



#### For reservations please call: 0463/25088

Menu valid starting October 2024 All taxes included

Not responsible for typographical or printing errors and/or omissions We reserve the right to make corrections and revisions

#### Please follow us on

Quandoo











Uni-Pizzeria Website





# Starters and Appetisers

Mozzarella with tomatoes and pesto G	€	12,90
Carpaccio with mushrooms and rocket lettuce G, M, O	€	16,50
Prosciutto Crudo (Italian ham) with Grana G	€	16,90
Beef Tartar with Toasted Bread A, G, M, O	€	19,90
Mixed Seafood hors-d'oeuvre B, C, D, G, L, O, R Mussels, anchovies, shrimp, octopus salad and shrimp cocktail	€	19,90
Shrimp cocktail C, G, O, R	€	16,90
Scampis Aglio Olio (Shrimp with garlic and oil) B	€	18,90
Clams au gratin breaded baked clams A, B G, O	€	16,90
Octopus salad (room temperature) on rocket lettuce L, O, R	€	17,90
Tuna Tartar with toasted bread A, D	€	19,90

## Salads

Italian style salad large M, O	€	6,20
Italian style salad small M, O	€	4,50
Rocket lettuce salad (arugula) with freshly grated Grana cheese G, M, O	€	7,30
Leaf lettuce salad with tuna and olives M, O	€	15,50
Mozzarella salad G, M, O	€	13,50
Salad with Grilled Turkey Strips with House Dressing C, O, M	€	16,20
Salad with Breaded Turkey Strips with House Dressing A, C, O, M	€	16,20
Leaf lettuce with shrimp and garlic bread A, B, G, M, O	€	19,90
Lamb's Lettuce Salad with Bacon, Potato and Pumpkinseed Oil Dressing G, O, M	€	13,50
Fried Feta Cheese A, G, O, C, M On a Bed of Leaf Lettuce with Pumpkinseed Oil Dressing	€	13,90

## Soups

Cream of tomato soup A, G, O	€	5,50
Minestrone soup L, O	€	6,10
Garlic soup A, G	€	5,50
Garlic soup with shrimp A, B, G	€	7,50
Italian style fish soup B, D, L, O, R	€	14,90
Italian style fish soup small B, D, L, O, R	€	11,90

### Pizza Bread

Garlic bread with Grana cheese (2 pcs.) A, G	€	4,50
Bruschetta with cubed tomatoes, basil pesto and Grana cheese (2 pcs.) A, G	€	5,90
Pizza Bianca pizza crust with garlic A	€	6,00

# House Specialties

Beef Paillard G, M, O on a bed of rocket lettuce, sprinkled with grated Grana cheese accompanied with rosemary potatoes	€ 24,50
Rump steak G, M, O served on a bed of rocket lettuce, sprinkled with grated Grana cheese accompanied with roasted potatoes	€ 28,90
Rump steak in a green pepper sauce served with roasted potatoes A, G, M, O	€ 28,90
Filet steak (approx. 220 g) A, G, L, O Prepared naturally with rosemary potatoes and grilled vegetables	€ 37,00
Piccata Milanese(breaded veal) with tomato sauce and spaghetti A, C, G	€ 21,50

### Burgers & Co

Uni Pizzeria House Burger A, C, G, L Juicy ground beefsteak, cheddar cheese, red onion, bacon, tomato, cocktail sauce with steak fries	€ 17,90
"Daniel's Burger" A, C, G, N Breaded Chicken Filet, Sweet Chili Sauce, Rocket Lettuce Tomato, Mozzarella and French Fries	€ 18,90
Salmon Burger with rocket lettuce, fried egg and mozzarella A, C, D, G	€ 16,90
Chicken Wings (10 pcs.) with Potato Wedges and Barbecue Sauce M	€ 14,90
Chicken Nuggets (10 pcs.) with French fries and Sweet Chilisauce A, C	€ 14,90

#### Rice Dishes

Risotto Seafood B, D, O, R	€ 17,50
Risotto Mediterranean G, L, O with chicken and rocket lettuce	€ 16,50
Risotto Mushroom G, O with mixed Mushrooms	€ 14,90

#### Dear guests!

Due to the separation of the kitchen and pizza preparation area it may happen that items ordered are not served at the same time.

Thank you for your understanding!

Lunch Specials € 9,50

Please visit www.uni-pizzeria.at and Facebook for this week's specials and hours.

