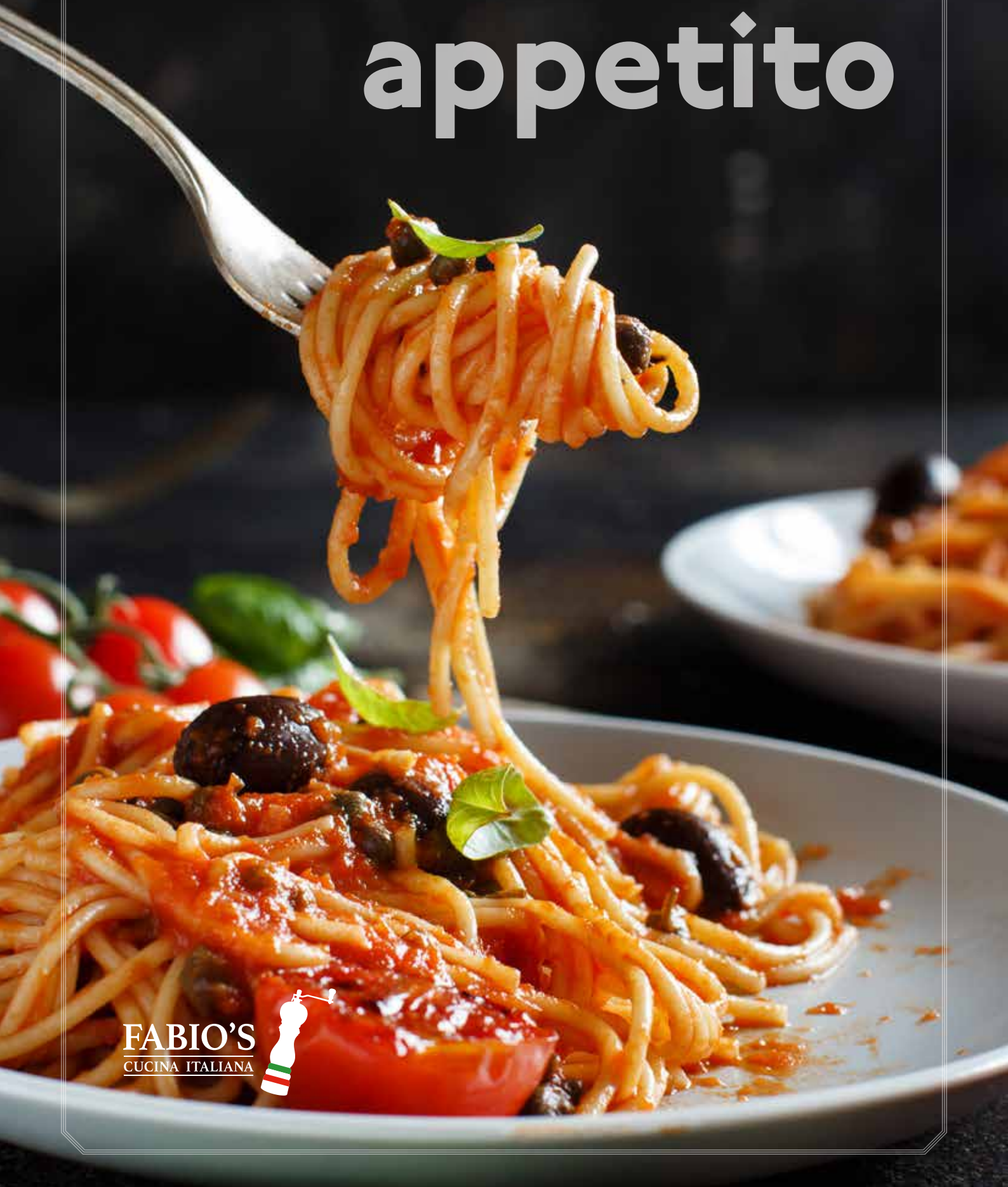


EN

# 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**



### Allergeninformation

**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

 ... Vegetarisch

 ... Scharf

# ZUPPE







## ANTIPASTI

**ANTIPASTO DELLA CASA (A,G) 26,90**

Prosciutto San Daniele, salami, cheese, vegetables, olives with pizza bread

**VITELLO TONNATO (A,C,G,D) 22,90**

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 FOR 2 PERSONS**

**ANTIPASTO**

**FABIO'S SPECIALE (A,C,G) 69,90**

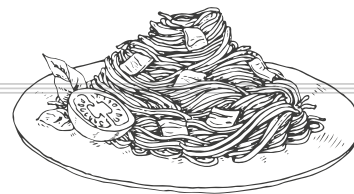
Prosciutto San Daniele, salami, fried calamari, gratinated scallops, grilled octopus, mussels, cheese, olives



# ANTIPASTI



## PASTA



**SPAGHETTI AL POMODORO  
E BASILICO (A)**  **13,90**

with tomato sauce and fresh basil

**SPAGHETTI CARBONARA (A,C)** **16,80**

with egg and pork cheek bacon

**SPAGHETTI AGLIO, OLIO  
E PEPERONCINO (A)**  **13,90**

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)** **16,90**

with Bolognese sauce

**SPAGHETTI AL PESTO  
GENOVESE (A,G)**  **16,90**

with homemade basil pesto

**SPAGHETTI ALLE VONGOLE (A,R,O)** **22,90**

with clams in white wine sauce

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

with mussels in tomato sauce

**PENNE ALL'ARRABIATA (A)**  **15,90**

in spicy tomato sauce

**PENNE PROSCIUTTO E  
FUNGHI (A,G,O)** **15,90**

with ham in mushroom sauce

**PENNE ALL'ORTOLANA (A,G)**  **15,90**

with zucchini and tomatoes in vegetable sauce  
made from eggplant

**PENNE AMATRICIANA (A)** **16,80**

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)**  **15,90**

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

**GNOCCHI AI QUATTRO  
FORMAGGI (A,G)**  **15,90**

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**

**NEW!**

TRY OUR WHOLE WHEAT PENNE OR  
OUR GLUTEN-FREE PENNE OR SPA-  
GHETTI.

