

STARTERS

Crostini alla „Margareta“

3 pieces of toasted Tuscany bread spread with 3 different toppings:
chicken liver cream, anchovies with black olives, tomatoes with basil 6,60 €

Sardine in savor – Filets of sardines , marinated with onions, white wine,
pine seed, raisins and toasted bread 8,90 €

Caprese 9,20 €
Buffalo mozzarella from Campania with tomatoes and fresh basil

Prosciutto San Daniele e Parmigiano Reggiano small Portion 10,40 €
raw ham from San Daniele, matured Parmesan cheese large Portion 14,50 €

Antipasti di verdure
Home-marinated zucchinis, olives, fried aubergine, glazed chirory hearts,
balsamic onions and pan fried peppers 9,40 €

Vitello tonnato 12,40 €
Pink roasted veal rump with tuna sauce , capers, parmesan cheese, basil pesto

Antipasti „Margareta “ 14,50 €
Prosciutto San Daniele, salami, sardine in savor, parmesan cheese,
home-marinated zucchinis, balsamic onions and pan fried peppers,

Grilled sea bass fillet with wild garlic crust
Rocket salad, radishes, pine nuts, marinated peperonata, lime dressing
11,90 €

SOUPS

Tomato cream – tomato cream soup 4,80 €

Minestrone – Vegetables soup 4,80 €

Fish soup– Fish soup with mixed seafood, vegetables and garlic 7,90 €

Our dishes and beverages may contain allergenic substances.
Please ask our staff if you have any questions.

We accept creditcard payments with VISA and MAESTRO minimum 10€

Info: You will find a baby changing table in the ladies room



SALADS

Insalata di stagione - mixed salad (not marinated)	4,60 €
Insalata di mozzarella – mixed salad with mozzarella	9,20 €
Insalata con tonno e cipolla - mixed salad with tuna and onions marinated in balsamic olive oil	9,20 €
Insalata rucola e parmigiano – rocket salad with Parmesan cheese	small 5,20 / big 7,90 €

MEAT

Petto d'anatra	16,90 €
Roasted duck breast (sous vide/slow cooked)) with creamy parmesan polenta, romanesco broccoli, pomegranate and orange sauce	
Pollo rosmarino	13,50 €
Roasted chicken breast on lime risotto with dried cherry tomatoes and basil pesto	
Tagliata di Manzo al balsamico con Rucola e Parmigiano	17,90 €
Roasted beef with rocket salad, balsamic glaze and Parmesan cheese	

FISH AND SEAFOOD

Calamari alla griglia	15,90 €
grilled cuttlefish with olive oil and parsley with Polenta	
Scampi alla griglia	
4 pieces large scampi, grilled «nature» with rocket salad	13,00 €
6 pieces large scampi, grilled «nature» with rocket salad	17,00 €
8 pieces large scampi, grilled «nature» with rocket salad	20,00 €

KID'S MENUE

(for children under 14)

Spaghetti with tomato sauce	5,50 €
Grilled sausage with French fries and Ketchup	5,90 €
Fish fingers with French fries	6,50 €



PASTA

Bio-Spaghetti al pomodoro - tomato sauce	7,80 €
Bio-Spaghetti Bolognese - tomato and meat sauce	8,90 €
Bio-Spaghetti Carbonara - bacon, egg yolk, cream, pepper	8,90 €
Lasagne al forno alla bolognese	10,80 €
Bio Spaghetti frutti di mare - shrimps, clams, prawns and cuttlefish	13,50 €

Tagliatelle porcini	11,90 €
Homemade tagliatelle with sauteed porcini mushrooms, chard, thyme and pickled yellow cherry tomatoes	

