

# Benvenuti

# Welcome

*Elementare. Delizioso. Buono.*



# CASA MÍA

Ristorante - Pizzeria

open daily from 11:00 a.m.– 11:00 p.m.

(Meals until 22:00, Pizza until 22:30)

- No day of rest -

**[www.pizzeria-casamia.at](http://www.pizzeria-casamia.at)**



# Zuppe

<b>di Pomodoro</b>		€ 3,90
tomato soup with fresh basil		
<b>d'Aglio</b>		€ 3,90
garlic soup (potage) with bread balls		
<b>Minestrone</b>		€ 4,20
italian vegetable soup		
<b>Bouillabaisse</b>	<b>klein / groß</b>	<b>€ 9,50 / € 13,50</b>
homemade, fresh fish soup, refined with saffron and pernod		

# Insalate

<b>Insalata Verde</b>		€ 4,50
leaf lettuce		
<b>Insalata di Pomodori</b>		€ 4,50
Tomato-salad with red onions and fresh basil		
<b>Insalata Mista</b>		€ 5,00
mixed salad		
<b>Insalata di Pan</b>		€ 8,50
mixed salad, sheep milk cheese (feta), onion and olives		
<b>Insalata di Pollo</b>		€ 9,50
mixed lettuce with grilled chicken breast slices		
<b>Insalata Gamberetti</b>		€ 11,50
Avocado salad with shrimps and rocket in a light mint-lime dressing		

## *Pane*

<b>Grissini</b> homemade pizza bars	€ 2,20
<b>Grissini Aglio Olio</b> homemade garlic pizza bars	€ 2,80

## *Antipasti*

<b>Bruschetta Classica</b> with Pomodoro, Rosmarino, Timo, Basilico Aglio e Olio d'oliva toasted baguette slices with extra tomatoes, tasty rosemary, thyme, basil, garlic extra virgin olive oil	€ 5,50
<b>Crostini</b> „Prosciutto“ toast slices with smoked ham and mozzarella, "au gratin" „Fegato“ toast slices with chicken liver and cranberrysauce „Polpo“ toast slices with grilled pieces of octopus, olive oil and garlic	€ 7,50
<b>Pallina Salsiccia</b> 2 spicy crumbed salsiccia-balls with rocket salad and parmesan shavings The Salsiccia is a typically Italian, very spicy sausage. Depending on the region, the Salsiccia is produced from different kinds of meat and is refined with herbs and flavours of the respective area.	€ 8,10
<b>Capesante „Finesterre“</b> Scallops (4pieces) au gratin in sparkling Prosecco-Sauce	€ 9,50
<b>Vitello Tonnato</b> veal fillet slices with tuna-sauce	€ 10,80
<b>Carpaccio di Manzo</b> filmy cut beef filet slices with rocket salad and parmesan shavings	€ 11,50
<b>Cozze Vino Bianco</b> fresh mussels in aromatic white wine sauce	€ 11,50
<b>Mozzarella di Bufala</b> the finest buffalo mozzarella served on a bed of rocket salad with caramelized cherry tomatoes	€ 11,90
<b>Tartaro di Salmone</b> Salmon tartar served with toasted white bread and avocado-herb puree	€ 11,90

# ***Pasta, Al Forno & Risotti***

## **Pasta Classica** € 8,40

classical pasta dishes as Bolognese, Aglio e Olio (with hot Peperoncini), Carbonara, All Arrabiata (hot), Napolitana (tomatoe sauce, freh tomatoes, mozzarella and basil)

## **Lasagne al Forno** € 8,80

dough-papers with ground meat (beef) and béchamel-sauce, with mozzarella au gratin

