DCIP

RESTAURANT&BAR

MENU

Non è solo pizza.
È passione. È tradizione. È Italia.
Ogni piatto nasce da ingredienti
selezionati, ricette autentiche e amore
per la vera cucina italiana.

It is not just pizza.
It is passion. It is tradition. It is Italy.
Every dish is made with carefully selected ingredients, authentic
recipes, and a love for true Italian cuisine.



APERITIVO

APEROL SPRITZ | 8.90
Prosecco, Aperol, soda, orange slice

LIMONCELLO SPRITZ | 8.90
Prosecco, limoncello, soda, lemon slice

CAMPARI SPRITZ | 8.90 NEW
Prosecco, Campari

CAMPARI ORANGE | 8.90 NEW
Campari, freshly squeezed orange juice

LILLET ROSÉ | 8.90
Prosecco, Lillet Rosé, peach liqueur

MEDITERRANEAN HUGO | 8.90
Prosecco, soda, pomegranate syrup, elderberry syrup, lime juice, mint

TROPICAL FOREST | 8.90
Prosecco, lime juice, passion fruit slice, maracuja puree

MIMOSA | 6.90
Prosecco, orange juice, orange slice

BELLINI | 6.90
Prosecco, peach puree

NEGRONI SBAGLIATO | 9.90
Prosecco, Campari, Martini Rosso, orange slice

CRODINO SPRITZ (ALCOHOL FREE) | 6.90
Crodino, soda, freshly squeezed orange juice, orange slice

A, O: OUR PROSECCO CONTAINS SULFITES AND GLUTEN

STARTERS

BEEF TARTARE A,C,G,M | **24.00**

Beef tartare, egg yolk, onion, salted butter, toasted bread





BRUSCHETTA A | **7.90**

Toasted sourdough bread,

marinated tomatoes, oregano, garlic, olive oil

ARANCINI A,C,G,M,O | **11.50**

Crispy rice balls filled with

mozzarella, truffle mayo, chili tomato sauce





NEW

ITALIAN TRIP
(1/2 PERSON/S) A,G,M | **16.90/29.90**

Prosciutto, truffle salami, truffle caciotta, olives, grilled zucchini,

homemade spread, focaccia

STARTERS



OLIVE ALL'ASCOLANA A,C,M,G | **8.90**

Crispy olives filled with sicilian-style meat, truffle mayo

NEW

GARLIC OLIO SHRIMP A,B | **17.50**

Black tiger prawns, chili-lemon emulsion, crispy bread bites





NEW

POLPETTE & POLENTA A,G,L | **12.90**

Nonna's organic beef meatballs in tomato sauce, crispy polenta strips, parmesan

SOUPS

TOMATO CREAM SOUP A,G,L | **7.90**

Fruity tomato soup with carrots, celery, onion, focaccia



SALADS



NEW

INSALATA GAMBERETTI B | **19.90**

Grilled prawns, arugula, dried tomatoes, cucumber, pine nuts

CAESAR SALAD A,G,M,C | **17.90**

Romaine lettuce, chicken fillet, croutons, Grana Padano



SALADS



RUCOLETTA A,G,M | **8.90**

Arugula, cherry tomatoes, grana, olives, homemade focaccia



NEW

BURRATA A,G | **13.90**

Burrata, datterini tomatoes, fresh basil,
garnished with olive oil, homemade focaccia



INSALATA DI STAGIONE A,M | **8.90**

Mixed seasonal salad, homemade focaccia

LE NOSTRE PASTE



CARBONARA A,C,G | **18.90**

Spaghetti with guanciale, egg, pecorino, Grana Padano

OPTIONAL:

EXTRA TRUFFLE CREAM +2€



LASAGNE A,G,L | **15.90**

Homemade lasagne with organic minced beef



PASTA BOLOGNESE A,G,L | **16.90**

Spaghetti with tomato sauce and organic beef ragout



PASTA PESTO ROSSO E GAMBERETTI A,B,C,G,H | **24.90**

Linguine with dried red tomatoes, wild caught prawns, lemon zest

LE NOSTRE PASTE



NEW

PASTA CON GAMBERETTI E BISQUE A,B,G,O | **25.90**

Pasta with wild caught prawns, homemade lobster bisque

PASTA PESTO GENOVESE A,G | **15.90**

Linguine, basil pesto, Grana Padano, pine nuts





NEW

PASTA ALLA PUTTANESCA A,D | **19.90**

Pasta, olives, capers, garlic, anchovy fillet, parsley

LE NOSTRE PASTE

NEW

AGLIO E OLIO A | 11.90

Pasta, garlic, olive oil, chili





NEW

TRUFFLE RAVIOLI A,G | 19.90

Fresh ravioli filled with black truffle and Stracchino cheese, served with brown butter

