



Giuseppe's

PIZZERIA & RESTAURANT

PIZZA | PASTA | PESCE

STARTERS

BRUSCHETTA	7,30
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Toasted white bread | Tomatoes | Olive Oil | Parmesan

CROSTINI DI TONNO	7,60
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Toasted White Bread | Mashed Tuna | Balsamic Onions

GRILLED BUFFALO MOZZARELLA	14,50
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Büffelmozzarella | Prosciuttomantel | Rucola | Cherrytomaten

CARPACCIO DI MANZO	15,30
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Iced Beef Fillet | Balsamic Vinegar | Olive Oil | Rocket Salad |
Shaved Parmesan

CARPACCIO ALLA CIPRIANI	15,30
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Iced Beef Fillet | Dijon Mustard Mayonnaise | Shaved Parmesan

GAMBERI ALL'AGLIO E PEPERONCINO	16,50
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Prawns [8 pieces] | Garlic | Olive Oil | Chili

BEEF TARTARE 120G	17,30
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BEEF TARTARE 180G	23,30
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Classic, with Mango Chili Foam

MUSSELS

COZZE	14,50
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Blue Mussels

COZZE E VONGOLE	19,50
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Blue Mussels and Clams

Our mussels are traditionally served "alla pescatora" in a tomato and white wine sauce with a "Toscana" baguette.

BAGUETTE "TOSCANA"	1,00
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PIZZA BREAD WITH ROSEMARY AND GARLIC	4,50
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ALLERGENS: If you have any questions about allergens and additives, please contact our trained service staff [find a list of allergens on the last page].

SOUPS

MINISTRONE DI VERDURE

Italian Vegetable Soup

6,50

CREMA DI POMODORO

Tomato Cream Soup

6,50

SALADS

INSALATA MISTA

Mixed Salad Bowl

7,80

RUCOLA, POMODORI CILIEGIA E GRANA

Rocket Salad | Cherry Tomatoes | Shaved Parmesan

9,80

INSALATA DI SCAROLA

Endive Salad | Mustard White Wine Vinegar Marinade | Bacon | Potatoes | Garlic

11,50

INSALATA GRECA

Tomatoes | Cucumbers | Peppers | Sheep Cheese | Olives | Onions

13.50

***INSALATA DI POLLO**

Lettuce | Grilled Chicken Breast | Cherry Tomatoes | Cocktail Dressing

16,00

***CAESAR SALAD**

Romaine Lettuce | White Bread Croutons | Parmesan Dressing

12,50

WITH GRILLED CHICKEN BREAST

17,50

WITH GRILLED SHRIMPS

19,50

***INSALATA DI FRUTTI DI MARE**

Lettuce | Grilled Calamari | Grilled Shrimp | Mango Dressing

18,50

***INSALATA MISTA CON FILETTO DI BRANZINO**

Lettuce | Grilled Branzino Fillet | Rosemary Potatoes | Lime Dressing

18,50

Our salads are pre-marinated with olive oil and balsamic vinegar

DRESSING

House | Yoghurt | Mango

1,80

All salads, except those marked with *, are also available in small portions minus 1,00.

PASTA

LASAGNE AL FORNO 14,50

Pasta | Meat Sauce | Béchamel | Parmesan [gratinated in the oven]