### Fish Specialties

Grilled sardines * A, D		€ 15,90
Grilled Calamari * (squid) R		€ 19,50
Filled and grilled Calamari * G, R		€ 20,50
Fried Calamari with tartar sauce A, C, G, O, R		€ 19,50
Grilled Sea Bream * A, D		€ 23,00
Grilled Sea Bass * A, D		€ 23,00
Grilled Sole * A, D		€ 26,00
Pike perch filet fried in butter A, D, G and served with salted roast potatoes and spinach		€ 21,90
Mussels with a tomato and white wine sauce O, R,		€ 17,90
Adriatic clams with a tomato and white wine sauce O, R		€ 17,50
Roasted Prawns * B	6 pieces	€ 19,90
Roasted Prawns * (shelled) B, A	10 pieces	€ 25,90
Shelled prawns with squid * A, B, R		€ 27,00
Mixed Seafood Platter A, B, D, R Sea Bass or Sea Bream, Shrimp and Calamari *		€ 33,00
Tuna steak D, G, H with grilled vegetables and potatoes		€ 29,90

#### For Two or More

Shellfish Platter A, B, C, G, O, R (Mussels, scallops, Adriatic clams, Green shell mussels)*	for two or more / per person	€ 28,00
Fish and Seafood Platter A, B, C, D, G, O, R (Sea bass or Seabream, pike perch, shrimp, squid, sardines a	for two or more / per person	€ 34,00

All fish and seafood dishes are prepared using garlic and olive oil and are served with your choice of Italian style polenta, potatoes or home made white bread. A second side dish can be ordered for  $\ \in \ 3,00$ 

\*Polenta + white bread = A, G, O

### Noodles and Pasta

Spaghetti	
Pomodoro tomatoes A, C, O	€ 9,70
Aglio Olio with garlic, olive oil, Pepperoncini A, C	€ 10,90
Genovese A, C with a basil pesto sauce	€ 10,90
Bolognese (meat sauce) A, C, L, O	€ 12,90
Gorgonzola cheese A, C, G	€ 12,60
Carbonara (egg and cheese sauce) with bacon pieces A, C, G	€ 12,90
Caprese tomato sauce mozzarella and basil A, C, G, O	€ 12,50
Rigatoni	
Al Arrabiata (spicy tomato sauce) and salami A, C, O	€ 12,50
Formaggio (cheese) sauce A, C, G	€ 12,50
Pasticciato with meat sauce, peas and mushrooms A, C, G, O	€ 12,80
Linguini	
Ai Funghi (mushroom) with ham and mushroom sauce A, C, G	€ 12,90
Toscana with broccoli, ham strips in a cream sauce A, C, G	€ 12,90
Antonio turkey strips and mushrooms A, C, G, O	€ 14,90
Salmone salmon and leaf spinach A, C, D, G, O	€ 15,90
Gnocchi, Tortellini, Lasagna	
Gnocchi Gorgonzola with Gorgonzola cheese sauce A, C, G, O	€ 10,60
Tortellini Alla Panna with ham and cream sauce A, C, G	€ 12,90
Lasagna (baked) A, C, G, O, L  * Grana = G	€ 13,60

Noodle	Sn	ecial	lties
Module	υP	CCIa	ILICS

Spaghetti Vongole A, C, O, R clams with tomatoes and a white wine sauce	€	18,90
Spaghetti Misto Mare A, B, C, D, O, R with tomatoes, white wine sauce, seafood, mussels	€	19,50
Linguini Busara A, B, C, O with tomato sauce and prawn in shell	€	24,50
Linguini Veneziana A, B, C, G, O, R with prawn and clams in cream sauce	€	19,50
Linguini with shelled shrimp and mushrooms A, B, C, G, O	€	24,00
Penne Royal A, B, C, G, O With de-shelled Shrimp, Cocktail Tomatoes, Pesto and Grana Cheese	€	18,90
Rigatoni with Feta Cheese A, C, G, L with Grilled Fresh Vegetables and Tomato Sauce	€	14,90

#### For two or more persons

Mixed pasta platter A, C, G, L, O per person € 19,50

### For our smaller guests

Spaghetti with Butter (small) A, C, G	€	6,80
Tortellini alla Panna with a creamy ham sauce (small) A, C, G	€	8,90
Baked Lasagna (small) A, C, G, O, L	€	8,90
Spaghetti Pomodoro (small) A, C, O	€	8,70
Spaghetti Bolognese with Meat Sauce (small) A, C, O, L	€	8,90

