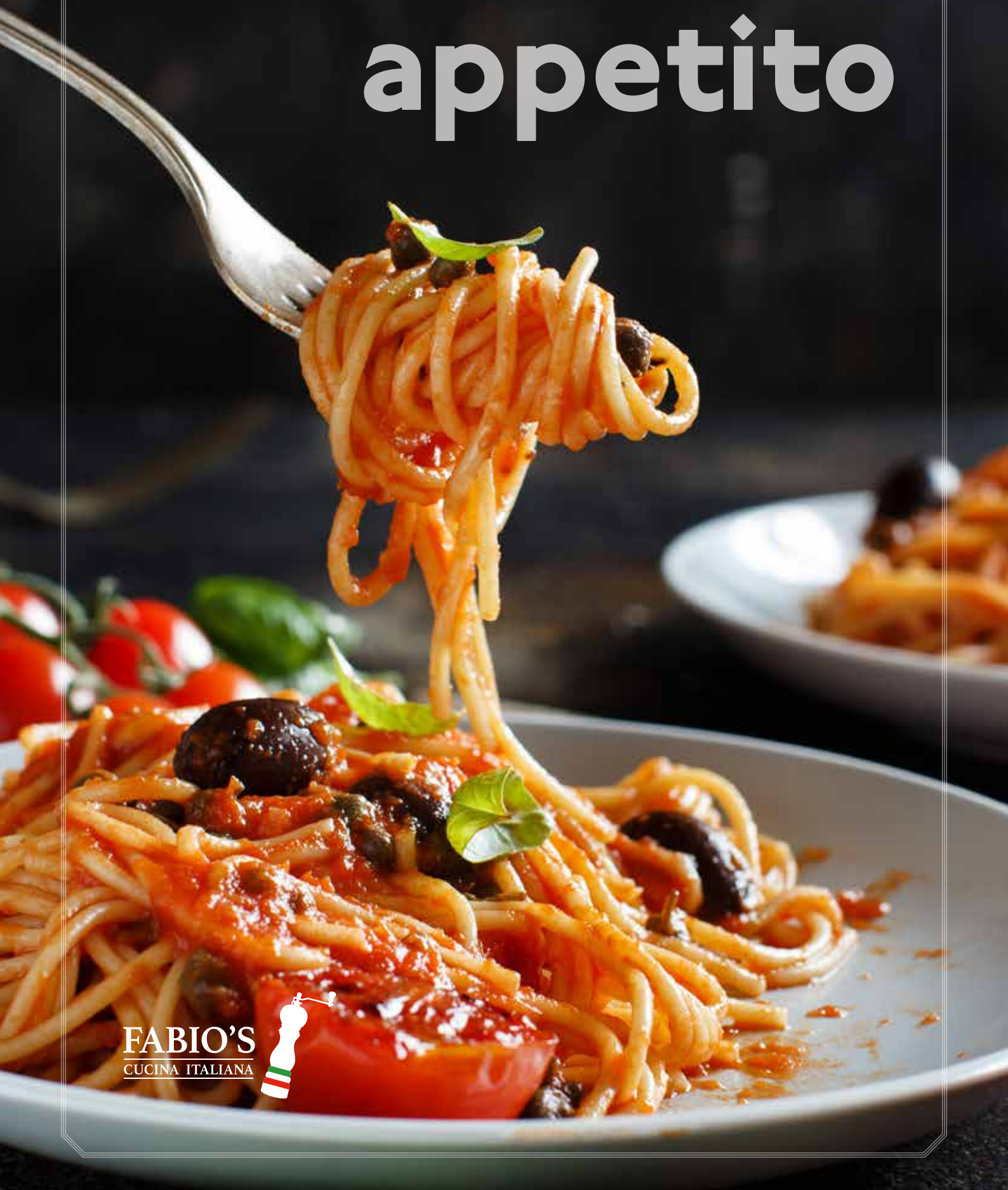


EN

buon appetito



FABIO'S
CUCINA ITALIANA



ZUPPE

MINISTRONE (A,L)  **7,90**
Italian vegetable soup

ZUPPA DI POMODORO (A,G)  **6,80**
Tomato soup

**COZZE CON SUGO
DI POMODORO** (A,R,O) **16,90**
Mussels in tomato or white wine sauce

**IMPEPATA COZZE
E VONGOLE** (A,R,O) **18,90**
Mussels and clams in a spicy wine broth

ZUPPA DI PESCE (A,R,O,D) **24,90**
Italian fish soup (main course)

BREAD (A)  **2,90**

PIZZA BREAD (A)  **6,90**



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) 19,90

tender veal in tuna sauce, cherry tomatoes, capers

CARPACCIO DI MANZO (A,G) 19,90

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) 🌿 12,90

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

BRUSCHETTA PICCANTE (A,G) 🌶️ 13,80

with 'Nduja and buffalo mozzarella (four pieces)

VARIAZIONE DI FORMAGGI (G) 🌿 13,90

four different types of cheese with Italian mostarda

OLIVE MISTE 🌿 7,90

marinated Italian olive mix of green and black olives

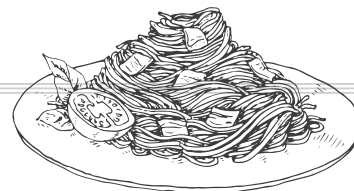
VEGETABLE PLATTER 14,90



ANTIPASTI



PASTA



**SPAGHETTI AL POMODORO
E BASILICO (A)**  **12,90**

with tomato sauce and fresh basil

SPAGHETTI CARBONARA (A,C) **13,90**

with egg and pork cheek bacon

**SPAGHETTI AGLIO, OLIO
E PEPERONCINO (A)**  **12,90**

with olive oil, garlic, and chili

**SPAGHETTI AGLIO, OLIO, PEPERONCINO
E GAMBERETTI (A,B)** **17,90**

