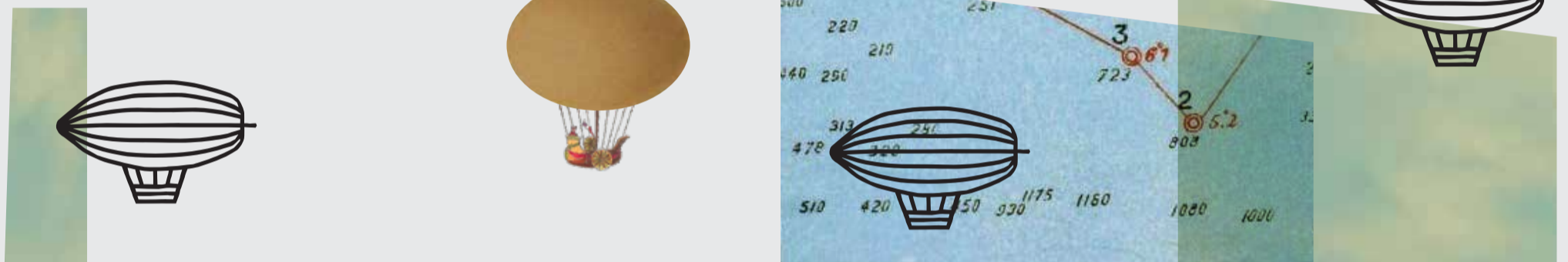


# PASTAMARA

BAR CON CUCINA

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## CAFFÈ

ESPRESSO	€ 2,80
ESPRESSO MACCHIATO	€ 2,80
DOUBLE ESPRESSO	€ 4
CAPPUCCINO	€ 4
CAFFÈ LATTE	€ 5
CAFFÈ SHAKERATO ON ICE	€ 5
CAFFÈ AMERICANO	€ 4
VALRHONA HOT CHOCOLATE	€ 4,50

## SELEZIONE DI TÈ

ENGLISH BREAKFAST	€ 8
EARL GREY	€ 8
DARJEELING	€ 8
ASSAM	€ 8
GREEN TEA	€ 8
JASMIN	€ 8
ROOIBOS	€ 8
VERBENE	€ 8
FRUIT TEA	€ 8
PEPPERMINT TEA	€ 8
CAMOMILLE TEA	€ 8

## ANALCOLICI

RÖMERQUELLE 0,33	€ 3,50
RÖMERQUELLE 0,75	€ 6,50
GALVANINA JUICE: BLUEBERRY - BLOOD ORANGE - PEACH	€ 5
LURISIA: CHINOTTO - GAZZOSA - ARANCIATA	€ 9
PEPSI - PEPSI MAX - SEVEN UP	€ 4
FEVER TREE: TONIC - SICILIANO BITTER LEMON - GINGER ALE - GINGER BEER	€ 5
CEDRATA TASSONI	€ 6
CRODINO	€ 4
ORANGINA	€ 6

## DOLCE

CANNOLO SICILIANO CANNOLO FILLED WITH RICOTTA AND ALMOND SORBET	€ 8
CASSATA SICILIAN CAKE WITH PISTACHIO ICE CREAM	€ 8
BIANCO MANGIARE ALMOND MILK PUDDING	€ 8

## COLAZIONE (8 AM UNTIL 1 PM)

COLAZIONE ALL'ITALIANA ORGANIC BREAD - BRIOCHE - JAM - ORGANIC HONEY - ORGANIC BUTTER	€ 10
PROSCIUTTO E FORMAGGIO PARMA S.ILARIO - COTTO CAPITELLI - RICOTTA - ROBIOLA - MOZZARELLA	€ 12
UOVO AFFOGATO SICILIANO POACHED ORGANIC EGGS IN TOMATO SAUCE WITH CACIOCAVALLO CHEESE	
YOGURT E GRANOLA YOGHURT WITH HOMEMADE GRANOLA	€ 6
INSALATA DI FRUTTA FRUIT SALAD - DRIED FRUITS	€ 6
RICOTTA E MIELE RICOTTA WITH ORGANIC HONEY AND BERRIES	€ 6
GRANITA BRIOCHE WITH LEMON OR ALMOND GRANITA	€ 5

## GELATI E SORBETTI

VANIGLIA VANILLA	€ 4
CIOCCOLATO CHOCOLATE	€ 4
PISTACCHIO PISTACCHIO	€ 4
NOCCIOLA HAZELNUT	€ 4
LIMONE LEMON	€ 4
FRAGOLA STRAWBERRY	€ 4
MANDORLA ALMOND	€ 4

€ 9





**PANINI**  
(UNTIL 5 PM)

MORTADELLA MORTADELLA PALMIERI FAVOLOSA WITH ARTICHOKES	€ 12
CRUDO E BURRATA PARMA S.ILARIO WITH BURRATA	€ 12
VEGAN GRILLED VEGETABLE WITH CROQUETTE AND CRISPY FRIED CHICKPEAS	€ 12
OMEGA 3 MACKEREL WITH ONION AND TAPENADE- MAYONNAISE	€ 12
TONNO ROSSO BLUEFIN TUNA WITH RADICCHIO TREVISANO AND CACIOCAVALLO CHEESE	€ 18
CHEESEBURGER BRIOCHE WITH SIMMENTAL BEEF, CACIOCAVALLO CHEESE AND AVOCADO WITH SPICY ROASTED POTATOES	€ 19