Penne all' arrabbiata (with spicy tomato sauce)	8,90 €
Penne Barolo – Pasta with sauteed beef tenderloin tips in Barolo sauce with spring onions, cherry tomatoes and rocket salad	13,90 €
Tagliatelle „Davide “ – home-made spinach noodles with fresh tomatoes, mozzarella, black olives and basil (veggie)	9,80 €
Ravioli diavola (10 pieces, filled with tomatoes, mozzarella, hot salami, bacon, onions and hot peppers), with spicy tomato sauce	11,80 €
Home-made Ravioli (10 pieces) filled with porcini mushrooms, served with truffle butter and rocket salad	12,90 €

Linguine with salmon and lemon	13,80 €
Pasta with salmon strips, fresh baby leaf spinach, dried cherry tomatoes and lemon pesto	

GNOCCHI, RISOTTI & CO

Polenta quattro formaggi	9,50 €
Polenta with dried cherry tomatoes and basil, gratinated with four different cheeses, served with a small salad	
Risotto salmone with Carnaroli rice	14,90 €
Grilled lemon salmon, vegetable strips, fresh baby leaf spinach and ewe's cheese	
Gnocchi ripiene tartufo	12,90 €
Potato gnocchi filled with white truffle and cheese in a parmesan cream sauce, with baby leaf spinach and dried cherry tomatoes	
Gnocchi alla Genovese potato gnocchi with basil pesto, fresh tomatoes and parmesan	9,90 €

PIZZA

Pizza-bread sticks with / without garlic	2,50 €
Marinara - tomatoes, garlic	7,40 €
Margherita - tomatoes, mozzarella, basil	7,80 €
Salami - tomatoes, mozzarella, hot salami	8,90 €
Cardinale - tomatoes, mozzarella, ham	8,90 €
Verdure - tomatoes, mozzarella, roasted aubergine, artichokes, zucchinis and spinach	8,90 €
Tricolour - tomatoes, mozzarella, spinach, ewe's cheese, cherry tomatoes	8,90 €

Pizza Peppone – tomato sauce, mozzarella, South Tyrolean bacon, mascarpone, mild chili peppers	11,90 €
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Primavera - tomatoes, mozzarella, rocket salad, cherry tomatoes, Parmesan	9,30 €
Prosciutto e funghi - tomatoes, mozzarella, ham, mushrooms	9,30 €
Vegan - tomatoes, roasted aubergine, artichokes, zucchinis, olives and dried tomatoes	9,40 €
Calzone - tomatoes, mozzarella, ham, mushrooms	9,40 €

Salmon – tomato sauce, mozzarella, salmon strips, mascarpone and spinach	11,90 €
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Tonno - tomatoes, mozzarella, tuna, onions	9,60 €
Siciliana – tomatoes, mozzarella, anchovies, capers, black olives	9,70 €
Della casa - tomatoes, mozzarella, ham, maize and onions	9,70 €
Provinciale - tomatoes, mozzarella, ham, bacon, maize, peppers	11,20 €
Quattro stagioni tomatoes, mozzarella, black olives, ham, artichokes, mushrooms	11,20 €

San Daniele - tomatoes, mozzarella, San Daniele ham, rocket salad	13,90 €
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Capricciosa tomatoes, mozzarella, ham, olives, capers, anchovies, mushrooms	11,50 €
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Bufala tomatoes, buffalo's milk mozzarella, cherry tomatoes, basil	11,40 €
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Di Stefano (hot) tomatoes, mozzarella, hot salami, bacon, onions, maize, hot peppers	11,90 €
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Quattro formaggi white (without tomatoes) mozzarella, four different kinds of cheese, herbs	11,90 €
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*Extra: basil, spices, garlic, onions 0,30€ - mushrooms, capers, maize, olives, paprika, pesto, hot peppers, spinach 0,90€ - egg, mozzarella, rocket, Hawaii-pineapple 1,60€ - anchovies, ham, bacon, artichokes 2€ - , - hot salami, tuna, buffalo's milk mozzarella 3,00€
San Daniele ham 5,20€,*