## ***Pasta della Casa***

***all „Pasta della Casa“-dishes are dressed with homemade Pasta***

## **Pasta al Pesto** € 10,50

with homemade pesto, fresh basil, pine nuts and parmesan

## **Gnocchi Gamberetti** € 13,50

with shrimps, Jerusalem artichokes and roasted eggplant

## **Tagliatelle di Mamma** € 14,50

with fresh young leaf spinach with either shrimps or filet of salmon

## **Linguine Casa Mia** € 14,50

with green asparagus, shrimps, grilled scampis, garlic, lemon and parmesan

## **Tagliolini Capesante** € 15,50

with grilled mussels in lemon sauce

## **Linguine Aragosta** € 16,50

with lobster, shrimps, cherry tomatoes and fresh herbs in a light white wine sauce

## **Pennette Calamari e Vongole** € 16,50

with grilled calamari, mussels, pumpkin, Jerusalem artichokes, and basil in a light white wine sauce

## **Risotto Porcini** € 12,50

with porcini mushrooms, shallots and grana

## **Risotto Pesto e Gamberetti** € 13,50

with homemade pesto and shrimps

# ***Piatti di Carne***

<b>Piccata Milanese</b> pork filet in parmesan-coating with spaghetti in tomatoe sauce	<b>€ 14,50</b>
<b>Pollo della Casa</b> grilled chicken breast with smoked ham coating and fresh vegetables	<b>€ 13,50</b>
<b>Filetto Maiale „Il Capitano“</b> pork filet in bacon-coating with fresh italian vegetables and homemade potato slices <i>in honour of the great Francesco Totti – AS ROMA</i>	<b>€ 15,50</b>
<b>Cotolette d´Agnello alla Griglia</b> tender lamb chops from the grill with rosemary potatoes and young leaf-spinach	<b>€ 17,50</b>
<b>Agnello della Casa (plate for two)</b> rack of lamb (lamb crown) on a light Barolo-sauce with a side of your choice, the lamb will be freshly carved at your table	<b>€ 33,00</b>
<b>Grande Carne della Casa</b> roasted strips of sirloin beef on a bed of homemade tagliatelle with red onions, Italian chili peppers in a light Barolo-sauce	<b>€ 17,50</b>
<b>Tagliata di Manzo</b> grilled sirloin beef on a bed of rocket with cherry tomatoes and grana, served with rosemary potatoes	<b>€ 18,50</b>
<b>Wiener Schnitzel (pork)</b> served with rice or parsley-potatoes	<b>€ 11,50</b>

# ***Piatti di Pesce***

**Please also consider and choose from the rich supply of our fresh-fish-vitrine!**

**All fish-dishes include one side-dish at ones own option**

**\* Fresh young leaf-spinach à la casa!**

**\* Rosemary potatoes**

**\* Potatoes with parsley**

**\* Crispy leaf lettuce**

<b>Calamari alla Griglia</b>	<b>€ 14,50</b>
delicate calamari à la casa with a side of your choice	
<b>Lucioperca della Casa</b>	<b>€ 14,50</b>
fresh zander (pike-perch) from the grill with a side of your choice	
<b>Salmone alla Griglia</b>	<b>€ 14,50</b>
tender salmon filet from the grill with a side of your choice	
<b>Polpo alla Griglia</b>	<b>€ 17,20</b>
octopus from the grill with a side of your choice	
<b>Cassola di Pesce</b>	<b>€ 17,50</b>
Sardinian speciality – fish variation in spicy tomato sauce with toasted bred	
<b>Padella di Pesce</b>	<b>€ 18,50</b>
grilled salmon, calamari, scampi and octopus with a side of your choice	
<b>Sogliola Vera con Parmigiano</b>	<b>€ 19,50</b>
Sole in parmesan crust with a side of your choice	

***! Our staff will gladly inform you about the daily specialties from our fresh-fish offers !***

# Pizze

*All Casa-Mia-pizza come with tomato-sauce and original italian pizza cheese.*

Please feel free to ask your waiter for a small portion!