with olive oil, garlic, chili, and shrimp

**TAGLIATELLE ALLA
BOLOGNESE (A,L)** **13,90**

with Bolognese sauce

SPAGHETTI ALLE VONGOLE (A,R,O) **19,90**

with clams in white wine sauce

SPAGHETTI ALLE COZZE (A,R,O) **16,80**

with mussels in tomato sauce

PENNE ALL'ARRABIATA (A)  **13,90**

in spicy tomato sauce

PENNE ALL'ORTOLANA (A,G)  **14,90**

with zucchini and tomatoes in vegetable sauce
made from eggplant

PENNE AMATRICIANA (A) **14,80**

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)** **14,90**

with ham in cream sauce

GNOCCHI SORRENTINA (A,G)  **14,90**

with 100% Fior di Latte and fresh basil in
tomato sauce

**GNOCCHI AI QUATTRO
FORMAGGI (A,G)**  **14,90**

in a delicate four-cheese sauce

GNOCCHI CON SALMONE (A,D,G,O) **19,80**

with fresh salmon in cream sauce

**TAGLIATELLE AI FRUTTI
DI MARE (A,B,D,R)** **21,90**

with seafood and a piece of king prawn in cherry
tomato sauce

**TAGLIATELLE CON RUCOLA
E GAMBERETTI (A,C,G,B,O)** **19,90**

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, 100% Fior di Latte, Milan salami

PIZZA MARGHERITA (A,F,G)  **8,90**

with tomato sauce and fresh basil

PIZZA PROSCIUTTO (A,G) **8,90**

Tomato sauce, 100% Fior di Latte, 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

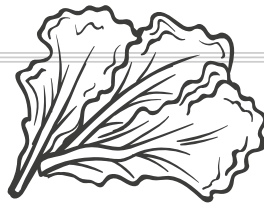
PASTA



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

10,80

GREEN SALAD

5,90

INSALATA AVOCADO

E GAMBERETTI (B)