**APERITIVO COCKTAIL**

HOUSE NEGRONI MALFY GIN - AMARA - CAMPARI CASK - VERMOUTH DEL PROFESSORE ROSSO - PASTAMARA BITTERS	€ 14
RITZ SPRITZ APEROL - BLOOD ORANGE LIQUEUR - WHITE WINE - SODA WATER	€ 8
VERMUTTINO CLASSICO VERMOUTH DI TORINO - SODA WATER	€ 7,50
BICICLETTA CAMPARI CASK - WHITE WINE - CHINOTTO TONIC	€ 9
CATANIA-VIENNA GENUSSFREUNDIN VERMOUTH - ETNA BITTER	€ 12
MED TONIC PANAREA GIN - CAPERS - TOMATOES - FEVER-TREE MEDITERRANEAN TONIC	€ 17
OLIVE OIL MARTINI OLIVE OIL FAT WASHED VODKA - OSCAR 697 EXTRA DRY VERMOUTH	€ 16

**APERITIVO**  
(FROM 5 PM)

ARANCINI FRIED SAFFRON RICE DUMPLINGS WITH BOLOGNESE	€ 5
PANE E PANNELLE FRIED CHICKPEA SANDWICH	€ 4
FRITTO MISTO	€ 9
ANTIPASTO CICCIO SULTANO PICKLED ATRICHOKES - GRILLED ARTICHOKES - MARINATED OLIVES - ROASTED OLIVES	€ 12
PANE E GRISSINI ORGANIC BREAD - GRISSINI - CARTA MUSICA - OLIVE OIL	€ 5
FORMAGGI RAGUSANO - CACIOCAVALLO - PIACENTINO - TUMA PERSA - FIORE SICANO	€ 14
SALUMI MORTADELLA PALMIERI FAVOLOSA - PARMA S.ILARIO - COTTO CAPITELLI - SALSICCIA	€ 14
GAMBERO ROSSO CRUDO RED MAZZARA SHRIMP	€ 10,78
TARTAR DI MANZO STEAK TARTARE WITH CARBONARA SAUCE	€ 8
CAPONATA E POLPO GRILLED OCTOPUS WITH CAPONATA	€ 8
OSTRICHA E PISTACCHIO OYSTERS WITH PISTACHIO CREAM (2 P.)	€ 9



**ANTIPASTI**  
(FROM 12 PM)

CAPONATA E POLPO GRILLED OCTOPUS WITH CAPONATA	€ 12
TARTAR DI MANZO STEAK TARTARE WITH CARBONARA SAUCE	€ 14
TORTINO RAGUSANO BAKED RAGUSANO CHEESE	€ 12
TARTAR DI SPIGOLA WILD SEABASS TARTAR WITH FENNEL-ORANGE SALAD	€ 12
INSALATA DI TONNO TUNA IN OLIVE OIL WITH ORGANIC GREENS AND CAPERS	€ 12

**ZUPPE**

MINISTRONE	€ 8
ZUPPA DI LENTICCHIE LENTIL SOUP WITH SCAMPI AND BLACK TRUFFLE	€ 14



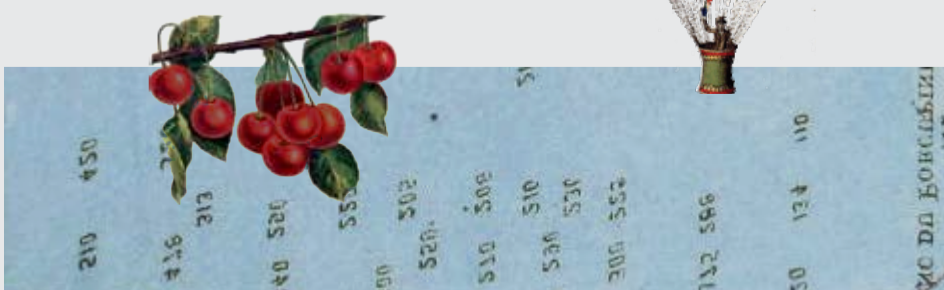
**PASTE**

PASTA "TARATATA" SPAGHETTI N°10 WITH BOTTARGA SAUCE	€ 16
GNOCCHI RAGUSANI GNOCCHI STUFFED WITH CHEESE, MUSSELS, CUTTLEFISH AND PORK WITH CARBONARA SAUCE	€ 14
RAVIOLI DI RICOTTA CON AGNELLO RAVIOLI WITH RICOTTA, TUMA PERSA CHEESE AND LAMB RAGOUT	€ 14
PASTA ALLO SCOGLIO SPAGHETTI N°6 WITH SEAFOOD	€ 24
PACCHERO ALLA NORMA PACCHERI WITH AUBERGINE, TOMATO, BASIL AND RICOTTA	€ 14



**SECONDI**

MAIALINO ALLA CHIARAMONTANA BLACK NEBRODI PORK, STUFFED WITH CHIARAMONTANA FILLING AND SALT POTATOES	€ 22
CERNIA AL CARTOCCIO PAPILLOTTE OF MEDITERANEAN GROUPER WITH FENNEL	€ 24
PESCE SPADA ALLA GHIOTTA SWORDFISH CRUSTED WITH ALMONDS AND PISTACHIO WITH GHIOTTA SAUCE AND ROASTED ONIONS	€ 26
POLLO AL CARRUBBO ORGANIC CHICKEN GLAZED WITH CAROB AND SAUTEED LETTUCE	€ 22



IF YOU HAVE ANY DIETARY REQUIREMENTS OR ARE CONCERNED ABOUT FOOD ALLERGIES, E.G. NUTS, YOU ARE INVITED TO ASK ONE OF OUR LADIES AND GENTLEMEN FOR ASSISTANCE WHEN SELECTING MENU ITEMS. ALL PRICES ARE IN EURO INCLUDING VAT.