

Le Delizia

It's a pleasure to have you as our guests and
we are happy to spoil you with our dishes.

For a start, we recommend one of our classic Aperitivo,
to fully enjoy your journey into the Italian culture and cuisine.

Feel free to ask for any specific traditional Italian dishes you do not find on the menu,
we are happy to prepare them for you on request.

Aperitivo

San Bitter (non-alcoholic)	€ 4,20
Prosecco	€ 5,20
Prosecco con Aperol	€ 5,50
Campari Soda	€ 5,50
Campari Orange	€ 5,50
Aperol Spritz (Prosecco, Aperol, Soda Water)	€ 5,90
Camparolo (Prosecco, Campari, Soda Water)	€ 6,50
Hugo (Prosecco, Elderberry, Soda Water, Mint)	€ 5,90
Negroni (Vermouth, Gin, Campari)	€ 6,50
American (Campari, Vermouth, Soda Water)	€ 6,50

Antipasti – Starters

Antipasto di verdure	€ 12.90
Appetizer plate with grilled vegetables (season based)	
Affetati misti della casa con formaggio	€ 15,50
Italian appetizer plate with salami, raw ham, bresaola, olives, pickled onions, sun-dried tomatoes, cheese (G)	
Carpaccio di carne marinata	€ 14.90
Marinated beef carpaccio with rocket salad and parmesan (G)	
Vitello tonnato	€ 14.90
Thinly sliced veal with finely pureed tuna sauce, served with lemon slices and capers (C, D, G)	
Cozze al vino bianco / impepate / alla marinara	€ 14.90
Mussels steamed in white wine or in pepper and lemons or in tomato sauce with garlic and oregano (O, R)	
Burratina e salmone affumicato, marmellata di fichi e granella di taralli	€ 15.50
Burrata with smoked salmon, fig jam and Taralli (A, D, G, O)	
Tartara di tonno, avocado e menta	€ 16.50
Tuna and avocado mint tartare, creamy and exotic (D)	

Pane – Bread

Pane fatto in casa - Homemade bread	€ 2,80
Focaccia - Pizza bread with garlic or rosemary	€ 3,50

Contorni – Side dishes

Insalata mista o verde – Mixed or green salad	€ 4,50
Patate – Potatoes	€ 4,50
Verdura alla griglia – Grilled Vegetables	€ 4,50

Insalata – Salad

Insalata di pomodoro con pecorino	€ 9,80
Cherry tomatoes, spicy cheese from Sardinia, pine nuts, red onion, avocado, olives and a toasted slice of bread	
Insalatina di calamari, finocchio e arancia	€ 13,90
Calamari salad with fresh oranges and fennel (R)	
Insalata con rucola, formaggio di capra e noci glasati	€ 12,90
Mixed salad with rocket salad, goat cheese and glazed nuts (G/H)	

Primi Piatti

**Strozzapreti con pancetta, pomodorini,
carciofi, menta e pecorino** € 13.90

Short twisted egg pasta from northern Italy with bacon,
cherry tomatoes, artichokes, mint and pecorino cheese (A, G)

**Orecchiette con stracciatella di bufala,
'nduja, olive, capperi e pomodorini** € 14.50

Fresh pasta with stracciatella di bufala, spicy soft
Calabrian raw sausage, olives, capers and cherry tomatoes (A, G)

**Gnocchetti fatti in casa con crema di zucchine,
ricotta e gamberi** € 14.90

Homemade potato gnocchi served with delicate zucchini cream
with ricotta cheese and shrimp (A, B, G)

Tagliolini con le vongole in bianco € 16.90

Fresh pasta from Piedmont region with clams,
prepared with white wine (A, C, O, R)

Risotto alla pescatora € 17,90

A true taste of the sea: Carnaroli risotto with seafood (B, O, R)

Scialatielli al cartoccio alla amalfitana € 18,90

Fresh Campanian Pasta with seafood and cherry tomatoes
(A, B, O, R)

Linguine all'astice con pomodorini on request € 24.50

Linguine from Campania with lobster and cherry tomatoes
cooked accordingly to the Neapolitan tradition. An elegant
course to enjoy with a glass of Falanghina or Greco di Tufo

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Risotto fantasia di verdure vegetarian € 12,90

Risotto with seasonal vegetables (L)

Orecchiette con pesto di basilico, zucchine e pomodorini € 13.50

Fresh hat-shaped pasta full of aroma and colours, with basil, pesto, zucchini and cherry tomatoes with a hint of parmesan (A, G)