**ADDITIONAL CHARGE 3,90**



# PASTA



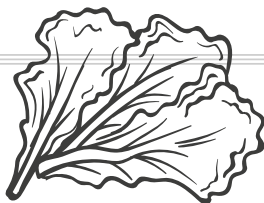


# INSALATA





# 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

19,80

## 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 CON GAMBERONI

### ALLA GRIGLIA (B,R)

Leafy salad with four grilled king prawns

19,90

## INSALATA FABIO'S (G)

Green salad, arugula, Prosciutto San Daniele, corn and 100% Fior di Latte

18,90

## PORTION OF BREAD (A)

3,00

## WARM PIZZA BREAD (A)

6,90

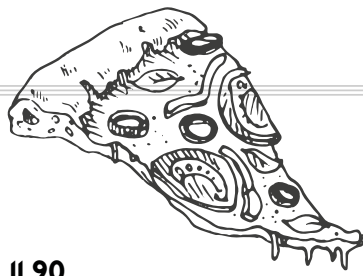




# PIZZA







## PIZZA CLASSICA

<b>MARGHERITA</b> (A,F,G) 🌿	<b>11,90</b>	
Tomato sauce, 100% Fior di Latte		
<b>QUATTRO FORMAGGI</b> (A,F,G) 🌿	<b>15,90</b>	
Tomato sauce, four different types of cheese		
<b>VEGETARIANA</b> (A,F,G) 🌿	<b>15,80</b>	
Tomato sauce, 100% Fior di Latte, eggplant, zucchini, bell peppers		
<b>GORGONZOLA E SPINACI</b> (A,F,G) 🌿	<b>15,80</b>	
Tomato sauce, 100% Fior di Latte, Gorgonzola, spinach		
<b>SALAME</b> (A,F,G)	<b>14,90</b>	
Tomato sauce, 100% Fior di Latte, Milan salami		
<b>DIAVOLA</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, spicy salami, 'Nduja		
<b>PROSCIUTTO COTTO</b> (A,G)	<b>14,80</b>	
Tomato sauce, 100% Fior di Latte, ham		
<b>RUSTICA</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, Gorgonzola, spicy salami, and onions		
<b>PROSCIUTTO E FUNGHI</b> (A,F,G)	<b>15,80</b>	
Tomato sauce, 100% Fior di Latte, ham, mushrooms		
<b>CAPRICCIOSA</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, ham, mushrooms, artichokes, olives		
<b>SAN DANIELE</b> (A,C,F,G)	<b>17,90</b>	
Tomato sauce, 100% Fior di Latte, Prosciutto San Daniele, arugula, cherry tomatoes, shaved Parmesan		
<b>QUATTRO STAGIONI</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, ham, mushrooms, artichokes, pickled peppers		
<b>ANANAS</b> (A,F,G)	<b>14,90</b>	
Tomato sauce, 100% Fior di Latte, ham, pineapple		
<b>AL TONNO</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, tuna, onions, olives		
<b>AI FRUTTI DI MARE</b> (A,B,D,F,G,R)	<b>21,90</b>	
Tomato sauce, 100% Fior di Latte, seafood		
<b>NAPOLI</b> (A,F,G)	<b>14,90</b>	
Tomato sauce, 100% Fior di Latte, anchovies, capers, black olives		
<b>CALZONE</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, ham, salami, mushrooms		
<b>O' SOLE MIO</b> (A,F,G)	<b>15,90</b>	
Tomato sauce, 100% Fior di Latte, 'Nduja, sausage, bell peppers		
.....		
<b>SMALL PORTION</b>	<b>-1,50</b>	
.....		
<b>EXTRA INGREDIENTS:</b>		
<b>STANDARD INGREDIENTS</b>	<b>1,00</b>	
<b>ANCHOVIES, CAPERS</b>	<b>2,00</b>	
<b>PROSCIUTTO SAN DANIELE, SAUSAGE, BUFFALO MOZZARELLA</b>	<b>3,00</b>	
<b>SEAFOOD</b>	<b>5,00</b>	
<b>SHRIMPS</b>	<b>3,90</b>	