## Pizza classica

**Margherita** and € 6,70

Pizza classics such as **Cardinale, Salame , Spinaci,** € 8,10

**Al Tonno, Hawaii, Funghi**

## Pizza moderato

€ 8,90

**Diavolo** with ham, white mushrooms and hot peppers

**Siciliana** with anchovies, capers and hot peppers

**Tritato di Carne** with beef-sauce

**Quattro Stagioni** with ham, white mushrooms and artichokes

**Vegetariana** with white mushrooms, corn, peppers, onion and zucchini

**Calzone** pizza-turnover stuffed with ham, white mushrooms and tomatoes

**Quattro Formaggi** with mozzarella, sheep milk chees (feta), gorgonzola, bel paese

**Provinciale** with ham, bacon, corn and sweet peppers

**Capricciosa** with ham, white mushrooms, anchovies and olives

**Primavera** with rocket salad, onion, fresh tomatoes and parmesan

**Rusticana** with ham, artichokes, white mushrooms, fried egg and olives

## Pizza specialità

**Casalinga** € 9,80

with ham, salami, bacon, white mushrooms and onion

**Salsiccia** € 11,20

with spicy salsiccia, sheep milk chees (feta), onion

**Casa Mia** € 11,50

with smoked ham, rocket salad and parmesan

**Al Salmone** € 12,50

with salmon (from our fresh-fish-vitrine) and onions

**Hanibal** € 12,50

with shrimps and Piri- Piri (hot)

**di Mare** € 13,50

with fresh fish and seafood (from our fresh-fish-vitrine)

**Bianca (without tomato sauce)** € 17,50

with mozzarella, beef carpaccio, rocket, cherry tomatoes, grana and truffle oil

## **Contorni (additional toppings):**

smoked ham & seafood € 3,00, all others € 1,20

## ***Dolci***

<b>Tiramisu</b>	€ 5,80
Italian dessert out of sponge cake, mascarpone und cocoa	
<b>Profiteroles</b>	€ 5,80
soft choux pastries with superb chantilly cream, chocolatesauce and whipped cream	
<b>Tartufo</b>	€ 5,80
Italian chocolate-tartlet with chocolate- and strawberriesauce	
<b>Panna Cotta</b>	€ 5,80
Italian dessert with vanilla and fresh oranges on a bed of raspberry sauce	
<b>Dolci della Casa (plate for two)</b>	€ 10,60
Dessert variation of our homemade specialties for two	

## ***Bevande Calde***

<b>Espresso small</b>	€ 2,30
<b>Espresso large</b>	€ 3,60
<b>Espresso small with milk</b>	€ 2,40
<b>Espresso large with milk</b>	€ 3,70
<b>Capuccino</b>	€ 3,40
<b>Caffè Latte</b>	€ 3,60
<b>Tea(different blends available)</b>	€ 2,40
<b>Tea with lemonjuice</b>	€ 2,60



# Aperitivi

<b>Prosecco from the barrel</b>	<b>0,1 l</b>	<b>€ 3,10</b>
<b>Bellini</b>	<b>0,1 l</b>	<b>€ 4,10</b>
2/3 Prosecco, 1/3 peachjuice		
<b>Prosecco Sambuco „Hugo“</b>	<b>0,1 l</b>	<b>€ 4,10</b>
Prosecco with elder-berry-juice and mint-flavour		
<b>Campari Orange / Campari Soda</b>	<b>4 cl</b>	<b>€ 4,10</b>
<b>Aperol Spritz</b>	<b>1/4 l</b>	<b>€ 3,80</b>
white wine spritzer with Aperol and orange-slice		