GARNISHING

Tuscany bread (home-made, 4 slices)	2,50 €
Tuscany bread (home-made, 2 slices)	1,50 €
Pizza bread with / without garlic	2,50 €
Broccoli	3,50 €
Spinach	3,50 €
Zucchini	3,50 €
Spinach noodles	3,80 €
Polenta	3,50 €
Patate al rosmarino (Rosemary potatoes)	3,50 €

SWEETS

Torta della nonna – almonds and pine seed cake with vanilla-lemon cream and peach semmifreddo	5,90 €
Mascarpone-tiramisu -with apricote compote	6,90 €
Caramelized Panna cotta with home-made mango parfait	6,80 €
Creamy chocolate pie , served hot with wild berries ragout and vanilla ice cream (15min)	7,50 €
Profiteroles – filled with vanilla with chocolate sauce and whipped cream	6,80 €
Semifreddo variation Mango, raspberry, peach and passion fruit semifreddo with fresh berries and almond cantuccini	6,90 €
Affogato al caffè Espresso with a scoop of vanilla ice cream	4,20 €

CHEESES

Plate of cheeses with buffalo mozzarella, Bel Paese, Taleggio, Gorgonzola, Pecorino, Parmigiano Reggiano und Tuscany bread	8,00 €
Taleggio caramellato – Caramelized Taleggio cheese with dried tomatoes and Tuscany bread	7,50 €



APERITIF

Prosecco Spumante Trevigiano (Brioso)	0,1 l	3,90 €
	Flasche 0,7 l	27,00 €
Hugo (Holunderblütensirup, Prosecco, Minze, Soda)	0,25 l	5,20 €
Veneziano (Aperol, Prosecco, Soda)	0,25 l	5,20 €
Aperol Spritz (Aperol, Weisswein, Soda)	0,25 l	4,80 €
Martini Bianco	4 cl	3,70 €
Campari Soda		4,20 €
Campari Orange		4,90 €

ALKOHOLFREI

Römerquelle prickelnd	0,33 l / 0,75 l	3,20 € / 5,20 €
Römerquelle still	0,33 l / 0,75 l	3,20 € / 5,20 €
Aranciata	0,25 l	3,50 €
Orangensaft	0,25 l	3,20 €
„Mein Saft“ Apfelsaft naturtrüb	0,25 l	3,50 €
Klarer Apfelsaft, Almdudler	0,25 l	3,10 €
Apfelsaft oder Almdudler mit Wasser (Jugendgetränke)	0,50 l	3,10 €

SCHLOSSQUADRAT Soda mit selbstgemachtem Fruchtsirup

Unsere erfrischenden Cocktails mit Soda werden nach hauseigenen Rezepturen aus naturreinen Früchten zubereitet. Die Fruchtmischungen werden in einem extra Stampel zum Mischen mit Sodawasser serviert; wir empfehlen 4 cl für ein ¼ Liter Soda.

Sodawasser:	0,25 l	1,20 €
Zum Soda servieren wir im Stampel:		
Frisch gepresste Zitrone	2 cl	1,30 €
Selbstgemachter Himbeersirup	4 cl	1,80 €
Selbstgemachter Holunderblüten-Limonensirup	4 cl	1,80 €
Johannisbeer-Minzesirup	4 cl	1,80 €
Coca-Cola, Coca-Cola light, Coca-Cola zero	0,33 l	3,30 €
Tonic oder Bitter Lemon	0,20 l	3,30 €

BIER

Das Margaretner vom Fass (Eigenmarke)	0,3 l	3,70 €
	0,5 l	4,40 €
Zwettler Zwickl vom Fass	0,3 l	3,90 €
	0,5 l	4,60 €
Zwettler Original vom Fass (Pilstyp)	0,3 l	3,90 €
	0,5 l	4,60 €
Null Komma Josef (alkoholfrei)	0,5 l	4,30 €
Birra Moretti	0,3 l	3,80 €



