - Veneto

**POLI GRAPPA SARPA ORO
BIG MAMA 2 CL** 7,90

Veneto

TOSOLINI MOST BARRIQUE 2 CL 8,90

Bepi Tosolini

LIMONCELLO

LIMONCELLO 2 CL 4,90

Giori - Trentino

AMARI

AMARO DEL CAPO 2 CL 5,50

FERNET BRANCA 2 CL 5,50

RAMAZZOTTI 2 CL 5,50

AMARETTO DISARONNO 2 CL 5,50

AMARO MONTENEGRO 2 CL 5,50

AVERNA 2 CL 5,50



Celebrate with us!

CATERING SERVICE

Whether it's a company event, Christmas party, or birthday celebration - feel free to host your event with us.

WE LOOK FORWARD TO YOUR INQUIRY!

* We also offer the opportunity to host **funeral meals** in a quiet atmosphere with personalized service. **You can choose from our menus:**

Menu 1

Pancake strip soup
Wiener Schnitzel with parsley potatoes / fries and mixed salad

Menu 2

Boiled beef with horseradish sauce and roasted potatoes (only with advance order)

or you can select dishes from our à la carte menu.

Delicious ANTIPASTI PLATTER TO GO

Available upon request as a gift basket with a bottle of Prosecco.

Italy at Home.

You can also have our dishes conveniently delivered to your home.

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www.foodora.at

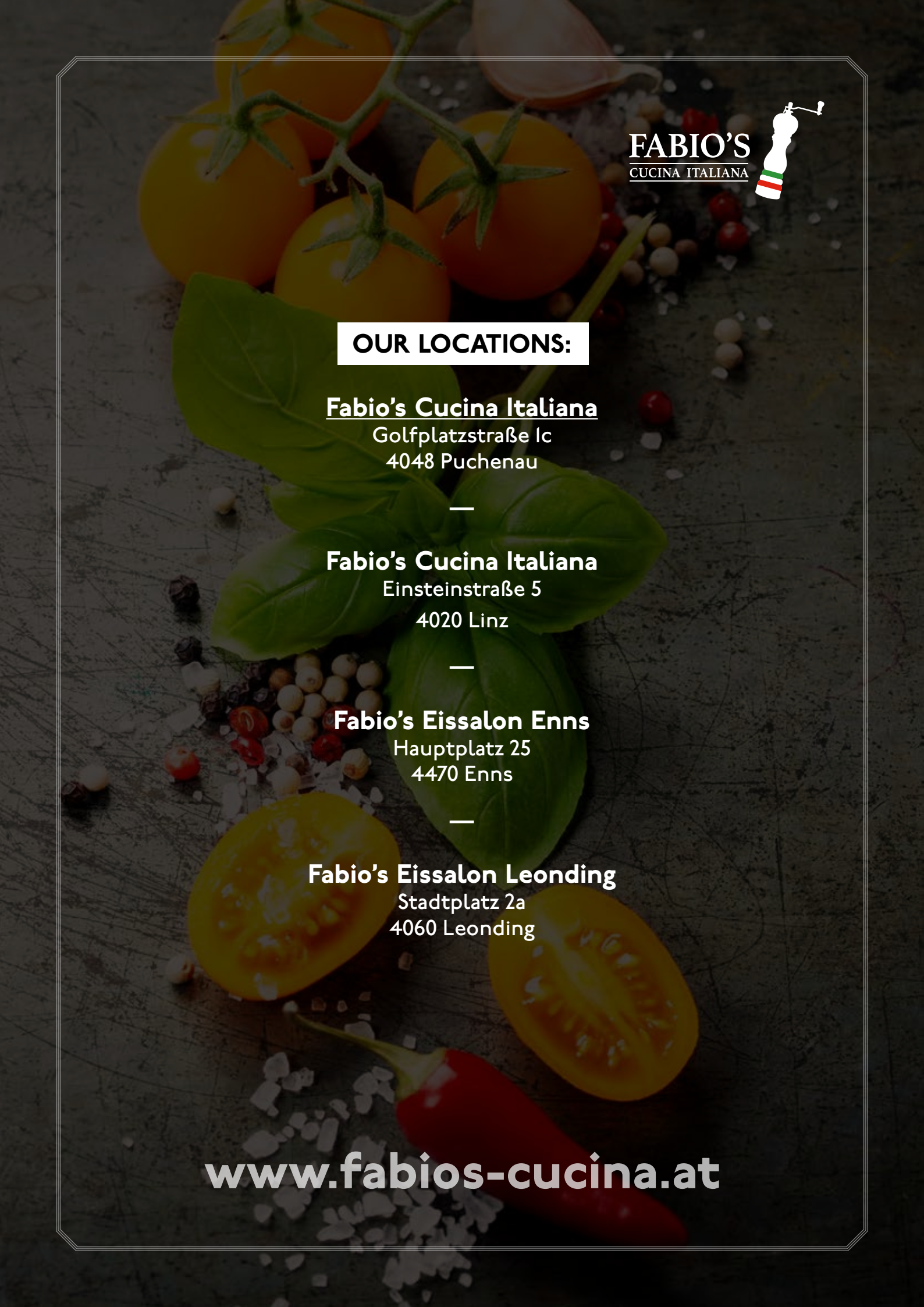


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CUCINA ITALIANA

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4048 Puchenau

Fabio's Cucina Italiana

Einsteinstraße 5
4020 Linz

Fabio's Eissalon Enns

Hauptplatz 25
4470 Enns

Fabio's Eissalon Leonding

Stadtplatz 2a
4060 Leonding

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