

STARTERS

Bruschetta alla nonna

creamy bread spreads made from sundried tomatoes and eggplant with Mascarpone and basil, served on toasted Tuscan bread (*2 pcs. each*)
9,90

Carpaccio di manzo alla Cipriani

Beef carpaccio, rocket salad, crispy capers
15,90

Sardine in savor

fried filets of sardines, marinated with onions, white wine, pine seeds and raisins, served with toasted bread
13,90

Prosciutto San Daniele e Parmigiano Reggiano

raw ham from San Daniele, matured parmesan cheese
14,90

Antipasti di verdure

homemade marinated zucchinis, olives, fried aubergine, glazed chicory hearts, balsamic onions and pan fried peppers
13,90

Antipasto Margareta

Prosciutto San Daniele, salami, sardine in savor, parmesan cheese, home-marinated zucchinis, balsamic onions and pan fried peppers
small 12,90 / large 17,90

SOUPS

Crema di Pomodoro

Cream of tomato soup with ricotta cheese and bread crisps
6,90

Crema di zucca

Pumpkin cream soup with roasted pumpkin seeds and pumpkin seed oil
6,90

Zuppa di Pesce alla Margareta

Mediterranean fish soup with prawns, shrimps, pile mussels, squid and garlic in a white wine, vegetable and herb soup
14,90

Dear guests, unfortunately it is not always possible for us to serve our pizzas at the same time as the dishes from the kitchen.



MARGARETA

Bruttopreise 2025

SALADS

Insalata di stagione

Mixed salad - variety of lettuce, tomatoes, cucumber and carrots
small 4,90 / large 6,90

Margareta's Insalata di polla

fried chicken breast strips (sous vide)
creamy buffalo mozzarella, marinated cherry tomatoes, crispy bread croutons,
lettuce, caramelized nuts, parmesan cheese dressing
15,90

Insalata rucola e parmigiano

Rocket salad with parmesan cheese and tomatoes
small 5,90 / large 8,90

MAIN DISHES

Roasted free range chicken breast with rosemary

on lime leaf spinach risotto and basil pesto
18,90

Grilled Entrecote (strip loin)

on grilled pumpkin polenta and peperonata, with Grappa grapes and Barolo sauce
26,90

Grilled sea bass

whole grilled sea bass, served with rosemary potatoes
27,00

Calamari alla griglia

grilled cuttlefish with lime – pepper butter and chard with potatoes
22,90

Scampi all griglia

grilled king prawns served with a small rocket salad and toasted garlic bread
6 pieces 23,00 / 8 pieces 29,00

Bistecca Fiorentina from Chianina Beef (1500 Grams)

The Florentine steak from the famous Chianina beef breed (Porterhouse Steak)
with rosemary potatoes and spinach

Pre order 24 hours notice

120



Bruttopreise 2025

PASTA, GNOCCHI, RISOTTI & CO

Spaghetti Bolognese

Spaghetti with original tomato and minced meat sauce

14,90

Spaghetti Carbonara

Spaghetti in a creamy sauce with Pancetta (bacon), free range eggs, cream, parmesan cheese and black pepper

14,90

Penne alla Margareta

spicy salsa di pomodoro (tomato sauce), creamy buffalo mozzarella and fresh basil

15,90

Lasagne al forno alla Bolognese

fresh from the oven, original tomato and minced meat sauce, au gratin with cheese

15,90

Spaghetti frutti di mare

Shrimps, prawns, mussels, cuttlefish rings with fine julienne vegetables and spring onions topped with a grilled king prawn