## Bevande analcoliche



<b>Soda water</b>	<b>0,25 l</b>	<b>€ 1,60</b>
<b>Soda water with lemon</b>	<b>0,25 l</b>	<b>€ 1,80</b>
<b>Soda water raspberry/currant</b>	<b>0,25 l</b>	<b>€ 1,80</b>
<b>mineral water sparkling/ still</b>	<b>Fl. 0,33 l</b>	<b>€ 2,70</b>
<b>mineral water sparkling/ still</b>	<b>Fl. 0,75 l</b>	<b>€ 5,00</b>
<b>San Pellegrino sparkling</b>	<b>Fl. 0,25 l</b>	<b>€ 2,90</b>
<b>San Pellegrino sparkling</b>	<b>Fl. 0,75 l</b>	<b>€ 5,80</b>
<b>apple juice/ orange juice</b>	<b>0,25 l</b>	<b>€ 2,50</b>
<b>apple juice (unfiltered)</b>	<b>0,25 l</b>	<b>€ 2,60</b>
<b>apple juice/ orange juice with soda water</b>	<b>0,25 l</b>	<b>€ 2,10</b>
<b>apple juice (unfiltered) with soda water</b>	<b>0,25 l</b>	<b>€ 2,20</b>
<b>Rauch iced tea peach/ lemon</b>	<b>Fl. 0,33 l</b>	<b>€ 2,90</b>
<b>Coca-Cola / Coca-Cola light / Zero</b>	<b>Fl. 0,33 l</b>	<b>€ 2,90</b>
<b>Fanta / Sprite</b>	<b>Fl. 0,33 l</b>	<b>€ 2,90</b>
<b>Almdudler</b>	<b>Fl. 0,35 l</b>	<b>€ 2,90</b>
<b>Rauch currant, apricot or strawberry</b>	<b>Fl. 0,2 l</b>	<b>€ 2,90</b>
<b>Tonic / Bitter Lemon</b>	<b>Fl. 0,2 l</b>	<b>€ 2,90</b>
<b>Red Bull</b>	<b>Fl. 0,2 l</b>	<b>€ 3,30</b>



**youngster-drink**

## Vini

<b>Grüner Veltliner</b> Erwin Gmeinböck, Weinviertel, Austria	1/8	€ 2,00
<b>white wine</b> with sparkling water		€ 2,60
<b>Zweigelt</b> Erwin Gmeinböck, Weinviertel, Austria	1/8	€ 2,00
<b>red wine</b> with sparkling water		€ 2,60

## Vini Bianci

<b>Frascati</b> Fontana Candida, Latium, Italy	1/8	€ 2,60
<b>Soave</b> Cantina della Torre, Ventien, Italy	1/8	€ 2,60
<b>Pinot Grigio</b> Sacchetto, Venetien, Italy	1/8 Fl. 0,7	€ 2,90 € 17,40
<b>Manfredi „Bianco“</b> Manfredi, Basilikata, Italy	1/8 Fl. 0,7	€ 3,90 € 23,00
<b>Capsola Viola</b> Antinori, Toskana, Italy	1/8 Fl. 0,7	€ 3,70 € 22,00
<b>Grüner Veltliner „Grüve“</b> Stefanie Jurtschitsch, Langenlois, Austria	1/8 Fl. 0,7	€ 3,70 € 22,00
<b>Grüner Veltliner „Am Berg“</b> Bernhard Ott, Feuersbrunn, Austria	1/8 Fl. 0,7	€ 3,90 € 23,00
<b>Gemischter Satz „Alte Setzen“</b> Thomas Ott, Traisental, Austria	1/8 Fl. 0,7	€ 3,70 € 22,00
<b>Gelber Muskatella „Muskatina“</b> Franz Netzl, Göttlesbrunn, Austria	1/8 Fl. 0,7	€ 3,70 € 22,00
<b>Vinha Real Verde</b> Quinta da Lixa, Vino de Mesa, Portugal	1/8 Fl. 0,7	€ 3,70 € 22,00

## Vini Rosati

<b>Rosé vom Pinot Noir</b>	<b>1/8</b>	<b>€ 3,70</b>
Hannes Haiden, Neusiedlersee-Hügelland, Austria	<b>Fl. 0,7</b>	<b>€ 22,00</b>
<b>Manfredi „Rosato“</b>	<b>1/8</b>	<b>€ 3,90</b>
Manfredi, Basilikata, Italy	<b>Fl. 0,7</b>	<b>€ 23,00</b>