**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)  **16,90**

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) **16,80**

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

**PIZZA CESAR** (A,G) **19,90**

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

**PIZZA KEBAB** (A,G) **19,90**

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) **22,90**

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**



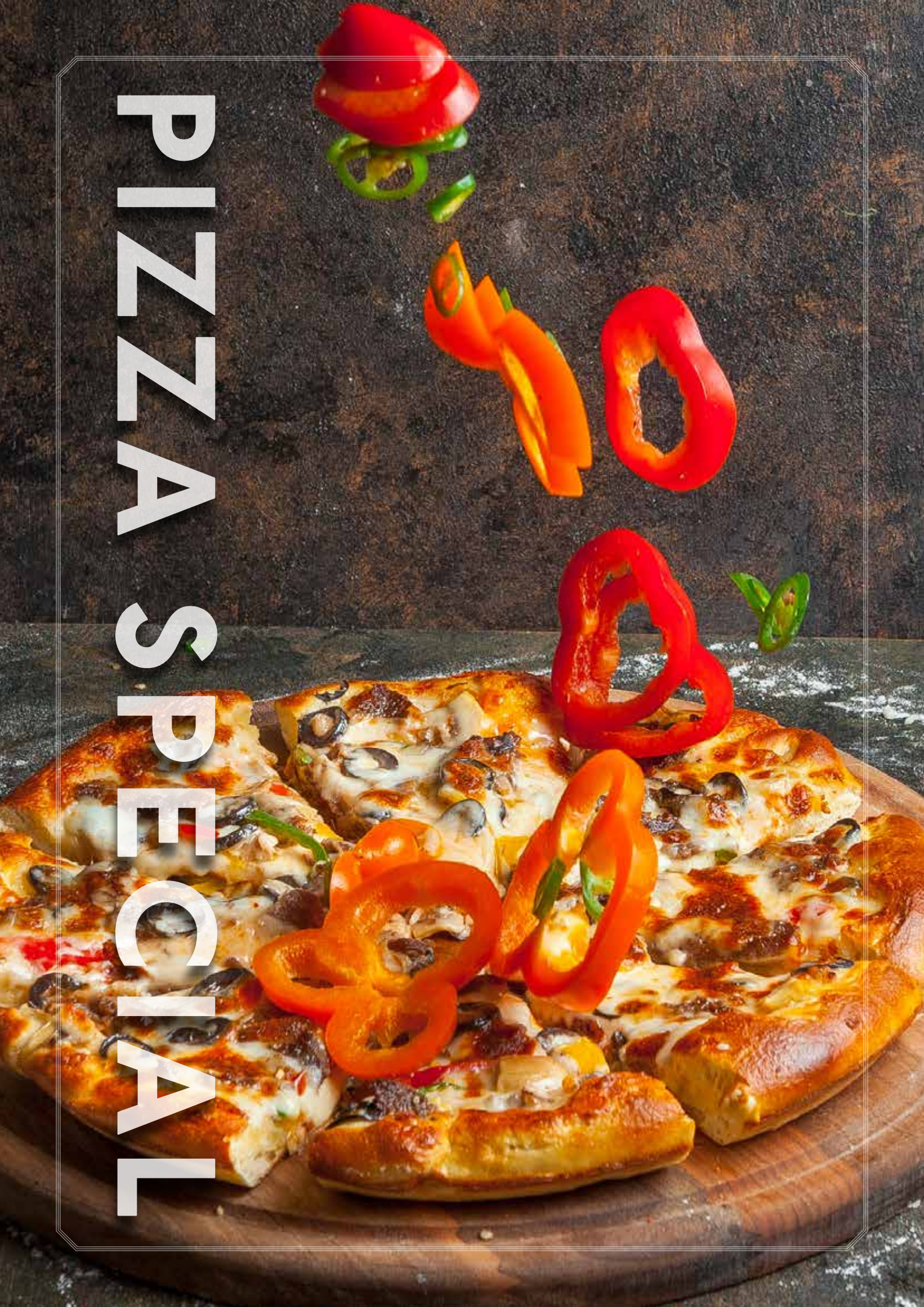
**NEW**

TRY OUR  
GLUTEN-FREE PIZZA DOUGH!

**ADDITIONAL CHARGE 4,90**



# PIZZA SPECIAL

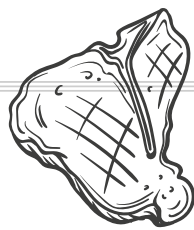




# CARNE







## CARNE

### ENTRECÔTE VOM BLACK ANGUS CA. 260G

**38,90**

grilled to your liking with rosemary potatoes and  
grilled vegetables

### TAGLIATA BLACK ANGUS CA. 260G (G)

**38,90**

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) **48,90**

grilled beef fillet with rosemary potatoes and  
grilled vegetables

### SCHNITZEL (A,C,G) **16,90**

with fries

## SIDE DISHES:

**MIXED SALAD 6,90**

**GRILLED VEGETABLES 6,90**

**ROSEMARY POTATOES (G) 6,90**

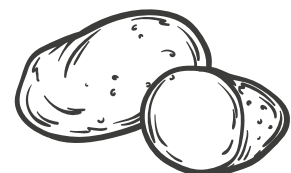
**PATATE FRITTE (French Fries) 5,90**

## 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

**TUNA STEAK** (D,G) **29,90**  
with vegetables and rosemary potatoes

**FISH PLATTER FOR 2 PEOPLE** (B,D,R,M,G) **84,90**  
Sea bass fillet, king prawns, calamari, salmon, vegetables, and potatoes