Ravioli ricotta e spinaci fatti in casa con burro salvia e grana € 14.50

Homemade ravioli filled with cream cheese and spinach, with a sauce made from butter and parmesan (A, C, G)

Secondi piatti

Pesce - Fish

Calamari alla griglia € 18,50

Grilled calamari served with a mixed salad (R)

Zuppa di pesce € 18,90

Classic Italian fish soup (B/D/R/O)

Filetto d'orata con pacchino alla mediterranea € 25,50

Golden sea bream fillet prepared with cherry tomatoes, black olives and capers (D)

Grigliata di pesce misto € 26,90

A light main course made from grilled seafood (B/D/R)

Carne - Meat

Tagliata di manzo su rucola e grana € 22,90

Sliced beef fillet slices with olive oil, rocket salad, Parmesan and cherry tomatoes (G)

Filetto di manzo al pepe rosa (280/300 g) € 26,50

The beef fillet with pink pepper has a delicate and unique taste thanks to the pink-pepper berries (G, M, O)

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Pizze

Marinara (A)	€ 7,90
Tomatoes, oregano, garlic	
Margherita (A/G)	€ 8,50
Tomatoes, mozzarella, fresh basil	
Prosciutto e Funghi (A/G)	€ 9,80
Ham, champignons, tomatoes, mozzarella	
Vegetariana (A/G)	€ 9,90
Seasonal vegetables, tomatoes, mozzarella	
Quattro Stagioni (A/G)	€ 10,90
Artichokes, ham, mushrooms, olives, tomatoes, mozzarella	
Capricciosa (A/G)	€ 10,80
Ham, spicy salami, olives, mushrooms, tomatoes, mozzarella	
Sarda (A/D/G)	€ 10,90
Anchovies, capers, olives, tomatoes, mozzarella	
Nettuno(A/D/G)	€ 10,90
Tuna fish, onions, capers, olives, tomatoes, mozzarella	
Calabrese (A/G)	€ 11,20
Spicy salami, chili peppers, olives, tomatoes, mozzarella	
Calzone (A/G)	€ 11,20
Sweet salami, ham, mushrooms, ricotta, tomatoes, mozzarella	

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Bufala (A/G) € 12,90

Buffalo mozzarella, tomatoes, fresh basil

San Daniele (A/G) € 14,20

Raw ham, parmesan, rocket salad, tomatoes, mozzarella

Pizze Bianche

Mimosa (A/G) € 10,50

Mozzarella, ham, corn, cooking cream

Sofia (A/G) € 10,80

Mozzarella, cherry tomatoes, rocket salad, parmesan

Quattro Formaggi (A/G) € 11,90

Four different types of cheese

D.O.C (A/G) € 12,90

Buffalo mozzarella, cherry tomatoes

Salsicce e Friarielli (A/G) € 12,90

Mozzarella, provola, broccoli raves, salsiccia

Emilia (A/G) € 14,20

Mozzarella, ricotta, bresaola, cherry tomatoes, rocket salad, parmesan

Dolci – Desserts

Panna cotta con frutti di bosco	€ 6.80
An elegant dessert with wild berries (G)	
Pastiera napoletana	€7.90
Neapolitan cake made of wheat, eggs, ricotta and Cheese, flavoured with Millefiori water (A, C, G, H)	
Torta caprese	€7.90
A traditional stylish chocolate almond cake named after Capri Island. Without flour (C, G, H)	
Gelato ice cream - 1 scoop (G, C)	€1.50
Sorbetto al limone lemon sorbet - contains alcohol	€ 8.90



Bevande Analcoliche - Soft drinks

San Pellegrino (bottle 0,25 l)	€ 3,50
San Pellegrino (bottle 0,75 l)	€ 5,90
Acqua Panna (bottle 0,75 l)	€ 5,50
Coca Cola / Coca Cola light (bottle 0,33 l)	€ 3,50
Fanta (bottle 0,33 l)	€ 3,50
Almdudler (bottle 0,33 l)	€ 3,50
Makava (bottle 0,33 l)	€ 3,50
Ice tea peach, lemon (bottle 0,20 l)	€ 3,50
Pago red currant, peach, apricot (bottle 0,20 l)	€ 3,10
Orange juice (0,25 l)	€ 3,00
Apple juice (0,25 l)	€ 3,00
Orange juice with soda water (0,25 l) / (0,50 l)	€ 2,80 / € 4,00
Apple juice with soda water (0,25 l) / (0,50 l)	€ 2,80 / € 4,00
Apple with water (0,25 l) / (0,50 l)	€ 1,80 / € 3,60
Soda water with lemon syrup (0,25 l) / (0,50 l)	€ 2,10 / € 3,80
<u>Soda water (0,25 l) / (0,50 l)</u>	<u>€ 1,70 / € 3,00</u>
<u>Soda water with raspberry or elderberry syrup (0,25 l) / (0,50 l)</u>	<u>€ 1,70 / € 3,00</u>