19,90

Home-made Ravioli

filled with porcini mushrooms in truffle butter, topped with rocket salad

17,90

Polenta di zucca ai quattro formaggi

fried pumpkin polenta with zucchini, eggplant and Italian cheeses au gratin

15,90

Risotto tartufo

with grilled chicken filet, truffle pesto, red baby chard and Ricotta cheese

16,90

Gnocchi alla Genovese

Potato dumplings with basil pesto, fresh cherry tomatoes and parmesan cheese

15,90



Bruttopreise 2025

PIZZA

Pizza-bread sticks - with / without garlic	2,90
Marinara - tomato sauce, garlic, olive oil	10,90
Margherita - tomato sauce, mozzarella, fresh basil	12,50
Salami - tomato sauce, mozzarella, spicy salami	13,90
Cardinale - tomato sauce, mozzarella, ham	13,90
Verdure - tomato sauce, mozzarella, roasted eggplant artichokes, zucchinis and spinach	13,90
Tricolore - tomato sauce , mozzarella, spinach, feta cheese, cherry tomatoes	13,90
Primavera - tomato sauce, mozzarella, rocket salad, cherry tomatoes, parmesan	13,90
Prosciutto e funghi - tomato sauce, mozzarella, ham, fresh mushrooms	14,50
Vegan - tomato sauce, roasted eggplant, artichokes, zucchinis, olives and dried tomatoes	14,50
Calzone - tomato sauce, mozzarella, ham, fresh mushrooms (folded pizza)	14,50
Quattro formaggi white - (without tomato sauce) mozzarella, four different types of cheese, oregano	14,90
Tonno - tomato sauce, mozzarella, tuna, onions	14,50
Della casa - tomato sauce, mozzarella, ham, corn and onions	14,50
San Daniele - tomatoes, mozzarella, San Daniele ham, rocket salad	16,90
Siciliana – tomato sauce, mozzarella, anchovies, capers, black olives	14,50
Provinciale - tomato sauce , mozzarella, ham, bacon, corn, peppers	14,90
Salmone – tomato sauce, mozzarella, salmon strips, rocket salad, red pepper	15,90
Quattro stagioni tomato sauce, mozzarella, black olives, ham, artichokes, fresh mushrooms	15,90
Capricciosa tomato sauce, mozzarella, ham, olives, capers, anchovies, fresh mushrooms	15,90
Bufala tomato sauce, buffalo mozzarella, cherry tomatoes, fresh basil	14,50
Di Stefano (hot) tomato sauce , mozzarella, spicy salami, bacon, onions, maize, hot peppers	15,50

Extras: fresh basil, garlic, onions **1,00** - fresh mushrooms, capers, corn olives, paprika, pesto, hot peppers, spinach, cherry tomatoes **2,20** - egg, mozzarella, rocket, pineapple **2,50** - anchovies, ham, bacon, artichokes , feta cheese **3,00** - spicy salami, tuna, buffalo mozzarella , smoked salmon, shrimps **3,90** - San Daniele ham **5,90**

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Bruttopreise 2025

GARNISHING

Home-made Tuscan bread (2 slices)	2,20
Pizza bread with / without garlic	2,90
Spinach	4,90
Zucchini	4,90
Grilled pumpkin polenta	4,90
Patate al rosmarino (Rosemary potatoes)	4,90

SWEETS

Torta della nonna

Almonds and pine seed cake with vanilla-lemon cream
and strawberry semifreddo
(semi frozen)
7,90

Homemade tiramisu

classic Italian dessert with Limoncello apricot compote
7,90

Caramelized vanilla panna cotta

with raspberry ragout, cinnamon ice cream and hazelnut brittle
7,90

Lava chocolate cake

served hot with a wild berries ragout and vanilla ice cream (15min)
9,90

Profiteroles

Choux pastry filled with vanilla cream served
with chocolate sauce and whipped cream
8,90

Affogato al caffè

an Italian coffee-based dessert served with an espresso
and a scoop of vanilla ice cream
6,50

CHEESE

Taleggio caramellato

Taleggio cheese with sun dried tomatoes and toasted Tuscan bread
13,90



APERITIF

Prosecco Spumante Valdobbiadene Rivani	0,1 l	4,50
Bottle	0,7 l	30,00
Hugo (elderflower syrup, prosecco, mint and soda water)	0,25 l	6,50
Veneziano (Aperol, prosecco, soda water)	0,25 l	6,50
Aperol Spritz (Aperol, white wine, soda water)	0,25 l	5,90
Martini Bianco	4 cl	3,90
Campari Soda		5,40
Campari Orange		6,40

NON ALCOHOLIC DRINKS

Römerquelle sparkling water	0,33 l / 0,75 l	3,80 / 5,60
Römerquelle still water	0,33 l / 0,75 l	3,80 / 5,60
„Mein Saft“ natural cloudy apple juice	0,25 l	3,90
Clear apple juice, orange juice, Almdudler	0,25 l	3,80
Apple juice, orange juice or Almdudler mixed with water	0,50 l	3,80
<i>(Almdudler is an austrian soft drink made from alpine herbs)</i>		

SCHLOSSQUADRAT Soda water with homemade fruit syrup

Our refreshing home made sirups are made from our own recipes and prepared with natural fruits, served in an extra shot glass. We recommend 4cl sirup for ¼ liter of soda water.

