



WELCOME

at the most beautiful place at the Lake

SOUPS

Minestrone della casa (G,H,L) - vegan

Vegetable Soup 6,10

Pomodoro (A,G,H,L) - vegan

Tomato Soup 5,50

STARTERS

Bruschetta (A,O) - vegan

Toast with tomatoes, rocket salad and garlic 6,90

Antipasto Itlialino (D,G,L,O)

Combo with parma ham, grana, salami 15,90

Cozze al vino bianco (O,R)

Mussels in white wine 13,90

Prosciutto e melone

Parma ham with honey melon 13,90

Carpaccio di manzo (H,G)

Beef Carpaccio 13,80

Vitello tonnato (A,C,D,G,M,O)

Veal with tuna sauce 12,90

Caprese (G,H,O)

Tomatoes, mozzarella and basil 10,90

INFORMATION: OUR HANDMADE BREAD CONTAINS GLUTEN (A)

PASTA

Spaghetti aglio e olio (A,C) with garlic and olive oil	9,90
Linguini primavera (A,C,G,H,O) with feta cheese, dried tomatoes an pesto	13,50
Spaghetti carbonara (A,C,G) with bacon, egg and cream	11,90
Linguini neri con frutti di mare (A,B,C,D,G,L,O,R) with seafood	13,90
Gnocchi sorrentina (A,C,G,H,L) with tomato sauce, basil and babymozzarella	12,90
Penne arrabbiata (A,C,G,L) with hot tomato sauce and garlic	10,90
Spaghetti bolognese (A,C,G,L) with meat sauce	11,90
Fettucini salmone (A,C,G,L,O) with salmon sauce	13,50
Linguini gamberi e rucola (A,B,C,G,L) with shrimps and rocket salad	13,90
Tortellini panna e prosciutto (A,C,G,L) with ham and cream sauce	12,90
Spaghetti Vongole (A,C,O) with clam shells	14,50
Risotto shrimps and spinach (B,D,G,O,R) with shrimps and spinach	13,90
Risotto frutti di mare (B,D,G,O,R) with seafood	13,90
Lasagne al forno (A,C,G,L) with meat sauce (approx. 15 minutes to wait)	12,90



All prices in Euro, including taxes

MAIN COURSES

Scaloppine di vitello al limone (A)

Veal cutlet with limesauce, potatoes and vegetables 21,90

Filetto pollo (A,L,O)

Grilled chicken with vegetables and polenta 17,90

Spezzatino di pollo (G,H,L)

Baked potato with grilled chicken, vegetables
sour cream & salad 19,90

FISH

Branzino alla griglia (A,D)

Sea Bass with polenta and vegetables 25,90

Calamari alla griglia (A,G,R)

Grilled calamari with polenta and vegetables 19,90

Calamari alla siciliana - hot (G,H,O,R)

with red onion, garlic, caper, potatoes 19,90

Grigliata di pesce misto (starting at 2 persons) (A,B,D,G,R)

