

O'Vino

cucina italiana

Inspired by the Italian way of life, we have created the concept "O'Vino" for you. In our restaurant you can clearly experience the culinary and Italian influences and let yourself be inspired by the uncomplicated ease of being. We wish you a lot of fun with our team and the great products.

buon appetito

all' inizio

APERETIVO

...straight, with or without ice

Martini Vermouth 5 cl/ 5,00 €
Bianco, Rosso, Extra Dry

Campari Bitter⁵ 4 cl/ 5,50 €
Liqueur made from bitter herbs, rhubarb, pomegranate, spices, ginseng, citrus oil and orange peels.

Aperol^{1,5,9} 4 cl/ 5,50 €
Distillate from rhubarb, yellow gentian, bitter orange and aromatic herbs.

Crodino – nonalcoholic⁵ 10 cl/ 4,50 €
Extract from a mix of infusions, various distilled herbs, plants, roots, as well as sweet and bitter orange fruit pieces.

Sanbittèr - nonalcoholic^{1,5} 10 cl/ 4,50 €
Composition of citrus fruits and selected alpine herbs. Characteristics of Sanbittèr are its ruby red color and its refreshing herbal bitter taste.

... mixed and tasted

Aperol Sprizz^{1,5,9} 8,50 €
Aperol, Prosecco, Soda

Aperolino^{1,5,9} 8,50 €
Aperol, Gin, Lime Juice, Prosecco

Campari Sprizz⁵ 8,50 €
Campari, Prosecco, Soda

Negroni⁵ 8,50 €
Campari, Vermouth Rosso, Gin, Soda

Bellini 5,50 €
Raspberry, Peach, Prosecco

Crodino Vino⁵ 8,50 €
White wine, Crodino

... tingly and fresh

Prosecco 10 cl/ 5,50 €
Valdobbiadene, DOCG, Bosco di Gica, Adami, Venetia

in anticipo

ANTIPASTI

Arancini allo zafferano con ossobuco Saffron- rice balls with Ossobuco- filling	8,50 €
Mangold alla parmigiana Gratinated chard with tomatoes, Parmesan, Mozzarella, egg and garlic	9,50 €
Crostini al Ovino 3 slices of Focaccia with Lardo, deer and goose rillets with a side of lamb's lettuce and homemade rosemary honey	9,50 €
Caprese burrata¹ Burrata with marinated cherry tomatoes and Panzanella	12,50 €
Torta de la formaggio de capra Tart of goat's cheese with figs, tarragon, pumpkin seeds and Parma ham	9,50 €
Calamaretti fritti Deep fried squid with aioli	12,50 €
Tagliata di anatra con cotogna Thinly sliced duck breast with quince, Parmesan and lamb's lettuce	12,50 €
Carne cruda all'albese con tartufo Tatar with truffle according to piedmont way	14,50 €
Anti pasti „O' Vino“ for 2 Marinated prawns, squid, tatar, Tagliata, Burrata, Arancini, stuffed pepper, herb olives, borettane onions, grilled vegetables, Taleggio and Parma ham	25,00 €

ZUPPA

Minestrina al patata con tartufo Potato cream soup with truffle	6,50 €
Essenza di cervo con tortellini Game consommé with dumplings	7,50 €
Stufato di lenticchia e cavolo riccio Lentil stew with kale and glazed pigling's cheek	9,50 €

primi piatto

RISOTTI

Risotto al zucca con formaggio de capra ^{1,2} Risotto with pumpkin, goat's cheese sauce, caramelised pumpkin seeds and rosemary	11,50 €
Risotto al spinaci con salmone Spinach risotto with black salsify, salmon, orange and pistachio pesto	13,00 €
Risotto con tartufo Risotto with truffle, king trumpet mushrooms, champignons, oyster mushrooms and rocket with game ham	14,50 € 18,50 €

PASTA

Linguine aglio e olio Linguine with garlic, chili and olive oil (very hot/ spicy)	11,50 €
Gnocchi al barbabietola con Pancetta e pecorino Beetroot-Gnocchi with pancetta, olive oil, rocket and pecorino	12,50 €
Conchiglioni di bietola e ricotta con carancia e maggiorana Gratinated pasta shells with chard, ricotta, blood orange and marjoram	10,50 €
Tagliatella carbonara con Vitello tonnato alla pizzaiolo Tagliatelle with cream and bacon, alongside veal haunch and tuna in tomato sauce with capers, anchovy and oregano	17,50 €
Spaghetti caprese ^{1,2} Spaghetti with Pesto Rosso, pine nuts, mozzarella & basil or with three scallops with three prawns	11,50 € 18,50 € 17,50 €

We are happy to serve our risotto and pasta dishes with an extra charge as a main dish. Our pasta and risotto dishes are cooked "al dente" for you.

pizza

PIZZA

There are people who love pizza. And there are the Neapolitans. Our pizza dough is made according to the Neapolitan recipe. The pizza from Naples is also called "The Genuine" or "The Mother of the Pizza". The Neapolitans take the creation very seriously, and so do we. Crisp on the outside, soft and juicy on the inside. Stewed with real buffalo mozzarella and sauce made from San Marzano tomatoes. We have come up with the following variations for you.

