

# STARTERS

<b>Crostini alla „Margareta“</b>	7,20 €
3 pieces of toasted Tuscany bread spread with 3 different toppings: tapenade af truffle cream, sun-dried date tomatoes, avocado lime	
<b>Sardine in savor</b> – Filets of sardines , marinated with onions, white wine, pine seed, raisins and toasted bread	8,90 €
<b>Buffalo mozzarella from Campania</b>	9,20 €
with fresh figs, walnut - poppy seed pesto and caramelized grapes	
<b>Prosciutto San Daniele e Parmigiano Reggiano</b> small Portion	10,40 €
raw ham from San Daniele, matured Parmesan cheese      large Portion	14,50 €
<b>Antipasti di verdure</b>	
Home-marinated zucchinis, olives, fried aubergine, glazed chirory hearts, balsamic onions and pan fried peppers	
	9,40 €
<b>Vitello tonnato</b>	12,40 €
Pink roasted veal rump with tuna sauce , capers, parmesan cheese, basil pesto	
<b>Antipasti „Margareta “</b>	
Prosciutto San Daniele, salami, sardine in savor, parmesan cheese, home-marinated zucchinis, balsamic onions and pan fried peppers,	
	14,50 €
<b>Calamari Fritti</b>	11,90 €
Crispy calamari with home made lime - mayonnaise dip and toasted garlic bread	

# SOUPS

<b>Tomato cream</b> – tomato cream soup	4,80 €
<b>Minestrone</b> – Vegetables soup	4,80 €
<b>Fish soup</b> – Fish soup wirh 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

<b>Insalata di stagione</b> - mixed salad (not marinated)	4,60 €
<b>Insalata di mozzarella</b> – mixed salad with mozzarella	9,20 €
<b>Insalata con tonno rosso e cipolla</b> Seared sashimi tuna on red chard, glazed shallots and balsamic glaze	12,50 €
<b>Insalata con Prosciutto San Daniele e pera</b> with San Daniele prosciutto, pears, pecorino cheese, baby leaf spinach, forest honey	11,90 €
<b>Insalata rucola e parmigiano</b> rocket salad with Parmesan cheese	small 5,20 / big 7,90 €

# MEAT

<b>Pollo rosmarino</b> Roasted chicken breast on lime risotto with dried cherry tomatoes and basil pesto	13,50 €
<b>Cotoletta di vitello</b> Tender veal escalope with crispy prociutto, sage and fried polenta	17,90 €
<b>Bistecca</b> Grilled premium Entrecôte steak served with mediterranean potatoes au gratin and grilled avocado	19,90 €
<b>Tagliata di Manzo al balsamico con Rucola e Parmigiano</b> Roasted beef with rocket salad, balsamicoglaze and Parmesan cheese	17,90 €
<b>Filetto di salmone</b> Salmon fillet (certified sustainable) with tomatoes, baby potatoes, Kalamata olives and crispy spicy salami	16,90 €
<b>Calamari alla griglia (Patagonia)</b> Grilled calamari with lime - pepper butter, chard and potatoes	15,90 €
<b>Scampi alla griglia</b> 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	5,50 €
Fish fingers with French fries	5,50 €



# PASTA

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

<b>Tagliatelle porcini</b> <span style="float: right;"><b>11,90 €</b></span> Homemade tagliatelle with sauteed porcini mushrooms, chard, thyme and pickled yellow cherry tomatoes
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<b>Penne Margareta</b> - with a spicy Roman tomato sauce, creamy buffalo mozzarella and basil	8,90 €
<b>Rigatoni cingiale</b> - home made baked pasta with a Barolo braised wild boar ragout	11,80 €
<b>Ravioli Stefano</b> (10 pieces, filled with tomatoes, mozzarella, hot salami, bacon, onions and hot peppers), with spicy tomato sauce	11,80 €
<b>Home-made Ravioli</b> (10 pieces) filled with porcini mushrooms, served with truffle butter and rocket salad	12,90 €