PENNE BAMBINI A,G,H | 7.90

Penne of your choice with pomodoro

PESTO OR BOLOGNESE +1€



*GLUTEN-FREE PASTA AVAILABLE, SURCHARGE

3€- PER PORTION

**EXTRA PORTION OF GRANA PADANO

2€- PER PORTION

DCIP – SIGNATURE EXPERIENCE



SUNSET A,G,H | **24.90**

Yellow cherry tomatoes, fior di latte, pistachio cream, basil, stracciatella di burrata, 24k gold leaf

BIANCHE

GUANTUFO A,G | **15.90**

Ricotta, fior di latte, guanciale, provola, truffle cream, basil





CHILL OUT A,G | **16.90**

Spicy salami, fior di latte, buffalo mozzarella, pecorino romano, basil

BIANCHE



QUATTRO FORMAGGI A,G | **14.90**

Ricotta, provola, fior di latte, gorgonzola, basil



MORTADELLA A,G,H | **18.90**

Burrata, fior di latte, mortadella, crushed pistachios cream, basil



SPEZIATA A,G | **15.90**

Fior di latte, provola, salsiccia, spicy salami, mushrooms, basil

LE NOSTRE PIZZE CLASSICHE



MARGHERITA A,G **| 10.90**

Tomato sauce, basil, fior di latte



MARINARA A **| 8.90**

Tomato sauce, garlic, oregano, basil, olive oil



DIAVOLA A,G **| 13.90**

Tomato sauce, spicy salami, basil, fior di latte



CARDINALE A,G **| 13.90**

Tomato sauce, ham, basil, fior di latte

LE NOSTRE PIZZE CLASSICHE



SALAMINO A,G | **13.90**

Tomato sauce, sweet salami, basil, fior di latte



CAPRICCIOSA A,G | **14.90**

Tomato sauce, artichokes, mushrooms, ham, fior di latte, olives, basil



BUFALINA A,G | **14.90**

Tomato sauce, basil, buffalo mozzarella



NAPOLI A,G | **15.90**

Tomato sauce, ham, sweet salami, ricotta, fior di latte, basil, black pepper

LE NOSTRE PIZZE CLASSICHE

TONNO A,G,D | **16.90**

Tomato sauce, tuna fillet, olives, fior di latte, basil





VEGGIE IN VERDE VEGAN A | **15.90**

Cream of asparagus, eggplant, artichokes, dried tomatoes, olives, basil

VEGANA 4 POMODORI VEGAN A | **12.90**

Tomato sauce, yellow & red dried tomatoes, cherry tomatoes, basil





BABY MARGHERITA A,G | **7.90**

Tomato sauce, basil, fior di latte

LE NOSTRE PIZZE SPECIALI



LITTLE ITALY A,G | **18.90**

Fior di latte, dried tomatoes, prosciutto crudo, basil, arugula, buffalo stracciatella, Grana Padano



BUFALINA 2.0 A,G | **15.90**

Yellow tomato sauce, basil, buffalo mozzarella



NEW

PUNYAS A,D,G | **16.90**

Yellow tomato sauce, anchovy fillet, buffalo stracciata, fior di latte, caper dust, basil

LE NOSTRE PIZZE SPECIALI



LEMON TONNO A,D,G | **17.90**

Fior di latte, dried tomatoes, arugula, tuna fillet, lemon zest, basil



CALZONE DELLA CASA A,G,H | **15.90**

Yellow tomato sauce, dried red tomatoes, fior di latte, pistachio cream



O´SOLE MIO A,G,H | **17.90**

Yellow & red dried tomatoes, fior di latte, basil, pistachio cream

LE NOSTRE PIZZE SPECIALI



CAPRICCIOSA SPECIAL A | **18.90**

Yellow tomato sauce, fior di latte, artichokes, mushrooms, prosciutto crudo, homemade spicy sauce, olives, basil