### SIDE DISHES:

**MIXED SALAD** **6,90**  
**GRILLED VEGETABLES** **6,90**  
**ROSEMARY POTATOES** (G) **5,90**  
**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



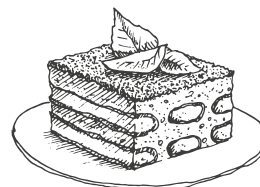


## CAFFÈ E TÈ

<b>ESPRESSO</b>	<b>3,40</b>
<b>ESPRESSO DOPPIO</b>	<b>4,60</b>
<b>ESPRESSO MACCHIATO</b> with milk foam	<b>3,60</b>
<b>ESPRESSO CORRETTO</b> mit Grappa	<b>4,90</b>
<b>VERLÄNGERTER</b>	<b>3,90</b>
<b>CAPPUCCINO (G)</b>	<b>4,20</b>
<b>LATTE MACCHIATO (G)</b>	<b>4,60</b>
<b>TEA</b> Black   Green   Chamomile   Peppermint Herbal   Fruit	<b>4,40</b>
<b>HOT CHOCOLATE (G)</b> with milk foam	<b>4,00</b>
with whipped cream	<b>5,20</b>
<b>LEMON JUICE OR MILK FOR TEA</b>	<b>0,20</b>
<b>RUM WITH TEE 2 CL</b>	<b>2,00</b>
<b>WITH OAT MILK</b> 🌿	<b>+0,50</b>
<b>LACTOSE-FREE</b>	<b>+0,50</b>

.....  
**WE'RE HAPPY TO SERVE YOUR  
COFFEE DECAFFEINATED  
UPON REQUEST!**  
.....

## DOLCI



<b>TIRAMISU (A,C,G)</b> creamy mascarpone dessert with espresso-soaked ladyfingers	<b>8,90</b>
<b>PANNA COTTA (A,G)</b> delicate Italian cream dessert with strawberry, caramel, or chocolate sauce	<b>8,90</b>
<b>PROFITEROLES (A,C,G)</b> Cream puffs filled with whipped cream and topped with airy chocolate	<b>8,90</b>
<b>TARTUFO DI PIZZO (A,C,G)</b> our Calabrian specialty, hazelnut ice cream with a chocolate core	<b>8,90</b>
<b>CUORE CALDO AL CIOCCOLATO (A,G)</b> Warm chocolate cake with a molten center and a scoop of vanilla ice cream, preparation: 15 minutes	<b>10,80</b>
<b>SORBETTO AL LIMONE (A)</b> Lemon sorbet	<b>8,90</b>
<b>ICE CREAM CREPES (A,C,G)</b> with vanilla ice cream	<b>11,90</b>
<b>PIZZA CON NUTELLA (A,F,G,H)</b>	<b>16,90</b>





### **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

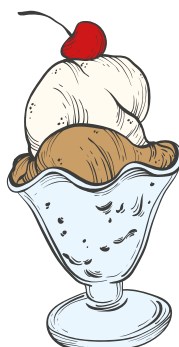
Vanilla and chocolate ice cream, whipped cream, Smarties