SPAGHETTI AGLIO, OLIO E PEPERONCINO 9,80

Pasta | Garlic | Olive Oil | Fresh Chili

SPAGHETTI ALLA PUTTANESCA 12,80

Pasta | Olives | Capers | Anchovies | Tomato Sauce

PENNE PASTICCIATE PICCANTE 14,00

Pasta | Meat Cream Sauce | Fresh Chili

SPAGHETTI ALLA CARBONARA *GIUSEPPE* 14,00

Pasta | Bacon Cream Sauce | Fresh Parsley

TAGLIATELLE CON BISTECCA DI MANZO E RUCOLA 18,50

Pasta | Grilled Strips of Beef Rump | Rocket Salad Cream Sauce

GNOCCHI AL GORGONZOLA 15,50

Pasta | Gorgonzola Sauce | Walnuts | Radicchio

GNOCCHI CON POLLO 15,50

Pasta | Chicken Fillet | Spinach | Cream Sauce

TORTELLINI ALLA PANNA 14,30

Pasta | Meat Filling | Ham Cream Sauce

TORTELLONI VERDE 15,00

Pasta | Sheep Cheese Filling | Tomato Sauce | Smoked Ricotta

FETTUCCINE AL SALMONE AFFUMICATO CON SPINACI 15,80

Pasta | Smoked Salmon | Spinach | Creamy Sauce

SPAGHETTI VONGOLE ALLA PESCATORE 19,50

Pasta | Fresh Clams | Tomato White Wine Sauce

SPAGHETTI FRUTTI DI MARE ALLA PESCATORE 21,00

Pasta | Calamari | Shrimp | Mussels | Clams | Tomato White Wine Sauce

TAGLIATELLE CON GAMBERI 20,80

Pasta | Prawns | Zucchini | Tomato White Wine Sauce

All pasta dishes are also available small minus 1,00.

 = HOT

FISH | SEAFOOD

CALAMARI AI FERRI	19,90
Grilled Squid Herb Butter Grilled Vegetables Potatoes or Polenta	
CALAMARI FRITTI	19,90
Baked Squid Tartar Sauce Side Salad	
CALAMARI RIPIENI	22,00
Stuffed squid Ham Mozzarella Herb Butter Potatoes or Polenta	
FRITTURA DI CALAMARI E GAMBERI	23,50
Baked Squid Baked Shrimp Tartar Sauce Side Salad	
FILETTO DI BRANZINO ALLA GRIGLIA C. VERDURE	20,50
Grilled Sea Bass Fillet Mediterranean Vegetables Rosemary Potatoes	
CODA DI ROSPO CON SPINACI	24,50
Grilled Monkfish Fillets Leaf Spinach Dried Tomatoes	
FILETTO DI BRANZINO IN SALSA DI VONGOLE	23,50
Grilled Sea Bass Fillet Vongole Olive White Wine Brew Polenta	
PIATTO DI PESCE	28,50
Sea Bass Fillet Monkfish Calamari Prawns Polenta Vegetables	
CONCHIGLIE CROSTACEI	29,00
Calamari Shrimp Prawns Blue Mussels & Clams Monkfish Spicy Tomato White Wine Sauce Garlic Bread	

MEAT

GRILLED CHICKEN BREAST

18,50

Leaf Spinach | Sheep Cheese | Dried Tomatoes

*SIRLOIN STEAK 250G

34,50

Potato Wedges | Vegetables | Pepper sauce

*FILLET STEAK 280G

45,00

Garlic Bread | Herb Butter | Side Salad or Bacon and Corn

*Our steaks are cooked medium.

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

PIZZA

MARINARA

Tomatoes

7,30

MARGHERITA

Tomatoes | Mozzarella

9,90

FUNGHI

Tomatoes | Mozzarella | Mushrooms

11,90

PROSCIUTTO

Tomatoes | Mozzarella | Ham

12,30

SALAME

Tomatoes | Mozzarella | Salami

12,30

PICCANTE

Tomatoes | Mozzarella | Anchovies | Capers | Olives

13,50



DIABOLO

Tomatoes | Mozzarella | Ham | Pepperoni

13,50



MEPHISTO

Tomatoes | Mozzarella | Spicy Salami | Pepperoni

13,50



FORTE

Tomatoes | Mozzarella | Spicy Salami | Grilled Peppers

14,30

HAWAII

Tomatoes | Mozzarella | Ham | Pineapple

14,00

DOLCELATTE

Tomatoes | Mozzarella | Ham

14,80

SABBIADORO

Tomatoes | Mozzarella | Ham | Mushrooms

13,30

PINETA

Tomatoes | Mozzarella | Salami | Mushrooms

13,30

LIGNANO

Tomatoes | Mozzarella | Ham | Salami

14,00

FRIULI

Tomatoes | Mozzarella | Ham | Salami | Mushrooms

14,50

CAPRICCIOSA

Tomatoes | Mozzarella | Ham | Artichokes | Mushrooms

14,50

QUATTRO STAGIONI

Tomatoes | Mozzarella | Ham | Artichokes | Mushrooms | Olives | Capers

14,80



TONNO RADICCHIO E CHILI

Tomatoes | Mozzarella | Tuna | Cherry Tomatoes | Radicchio | Spicy Chili

15,80

TONNO CON CIPOLLA

Tomatoes | Mozzarella | Tuna | Onions

15,30

RUSTICALE **14,80**
Tomatoes | Mozzarella | Bacon | Salami | Onions | Garlic

PIRATA **14,80**
Tomatoes | Mozzarella | Salami | Mussels | Pepperoni | Garlic

***GIUSEPPE** **15,50**
Tomatoes | Mozzarella | Ham | Salami | Bacon | Artichokes |
Mushrooms | Capers | Olives | Pepperoni