# GNOCCHI, RISOTTI & CO

<b>Polenta quattro formaggi</b> Polenta with olive-artichokes tapenade, gratinated with four different cheeses	8,90 €
<b>Gnocchi ripiene tartufo</b> Potato gnocchi filled with white truffle and cheese in a parmesan cream sauce, with baby leaf spinach and dried cherry tomatoes	12,90 €
<b>Gnocchi alla genovese</b> potato gnocchi with basil pesto, fresh tomatoes and parmesan	9,90 €
<b>Risotto di zucca</b> Creamy Carnaroli risotto with spaghetti squash, red chard and pecorino cheese	10,90 €



# PIZZA

<b>Pizza-bread sticks with / without garlic</b>	2,50 €
<b>Marinara</b> - tomatoes, garlic	7,40 €
<b>Margherita</b> - tomatoes, mozzarella, basil	7,80 €
<b>Salami</b> - tomatoes, mozzarella, hot salami	8,90 €
<b>Cardinale</b> - tomatoes, mozzarella, ham	8,90 €
<b>Verdure</b> - tomatoes, mozzarella, roasted aubergine, artichokes, zucchinis and spinach	8,90 €
<b>Tricolour</b> - tomatoes, mozzarella, spinach, ewe's cheese, cherry tomatoes	8,90 €
<b>Primavera</b> - tomatoes, mozzarella, rocket salad, cherry tomatoes, Parmesan	9,30 €
<b>Prosciutto e funghi</b> - tomatoes, mozzarella, ham, mushrooms	9,30 €
<b>Vegan</b> - tomatoes, roasted aubergine, artichokes, zucchinis, olives and dried tomatoes	9,40 €
<b>Calzone</b> - tomatoes, mozzarella, ham, mushrooms	9,40 €

**Salmon** – tomato sauce, mozzarella, smoked salmon, mascarpone and spinach 11,90 €

<b>Tonno</b> - tomatoes, mozzarella, tuna, onions	9,60 €
<b>Della casa</b> - tomatoes, mozzarella, ham, maize and onions	9,70 €
<b>Siciliana</b> – tomatoes, mozzarella, anchovies, capers, black olives	9,70 €
<b>Provinciale</b> - tomatoes, mozzarella, ham, bacon, maize, peppers	11,20 €
<b>Quattro stagioni</b> tomatoes, mozzarella, black olives, ham, artichokes, mushrooms	11,20 €

**San Daniele** - tomatoes , mozzarella, San Daniele ham, rocket salad 13,90 €

<b>Capricciosa</b> tomatoes, mozzarella, ham, olives, capers, anchovies, mushrooms	11,50 €
<b>Bufala</b> tomatoes, buffalo's milk mozzarella, cherry tomatoes, basil	11,40 €
<b>Di Stefano</b> (hot) tomatoes, mozzarella, hot salami, bacon, onions, maize, hot peppers	11,90 €
<b>Quattro formaggi</b> white (without tomatoes) mozzarella, four different kinds of cheese, herbs	11,90 €

*Extra: basil, spices, garlic, onions 0,30€ - mushrooms, capers, maize, olives, paprika, pesto, hot peppers, spinach 0,90€ - egg, mozzarella, rocket, Hawaii-pineapple, mascarpone 1,60€ - anchovies, ham, bacon, artichokes 2€ - , - hot salami, tuna, buffalo's milk mozzarella, prawns, smoked salmon, 3,00€  
San Daniele ham 5,20€,*



## GARNISHING

Tuscany bread (home) with tomatoes tapenade	3,50 €
Pizza bread with / without garlic	2,50 €
Zucchini	3,50 €
Spinach noodles	3,80 €
Polenta	3,50 €
Patate al rosmarino (Rosemary potatoes)	3,50 €

## SWEETS

<b>Torta della nonna</b> almonds and pine seed cake with vanilla-lemon cream and peach semmifreddo	5,90 €
<b>Mascarpone-tiramisu</b> -with plums and cinnamon ice cream	6,90 €
<b>Caramelized Panna cotta</b> with home-made mango parfait	6,80 €
<b>Creamy chocolate pie</b> , served hot with wild berries ragout and vanilla ice cream (15min)	7,50 €
<b>Profiteroles</b> – filled with vanilla with chocolate sauce and whipped cream	6,80 €
<b>Affogato al caffè</b> Espresso with a scoop of vanilla ice cream	4,20 €