### 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

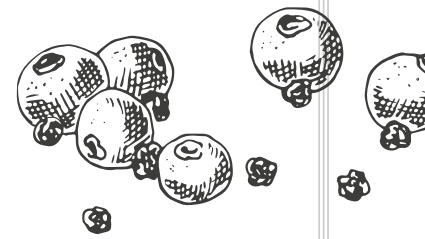
### SODA WATER

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

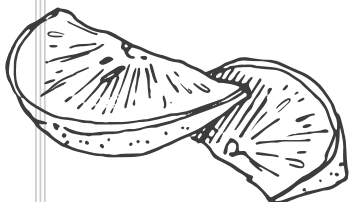
### ORANGESODA 0,20 L 4,40

### 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

<b>FABIO'S</b> 0,25 L Crodino Rosso, Prosecco, fresh mint	7,50
<b>FABIO'S ANALCOLICO</b> 0,25 L Crodino Rosso, Soda, fresh mint	6,10
<b>PROSECCO CUVÉE ORO DOC</b> 0,10 L 0,75 L	5,50 38,50
<b>LIMONCELLO SPRITZ</b> Limoncello, soda	7,50
<b>APEROL SPRITZ</b> 0,25 L White wine, soda, Aperol	7,50
<b>VENEZIANO</b> 0,25 L Prosecco, soda, Aperol	7,50
<b>HUGO</b> 0,25 L Prosecco, soda, lime, mint, elderflower syrup	7,50
<b>BLACK HUGO</b> 0,25 L Prosecco, soda, lime, mint, elderflower syrup, blackcurrant syrup	7,90
<b>LILLET WILD BERRY</b> 0,25 L Lillet, Schweppes Russian Wild Berry	7,20
<b>CAMPARI</b> 0,20 L With soda or orange juice	7,20
<b>GIN &amp; TONIC</b> 0,25 L Bombay Sapphire Gin, Schweppes Tonic Water	12,90
<b>NEGRONI</b> 0,25 L Red vermouth, Campari, Bombay Sapphire Gin	12,90
<b>NEGRONI SBAGLIATO</b> 0,25 L Red vermouth, Campari, Prosecco Cuvée	12,90

## SPIRITI

<b>COGNAC</b> 2 CL	4,90
<b>JACK DANIEL'S WHISKEY</b> 2 CL	5,50
<b>BOMBAY SAPPHIRE GIN</b> 2 CL	5,50
<b>HENDRICK'S GIN</b> 2 CL	7,90
<b>SMIRNOFF VODKA RED LABEL</b> 2 CL	4,90
<b>BACARDI CARTA BLANCA RUM</b> 2 CL	4,90
<b>CAPTAIN MORGAN SPICED</b> 2 CL	4,90
<b>TEQUILA</b> 2 CL	4,50
<b>MARTINI BIANCO, ROSS</b> 2 CL	4,90
<b>FERNET BRANCO</b> 2 CL	4,50
<b>RAMAZOTTI</b> 2 CL	4,50
<b>AVERNA</b> 2 CL	4,50
<b>AMARO DEL CAPO</b> 2 CL	4,50
<b>LIMONCELLO</b> 2 CL	3,90
<b>SAMBUCA MOLINARI</b> 2 CL	4,50
<b>ANTICA FORMULA ROSSO</b> 6 CL	6,90
<b>RUM PAMPERO</b> 2 CL	6,90

## BIRRA VOM FASS

<b>ZIPFER URTYP (A)</b>
0,33 L   4,30    0,50 L   5,10
0,50 L   5,10 (Non-alcoholic)

<b>SCHLADMINGER BIO ZWICKL (A)</b>
0,33 L   4,90    0,50 L   5,80

<b>WEIHENSTEPHAN HEFEWEISSBIER (A)</b>
0,50 L   5,50    0,50 L   5,50 (Non-alcoholic)

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





# VINO A BICCCHIERE



## OPEN WHITE WINES

<b>VINO DELLA CASA BIANCO</b>	1/8 L	4,50
Pinot Bianco	1/4 L	8,80
	1/2 L	13,20
	1 L	25,90
<b>WHITE SPRITZER</b>	1/4 L	4,20
<b>WHITE SUMMER SPRITZER</b>	1/4 L	4,40
	1/2 L	6,50
<b>PINOT GRIGIO</b>	1/8 L	5,80
<b>GELBER MUSKATELLER</b>	1/8 L	5,90
<b>GRÜNER VELTLINER (O)</b>	1/8 L	5,80
<b>SAUVIGNON BLANC</b>	1/8 L	5,90