SAN DANIELE **16,00**
Tomatoes | Mozzarella | Raw Ham | Rocket Salad

BRESAOLA **16,80**
Tomatoes | Mozzarella | air-dried beef ham | Rocket Salad

MICHELANGELO **16,50**
Mozzarella | Cherry Tomatoes | Basil Pesto | Raw Ham | Rocket Salad

***QUATTRO FORMAGGI** **15,50**
Tomatoes | Dolcelatte | Parmesan | Ricotta | Mozzarella

VERDURE **14,50**
Tomatoes | Mozzarella | Zucchini | Melanzani | Peppers

RUCOLA **13,50**
Tomatoes | Mozzarella | Rocket Salad | Parmesan

***BELLA ITALIA** **15,50**
Tomatoes | Buffalo Mozzarella | Cherry Tomatoes | Rocket Salad

SPINACI **15,00**
Tomatoes | Ricotta | Leaf Spinach | Garlic | Parmesan

SIRACUSA **16,90**
Tomatoes | Mozzarella | Shrimp | Leaf Spinach | Garlic

FRUTTI DI MARE **16,90**
Tomatoes | Mozzarella | Calamari | Shrimp | Mussels | Garlic | Parsley

 ***TRASTEVERE** **16,50**
Tomatoes | Mozzarella | 'Nduja | Peppers | Capers | Onions | Jalapeños

***PORCINI** **18,90**
Smoked Mozzarella | Grilled Porcini Mushrooms | Gailtal Bacon |
Truffle Oil | Cherry Tomatoes | Rocket Salad

***CEASAR** **19,50**
Mozzarella | Chicken Breast | Romaine Lettuce | Caesar Dressing |
Shaved Parmesan | Cherry Tomatoes

PIZZA ON 2 PLATES **ADDITIONAL 1,00**
PIZZA HALF/HALF TOPPING **ADDITIONAL 1,50**
ALL PIZZAS ALSO AVAILABLE IN SMALL DEDUCTION 1,00

Pizzas marked with * do not have half/half toppings

 **= HOT**

DESSERTS

TIRAMISU 8,50

PROFITEROLES 8,50

Filled Choux Pastry Fritters | Cream | Chocolate Cream

PANNA COTTA CON FRAGOLE O CARMELLO 9,50

Cooked Cream | Bourbon Vanilla Flavor | Strawberry or Caramel Sauce

WHITE CHOCOLATE MOUSSE 9,50

Raspberry Sauce

VARIAZIONE DI DESSERT 10,50

SORBETTO AL LIMONE 6,30

Lemon Sorbet | Vodka

ICE

BAMBINI 5,00

2 Scoops of Ice Cream | Colorful Smarties

COPPETTA CLASSICA 7,50

Vanilla | Strawberry | Chocolate | Cream

COPPA DANIMARCA 9,00

3 Scoops of Vanilla | Chocolate Sauce | Cream

AFFOGATO 5,00

Espresso | Vanilla Ice Cream

BANANA SPLIT 10,00

3 Scoops of Vanilla | Banana | Roasted Almonds |
Chocolate Sauce | Cream

PRIMO AMORE 9,50

3 Scoops of Vanilla | Hot Raspberries | Cream

1 SCOOP OF ICE CREAM 2,80

VARIOUS SAUCES PER PORTION 1,00

NON-ALCOHOLIC BEVERAGES

COCA COLA	0,25	3,40
COCA COLA ZERO	0,33	3,90
FANTA	0,25	3,40
SPRITE	0,25	3,40
ALMDUDLER	0,25	3,40
APPLE JUICE	0,25	3,40
APPLE JUICE SPLASHED	0,25	2,90
APPLE JUICE SPLASHED	0,5	4,60
SODA WATER	0,25	2,20
	0,5	3,30
SAN PELLEGRINO		
SPARKLING MINERAL WATER	0,75	7,50
NON SPARKLING AQUA PANNA	0,75	7,50
MONTES PERLEND	0,33	3,40
MONTES STILL	0,33	3,40
RAUCH FRUIT JUICES	0,2	3,90
TONIC WATER	0,2	3,90
BITTER LEMON TH. HENRY	0,2	3,90
GINGER ALE	0,2	3,90
ICE TEA LIMONE	0,33	3,90
ICE TEA PESCA	0,33	3,90
RED BULL	0,25	4,50
PORTION LEMON JUICE [FRESH SQUEEZED]		0,80