### Stone Oven Pizza

		Small	Traditional
Marinara tomatoes, garlic A	€	6,60	€ 7,60
Margherita tomatoes, mozzarella A, G, O	€	8,60	€ 9,90
Pugliese tomatoes, mozzarella, onion A, G, O	€	8,80	€ 10,50
Rusticana tomatoes, mozzarella, bacon, onion A, G, O	€	9,60	€ 12,00
Ai Funghi tomatoes, mozzarella, mushroom A, G, O	€	9,20	€ 11,60
Ai Carciofini tomatoes, mozzarella, artichokes A, G, O	€	9,20	€ 11,60
Salami tomatoes, mozzarella, salami A, G, O	€	9,80	€ 12,50
Con Trittato di Carne tomatoes, mozzarella, Sugo (meat sauce) A, G, L, O	€	9,60	€ 12,50
Pescatore tomatoes, mozzarella, tuna fish A, D, G, O	€	9,60	€ 12,50
Napoletana tomatoes, mozzarella, anchovies A, D, G, O	€	9,60	€ 12,00
Siziliana tomatoes, mozzarella, anchovies, capers, olives A, D, G, O	€	9,70	€ 12,50
Bianca Neve tomatoes, mozzarella, spinach, curd cheese A, G, O	€	9,20	€ 12,50
Rucola tomatoes, mozzarella, rocket lettuce A, G, O	€	9,40	€ 12,50
Prosciutto tomatoes, mozzarella, Italian ham A, G, O	€	9,80	€ 12,50
Prosciutto-Funghi A, G, O tomatoes, mozzarella, Italian ham, mushrooms	€	9,80	€ 12,90
Gorgonzola tomatoes, mozzarella, Gorgonzola A, G, O	€	9,60	€ 12,00
Primavera tomatoes, mozzarella, vegetables A, G, O	€	9,20	€ 12,60
Diavolo A, G, O tomatoes, mozzarella, ham, spicy peppers	€	9,80	€ 12,50
Capricciosa A, G, O tomatoes, mozzarella, ham, mushroom, artichokes, olives	€	9,80	€ 12,50
Quattro Formaggio tomatoes, 4 different cheeses A, G, O	€	9,80	€ 12,50
Hawaii tomatoes, mozzarella, ham, pineapple A, G, O	€	9,80	€ 12,50
Quattro Stagioni A, G, O tomatoes, mozzarella, ham, mushroom, artichokes, salami	€	10,20	€ 13,00

### Stone Oven Pizza Specialties

#### Pizza Specialties

		Small	Traditional	
Gino's favorite A, G, O tomatoes, mozzarella, ham, mushroom, artichokes, salami	€	10,20	€ 13,00	
San Daniele tomatoes, mozzarella, San Daniele ham A, G, O	€	12,30	€ 15,60	
Frutti di Mare A, B, D, G, O, R tomatoes, mozzarella, seafood, mussels			€ 15,60	
Adonis tomatoes, mozzarella, spicy salami, spicy peppers A, G, O	€	10,20	€ 13,00	
Calzone A, G, M, O tomatoes, mozzarella, ham, mushroom, artichokes			€ 13,00	
Pizza with Buffalo Mozzarella A, O, G, with Cocktail Tomatoes and Fresh Basil				
Pizza Speciale with Buffalo Mozzarella and Prosiutto A, O, G, with San Daniele Prosciutto, Cocktail Tomatoes and Fresh Basil				
Pizza for Two served on a rotating tray A, G, O			€ 22,00	

#### Dear guests!

For the packaging of uneaten food we charge a fee of  $\in$  0,50 per aluminum tray or carton. Thank you for your understanding. Does not apply to pick-up orders.

#### Cheeses

Grana cheese platter G	€ 10,90
Mixed cheese platter (Grana Italian blue cheese mozarella) for two G	€ 14.50

### Dessert

Profiteroles puff pastry with chocolate sauce A, C, E, F, G, H	€	6,80
<b>Tiramisu</b> mascarpone custard (Italian cheese) A, C, E, G, H whipped cream, coffee soaked cake, chocolate powdered	€	6,80
Marbled chocolate mousse with fresh fruit C, E, F, G, H	€	7,20
Dessert Platter A, C, E, H, G, F for a minimum of 2 persons per person	€	8,00

### Coffee and Tea

Cappuccino A, G	€	3,60
Cafe Latte A, G	€	4,20
Large coffee with milk A, G	€	3,60
Small espresso with milk A, G	€	2,80
Large espresso with milk A, G	€	4,40
Espresso small A	€	2,80
Espresso large A	€	4,40
Tea assortment A	€	2,90