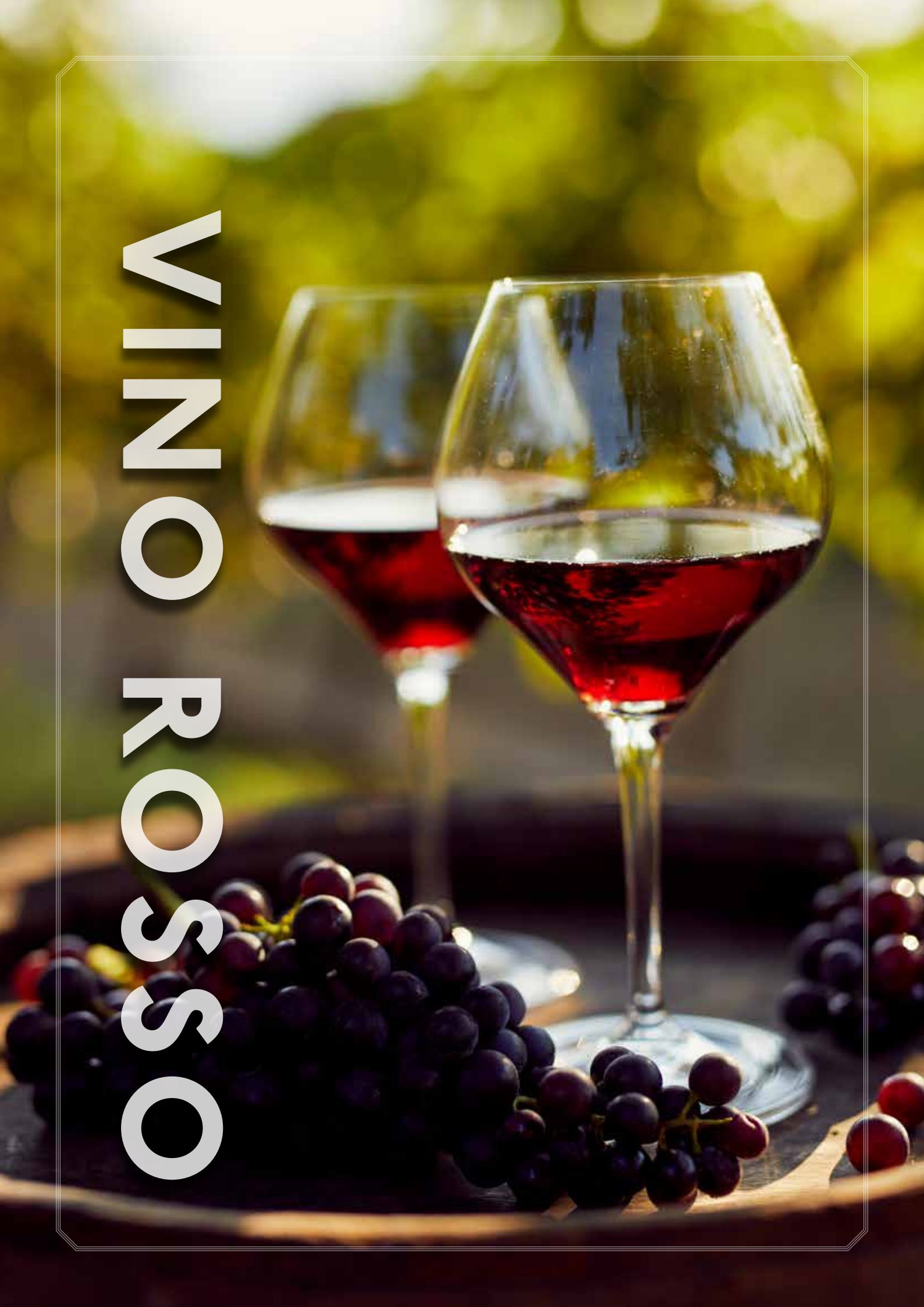
## OPEN RED WINES

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



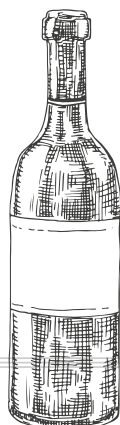


# VINO ROSSO



## VINO ROSSO

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





# VINO BIANCO



# VINO BIANCO



## ITALY

<b>ROSATO 0,75 L</b> <b>TENUTA DI CORLEONE 2020</b> Tiare, Friaul	<b>39,00</b>
<b>SAUVIGNON BLANC 0,75 L</b> Tiare, Friuli	<b>55,00</b>
<b>PINOT GRIGIO 0,75 L</b>	<b>33,60</b>
<b>CHARDONNAY 0,75 L</b> Villa Moro, Veneto	<b>38,00</b>
<b>SAUVIGNON BLANC 0,75 L</b>	<b>34,80</b>
<b>GRECO DI TUFO 0,75 L</b> Mastroberardino, Campania	<b>38,00</b>
<b>FALANGHINA 0,75 L</b> Mastroberardino, Campania	<b>38,00</b>
<b>OTTO MURI 0,75 L</b> Collazzi, Florence	<b>42,00</b>
<b>CHARDONNAY 0,75 L</b> Conterno, Piedmont	<b>58,00</b>
<b>LUGANA I FRATI DOC 0,75 L</b> 2020 Ca dei Frati, Lugana di Sirmione, Lombardy, Italy Pale yellow, with fine floral and spicy herbal notes on the nose.	<b>45,00</b>
<b>FRIULANO COLLIO DOC 0,75 L</b> 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.	<b>48,00</b>
<b>PINOT GRIGIO</b> <b>COLLIO DOC 0,75 L</b> 2020 Felluga Livio, Friuli, Italy Bright yellow with raisin and copper tones. Complex, powerful, and enveloping.	<b>48,00</b>
<b>SAUVIGNON BLANC</b> <b>COLLIO DOC 0,75 L</b> 2020 Felluga Livio, Friuli, Italy Straw yellow with light green hues, full, bright, and fresh.	<b>55,00</b>

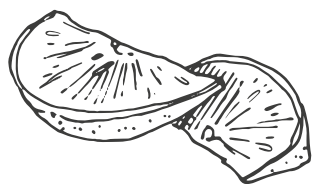