Napoli Buffalo mozzarella, tomatoes and basil	12,00 €
Palermo ^{1,2} Fresh tuna, olives and red onion	16,50 €
Calabria Buffalo mozzarella, tomatoes and spicy salami	13,50 €
Toscana ^{1,2,3} Buffalo mozzarella, fig mustard and prosciutto	13,50 €
Vongole Clams, onions, bio-egg-cream and spinach	13,50 €
Tirol Ham, salami, alpine cheese, mushrooms and tomatoes	13,50 €
O'Vino Prawns, Parma ham, garlic and rocket	16,50 €

"One day I will return to Naples,
because it is my home that I love.
Not to sing,
but to eat pizza."
Enrico Caruso (1873-1921)

in secondo

CARNE

Pollo al forno e San Marzano pomodoro con burrata Gratinated chicken breast in Neapolitan tomatoe sauce with Burrata	16,50 €
Supremo del maiale ghianda Prime cut of the Iberian pig with BBQ mustard	26,50 €
Fegato di vitello^{1,2} in agrodolce Grilled calf's liver with balsamic- vinegar- onions	19,50 €
Costoletta e lasagne d'agnello Lamb chop with lasagne	26,50 €
Arrosto di manzo 250g chef's favorite ribeye steak on garlic bread	28,50 €

The above dishes are served with Sicilian Cima di Rapa- vegetables and mashed poatato with red- pepper- Salsiccia

Cervo brasato in agrodolce Marianted deer pot roast with raisins, almonds, red cabbage and dumplings	21,50 €
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PESCE

Filetto di salmone Salmon fillet with Vincotto	18,50 €
Filetto di lucioperca Grilled pikeperch with lemon thyme	22,50 €
Orata alla griglia Grilled gilthead with lemon and sage	24,50 €
Stufato de mollusco e gamberetto com pomodoro Prawn- and mussel- pan with, clams and scallops in braised tomatoes	24,50 €
Piatto di pesce per due Fish platter for two: salmon- and pikeperch fillet, pulpo and prawn- mussel- pan	52,00 €

All our fish dishes are served with parmesan- spinach- gnocchi.

We also serve our main meals with salad, risotto or pasta instead of the regular side dishes for a surcharge of 3,00€.

la seduzio

DOLCI

Panna Cotta Panna Cotta with berry compote or chocolate sauce ... pairs well with...	Grappa di Moscato	4,50 € 2cl/ 5,50 €
Tiramisu Ladyfingers with Mascarpone cream ... pairs well with...	Moscadello di Montalcino	6,50 € 10cl/ 8,50 €
Torta di semolina e cioccolato Chocolate tart with semolina cream and orange ... pairs well with...	Unterthurner Marillenbrand	7,50 € 2cl/ 5,50 €
Mascarponecreme with spiced pear and caramelized nuts ... pairs well with...	Pâpidoux Calvados	6,50 € 2cl/ 3,00€
Semifreddo di Riso with apple compote and cinnamon- sugar- crumble ... pairs well with...	Espresso	8,50 € 3,00 €
Gelato O'Vino Ask your waiter about our ice cream of the day ... pairs well with...	Baileys	6,00 € 4cl/ 5,00 €
Formaggio selezione ^{1,2,3} Italian cheese selection ... pairs well with...	Chardonnay „Ronco Calaj”	11,00 € 10cl/ 5,20 €

la birra

Draught beer

Finsterwalder Pils	30 cl	3,40 €
	50 cl	5,20 €
Schöfferhofer Weizen hell	30 cl	3,40 €
	50 cl	4,90 €
Märkischer Landmann	30 cl	3,00 €
	40 cl	4,00 €

Bottled beer

Berliner Weiße ^{1,2}	33 cl	3,30 €
Schöfferhofer Weizen dunkel	50 cl	4,90 €
Schöfferhofer Kristallweizen	50 cl	4,90 €
Clausthaler - alkoholfrei	33 cl	3,30 €
Schöfferhofer Weizen – alkoholfrei	50 cl	4,90 €

Bottled beer from Italy

33 cl

Peroni Nastro Azzurro	3,50 €
Moretti Birra	3,50 €
Moretti Birra non-alcoholic	3,50 €

Manufactured Beer – national

50 cl

Neuzeller Bock

4,90 €

A ruby-blond, spicy and tender strong beer with a wonderful balance. A beer for the connoisseur with a fine sense for the non-every day. Original wort content: 16%, alcohol content: 6.2%

Kirsch Bier

4,90 €

The Kirschbier is a natural product of Bockbier and Kirschmutteraft. It is distinguished by its ruby color and the fruit and beer aromas, which flow prodigiously from the glass. Original wort content: 18%, alcohol content: 4.8%

Neuzeller Porter

4,90 €

Black, strong and inimitable taste - this is our new Lucer Porter.