BRESAOLA A,G | **17.90**

Red tomato sauce, fior di latte, bresaola, Grana Padano, arugula





NEW

NDUJA & BURRATA A,G | **17.90**

Red tomato sauce, fior di latte, nduja, burrata, basil

AGGIUNTE

BUFALA G | 4.50

EXTRA FIOR DI LATTE G | 2.90

STRACCIATELLA DI BURRATA G | 3.90

PROVOLA G | 3.90

RICOTTA G | 2.00

ANCHOVY FILLET B | 4.90

TUNA FILLET B | 6.90

GUANCIALE | 3.80

PROSCIUTTO COTTO (HAM) | 3.80

PROSCIUTTO CRUDO | 4.90

SALAME DOLCE (SWEET) | 4.50

SALAME PICCANTE (SPICY) | 4.50

BRESAOLA | 6.90

NDUJA CREAM | 6.00

MUSHROOMS | 2.80

OLIVES | 2.50

CORN | 2.00

ARTICHOKES | 2.00

ARUGULA | 2.00

FRESH DATTERINO TOMATOES | 2.00

YELLOW TOMATO SAUCE | 2.50

TRUFFLE CREAM | 2.00

PISTACHIO CREAM H | 5.50

ONION | 2.00

WINE BY THE GLASS

WHITE 1/8

GRÜNER VELTLINER | 5.90
LÖSS HIEDLER

GELBER MUSKATELLER | 7.90
TRADITION STEIERMARK DAC POTZINGER

SAUVIGNON BLANC | 6.90
MAYER AM PFARRPLATZ

WIENER GEMISCHTER SATZ | 6.90
DAC BISAMBERG BIO WIENINGER

PINOT GRIGIO TRENTINO | 6.60
DOC LAVIS

ROSE 1/8

ROSE CABERNET-MERLOT 5.90
COOL CLIMATE GMEINBÖCK

RED 1/8

DESIRE LUSH & ZIN | 7.90
PRIMITIVO PUGLIA IGT PASQUA

CANTALORO ROSSO TOSCANA | 6.90
IGT BIO AVIGNONESI

K+K CUVÈE | 6.90 NEW
KIRNBAUER

O: OUR WINE CONTAINS SULFITES

ALCOHOL-FREE

SAN PELLEGRINO 0,25L/ 0,75L | 3.80/8.20

AQUA PANNA 0,25L/ 0,75L | 3.80/8.20

TAP WATER 0,50L | 0.50

SODA 0,33L/0,50L* | 2.90/4.60

Raspberry / elderberry / lemon+ 1€

FRESHLY SQUEEZED ORANGE JUICE 1/4 | 5.90

HOMEMADE LEMONADE 0,33L/0,50L | 4.80/6.20

Lemon juice, fresh mint

HOMEMADE ICED TEA 0,33L/0,50L | 4.80/6.20

Earl Grey, lemon juice, fresh mint

RAUCH 0,20L | 4.60

Strawberry, apricot

with soda 0.5L | 5.90

with still water 0.5L | 5.50

APPLE NATURALLY CLOUDY 0,33L | 4.90

with soda 0,5L | 5.90

with still water 0,5L | 5.50

COCA-COLA 0,33L | 4.90

COLA ZERO 0,33L | 4.90

BIO LEMONADE 0,33L | 5.20

Orange / passion fruit / cranberry

FENTIMANS | 5.20

Rose lemonade 0,275L/ *Ginger ale* 0,2L/ *Connoisseurs tonic* 0,2L

RED BULL 0,25L | 5.90

*YOUTH DRINK

COFFEE

ESPRESSO | 2.90

DOUBLE ESPRESSO | 4.60

AMERICANO | 4.60

CAPPUCCINO G | 4.80

LATTE G | 5.20

FLAT WHITE G | 5.20

CORTADO G | 3.80

DOUBLE CORTADO G | 5.20

HOT CHOCOLATE G | 5.20

TEA

ORGANIC ROOIBOS | 4.50

ORGANIC PEPPERMINT | 4.50

ORGANIC CHAMOMILE | 4.50

ORGANIC FRUIT | 4.50

ORGANIC GREEN | 4.50

BEER

STELLA ARTOIS 0,33L/ 0,50L DRAFT BEER | 4.80/5.90

MUTTERMILCH WIENER BUBI VIENNA LAGER 0,33L BOTTLED BEER | 5.90

STELLA ARTOIS 0,33L BOTTLED BEER | 5.90

CORONA NON-ALCOHOLIC 0.0% 0,35L BOTTLED BEER | 4.90

A: OUR BEERS CONTAIN GLUTEN

G´SPRITZT

WHITE SPRITZER O | 4.40

GrünerVeltliner, Soda

HUGO A, O | 7.20

Prosecco, Elderberry Syrup, Soda, Mint

ALLERGENS

IN ACCORDANCE WITH CODEX RECOMMENDATION

CEREALS CONTAINING GLUTEN	A	NUTS	H
CRUSTACEANS	B	CELERY	L
EGG	C	MUSTARD	M
FISH	D	SESAM	N
PEANUT	E	SULFITE	O
SOY	F	LUPINS	P
MILK OR LACTOSE	G	MOLLUSCS	R