## AUSTRIA

<b>Riesling Loibenberg Smaragd</b> 2021 Alzinger Leo, Wachau, Austria Pale yellow-green with silver reflections.	<b>62,00</b>
<b>Riesling Vision Smaragd</b> 2019 Högl Josef M., Wachau, Austria Subtle white stone fruit nuances with hints of vineyard peach.	<b>64,00</b>
<b>Riesling Kellerberg Smaragd</b> 2021 Knoll Emmerich, Wachau, Austria Pale yellow-green with silver reflections, fresh white apple fruit on the nose.	<b>69,00</b>
<b>Grüner Veltliner Rotes Tor</b> 2020 GOLDENE ETICHETTE, Wachau, Austria	<b>69,00</b>
<b>Grüner Veltliner Rotes Tor Federspiel</b> 2021 Hirtzberger Franz, Wachau, Austria Pale yellow-green with silver reflections, fresh white apple fruit on the nose with a hint of mango.	<b>65,00</b>
<b>Grüner Veltliner Axpoint Smaragd</b> 2021 Hirtzberger Franz, Wachau, Austria	<b>79,00</b>
<b>Grüner Veltliner Burgberg Federspiel</b> 2021 Lagler Karl, Wachau, Austria Medium yellow-green with silver reflections. Intense yellow tropical fruit with a hint of pineapple and delicate floral honey.	<b>45,00</b>
<b>Riesling 1000Eimerberg Federspiel</b> 2021 Gritsch-Mauritiusshof, Wachau, Austria Enticing aroma of green and yellow peaches with a touch of physalis.	<b>44,00</b>
<b>Muskateller Classic</b> 2021 Muster Reinhard, Südsteiermark, Austria Noble character with herbal and elderflower notes, a hint of muscat blossom and citrus.	<b>35,40</b>



# 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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