Mixed fish platter **per person** 22,90

PIZZA

Capitano -mozzarella, salsiccia, tomatoes, mushrooms, basil (A,G,L) - Pizza bianca	13,90
Margherita - tomatoes, mozzarella (A,G,L)	9,50
Rosetta – tomatoes, mozzarella, ham (A,G,L)	10,90
Hawaii – tomatoes, mozzarella, ham, pineapple (A,G,L)	11,50
Salami – tomatoes, mozzarella, salami (A,G,L)	10,70
Spinaci – tomatoes, mozzarella, leaf spinach, garlic, feta chees (A,G,L,O)	10,90
Mediterranea – tomatoes, mozzarella, basil, (A,G,L)	11,90
Quattro formaggio – tomatoes, mozzarella, 4 kinds of cheese (A,G,L)	11,90
Nostromo – tomatoes, mozzarella, tuna, onion, olive (A,D, G,L)	11,90
Canarino – tomatoes, mozzarella, corn, ham, bacon, pepperoni (A,G,L)	11,90
Capricciosa – tomatoes, mozzarella ham, mushrooms, artichoke (A,G,L)	11,90
Calzone – tomatoes, mozzarella, ham, mushrooms, basil (A,G,L)	11,90
Taormina – tomatoes, mozzarella, cherry tomatoes, anchovies, caper, olive (A,D,G,L)	11,90
Diavola – tomatoes, mozzarella, ham, red onion, hot pepperoni (A,G,L)	10,90
Ortolana – tomatoes, mozzarella, fresh vegetable (A,G,L)	12,90
Rucola – tomatoes, mozzarella, rocket salad, grana (A,G,L)	11,90
Villa Lido – tomatoes, mozz., buffalomozzarella, pesto, cherry tomatoes (A,G,L)	13,50
Primavera – tomatoes, mozzarella, rocket salad, shrimps, cherry tomatoes (A,B,G,L)	12,90
Tricolori – tomatoes, mozzarella, buffalomozzarella, parma ham, rocket salad (A,G,L)	13,90
Frutti di mare – tomatoes, mozzarella, spinach, garlic, seafood (A,D,G,L)	13,90
Carusi – tomatoes, mozzarella, parma ham, grana (A,G,L)	12,90
Terroni – tomatoes, mozzarella, hot salami, buffalomozzarella, rocket salad (A,G,L)	13,90
Ragazzi – tomatoes, mozzarella, parma ham, rocket salad, grana, mushrooms, (A,G,L)	13,90
Rustica – tomatoes, mozzarella, corn, bacon, onion (A,G,L)	11,90
Quattro stagioni – tomatoes, mozzarella, ham, salami, artichoke, mushrooms (A,G,L)	11,90
Pizzapane (A) - vegan	3,50
Pizzapane with rosemary (A) - vegan	3,90



SALADS

Insalata mista piccola	
mixed salad with tomatoes, cucumber & carrot (small)	4,90
Insalata mista grande	
mixed salad with tomatoes, cucumber & carrot (big)	6,90
Insalata piccola verde	
green salad (small)	4,50
Insalata rucola piccola (G,H)	
rocket salad with tomatoes & grana	6,90
Insalata rucola grande (G,H)	
rocket salad with tomatoes & grana	8,90
Insalata tonno (A,D,O)	
Mixed salad with tuna, onion & olive	12,90
Insalata contadina (A,G,O)	
Mixed salad with feta cheese, onion & olive	12,90
Insalata pollo (A,O)	
Mixed salad with grilled chicken	12,90
Insalata di cesare (A,B,C,D,E,G,L,M,N,O,P,R)	
Ceasar salad	
with grilled chicken	13,90
with black tiger shrimps	14,90
DRESSINGS	
Balsamico, Joghurt oder Cesare	1,50

INFO: OUR BALSAMICO SITUATED ON THE TABLE CONTAINS SULFIT (F)

SWEETS

Tira mi sú (A,C,F,G)	5,90
Panna cotta (G,O)	5,20
Profiteroles (A,C,F,G)	5,30
Creme Brulée (C,F,G)	5,90
Strudel di mele (apple strudel) (A,C,F,G,O)	
with whipped cream	4,50
with vanilla sauce	5,50
Strudel di ricotta (curd cheese strudel) (A,C,F,G,O)	
with whipped cream	4,50
with vanilla sauce	5,50
Sachertorte with whipped cream	4,20

SPRITZ*Life*

classic

Spritzer white/red	3,50
Aperol Sprizz	4,90
Whitwine, Aperol, Soda, slices of orange	
Veneto	5,10
Prosecco, Aperol, Soda, slices of orange	

sparkling

HUGO	5,10
Prosecco, elderflower, Mint, Lime	
Campari Spritz	4,90
Campari, Soda, Prosecco, Slices of orange	
Campari Soda	3,90
Campari, Soda, Slices of lemon	

fruity

Campari Orange	6,20
Campari, orange juice, slices of orange	

Light

Aperol Soda	4,20
Aperol, Soda, slices of orange	
Crodino Spritz - alkoholfrei	4,20
Crodino, Soda, slices of orange	