A strong beer, not just for strong men. Original wort content: 18%, alcohol content: 7.2%

Schwarzer Abt

4,90 €

The deep dark color, the variety of aromas and the balanced harmony of the ingredients give this beer rarity a distinctive taste and setting in the market. A monastic wedding tradition, cultivated over the centuries. Original wort content: 14%, alcohol content: 3,9%

in vino

CHAMPAGNE & PROSECCO

Champagne Louis de Sacy 10 cl 12,00 €
75 cl 82,00 €

Champagne Louis de Sacy rosé 10 cl 13,50 €
75 cl 96,00 €

Prosecco Valdobbiadene DOCG 10 cl 5,50 €
Bosco di Gica/ Adami/ Venetia

OPEN WINE

White

Rolona Gavi di Gavi DOCG 10 cl 5,20 €
Castellari Bergaglio/ Gavi/ Piemont/ Italien 20 cl 9,00 €
75 cl 30,00 €

Chardonnay „Ronco Calaj” 10 cl 5,20 €
Russolo/ San Quirino/ Friaul/ Italien 20 cl 9,00 €
75 cl 30,00 €

Rosé

A Mano Rosato 10cl 4,80 €
A Mano/ Apulien/ Italien 20cl 8,00 €

Red

Primitivo Appassito „Imprint” 10 cl 4,20 €
A Mano/ Apulien/ Italien 20 cl 8,00 €
75 cl 28,00 €

Merlot

Conte Brandolini/ DOC/ Friaul/ BIO/ Italien 10 cl 5,20 €
20 cl 9,00 €
75 cl 30,00 €

DIGESTIVO

Grappa	2 cl
Po'Di Poli Grappa Secca, Merlot	5,50 €
Po'Di Poli Grappa Morbida, Moscato	5,50 €
Poli Grappa Sarpa di Poli, Cabernet & Merlot	6,00 €
Pojer & Sandri - Grappa Chardonnay	5,50 €
Fruity „Schnaps“	2 cl
Unterthurner Cherry Selection	5,00 €
Unterthurner Apricot Selection	5,00 €
Unterthurner Pear Williams-Christ Selection	5,00 €
Unterthurner Plum Barrique	5,00 €
Unterthurner Waldler Original Noblesse	5,00 €
Liqueur	4 cl
Bols Maraschino	5,00 €
Disaronno Amaretto	5,00 €
Molinari Sambuca extra	5,00 €
Averna Amaro Siciliano	5,00 €
Ramazotti Amaro	5,00 €
Fernet Branca	5,00 €
Branca Menta	5,00 €
Limoncello	5,00 €

la biberita

WATER & NON-ALCOHOLIC DRINKS

San Pellegrino	25 cl	2,90 €
Sparkling	75 cl	8,00 €
Acqua Panna	25 cl	2,90 €
Still	75 cl	8,00 €
Coca Cola ^{1,8}	20 cl	3,00 €
Coca Cola light ^{1,8,10}		
Fanta ^{1,2}		
Sprite ²		
Apple spritzer	20 cl	2,90 €
Kraftmalz	33 cl	3,70 €
Neuzeller Himmelspforte ¹	50 cl	3,90 €
Thomas Henry	20 cl	3,20 €
Bitter Lemon ⁹		
Tonic Water ⁹		
Ginger Ale		
Bauer Juices	20 cl	3,20 €

HOT DRINKS

Café Crème	3,20 €
Decaffeinated coffee	2,90 €
Espresso	3,00 €
Double Espresso	4,20 €
Cappuccino	4,00 €
White coffee	4,20 €
Hot chocolate	3,80 €
Latte Macchiato	4,20 €
Pot tea from Ronnefeldt	4,90 €
Darjeeling, Earl Grey, Green Tea, Assam, Herbs, Morgentau	

If you have any questions about ingredients and allergens, our service staff is at your disposal.

1=with dye; 2=with preservatives; 3=with antioxidant
4=flavor enhancer; 5=sulpharised;
6=blackened; 7= with phosphate; 8=with caffeine
9=with quinine; 10=with sweeteners & sugars; 11=with taurine