KAFFEE UND TEE

Caffè Puccini - eine aromatische, säurearme Cuvée

hochwertiger Arabica-Hochlandbohnen mit italienischer Röstung

VON DER KAFFEERÖSTEREI HEISSENBERGER

Kleiner Espresso	2,60 €
Großer Espresso	4,10 €
Kleiner Brauner	2,80 €
Grosser Brauner	4,30 €
Caffè latte	4,30 €
Cappuccino	3,70 €
Bio-Tee von Sonnentor, in der Kanne serviert	3,40 €
Darjeeling, Earl Grey, Grüntee Jasmin, Kamille	
Pfefferminz, Früchte - oder Kräutertee	

GRAPPA, SPIRITUOSEN

Grappa Nonio Vendemmia	2 cl	3,50 €
Grappa di Sauvignon Monovitigno (Nonino)	2 cl	4,50 €
Grappa Tignanello (Antinori)	2 cl	5,50 €
Grappa di Fontalloro (Felsina)	2 cl	5,50 €
Grappa di Ornellaia	2 cl	5,50 €
Grappa di Prunotto	2 cl	5,50 €
Schlossquadrat Williamsbirne	2 cl	4,60 €
Fernet Branca	2 cl	3,00 €
Aperol, Averna, Ramazotti	2 cl	3,00 €
Limoncello, Amaretto, Baileys, Sambucca	2 cl	3,00 €
Wodka Stolichnaya	2 cl	3,00 €
Gordon´s Dry Gin	2 cl	3,00 €
Vecchia Romagna	2 cl	3,00 €
Remy Martin	2 cl	4,00 €

OFFENE WEISSWEINE

Pinot Grigio 2017 Sant Anna würziges Aroma, leichter Kräuterduft, harmonische Frucht-Säure-Struktur	1/8	3,80 €
Pinot Grigio 2017 Villa Mura sortentypische, vielschichtige Nase, sehr harmonisch, die Frucht wird durch gut eingebundene Säure unterstützt	1/8	3,90 €
Grillo Sicilia DOC2018 Feudo Arancio Aromareich frische Duftnoten von Zitrone und Orange , frisch am Gaumen gut eingebundener Säure	1/8	4,20 €
Sauvignon blanc 2018 Sacchetto Strahlend Goldgelb, offenbart eine exotische Frucht nach Pfirsich und Melone, gut stützende Säure, von Frucht getragener Abgang	1/8	4,50 €

OFFENE ROTWEINE

Valpolicella 2017 Villa Mura helles granatrot, würzige Frucht mit Anklängen an Wermutkraut, weiche Tannine, klingt mild und trocken aus	1/8	3,80 €
Santa Cristina 2017 Marchese Antinori dichte Ribiselfrucht, würzig, weich und harmonisch	1/8	4,10 €
Chianti DOCG 2016 Confini dunkles granatrot, röstig-würzige Waldbeerfrucht, mittelstarke, gut eingebundene Tannine	1/8	4,10 €
Merlot 2017 Cusumano Sortentypisch,konzentriertes Buket, peffrige Noten und klassische Kirscharomen verbinden sich harmonisch	1/8	4,50 €

Wir akzeptieren Bankomat und Kreditkarten von VISA und ab einer Höhe von 10€



Bruttopreise 2019

WEISSWEINE

Bortolin Angelo	Prosecco Superiore Brut DOCG 2017	39,00 €
Teruzzi	Vernaccia San Gimignano DOCG 2017	37,00 €
Sacchetto	Pinot Grigio 2018	24,00 €
Jermann	Pinot Grigio 2017	30,00 €
Tormaresca	Chadonnay Puglia 2018	28,00 €
Alois Lageder	Chadonnay Alto Agide 2018	32,00 €
Sacchetto	Sauvignon blanc 2018	26,00 €
La Giustiniana	Gavi di Gavi 2017	28,00 €
I Frati Lugana	Ca dei Frati DOC 2017	42,00 €
Cusumano	Bianco Etna DOC Alta Mora 2016	38,00 €