COFFEE | TEA

ESPRESSO	2,60
MACCHIATO	2,60
CAPPUCCINO	3,80
LATTE MACCHIATO	4,50
ESPRESSO SENZA	2,80
CAPPUCCINO SENZA	4,00
CAFFÈ CORRETTO CON GRAPPA O AMARETTO	4,50
Espresso Dash of Grappa or Amaretto	
TEA	3,80
PORTION CREAM	1,00

BEER

STIEGL GOLDBRÄU BEER ON DRAUGHT	0,3	4,10
	0,5	5,20
STIEGL WEISSE ON BARREL	0,3	4,30
	0,5	5,40
RADLE	0,3	4,20
	0,5	5,30
STIEGL SPORTWEISSE NON-ALCOHOLIC	0,5	5,00
STIEGL FREE BEER NON-ALCOHOLIC	0,5	5,00
HOUSE WINES		
GIUSEPPE'S HOUSE WINE „FRIULANO“	1/8	3,60
	1/4	7,20
GIUSEPPE'S HOUSE WINE „MERLOT“	1/8	3,60
	1/4	7,20
SPRITZ WHITE OR RED	0,25	3,70

SPARKLING

PROSECCO TREVISO DOC EXTRA DRY	35,00
0.75l BOTTLE Le Contesse, Veneto Light yellow, fine perlage	
PROSECCO DI VALDOBBIADENE D.O.C.G. EXTRA DRY	40,00
11.5% Vol. 0.75l Bottle Bortolin Angelo Guida di Valdobbiadene 92 points Falstaff	
PROSECCO DOC ROSE	35,00
0.75l Bottle Le Contesse, Veneto Delicate rosé, fruity with notes of wild berries, a hint of roses and violets	
RUINART, BRUT	125,00
0.75l Bottle Reims, Champagne 92 points Falstaff	
PERRIER JOUET BLASON ROSE, BRUT	145,00
0.75l Bottle Epernay, Champagne 92 points Falstaff	

ROSÉ WINE | AT | IT | FR

IN BLOOM ROSE | AT

30,00

2021/22 | 12.5% Vol | 0.75l Bottle | Hannes Reh | Andau

Light and tasty, universal food accompaniment

GIARDINO ROSÉ DI TOSCANO | IT

30,00

2023 | 12% Vol. | 0.75l Bottle | Tenuta Santa Cristina, Florene

Salmon pink, floral aromas, wild berries, light-footed

CALAFURIA ROSATO SALENTO | IT

40,00 | 90,00

2022/23 | 12,5% Vol. | 0,75l Fl. | 1,5l Fl. | Tormaresca, Castel del Monte | Apulia

Red fruits, floral bouquet, heart cherry, refreshing, universal food companion

WHITE WINE | AUSTRIA

GRÜNER VELTLINER, LÖSSTERRASSEN

30,00

2023 | 12% Vol | 0.75l Bottle | Philipp Bründlmayer | Kremstal

Summery light

SAUVIGNON BLANC, KALK & KREIDE „BIO“

45,00

2022/23 | 12.5% Vol | 0.75l Bottle | Armin Tement | Berghausen, Southern Styria

CHARDONNAY, LEITHAKALK

55,00

2022/23 | 12,5% Vol. | 0,75l Bottle. | Anton Kollwentz, Grosshöflein / Leithaberg

Mineral, apple and vanilla, roasted aromas, long-lasting, fine acidity

ANNO DAZUMAL, GRÜNER VELTLINER

80,00

2019 | 13% Vol. | 0.75l Bottle | Heinz Weixelbaum, Strass | Kamptal

Long yeast storage, orange zest, exotic, pure minerality from the Gaisberg, long finale | 94 points Falstaff

GRÜNER VELTLINER, LOIBNER RIED - STEINERTAL 90,00

2021/22 | 12.5% Vol | 0.75l Bottle | FX Pichler | Unterloiben - Wachau

Strong

WHITE WINE | ITALY

SAUVIGNON ISONZO D.O.C

30,00

2022/23| 13.5% Vol | 0.75l Bottle | Tenuta Luisa | Friuli

Dry, aromatic with mineral notes

PECORINO, COLLI PESCARESI, I.G.P.