Soda water:	0,25 l / 0,5 l	1,80 / 3,60
Fresh squeezed lemon	2 cl	1,50
Homemade raspberry syrup	4 cl	2,40
Homemade elderflower syrup	4 cl	2,40
Homemade currant-mint syrup	4 cl	2,40
Coca-Cola, Coca-Cola zero, Fanta	0,33 l	4,50
Kinley Tonic oder Bitter Lemon	0,20 l	3,80

BEER

Beer from tap:

Das Margaretner (our own brand)	0,3 l	4,40
	0,5 l	5,50
Zwettler Zwickl (unfiltered beer)	0,3 l	4,70
	0,5 l	5,90
Zwettler Original (pilsener type of pale lager)	0,3 l	4,70
	0,5 l	5,90
Zwettler Luftikus (bottle, alcohol free)	0,5 l	4,90
Birra Moretti (italian beer, bottle)	0,3 l	4,00



WHITE WINES BY THE GLASS

Pinot Grigio Villa Santa Flavia 2024	1/8l	4,40€
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Delicate hint of flowers, honey aroma, apple, on the palette fresh and elegant.

Pinot Grigio Villa Mura 2022	1/8l	4,60€
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Variety specific, very balanced, elegant fruit, balanced acidity

Sauvignon Blanc Sacchetto 2024	1/8l	4,90€
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Exotic fruits, peach, melon nice acidity long fruity finish

Rosé Giardino Santa Christina IGT 2024	1/8l	4,90
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A dry, fruity and well balanced rosé

RED WINES BY THE GLASS

Valpolicella Villa Mura 2022	1/8l	4,50€
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Spicy fruits with hints of vermouth, soft tannins, soft and dry on the palette

Cabaletta Rosso delle Venezie 2023	1/8l	4,60€
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Wild berry, soft and balanced finish

Chianti Guilio Straccali DOCG 2022	1/8l	4,60€
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Roasted spicy aroma, forest berries, medium bodied well structured tannins

Merlot Cusumano Marena Sicilia DOC 2022	1/8l	4,90
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Variety specific, intense aroma, pepper, cherry smooth finish

COFFEE AND TEA

Caffè Puccini - an aromatic low-acid cuvée of high quality arabica highland Beans with Italian roasting from the roastery Heissenberger

Espresso	3,20
Espresso Doppio	5,00
Espresso Macchiato	3,40
Flat white (Espresso doppio with milk)	5,20
Caffè latte	5,20
Cappuccino	4,60
Organic tea from Sonnentor, served in a tea pot	4,10
<i>Darjeeling, Earl Grey, Green tea with Jasmin, Chamomile</i>	
<i>Peppermint, Fruit tea, Herbal tea</i>	

GRAPPA, SPIRITS

Grappa Nonio Vendemmia	2 cl	4,00
Grappa Sarpe di Poli	2 cl	4,70
Grappa Sarpa di Oro Poli	2 cl	4,70
Grappa Tignanello (Antinori)	2 cl	5,70
Grappa di Ornellaia	2 cl	5,70
Grappa di Barolo Bussia (Prunotto)	2 cl	5,70
Schlossquadrat Williamsbirne or Marille (pear or apricot)	2 cl	5,00
Fernet Branca, Averna, Ramazotti	2 cl	3,50
Limoncello, Amaretto, Sambucca	2 cl	3,50
Baileys	2 cl	3,50
Wodka Stolichnaya	2 cl	3,50
Gordon's Dry Gin	2 cl	3,50
Vecchia Romagna	2 cl	3,80
Remy Martin	2 cl	4,00