SOFT DRINKS

Coca-Cola, Coca-Cola light	0,33l	3,40
Coke ZERO	0,33l	3,40
Fanta, Mezzo Mix	0,33l	3,40
KELI Maracuja, Lemon, Herbs	0,33l	3,40
Eistea peach or lemon	0,33l	3,40
Apple juice	0,25l	3,40
Rauch Fruitjuice	0,2l	3,40
orange, strawberry, mango, apricot, black currant		
San Pellegrino, Acqua Panna	0,25l	3,10
San Pellegrino, Acqua Panna	0,75l	6,40
Red Bull[®] ENERGY DRINK	0,25l	3,90
Red Bull[®] ZERO CALORIES	0,25l	3,90
Red Bull[®] C O L A	0,25l	3,90
Red Bull[®] SUMMER Edition	0,25l	3,90
Thomas Henry		
Tonic Water, Ginger Ale, Bitter Lemon	0,2l	3,20
Lemon Soda	0,33l	3,50
Mojito Soda	0,33l	3,50
Raspberry or Elderflower Soda	0,3l	2,80
- JUGENDGETRÄNK	0,5l	3,20

BEER

Villacher Märzen - Pfiff	0,2l	€ 2,30
Villacher Märzen	0,3l	€ 3,50
Villacher Märzen	0,5l	€ 4,10
Villacher Radler	0,3l	€ 3,50
Villacher Radler	0,5l	€ 4,10
Weizenbier (Wheatbear)	0,5l	€ 4,10
Weizenbier non-alcoholic	0,5l	€ 4,10
Villacher „Freilich“ non-alcoholic	0,5l	€ 4,10

ALL BEERS CONTAINING **GLUTEN**

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COFFE

Espresso	€ 2,40
Espresso macchiato (G)	€ 2,40
Cappuccino (G)	€ 3,40
Cappuccino with whipped cream (G)	€ 3,60
Café Latte (G)	€ 3,90
Espresso doppio	€ 3,90
Espresso doppio macchiato (G)	€ 3,90
Ronnefelt Tea as our staff fort he tea card	€ 4,50
Kakao (G)	€ 3,40

PROSECCO/SPUMANTE/CHAMPAGNE

per glass

Frizzante „della Casa“ on tap	0,1l	4,10
Schlumberger Rosé Secco	0,1l	4,20
Schlumberger White Secco	0,1l	4,20
with strawberry or orange	0,1l	4,20
Prosecco Brioso	0,1l	4,20
with strawberry or orange	0,1l	4,20

bottles

Schlumberger Rosé Secco	0,7l	29,40
Schlumberger White Secco	0,7l	29,40
Prosecco Brioso	0,7l	29,40
Moet Brut Imperial	0,7l	99,00
Moet Grand Vintage Rosé	0,7l	199,00

ALL WINES CONTAINING **SULPHITES**

WINE per glas

white

Gemischter Satz	1/8	4,40
Mayer am Pfarrplatz		
Pinot Grigio DOC	1/8	4,10
San Simone- Prestige		
Chardonnay DOC	1/8	4,10
San Simone Prestige DOC		
Friulano (Tocai) DOC	1/8	4,10
Valter Scarbolo, Grave del Friuli		

red

Blauer Zweigelt	1/8	4,40
Heike & Gernot Heinrich, Neusiedler See		
Chianti Classico	1/8	4,10
Fattoria Uceliera, Gaiole, Toskana		
Cabernet Sauvignon - Hauswein	1/8	4,10
Valter Scarbolo, Lauzacco di Piave/Udine		
Merlot DOC	1/8	4,10
San Simone, Porcia/Friuli Venezia		

BOTTLES OF WINE - ITALY

white

Chardonnay DOC - Prestige	0,75l	24,60
San Simone, Porcia/Friuli Venezia		
Pinot Grigio DOC - Prestige	0,75l	24,60
San Simone, Porcia/Friuli Venezia		
Sauvignon DOC	0,75l	31,80
Marco Felluga, Gradisca d'Isonzo		
Friulano (Tocai) DOC	0,75l	24,60
Valter Scarbolo, Grave del Friuli		