## Vini Rossi

<b>Lambrusco</b>	<b>1/8</b>	<b>€ 2,60</b>
Cantina Giacobazzi, Emilia-Romagna, Italy		
<b>Chianti „Leonardo“</b>	<b>1/8</b>	<b>€ 3,10</b>
Cantina Leonardo, Toskana, Italy		
<b>Cabernet Sauvignon</b>	<b>1/8</b>	<b>€ 3,70</b>
Villa Grandi, Veneto, Italy	<b>Fl. 0,7</b>	<b>€ 22,00</b>
<b>Sangiovese</b>	<b>1/8</b>	<b>€ 3,70</b>
Caparzo, Toskana, Italy	<b>Fl. 0,7</b>	<b>€ 22,00</b>
<b>Merlot „Il Puro“</b>	<b>1/8</b>	<b>€ 3,70</b>
Astoria, Valdobbiadene, Italy	<b>Fl. 0,7</b>	<b>€ 22,00</b>
<b>Blaifränkisch „Fölligberg“</b>	<b>1/8</b>	<b>€ 3,90</b>
Alexander Leberl, Großhöflein, Austria	<b>Fl. 0,7</b>	<b>€ 23,00</b>
<b>Zweigelt</b>	<b>1/8</b>	<b>€ 4,10</b>
Gernot Heinrich, Gols, Austria	<b>Fl. 0,7</b>	<b>€ 25,50</b>
<b>Villa Antinori Rosso</b>	<b>1/8</b>	<b>€ 6,20</b>
Antinori, Toskana, Italy	<b>Fl. 0,7</b>	<b>€ 37,00</b>

## ***Birra alla Spina***

<b>Stiegl-Goldbräu (draft beer)</b>	<b>0,2 l</b>	<b>€ 2,50</b>
<b>Stiegl-Goldbräu (draft beer)</b>	<b>0,3 l</b>	<b>€ 3,20</b>
<b>Stiegl-Goldbräu (draft beer)</b>	<b>0,5 l</b>	<b>€ 3,90</b>

## ***Birra in Bottiglia***

<b>Stiegl shandy</b>	<b>Fl. 1/2 l</b>	<b>€ 3,90</b>
<b>Stiegl-Paracelsus gore beer</b>	<b>Fl. 1/2 l</b>	<b>€ 3,90</b>
<b>Stiegl-Weisse wheat beer</b>	<b>Fl. 1/2 l</b>	<b>€ 3,90</b>
<b>Hirter Privat Pils (bottled beer)</b>	<b>Fl. 1/2 l</b>	<b>€ 3,90</b>
<b>Hirter Morchl (brown ale)</b>	<b>Fl. 1/2 l</b>	<b>€ 3,90</b>
<b>Gösser Märzen (bottled beer)</b>	<b>Fl. 1/2 l</b>	<b>€ 3,70</b>
<b>Wieselburger Gold (bottled beer)</b>	<b>Fl. 1/2 l</b>	<b>€ 3,70</b>
<b>Gösser Naturgold (alcohol-free beer)</b>	<b>Fl. 1/2 l</b>	<b>€ 3,70</b>

## ***Digestivi***

<b>Grappa</b>	<b>2 cl</b>	<b>€ 2,90</b>
<b>Grappa „Speciale“</b>	<b>2 cl</b>	<b>€ 3,90</b>
<b>Ramazotti</b>	<b>2 cl</b>	<b>€ 3,60</b>
<small>Half-bitter cordial(30%) made of 33 herbs and crops from all over the world</small>		
<b>Averna</b>	<b>2 cl</b>	<b>€ 3,60</b>
<small>Bitter-sweet cordial(29%) named Amaro Siciliano, produced by the Averna-family</small>		
<b>Averna Sour</b>	<b>4 cl</b>	<b>€ 4,80</b>
<small>comes with lemon-juice on the rocks</small>		
<b>Fernet Branca</b>	<b>2 cl</b>	<b>€ 3,60</b>
<b>Vodka Stolichnaya</b>	<b>2 cl</b>	<b>€ 3,60</b>
<b>Amaretto</b>	<b>2cl</b>	<b>€ 3,60</b>