

APPETIZERS

Antipasti - Plate

Raw ham, hot salami, bresaola, buffalo mozzarella, tomatoes on the panicle, courgette, melanzane and pepperoni (G)

14 / 24

Swordfish Carpaccio

with lemon oil (D)

15

Italian Cheese Specialities

with fruit & fig mustard (G,M,H)

19

Thinly sliced roast beef

with spring onions & bruschetta (A,G)

15

Caprese

Mozzarella di Bufala, tomatoes, basil (G)

12

SALADS

Schubert salad

mixed salad with prawns, calamari, raspberries and lemon juice (A,B,D,G,R)

15

Grilled goat cheese

on mixed leaf salad, (A,E,G,H)

16

Fried chicken salad

marinated in yoghurt with pumpkin breadcrumbs, pumpkin seed oil and potato salad (A,C,G,H)

14

SOUPS

Beef Soup

with pancake (A,C,E,L,G)

Tomato Soup

with basil (A,G,L)

each 6.5

FOCACCE

Focaccia Classica

Extra Virgin Olive Oil, Rosemary, Coarse Salt (A)

5.5

Focaccia Crudo

Extra Virgin Olive Oil, Rosemary, Prosciutto Crudo

(A,G)

7.5

Focaccia Lardo

Extra Virgin Olive Oil, Rosemary, Lardo (A,G)

6.5

homemade bread

with olives (A)

1.5

Pasta & Risotto

Seafood Risotto

(A,B,C,D,G,R)

11 / 18

Spaghetti Vongole

(A,B,C,D,R)

17

Spaghetti al Limone

with Zucchini & Calamari (A,B,D,R)

14

Fish & Meat

Grilled **gilthead** (D)

18

Grilled **tuna steak** (D,N)

29

Wiener Schnitzel of veal (A,C,G)

20

Boiled beef (Tafelspitz)

with cream spinach & apple horseradish

(A,C,G)

18

Grilled **lamb crown**

25

Tagliata di manzo dry aged 180g (H)

36

Side dishes

Baby Potatoes with Rosemary (A)

Pan vegetables (L)

Fresh chard

Potato salad (A,G)

Grated fried potatoes (A)

Celery puree (L)

each 4.5

PIZZA

Nussbaumer

Tomatensugo, Fior di Latte, mascarpone, raw ham, fresh cherry tomatoes, rocket salad (A,G)

Full to the brim, with plenty of freshness and fruit from the tomatoes, perfectly balanced with the creaminess of a great mascarpone, result in an incredibly persistent pizza.

12.5

Vulcano

Tomatensugo, Fior di Latte, grilled paprika, fresh chilli, hot salami (A,G)

Wow - now it's going round! However, our spicy salami does not score with brutal spiciness, but with a subtle spice. It shows that a Vulcano does not have to be an inferno where enjoyment is left behind.

10.5

Amalfi

tomato sauce, buffalo mozzarella, anchovies, lemon oil (A,G,D)

Reduced to the essentials, using perfect ingredients and an exceptionally good, naturally flavoured oil. The result is a pizza that is so good on its own that you have to love it.

11.5

Frutti di Mare

Sardinian tomatoes, Fior di Latte, clams, octopus, shrimps, squid (A,G,D,R,B)

16

Margherita

Tomato Sugo, Fior di Latte, Basil (A,G)

7.9

Estate

Tomatoesugo, Fior di Latte, Buffalo mozzarella, Cherry tomatoes, Rucola (A,G)

12.5

Porcini

Tomatensugo, Fior di Latte, mushrooms, small strips of bacon, chives (A,G)

12.5

Basilico

Tomatensugo, Fior di Latte, aubergines, courgettes, peppers, olives, basil, cherry tomatoes, Parmigiano Reggiano (A,G)

12.5

Calabrese

Tomato Sugo, Fior di Latte, Hot Salami, Olives Oregano (A,G)

9.5

Rucola

Tomatoesugo, Fior di Latte, rocket, cherry tomatoes, Parmigiano Reggiano (A,G)