Green salad with avocado, shrimp, tomatoes, cucumbers, and egg

19,90

INSALATA GRECA (G)

Green salad, cucumbers, tomatoes, bell peppers, feta cheese, olives, and onions

18,90

INSALATA DI MANZO

with dried tomatoes, beef, and shaved Parmesan

19,90

INSALATA DI TONNO

E CIPOLLA (D)

Green salad, tomatoes, tuna, onions, olives and arugula

18,90

INSALATA DI POLLO

mixed salad with grilled chicken breast

16,90

INSALATA CALABRESE (G)

Leafy salad with spicy salami, sheep cheese, onions and olives

17,50

INSALATA DELLA CASA (C)

Green salad with ham, egg, tomatoes, arugula and corn

19,90

INSALATA FABIO'S (G)

Green salad, arugula, Prosciutto San Daniele, corn and Mozzarella

18,90

PORTION OF BREAD (A)

3,00

WARM PIZZA BREAD (A)

6,90



PIZZA





PIZZA CLASSICA

MARINARA (A)  **9,50**
Tomato sauce, garlic, oregano

MARGHERITA (A,F,G)  **10,90**
Tomato sauce, 100% Fior di Latte

QUATTRO FORMAGGI (A,F,G)  **12,90**
Tomato sauce, four different types of cheese

VEGETARIANA (A,F,G)  **13,90**
Tomato sauce, 100% Fior di Latte, eggplant, zucchini, bell peppers

GORGONZOLA E SPINACI (A,F,G)  **13,80**
Tomato sauce, 100% Fior di Latte, Gorgonzola, spinach

SALAME (A,F,G) **12,90**
Tomato sauce, 100% Fior di Latte, Milan salami

DIAVOLA (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, spicy salami, 'Nduja

PROSCIUTTO COTTO (A,G) **12,90**
Tomato sauce, 100% Fior di Latte, ham

RUSTICA (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, Gorgonzola, spicy salami, and onions

PROSCIUTTO E FUNGHI (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, ham, mushrooms

CAPRICCIOSA (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, ham, mushrooms, artichokes, olives

SAN DANIELE (A,C,F,G) **16,90**
Tomato sauce, 100% Fior di Latte, Prosciutto San Daniele, arugula, cherry tomatoes, shaved Parmesan

QUATTRO STAGIONI (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, ham, mushrooms, artichokes, pickled peppers

ANANAS (A,F,G) **12,90**
Tomato sauce, 100% Fior di Latte, ham, pineapple

AL TONNO (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, tuna, onions, olives

AI FRUTTI DI MARE (A,B,D,F,G,R) **21,90**
Tomato sauce, 100% Fior di Latte, seafood

NAPOLI (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, anchovies, capers, black olives

CALZONE (A,F,G) **13,90**
Tomato sauce, 100% Fior di Latte, ham, salami, mushrooms

O' SOLE MIO (A,F,G) **14,90**
Tomato sauce, 100% Fior di Latte, 'Nduja, sausage, bell peppers

.....
SMALL PORTION **-1,50**
.....

EXTRA INGREDIENTS:

STANDARD INGREDIENTS **1,00**

ANCHOVIES, CAPERS **2,00**

PROSCIUTTO SAN DANIELE, SAUSAGE, BUFFALO MOZZARELLA **3,00**

SEAFOOD **5,00**

SHRIMPS **3,90**

NEW

TRY OUR
GLUTEN-FREE PIZZA DOUGH!