ROTWEINE

Marchese Antinori	Santa Cristina 2017	24,00 €
Brolio	Chianti Classico DOCG 2015	32,00 €
Isole e Olena	Chianti Classico DOCG 2015	
	Barberino Val d'Elsa	36,00 €
Villa Antinori	Chianti Classico DOCG Riserva 2013	54,00 €
Felsina	Chianti classico Berardenga 2014	48,00 €
Fantini	Montepulciano d'Abruzzo DOC 2016	24,00 €
Terra d'Aligi	Montepulciano d'Abruzzo Tatone 2015	24,00 €
Dei	Rosso di Montepulciano 2014	26,00 €
Lisini	Rosso di Montalcino DOC 2014/15	36,00 €

Caparzo	Sangiovese IGT 2016	26,00 €
Cusumano	Rosso Etna DOC Alta Mora 2015	40,00 €
Avignonesi	Vino Nobile di Montepulciano 2014	36,00 €
Prunotto	Barbera d'Alba DOC 2014	30,00 €
Elio Altare	Dolcetto d'Alba 2014	42,00 €
Casa Vinicola Firriato	Nero d'Avola Chiaramonte 2015	28,00 €
Cusumano	Nero d'Avola Disueri DOC Sizilien 2016	28,00 €
Pighin	Merlot 2015	28,00 €
Livio Felluga	Vertigo IGT 2014 (Merlot, Cabernet)	32,00 €
Tenuta di Ornellaia	Le Volte 2016	38,00 €
Tenuta dell Ornellaia	Ornellaia 1995	240,00 €
Tenuta dell Ornellaia	Ornellaia 1990	340,00 €
Terre del Barolo	Barolo DOCG 2013	60,00 €
G.D. Vajra	Barbera d'alba Superiore 2013	56,00 €
G.D. Vajra	Nebbiolo Langhe 2014	52,00 €
G.D. Vajra	Barolo Bricco delle Viole 2011	113,00 €



Braida	Bricco dell Ucellone 2013	98,00 €
Caparzo	Brunello di Montalcino 2013	80,00 €
Lissini	Brunello di Montalcino 2013	92,00 €
Ciacci Piccolomini	Brunello di Montalcino Pianrosso 2003	98,00 €
Gianfranco Soldera	Brunello di Montalcino Reserva 1999	195,00 €
Biondi Santi	Brunello di Montalcino Riserve 1975	195,00 €
Biondi Santi	Brunello di Montalcino Riserva 1970	380,00 €
Contucci	Vino Nobile de Montepulcano 2013	60,00 €
Contucci	Vino Nobile de Montepulcano Riserva2017	60,00 €
Marchesi Antinori	Solaia 1990	240,00 €
Tenuta San Guido	Le Difese IGT 2016 (Cabernet, Sangiovese)	54,00 €
Tenuta San Guido	Sassicaia 1990	420,00 €
Tenuta San Guido	Sassicaia 1988	420,00 €
Angelo Gaja	Darmagi Cabernet Sauvignon 1990	320,00 €
Angelo Gaja	Sorri Tildin DOC Nebbiolo 1990	550,00 €
Angelo Gaja	Costa Russi DOC Nebbiolo 1990	450,00 €

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Bruttopreise 2019

MAGNUM

Angelo Gaja	Barbaresco Magnum 1998	220,00 €
E. Pira et Figli	Barolo "Cannubi" Magnum 1997	180,00 €
E. Pira et Figli	Barolo "Cannubi" Magnum 1996	180,00 €
Campogiovanni	Brunello di Montalcino Magnum 1990	180,00 €

WEISSWEINE - ÖSTERREICH

Rudolf Schwarzböck	Grüner Veltliner Stützenhofen 2017	28,00 €
Hannes Hirsch	Riesling Zöbinger 2017	25,00 €
H. Hirsch / S. Gergely	Chardonnay Mein Wein	22,00 €

ROTWEINE - ÖSTERREICH

Paul Kerschbaum	Blaufränkisch Hochecker 2015	26,00 €
Gernot Heinrich	Blauer Zweigelt 2016	32,00 €