### Liqueurs and Digestifs 2cl

Amaretto A, H	€	4,00
Apricot schnapps	€	4,00
Fernet (herbal)	€	4,00
Ramazotti (herbal)	€	4,00
Averna (herbal)	€	4,00
Frangelico	€	4,00
Grappa Moscato O	€	4,50
Grappa Barrique O	€	6,00

Aperitif			Soft drinks, juices and	Wa	iter
Prosecco Rosé by the glass o	€	4,50	Coca-Cola* 0,33	€	3,70
Prosecco by the bottle o	€	31,50	Coca-Cola Light/Zero* Fl.0,3	€	3,80
Campari Orange o	€	5,80	Fanta* 0,25	€	3,70
Campari Soda o	€	5,50	Almdudler* 0,25 P	€	3,70
		-	Ice tea* 0,33	€	3,70
Beer		-	Ice tea Makava* 0,33	€	4,10
Stiegl large A	€	4,80	Orange, apple juice *	€	3,70
Stiegl small A	€	4,10	Rauch* juice assortment 0,2	€	3,70
Stiegl Zwickl large A	€	4,90	Soda 0,33	€	2,70
Stiegl Zwickl small A	€	4,20	Soda 0,5	€	3,00
Stiegl Columbus Pale Ale large A	€	4,90	Römerquelle water still 0,3	€	3,00
Stiegl Columbus Pale Ale small A	€	4,20	Römerquelle water still 0,75	€	6,50
Stiegl Freibier (alcohol free) large A	€	4,90	Ginger Ale, Bitter Lemon 0,2	€	4,00
Stiegl Freibier (alcohol free) small A	€	4,20	Tonic Water	€	4,00
Stiegl Sport Weisse (alcohol free)	4 €	4,90	Red Bull 0,25	€	4,20
Stiegl Weisse large A	€	4,90	* + water to 0,51	€	0,10
Stiegl Weisse small A	€	4,20	* + soda to 0,51	€	0,40
Kozel Lager or Dark large A	€	4,90			
Kozel Lager or Dark small A	€	4,20	Children's drink	S	
Radler large A	€	4,80	Raspberry soda 0,5	€	3,50
Radler small A	€	4,10	Raspberry water 0,5	€	2,60
			Elder soda 0,5	€	3,50
			Elder water 0,5	€	2,60

Water is complimentary when accompanied with your meal or food order.
When only water is ordered we have a minumum service fee of 0,70 euro in order to cover our costs. (water, glasses, cleaning and service)

Thank you in advance for your understanding.

Wine L	ist			
Wine Spritzer white or red O  Aperol Spritzer O  Hugo O  Veneziano Prosecco with Aperol O		<ul> <li>€ 3,90</li> <li>€ 5,20</li> <li>€ 6,50</li> <li>€ 6,50</li> </ul>		
Italian White	Wines			
	t vviiies			
Friulano from keg O glass 1/8  Pinot Grigio ICT O	1/2 liter carafe	<ul><li>€ 3,90</li><li>€ 15,60</li><li>€ 4,50</li></ul>		
Pinot Grigio IGT O  Le Pianure vineyards, Veneto region	glass 1/8	€ 4,50		
Italian Red	Wines			
7. T		0 2 00		
Merlot from keg O	glass 1/8	€ 3,90		
Domolo rang : vag o	1/2 liter carafe	€ 15,60		
Remole IGT Sangiovese/CS O Vineyard Frescobaldi, Tuscany region	glass 1/8	€ 4,80		
Lambrusco O	glass 1/8	€ 3,90		
Austrian Whi	te Wines			
Grüner Veltliner O Vineyard Ipsmiller, Weinviertel	glass 1/8	€ 4,50		
Welschriesling Leicht & Trocken O Vineyard Stelzl, South Styrian region	glass 1/8	€ 4,50		
Gelber Muskateller <i>O</i> Vineyard Stelzl, South Styrian region	glass 1/8	€ 4,50		
Austrian Red Wines				
Zweigelt O Vineyard Ipsmiller, Weinviertel	glass 1/8	€ 4,50		
St. Laurent <i>O</i> Vineyard Igler, Burgenland	glass 1/8	€ 4,80		
A larger selection of wines is available from our Wine List				



# Our meals potentially contain the following allergens:

A: Gluten-containing grains

B: Crustaceans

C: Egg

D: Fish

E: Peanuts

F: Soy

G: Milk or Lactose

H: Edible nuts

L: Celery

M: Mustard

N: Sesame

O: Sulfites

P: Lupines

R: Mollusks