ADDITIONAL CHARGE 4,90

SPECIAL PIZZA

PIZZA FABIO'S (A,F,G) 22,90

Tomato sauce, 100% Fior di Latte, Black Angus pieces, arugula, shaved Parmesan, dried tomatoes

PIZZA BUFALINA (A,F,G) 🍃 15,50

Tomato sauce, buffalo mozzarella, cherry tomatoes, basil

PIZZA CARBONARA (A,C,G) 15,90

100% Fior di Latte, bacon, cooked egg, Parmesan

BAUERN PIZZA (A,G) 15,50

Tomato sauce, 100% Fior di Latte, bacon, ham, onion, corn

PIZZA CESAR (A,G) 18,90

100% Fior di Latte, chicken strips, Romaine lettuce, shaved Parmesan, yogurt dressing

PIZZA KEBAB (A,G) 15,90

100% Fior di Latte, tomato sauce, mushrooms, 100% turkey/chicken (approximately 200g)

PIZZA MIMOSA (A,G) 15,50

100% Fior di Latte, cream, corn, ham

PIZZA CALZONE FRITTO (Frittiert) (A,G) 18,90

100% Fior di Latte, salami, bacon, ham, mushrooms, tomato sauce, pepper

PIZZA ALLA NUTELLA (A,G) 🍃 16,90

Pizza with Nutella, cream, and fresh strawberries

SMALL PORTION -1,50

EXTRA INGREDIENTS:

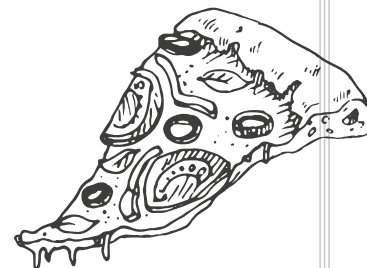
STANDARD INGREDIENTS 1,00

ANCHOVIES, CAPERS 2,00

PROSCIUTTO SAN DANIELE, SAUSAGE, BUFFALO MOZZARELLA 3,00

SEAFOOD 5,00

SHRIMPS 3,90

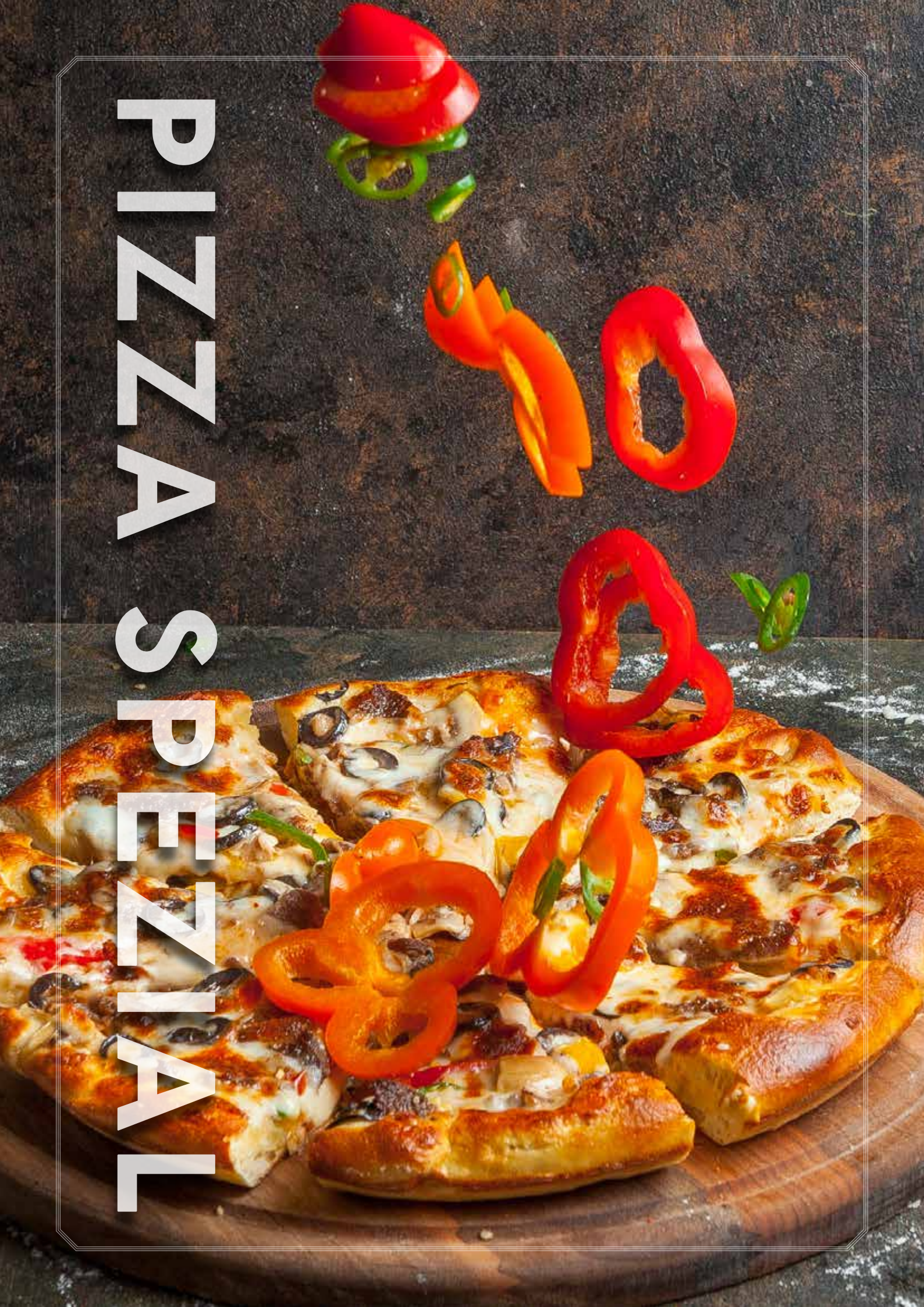


NEW

TRY OUR
GLUTEN-FREE PIZZA DOUGH!

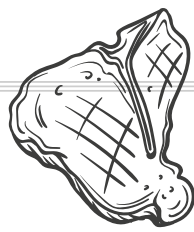
ADDITIONAL CHARGE 4,90

PIZZA 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

BOCCONCINI DI POLLO (A,L) **19,90**
Chicken fillet strips with vegetables in
sweet chili sauce

BOCCONCINI DI MANZO (A,L) **22,90**
Beef fillet strips with vegetables in curry sauce

FILETTO DI MAIALE (A,L) **22,90**
Pork fillet with Gorgonzola sauce, rosemary
potatoes, and arugula

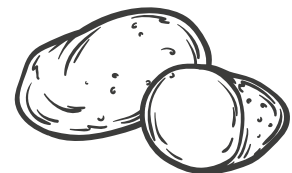
**FILETTO DI MANZO
ALLA GRIGLIA CA. 280G (G)** **38,90**
grilled beef fillet with rosemary potatoes and
grilled vegetables

SIDE DISHES:

MIXED SALAD **6,90**
GRILLED VEGETABLES **6,90**
ROSEMARY POTATOES (G) **3,90**
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
2 PEOPLE PRO 100G** **8,90**

**TOMAHAWK STEAK FOR
2 PEOPLE PRO 100G** **8,90**

PESCCE



PESCE



GRILLED SEA BASS (A,D,G) **25,90**
with rosemary potatoes and grilled vegetables

GRILLED CALAMARI (A,D,G) **22,80**
with rosemary potatoes and mixed salad

GRILLED SALMON FILLET (A,D,G) **24,90**
with lemon-orange marinade and tagliatelle in vegetable sauce

IMPEPATA DI COZZE E VONGOLE (A,D,R,O) **18,90**
Mussels and clams in white wine sauce

ZUPPA DI PESCE (A,R,O,D) **24,90**
Italian fish soup

COZZE AL VINO BIANCO O AL POMODORO (A,D,R,O) **16,90**
Mussels in white wine sauce or tomato sauce

FRITTURA DI CALAMARI & GAMBERETTI (A,B,D,R) **26,90**
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) **69,90**
Sea bass fillet, king prawns, calamari, salmon, vegetables, and potatoes