Homemade lemonade sweetened with a hint of agave syrup

with water or soda water

Mint, ginger and lemons (0,50 l)	€ 4,20
Lemon and mint (0,50 l)	€ 4,20
Berries, mint and lemon 0,50 l)	€ 4,20

Vini Bianchi

Pinot Grigio (0,125l)	€ 3,90
Falanghina (0,125l)	€ 4,50
Greco (0,125l)	€ 4,50
Rose (0,125l)	€ 4,50
Spritzer weiß (0,125l)	€ 3,20

Vini Rossi

Montepulcinano (0,125l)	€ 4,20
Chianti (0,125l)	€ 4,20
Lambrusco (0,125l)	€ 3,20
Negroamaro (0,125l)	€ 4,50
Nero d'Avola (0,125l)	€ 4,80
Primitivo (0,125l)	€ 4,80

Birre

Pfiff (0,20 l)	€ 2,50
Small beer (0,30 l)	€ 3,50
Big beer (0,50 l)	€ 4,10
Dark beer (FL. 0,50 l)	€ 4,20
Radler (0,30 l)	€ 3,50
Radler (0,50l)	€ 4,10
Clausthaler (without alcohol) (FL. 0,50 l)	€ 4,10
Wheat beer (FL. 0,50 l)	€ 4,20

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Grappe

Marcati - Il bacio delle masu (Barrique) (2 cl)	€ 5,20
Bocchino - Moscato d'Asti (Barrique) (2 cl)	€ 5,50
Poli – Sarpa Oro di Poli (2 cl)	€ 6,20
Gaja - Barbaresco (2 cl)	€ 6,50

Digestivi

Limencello (2 cl)	€ 4,50
Averna (2 cl)	€ 4,50
Ramazotti (2 cl)	€ 4,50
Sambuca (2 cl)	€ 4,50
Fernet Branca (2 cl)	€ 4,50
Amaro Montenegro (2 cl)	€ 4,50

Bevande calde - Heißgetränke

Espresso	€ 2,40
Espresso macchiato	€ 2,60
Cappuccino	€ 3,80
Caffé latte	€ 4,20
Double espresso	€ 4,00
Double espresso macchiato	€ 4,20
Caffé corretto with Grappa	€ 5,50
Tea	€ 3,20

La Delizia

Diego, together with the entire La Delizia family, thank you for your visit

and looks forward to welcoming you again soon.

Diego Elia
Florianigasse 19
Telefon 01/406 37 02

www.la-delizia.at
diego.elia@hotmail.com



Allergy information

- A) Cereals containing gluten, namely wheat, rye, barley, oats, Kamut or hybrid strains thereof, and products made from them, except for a) wheat-based glucose syrups including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; (d) cereals for the production of alcoholic distillates, including ethyl alcohol of agricultural origin;
- B) Crustaceans and products derived from them;
- C) Eggs and products derived from them;
- D) Fish and products derived from them, except a) fish gelatine, which is used as a carrier for vitamin or carotenoid preparations; b) fish gelatine or bladder used as a clarifier in beer and wine;
- E) Peanuts and products derived therefrom;
- F) Soybeans and products derived from them, except fully refined soybean oil and fat (1); natural mixed tocopherols (E306), natural D-alpha-tocopherol, natural D-alpha-tocopherol acetate, natural d-alpha-tocopherol succinate from soybean sources; phytosterols derived from vegetable oils and phytosterol esters from soybean sources; phytosterol esters derived from vegetable oil sterols from soybean sources;
- G) Milk and derived products (including lactose), except a) whey for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol;
- H) Nuts, especially almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), Pistachio nuts (*Pistacia vera*), Macadamia or Queensland nuts (*Macadamia ternifolia*) and derived products, except nuts for the production of alcoholic distillates, including ethyl alcohol of agricultural origin;
- L) Celery and products derived from it;
- M) Mustard and products made from it;
- N) Sesame seeds and products derived from them;
- O) Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg / l as total SO₂ present, which is to be calculated for products ready for consumption or returned to their original state according to the manufacturer's instructions;
- P) Lupines and products derived therefrom;
- R) Molluscs and products derived from them.