ALL WINES CONTAINING SULPHITES

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red

Sassicaia	0,75l	179,00
Tenuta San Guido/Toscana		
Tignanello	0,75l	149,00
Antinori, Firenze/Toscana		
50 & 50 (Sangiovese/Merlot)	0,75l	149,00
Avignonesi/Toscana		
Vino Nobile di Montepulciano DOCG	0,75l	39,20
Avignonesi/Toscana		
Merlot DOC	0,75l	24,60
San Simone, Porcia/Friuli Venezia		
Cabernet Sauvignon	0,75l	24,60
Valter Scarbolo, Lauzacco di Piave/Udine		
Chianti Classico	0,75l	24,60
Fattoria Uceliera, Gaiole, Toskana		

BOTTLES OF WINE - AUSTRIA

white

Grüner Veltliner - Hinter der Burg	0,75l	31,90
Weingut Prager, Wachau		
Gemischter Satz	0,75l	26,40
Mayer am Pfarrplatz		
Gelber Muskateller Classique	0,75l	24,90
Skoff Original/Walter Skoff, Südsteiermark		

red

Gabarinza	0,75l	58,00
Heike & Gernot Heinrich, Neusiedler See		
Blauer Zweigelt	0,75l	26,40
Heike & Gernot Heinrich, Neusiedler See		
Schlumberger Privatkeller	0,75l	32,50
Cuvee aus Cabernet/Merlot, Weingut Robert Schlumberger		

ALL WINES CONTAINING **SULPHITES**

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LONGDRINKS

Stolichnaya Vodka Lemon	4 cl	8,10
Stolichnaya Vodka Red Bull	4 cl	8,70
Stolichnaya Vodka Orange	4 cl	8,20
Brugal Rum Cola	4 cl	8,30
Gin Tonic		
<i>mit Hendrick's Gin</i>	4 cl	11,20
<i>mit Bulldog Gin</i>	4 cl	11,20
<i>mit Botanist Gin</i>	4 cl	11,20
Whiskey Cola	4 cl	8,80

LIQUORI/BITTERS

Underberg	2 cl	2,90
Averna	2 cl	3,30
Ramazotti	2 cl	3,30
Sambuca	2 cl	3,30
Amaretto	2 cl	2,90
Limoncello	2 cl	3,30

GRAPPE

Grappa Julia	2 cl	2,90
Nonino Monovitigno Il Merlot	2 cl	3,90
Nonino Monovitigno Lo Chardonnay	2 cl	3,90
<i>in Barrique</i>		
Nonino Monovitigno Il Prosecco	2 cl	3,90
<i>in Barrique</i>		

COGNAC/WEINBRAND

Remy Martin VSOP	2 cl	5,80
Remy Martin XO	2 cl	9,80
Metaxa AEN (120 years old)	2 cl	39,00

WHISKEY

Jack Daniels	4 cl	6,90
Chivas Regal	4 cl	7,80

SPIRITUOSEN

Williamsbrand	2 cl	3,50
Marillebrand	2 cl	3,50
Himbeerbrand	2 cl	3,50
Obstbrand	2 cl	3,50

VODKA

Stolichnaya Premium Vodka	4 cl	5,00
Stolichnaya Premium Vodka	0,7l	75,00
inkl. 4 Beigetränken		
Stolichnaya ELIT Vodka	0,7l	95,00
inkl. 4 Beigetränken		

GIN

Hendrick's Gin	4 cl	8,00
Hendrick's Gin	0,7l	95,00
inkl. 4 Beigetränken		
Bulldog Gin	4 cl	8,00
Bulldog Gin	0,7l	95,00
inkl. 4 Beigetränken		
Botanist Gin	4 cl	8,00
Botanist Gin	0,7l	95,00
inkl. 4 Beigetränken		

VERMOUTH

Martini bianco	6 cl	3,90
Martini rosso	6 cl	3,90
Martini dry	6 cl	3,90

RUM

Brugal Blanco Especial	4 cl	5,00
Brugal Anjeo	4 cl	5,50

Explanations:



Dear

guests, please note the following:

An entry is effected if the designated contents or the hereon fabricated products are included as an ingredient in the final product.

The labelling of the 14 main allergenes is carried out in line with the legal requirements (EU General Food Law Information Regulation 1169/2011) . In addition, there are other ingredients, which might trigger food allergies or incompatibilities. Despite the careful production of our dishes they might contain traces of other ingredients, which might be used during the process of production in our kitchen besides the labelled ones.

This information is supplied without liability.

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