SIDE DISHES:

MIXED SALAD	6,90
GRILLED VEGETABLES	6,90
ROSEMARY POTATOES (G)	3,90
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



DOLCI

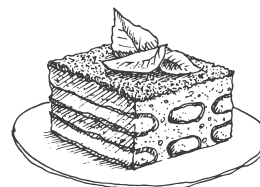


CAFFÈ E TÈ

ESPRESSO	3,40
ESPRESSO DOPPIO	4,60
ESPRESSO MACCHIATO with milk foam	3,60
ESPRESSO CORRETTO mit Grappa	4,90
VERLÄNGERTER	3,90
CAPPUCCINO (G)	4,20
LATTE MACCHIATO (G)	4,60
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	8,90
PROFITEROLES (A,C,G) Cream puffs filled with whipped cream and topped with airy chocolate	8,90
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
ICE CREAM CREPES (A,C,G) with vanilla ice cream	11,90
PIZZA CON NUTELLA (A,F,G,H)	16,90



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 11,80

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

BANANENSPLIT 11,80

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

HEISSE LIEBE 11,80

Vanilla ice cream, hot raspberries, whipped cream

RAFFAELLO 11,80

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

GIOTTO 11,80

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

EISKAFFE 9,50

Vanilla and coffee ice cream with cold coffee, whipped cream

EISSCHOKOLADE 9,50

Vanilla and chocolate ice cream with cold cocoa, whipped cream

PUFFO 8,90

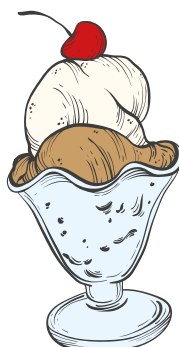
Vanilla and chocolate ice cream, whipped cream, Smarties

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



GELATO AL TAVOLO

1 SCOOP	3,50
2 SCOOPS	6,50
3 SCOOPS	8,60
4 SCOOPS	10,50
5 SCOOPS	12,90
PREMIUM FLAVOUR (PER SCOOP) +	0,30
WHIPPED CREAM	1,50
VARIOUS SAUCES, LIQUEURS, NUTS, DECORATION (PORTION)	1,50
ICE CREAM CONES (3 PIECES)	2,40