10.5

Nachspeisen

Lemon tart (A,C,G)
Apple strudel with vanilla sauce (A,C,G)
Yoghurt cream with fruits (C,G)
Tiramisú (A,C,G)
Two kinds of chocolate mousse (C,G)
each 6.5

Käse

cheese specialities
Rocchetta (cow), Robiola (cow & sheep) (G,M,H)
12.5

Schubert's surprise menu

up to 2 persons

You tell us what you don't like or don't like, and we'll do the rest!

served in four courses

45 pP

served in five courses

55 pP

served in six courses

65 pP

On request also with wine accompaniment

Allergens

A

Cereals containing gluten, namely wheat (all types of wheat and wheat derivatives which are commercially available in Austria in addition to the named spelt and khorasan wheat as kamut, emmer, einkorn and green kernel), rye, barley, oats or hybrid strains thereof, and products thereof

B

Crustaceans and products thereof

C

Poultry eggs and products thereof

D

Fish and products thereof

E

Groundnuts and products thereof

F

Soya beans and products thereof

G

Mammalian milk such as cow, sheep, goat, horse and donkey and products thereof (including lactose)

H

Nuts, in particular almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts and products thereof

L

Celery and products thereof

M

Mustard and products thereof

N

Sesame seeds and products thereof

O

Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l as total SO₂ present for products ready for consumption or returned to their original state in accordance with the manufacturer's instructions are calculated

P

Lupins and products thereof

R

molluscs such as mussels, oysters, snails and products thereof

Our staff will be happy to inform you about allergens in our dishes / all prices in EUR and VAT included.

**MOZZARELLA DI BUFALA und
"FIOR DI LATTE"
Caseificio Abbasciano – Trento**



Since its foundation in 1958, Abbasciano has been concerned with preserving ancient Apulian cheese making traditions. The product range has been successively expanded over the years and today includes all the classics of the region. Thanks to the latest packaging techniques, these products are now on the table as fresh as one could have experienced only a few years ago in Puglia.

**PROSCIUTTO CRUDO
Il Camarin San Daniele –
Friuli**



Il Camarin is a small craft company that produces only a few thousand carefully selected hammers a year. The company exclusively produces the original Prosciutto Crudo San Daniele DOP.

**GORGONZOLA
Caseificio Tosi – Gattico/Novara**



The family business near Lake Maggiore has been producing Gorgonzola DOP for three generations. The entire production cycle is carried out using traditional methods. Experience, care and handwork are the expression of the company philosophy.

**PELATI / TOMATEN
Agrigenus – Napoli**



Agrigenus is a cooperative founded in 2005. The only basic product of this farmer are the famous San Marzano tomatoes. The name Pomodoro San Marzano derives from the Italian pomo d'oro, which means golden apple. At the beginning of the 18th century, these "golden apples" were first cultivated outside the gates of San Marzano. Jahrhunderts wurden diese „Goldäpfel“ erstmals vor den Stadttoren von San Marzano kultiviert.

**PROSCIUTTO COTTO
(Kochschinken)Branchi
Felino – Parma**



The company "Branchi" was founded in 1948, but has very old roots. Even today, production and quality control are still carried out by hand. The products are still given the necessary time to fully mature. The Branchi seal has therefore stood for generations for guaranteed product authenticity and for the fact that its "hams" ripen without additives or preservatives. All he needs is time and salt - the salt of life.

**PARMIGGIANO REGGIANO
Fornaciari – Traversetolo/Parma**



The small family business has its roots in Emilia Romagna between the Po and the Apennines. The founder Paolo Fornaciari works his way up from a simple labourer to a master cheesemaker and founded his own dairy in the 1920s. Thanks to the trade branch, one can today fall back on a ripening warehouse of up to 25,000 cheese bodies. This ensures that every cheese comes to the table really mature and can exploit its full aroma potential.

**OLIVENÖL
Tormaresca – Castel del
Monte**



The Tormaresca Winery was founded in 1998 on the heel of an Italian boot (Apulia). The vineyard itself also includes large olive groves, cereal fields and forests. Only one olive oil is produced from the varieties Cellina and Coratina, which of course has the highest quality extra virgin.