## CHEESES

<b>Plate of cheeses</b> with buffalo mozzarella, Bel Paese, Taleggio, Gorgonzola, Pecorino, Parmigiano Reggiano und Tuscany bread	9,00 €
<b>Taleggio caramellato</b> – 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

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

# OFFENE ROTWEINE

<b>Valpolicella 2017</b> Villa Mura helles granatrot, würzige Frucht mit Anklängen an Wermutkraut, weiche Tannine, klingt mild und trocken aus	1/8	3,80 €
<b>Cabaletta Rosso delle Venezie 2016</b> Tenute Fiorebelli Cabernet Sauvignon, Corvina, Rondinella, dichte Beerenfrucht, weich und harmonisch eher lieblich im Abgang	1/8	4,10 €
<b>Chianti DOCG 2017</b> Confini dunkles granatrot, röstig-würzige Waldbeerfrucht, mittelstarke, gut eingebundene Tannine	1/8	4,10 €
<b>Merlot 2017</b> 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 2018	39,00 €
Teruzzi	Vernaccia San Gimignano DOCG 2017	37,00 €
Sacchetto	Pinot Grigio 2018	24,00 €
Jermann	Pinot Grigio 2018	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 2018	28,00 €
I Frati Lugana	Ca dei Frati DOC 2018	42,00 €
Cusumano	Bianco Etna DOC Alta Mora 2016/17	38,00 €

## ROTWEINE

Marchese Antinori	Santa Cristina 2017	24,00 €
Brolio	Chianti Classico DOCG 2016	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 2016	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 2015/16	28,00 €
Cusumano	Nero d'Avola Disueri DOC Sizilien 2016	28,00 €
Pighin	Merlot 2017	28,00 €
Paolo Leo	Salice Salentino Riserva DOC 2011	28,00 €
Tenuta di Ornellaia	Le Volte 2017	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	Nebbiolo Langhe 2014	52,00 €
G.D. Vajra	Barolo Bricco delle Viole 2011	113,00 €

Braida	<b>Bricco dell Ucellone 2013</b>	98,00 €
Caparzo	<b>Brunello di Montalcino 2013</b>	80,00 €
Lissini	<b>Brunello di Montalcino 2013</b>	92,00 €
Ciacci Piccolomini	<b>Brunello di Montalcino Pianrosso 2003</b>	98,00 €
Gianfranco Soldera	<b>Brunello di Montalcino Reserva 1999</b>	195,00 €
Biondi Santi	<b>Brunello di Montalcino Riserve 1975</b>	195,00 €
Biondi Santi	<b>Brunello di Montalcino Riserva 1970</b>	380,00 €
Contucci	<b>Vino Nobile de Montepulcano 2013</b>	60,00 €
Contucci	<b>Vino Nobile de Montepulcano Riserva2007</b>	60,00 €
Marchesi Antinori	<b>Solaia 1990</b>	240,00 €
Tenuta San Guido	<b>Le Difese IGT 2016</b> (Cabernet, Sangiovese)	54,00 €
Tenuta San Guido	<b>Sassicaia 1990</b>	420,00 €
Tenuta San Guido	<b>Sassicaia 1988</b>	420,00 €
Angelo Gaja	<b>Darmagi Cabernet Sauvignon 1990</b>	320,00 €
Angelo Gaja	<b>Sorri Tildin DOC Nebbiolo 1990</b>	550,00 €
Angelo Gaja	<b>Costa Russi DOC Nebbiolo 1990</b>	450,00 €

# 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	<b>Grüner Veltliner</b> Stützenhofen 2017	28,00 €
Hannes Hirsch	<b>Riesling</b> Zöbinger 2017	25,00 €
H. Hirsch / S. Gergely	<b>Chardonnay</b> Mein Wein	22,00 €

## ROTWEINE - ÖSTERREICH

Paul Kerschbaum	<b>Blaufränkisch</b> Hochecker 2015	26,00 €
Gernot Heinrich	<b>Blauer Zweigelt</b> 2016	32,00 €