ANNA LCOLICO



HOMEMADE LEMONADES

CITRUS-COOLER 0,50 L 6,50

Fresh citrus fruits, mandarins, mojito mint syrup, fresh mint, soda

POMEGRANATE-RASPBERRY 0,50 L 6,50

Fresh raspberries, pomegranate and raspberry syrup, fresh mint, soda

LIME-GINGER 0,50 L 6,50

Fresh ginger, lime juice, ginger syrup, fresh mint, soda

STRAWBERRY-LEMON 0,50 L 6,50

fresh strawberries, lemon juice, strawberry syrup, fresh mint, soda

NON-ALCOHOLIC DRINKS

SAN PELLEGRINO / ACQUA PANNA 0,33 L 3,30

Still or sparkling

SAN PELLEGRINO 0,75 L 6,90

Sparkling

ACQUA PANNA 0,75 L 6,90

Still

TAP WATER

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

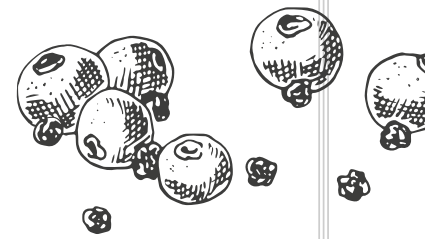
SODA WATER

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

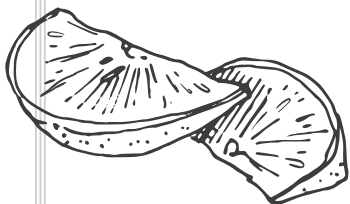
ORANGESODA 0,20 L 4,40

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	6,80
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	6,80
APEROL SPRITZ 0,25 L White wine, soda, Aperol	6,80
VENEZIANO 0,25 L Prosecco, soda, Aperol	6,80
HUGO 0,25 L Prosecco, soda, lime, mint, elderflower syrup	6,80
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	6,80
CAMPARI 0,20 L With soda or orange juice	6,80
GIN & TONIC 0,25 L Bombay Sapphire Gin, Schweppes Tonic Water	12,90
NEGRONI 0,25 L Red vermouth, Campari, Bombay Sapphire Gin	12,90
NEGRONI SBAGLIATO 0,25 L Red vermouth, Campari, Prosecco Cuvée	12,90

SPIRITI

COGNAC 2 CL	4,90
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	4,90
BACARDI CARTA BLANCA RUM 2 CL	4,90
CAPTAIN MORGAN SPICED 2 CL	4,90
TEQUILA 2 CL	4,50
MARTINI BIANCO, ROSS 2 CL	4,90
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 4,30	0,50 L 5,10
	0,50 L 5,10 (Non-alcoholic)

SCHLADMINGER BIO ZWICKL (A)	
0,33 L 4,90	0,50 L 5,80

WEIHENSTEPHAN HEFEWEISSBIER (A)	
0,50 L 5,50	0,50 L 5,50 (Non-alcoholic)

GÖSSER RADLER (SWEET, SOUR) (A)	
0,33 L 4,30	0,50 L 5,10



VINO A BICCCHIERE



OPEN WHITE WINES

VINO DELLA CASA BIANCO	1/8 L	4,50
Pinot Bianco	1/4 L	8,80
	1/2 L	13,20
	1 L	25,90
WHITE SPRITZER	1/4 L	4,20
WHITE SUMMER SPRITZER	1/4 L	4,40
	1/2 L	6,50
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	5,90

OPEN RED WINES

VINO DELLA CASA ROSSO	1/8 L	4,50
Merlot, Veneto	1/4 L	8,80
	1/2 L	13,20
	1 L	25,90
RED SPRITZER	1/4 L	4,20
Merlot, Friuli		
RED SUMMER SPRITZER	1/4 L	4,40
Merlot, Friuli	1/2 L	6,50
CHIANTI CLASSICO	1/8 L	6,80
Gambaro, Tuscany		
NERO D'AVOLA	1/8 L	6,80
Ferro, Veneto		
ZWEIGELT	1/8 L	5,80
2021 Glatzer, Carnuntum		
PRINCIPE SPINELLI	1/8 L	6,90
Tenuta Iuzzolini, Calabria		

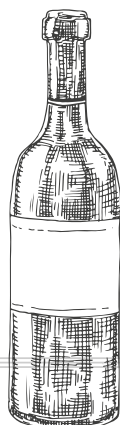


VINO ROSSO



VINO ROSSO

PRINCIPE SPINELLI 0,75 L	40,00		
luzzolini, Calabria			
ARTINO 0,75 L	45,00	CHIANTI CLASSICO RISERVA 0,75 L	99,00
luzzolini, Calabria			
MARADEA 0,75 L	48,00	PALEO 0,75 L	125,00
luzzolini, Calabria			
BLAUFRÄNKISCH MITTERBERG 0,75 L	55,00	QUERCEGOBBE 0,75 L	68,00
Gager, Burgenland			
PHANTOM 0,75 L	58,00	TIGNANELLO 0,75 L	185,00
K+K Kirnbauer, Burgenland			
GABARINZA 0,75 L	78,00	AMARONE CLASSICO 0,75 L	86,00
Heinrich, Burgenland			
VILLA DONORATICO BOLGHERI 0,75 L	68,00	AMISTAR ROSSO 0,75 L	59,00
Argentiera, Tuscany			
ROSSO DI MONTALCINO 0,75 L	65,00	BARBERA D'ALBA VIGNOTA 0,75 L	59,00
Mastrojanni, Tuscany			
BRUNELLO DI MONTALCINO 0,75 L	95,00	BAROLO TORTONIANO 0,75 L	92,00
Casanova di Neri, Tuscany			
CHIANTI CLASSICO 0,75 L	39,00	LUCE 0,75 L	165,00
Terra dei Turchi, Puglia			
PRIMITIVO 0,75 L	39,00	MARMORETTO 0,75 L	110,00
TIARE PINOT NERO 2018 0,75 L	48,00	2017 Frescobaldi, Cabernet, Sangiovese	
Giulia, Veneto			
NERO D'AVOLA 0,75 L	39,00	LUCENTE 0,75 L	119,00
		NEBBIOLO 0,75 L	59,00
		Prumotto 2021, Langhe	
		BARBERA D'ALBA 2021 0,75 L	58,00
		Torre del Barolo	
		INSOGLIO DEL CINGHIALE 0,75 L	69,00
		Tuscany 2021	