WHITE WINES

Bortolin Angelo	Prosecco Superiore Brut DOCG 2023	42,00
Teruzzi	Vernaccia San Gimignano DOCG 2023	37,00
Sacchetto	Pinot Grigio 2023/24	27,00
Jermann	Pinot Grigio 2023	32,00
Tormaresca	Chadonnay Puglia 2024	30,00
Alois Lageder	Chadonnay Alto Adige 2023/24	34,00
Sacchetto	Sauvignon blanc 2023/24	27,00
La Giustiniana	Gavi di Gavi 2023/24	32,00
I Frati Lugana	Ca dei Frati 2024	44,00
Cusumano	Bianco Etna Alta Mora 2022	40,00

RED WINES

Abruzzi/Friaul/Apulia/Sicily

Colle Corviano	Montepulciano d'Abruzzo DOC 2023 Fonte Maggio	30,00
Pighin	Merlot 2023	32,00
Paolo Leo	Salice Salentino 2020	32,00
Casa Vinicola Firriato	Nero d'Avola Chiaramonte 2020	32,00
Cusumano	Nero d'Avola Disueri Sizilien 2022/23	32,00
Cusumano	Rosso Etna Alta Mora 2019	42,00



Bruttopreise 2025

Piemonte

Prunotto	Barbera d'Asti Superiore „Nizza “ 2021	34,00
Prunotto	Barbaresco DOCG 2021	65,00
Elio Altare	Dolcetto d'Alba 2022	42,00
Ca' del Baio	Nebbiolo Langhe DOC 2021	48,00
Ca' del Baio	Barbaresco Vallegrande DOCG 2020	55,00
Terre del Barolo	Barolo DOCG 2019	64,00
G.D.Vajra	Barolo DOCG ALBE 2019/21	74,00
Paolo Scavino	Barolo DOCG 2020	78,00
La Spinetta	Nebbiolo Langhe DOC 2022	48,00
La Spinetta	Barolo Garretti DOCG 2020	98,00
Angelo Gaja	Darmagi Cabernet Sauvignon 1990	320,00
Angelo Gaja	Sorri Tildin Nebbiolo 1990	550,00
Angelo Gaja	Costa Russi Nebbiolo 1990	450,00

Toscana / Chianti

Marchese Antinori	Santa Cristina IGT2021/24	28,00
Brolio	Chianti Classico DOCG 2021	36,00
Isole e Olena	Chianti Classico DOCG 2020	
	Barberino Val d'Elsa	40,00
Felsina	Chianti Classico DOCG Berardenga 2020	52,00

Toscana / Montepulciano

La Braccasca	Rosso di Montepulciano Sabazio 2023	32,00
Contucci	Vino Nobile di Montepulciano 2013	68,00
Contucci	Vino Nobile de Montepulciano	
	Riserva 2007	88,00

Toscana / Montalcino

Caparzo	Sangiovese IGT 2023	30,00
Lisini	Rosso di Montalcino 2022	40,00
Lisini	Brunello di Montalcino 2019	92,00
Caparzo	Brunello di Montalcino 2017	88,00
I Poggione	Brunello di Montalcino 2018	98,00
Biondi Santi	Brunello di Montalcino Riserva 1970	380,00

Toscana / Bolgheri

Tenuta di Ornellaia	Le Volte 2022	38,00
Tenuta dell Ornellaia	Ornellaia 1995	240,00
Tenuta dell Ornellaia	Ornellaia 1990	340,00
Tenuta San Guido	Le Difese IGT 2021 (Cabernet, Sangiovese)	54,00
Tenuta San Guido	Sassicaia 1990	420,00
Tenuta San Guido	Sassicaia 1988	420,00

WHITE WINES - AUSTRIA

Gerhard Markowitsch	Grüner Veltliner Alte Reben 2024	36,00
Schloss Gobelsburg	Riesling Urgestein 2023	38,00
E&W Polz	Sauvignon Blanc DAC 2024	46,00

RED WINES - AUSTRIA

Paul Kerschbaum	Blaufränkisch Hochäcker 2023	30,00
Hannes Reeh	Blauer Zweigelt Zweifellos 2021	36,00