35,00

2021/22 | 13% Vol | 0.75l Bottle | Colle Corviano | Aprutino di Abruzzo

Medium-bodied, fits with fish and salad

FRIULANO „VIGNETTO STORICO“ D.O.C.

35,00

2021 | 15% Vol | 0.75l Bottle | Adriano Giant | Friuli

Yellow, fine bitter almonds, dry

VERMENTINO DI TOSCANA **35,00**

2023 | 12% Vol. | 0,75l Bottle. | Tenuta Santa Cristina | Florence
Straw yellow, jasmine and melon aroma, mild acidity

LUGANA, D.O.C. **35.00**

2023 | 12% Vol. | 0,75l Bottle | Tenuta Bulgarini, Lago di Garda
Varietal and fruity, peach & apricot, ideal with fish & pasta

RIBOLLA GIALLA D.O.C. **40,00**

2022 | 13.5% Vol | 0.75l Bottle | Tunella | Friuli
Scent of pineapple, passion fruit, meadow flowers, dry

PINOT GRIGIO, COLLIO D.O.C **40,00**

2022/23 | 13,5% Vol. | 0,75l Bottle. | Roberto Pighin, Risano / Collio Friaul
Strong, almond blossom and raisins on the nose, expressive
92 Pkt James Suckling

VINNAE RIBOLLA GIALLA, VENZIA GIULIA I.G.T. **60,00**

2022 | 13% Vol | 0.75l Bottle | Silvio Jermann | Villanova di Farra, Collio
Medium-bodied, specialty from the region, fits well with all fish and light meat dishes

WHITE WINE | FRANCE

CHABLIS, LES GRAND TERROIR **70,00**

2022 | 13% Vol. | 0,75l Fl | Samuel Billaud | La Chapelle
Apfel und Zitrusnoten, saftiger Schmelz, Extraktreich, Mineralisches Finale.

RED WINE | AUSTRIA

GENESIS **35,00**

2021/22 | 13.5% Vol | 0.75l Bottle | Walter Glatzer | Göttlesbrunn, Carnuntum
Cuvee of Zweigelt and Merlot, matured in wooden barrels
92 points Falstaff

GABARINZA **80,00**

2017/18 | 13% Vol | 0.75l Bottle | Gernot Heinrich | Gols, Burgenland
Cuvee of Merlot, Zweigelt, Blaufränkisch, barrel-aged
94 points Falstaff

BATONNAGE **280,00**

2017 | 15% Vol | 0.75l Bottle | The Wild Boys | Andau, Burgenland
Cuvee of Blaufränkisch, Merlot, Cabernet Sauvignon, Double Oak expanded
The „wild“ project by Scheiblhofer, Kracher and Tschida.

RED WINE | ITALY

PRIMITIVO „I CLASTI“	25,00
2022 14% Vol. 0.75l Bottle Tenute Masso Antico, Salento Apulia Dark fruits and berries, crumble of spices, long and powerful	
BOTROSECCO, MAREMMA TOSCANA D.O.C.	40,00
2021 13.5% Vol 0.75l Bottle Le Mortelle / Antinori Massa Marittima Uvaggio of Cabernet Sauvignon and Cabernet Franc, Soft and full-bodied, opulent cassis fruit 90 points Falstaff	
COSTERA, CANNONAU DI SARDEGNA D.O.C.	45,00
2021/22 14% Vol 0.75l Bottle Giuseppe Argiolas Sardinia, Sardinia Black-red, Mediterranean bouquet, long finish	
DOLCETTO „TIGLINERI“ D.O.C.	45,00
2020 15% Vol 0.75l Bottle Enzo Boglietti Piedmont Dark ruby red, cherry notes on the palate with fine tannins, dry	
CHIANTI CLASSICO NOVECENTO“ RISERVA	50,00
2018 14% Vol 0.75l Bottle Fattoria Dievole Tuscany Intense ruby red, aromas of ripe red fruits, elegant spicy notes, dry	
ESPERANTO OFFIDA ROSSO D.O.C.	55,00
2014 15% Vol 0.75l Bottle Ciu Ciu Brands Cuvee Montepulciano & Cabernet Sauvignon, 24 months barrique matured, powerful and elegant	
CHIANTI CLASSICO RISERVA, „TIGNANELLO“	80,00
2020 13.5% Vol 0.75l Bottle Marchesi Antinori Florence, Toscana The well-known layers of Chianti from Antinori.	
BRICCO DELL UCCELLONE, BARBERA D`ASTI D.O.C.G.	110,00
2019 15.5% Vol 0.75l Bottle Giacomo Bologna Ronchetta, Piemonte The best of Piedmont from a great Barbera master.	
BAROLO DAGROMIS, D.O.C.G.	160,00
2018 14.5% Vol 0.75l Bottle Angelo Gaja Barbaresco, Piemonte Pure enjoyment, ideally with truffles.	
ORNELLAIA, BOLGHERI D.O.C.	320,00
2019 14.5% Vol 0.75l Bottle Tenuta dell Ornellaia Bolgheri, Maremma One of Italy's finest wines. 98 points Falstaff	