VINO BIANCO



VINO BIANCO



ITALY

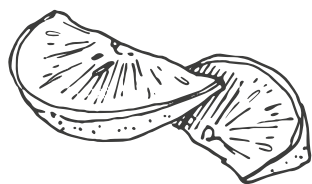
ROSATO 0,75 L TENUTA DI CORLEONE 2020 Tiare, Friaul	39,00
SAUVIGNON BLANC 0,75 L Tiare, Friuli	55,00
PINOT GRIGIO 0,75 L	33,60
CHARDONNAY 0,75 L Villa Moro, Veneto	38,00
SAUVIGNON BLANC 0,75 L	34,80
GRECO DI TUFO 0,75 L Mastroberardino, Campania	38,00
FALANGHINA 0,75 L Mastroberardino, Campania	38,00
OTTO MURI 0,75 L Collazzi, Florence	42,00
CHARDONNAY 0,75 L Conterno, Piedmont	58,00
LUGANA I FRATI DOC 0,75 L 2020 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 2019 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 2020 Felluga Livio, Friuli, Italy Bright yellow with raisin and copper tones. Complex, powerful, and enveloping.	48,00
SAUVIGNON BLANC COLLIO DOC 0,75 L 2020 Felluga Livio, Friuli, Italy Straw yellow with light green hues, full, bright, and fresh.	55,00

AUSTRIA

Riesling Loibenberg Smaragd 2021 Alzinger Leo, Wachau, Austria Pale yellow-green with silver reflections.	62,00
Riesling Vision Smaragd 2019 Högl Josef M., Wachau, Austria Subtle white stone fruit nuances with hints of vineyard peach.	64,00
Riesling Kellerberg Smaragd 2021 Knoll Emmerich, Wachau, Austria Pale yellow-green with silver reflections, fresh white apple fruit on the nose.	69,00
Grüner Veltliner Rotes Tor 2020 GOLDENE ETICHETTE, Wachau, Austria	69,00
Grüner Veltliner Rotes Tor Federspiel 2021 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 2021 Hirtzberger Franz, Wachau, Austria	79,00
Grüner Veltliner Burgberg Federspiel 2021 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 2021 Gritsch-Mauritiusshof, Wachau, Austria Enticing aroma of green and yellow peaches with a touch of physalis.	44,00
Muskateller Classic 2021 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 5,90

Bepi Tosolini - Verona

GRAPPA BIANCA 2 CL 5,90

Bepi Tosolini

**GRAPPA BIANCA
ARTIGIANALE 2 CL** 7,90

Nonnino

GRAPPA BARRIQUE I LEGNI 2 CL 8,90

Bepi Tosolini - Veneto

**GRAPPA BARRIQUE
CILIEGIO MOST 2 CL** 8,90

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 4,90

FERNET BRANCA 2 CL 4,90

RAMAZZOTTI 2 CL 4,90

AMARETTO DISARONNO 2 CL 4,90

AMARO MONTENEGRO 2 CL 4,90

AVERNA 2 CL 4,90

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