RED WINE | FRANCE

CHATEAU PONTENSAC	80,00
2018/19 13,5% Vol. 0,75l Bottle Cru Bourgeois Exceptionnel, Medoc Cassis and blackberry notes, harmonious, ripe tannins, great drinking maturity	

GRAPPA 2 CL

GRAPPA DI BAROLO

43% VOL

4.50

Distilleria Montanaro

Piedmont Fine, soft pomace brandy made from 100% Nebbiolo grapes matured in large wooden barrels, delicate yellow colour, fruity scent of ripe plums

GRAPPA DI CHIANTI

40% VOL.

4,50

Distilleria Bonaventura Maschio, Gaiarine distilled from selected Chianti pomace and matured in wooden barrels, very round and soft taste, straw yellow colour, dry taste

MOST DI UVE MISTE

40% VOL.

5,00

Distilleria Bepi Tosolini, Udine

Acquavit from Friulian grapes, crystal clear, pleasantly delicate taste with a fruity nose

GRAPPA CHARDONNAY

40% VOL.

4,20

Distilleria Bepi Tosolini, Udine

Marc from Chardonnay, clear, intense floral scent, hints of hawthorn, pure taste with an elegant aftertaste of apple

GRAPPA PROSECCO

40% VOL.

4,20

Bepi Tosolini, Povoletto Udine

Marc from Prosecco grapes, clear, delicate fruity notes, elegant taste with a soft finish

GRAPPA MERLOT

40% VOL.

4,20

Distilleria Bepi Tosolini, Udine

Merlot pomace, crystal clear, delicate tones of wild berries, fine fruity taste

PRIME UVE NERE BARRIQUE

38,5% VOL.

5,00

Distilleria Bepi Tosolini, Udine

Acquavit from Cabernet and Refosco grapes, matured in wooden barrels, fine taste with fruity notes and a long aftertaste

GRAPPA 903 BARRIQUE

40% VOL.

5,00

Distilleria Bonaventura Maschio

Pomace brandy from mixed lees with aging in wooden barrels, slightly spicy taste with notes of ripe fruit, long aftertaste

PRIME UVE BIANCHE

39% VOL.

5,00

Distilleria Bonaventura Maschio

Acquavit from white wine Grapes, fine, fruity and floral with aromatic notes and a light harmonious taste

GRAPPA SARPA ORO DI POLI

40% VOL.

5,00

Jacopo Poli Veneto

Marc from Merlot and Cabernet matured in French oak

AMARI | LIQUORI | ACQUAVITE 2 CL

FERNET	4,00
RAMAZZOTTI	4,00
AVERNA	4,00
AMARO MONTENEGRO	4,00
SAMBUCCA	4,00
AMARETTO DI SARONNO	4,00
BAILEYS	4,00
LIMONCELLO DI AMALFI	4,00
FRUIT SCHNAPPS	3,80
APRICOT, PEAR	3,80

GIN 4 CL

HENDRICKS	10,00
GIN MARE	11,00
BOMBAY SAPPHIRE	9,00

RUM 4 CL

ZACAPA 23 ANOS	13,00
DIPLOMATICO RESERVE	11,00
BACARDI	7,00

VODKA 4 CL

ABSOLUT	7,00
GREY GOOSE	10,00

WHISKEY 4 CL

JACK DANIELS	6,00
KOVAL FOUR GRAIN SINGLE BARREL	13,00



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RESERVIERUNG & ABHOLUNG

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