

HACKER PSCHORR & PAULANER BIERE

Hacker Pschorr Münchner Hell ^{a3,3,13} Balanced in flavor, brewed with great skill	0,5 l	5,90 €
Hacker Pschorr Münchner Hell ^{a3} Alcohol-free with distinction	0,5 l	5,90 €
Radler ^{a3,3,8,13} The thirst-quenching refreshment	0,5 l	5,90 €
Paulaner Hefe-Weißbier ^{a1,13} A wheat beer of the highest quality	0,5 l	5,90 €
Paulaner Hefe-Weißbier ^{a1} Alcohol-free with a touch of sophistication	0,5 l	5,90 €
Paulaner Hefe-Weißbier dunkel ^{a1,13} Refreshing with a hearty malty character dark wheat	0,5 l	5,90 €
Weißbier-Zitrone ^{a1,3,8,13}	0,5 l	5,90 €

NON-ALCOLIC BEVERAGES

San Pellegrino Acqua Panna still sparkling	0,75 l	8,90 €
Acqua dalle sorgenti di Monaco Munich spring water sparkling still	0,30 l	3,50 €
Coca Cola Fanta ^{1,2,3,15}	0,40 l	4,90 €
Coca Cola Coca Cola Zero ^{1,3,9}	btl. 0,20 l	4,50 €
Coca Cola Zero ^{1,3,9}	0,40 l	4,90 €
Cola-Fanta Mix ^{1,3}	0,40 l	4,90 €
Zitronenlimonade ^{3,8}	0,50 l	4,90 €
Schorlen Spritzers ^{3,8,9} Apple Blackcurrant Elderberry	0,40 l	4,90 €
Refreshment Drink ^{3,8,9} Apple Blackcurrant	0,30 l	4,00 €
Schweppes Tonic Lemon ^{8,1,14}	btl. 0,20 l	4,50 €
Schweppes Wild Berry ^{1,3,8}	btl. 0,20 l	4,50 €

COFFEE & TEA

Espresso ¹⁵	3,00 €
Café Crema ¹⁵	4,90 €
Cappuccino ^{g,15}	5,00 €
Latte Macchiato ^{g,15}	4,90 €
Hot Ciok Segafredo 20% Cocoa ^{g,8}	4,90 €
Iced coffee ^(c,e,f,g,1,2,8,11) Ice cream with vanilla flavor Cream	8,50 €
Tea Black Tea ¹⁵ Green Tea Fruit Tea Peppermint Tea Chamomile Tea	4,90 €
Affogato Espresso with ice ¹⁵	6,50 €
Mulled Wine (seasonal) ^m	6,50 €

WHITE WINE

Pinot Grigio Terre Siciliane IGP ^{m,5,13} glass 0,2l	8,50 €
Fantani Sicilia Flavors of lime, pear, and apricot semi-dry	
Trebbiano Rubicone IGT ^{m,5,13} glass 0,2l	9,50 €
Casalina Di Siziano Trebbiano IGT Rubicone Delicately aromatic bouquet, herbaceous, spicy, harmonious dry	
Chardonnay DOC ^{m,5,13} bottle 0,25 l	9,80 €
Terre Gaie Veneto Chardonnay Dry fruity harmonious	
Lugana DOC ^{m,5,13} bottle 0,75 l	39,00 €
Cantina Cò de Fer Lombardia Turbiana Dry fruity	
Soave Classico DOC ^{m,5,13} bottle 0,75 l	39,00 €
Cantina Rocca Sveva Venezia 100 % Garganega Elegant floral-fruity bouquet	
Roero Arneis DOCG ^{m,5,13} bottle 0,75 l	43,00 €
Cantina Guidobono Piemonte Arneis Dry elegant	

ROSÉ WINE

Il Passo Rosato IGP ^{m,5,13} glass 0,2l	8,50 €
Il Passo Pulia Fruity-sweet and spicy semi-dry	
Pasqua Trevenezie IGT ^{m,5,13} bottle 0,75 l	39,00 €
Cantina Pasqua Venezia Corvina Syrah Trebbiano Lively acidity elegant	

RED WINE

Batuta Tempranillo ^{m, 5,13} glass 0,2l	8,50 €
Botega Artero Toledo Aromas of red berries and cherry juicy and soft dry	
Negroamaro - Primitivo IGT ^{m, 5,13} glass 0,2l	9,50 €
Luna Argenta Pulia Intense bouquet of dark fruits semi-dry	
Primitivo DOP ^{m,5,13} bottle 0,75 l	39,00 €
Cantine Antiche Contrade Primitivo Harmonious and intense flavor	
Cabernet Sauvignon DOC ^{m,5,13} bottle 0,75 l	41,00 €
Cantina Antonutti Friaul Cabernet Sauvignon Cabernet Franc Dry Flavors of berry fruits	
Barbera d'Alba DOC ^{m,5,13} bottle 0,75 l	45,00 €
Cantina Guidobono Piemonte Barbera Fruity bouquet Robust	

Valdo Prosecco white rosé ^{m,5,13} 0,75 l	39,00 €
Conegliano - Valdobbiadene Italia Glera dry	
Moët & Chandon Brut Imperial ^{m,5,13} 0,75 l	130,00 €
Champagnerhaus Moët & Chandon France	

APERITIF, COCKTAILS & LONGDRINKS

Aperol Spritz ^{m,1,2,5,13,14} 0,25 l	9,80 €
Aperol Vino Frizzante Soda	
Lillet Wild Berry ^{m,1,2,5,8,13} 0,25 l	9,80 €
Lillet Blanc Schweppes Wild Berry	
Limoncello Spritz ^{1,8,13} 0,25 l	9,80 €
Limoncello Vino Frizzante Soda	
Campari Spritz ^{m,1,2,5,13,14} 0,25 l	9,80 €
Campari Vino frizzante Soda	
Hugo ^{m,5,13} 0,25 l	9,80 €
Holunder Vino Frizzante Soda	
Crodino Spritz ^{m,1,2,14} 0,25 l	9,80 €
Crodino Soda Orange alcohol-free	
Crodino ^{m,1,14} 0,098 l	7,50 €
Alcohol-free	
Weinschorle ¹³ 0,3 l	9,00 €
Prosecco Borgo Molino DOC ^{m,5,13} bottle 0,2 l	9,80 €
Vino Frizzante Bianco Il Silvestre 0,2 l	7,50 €
Cantina Tombacco Trebaseleghe Venezia ^{m,5,13}	
Negroni ^{m,13} 0,25 l	12,00 €
Gin Martini rosso Campari	
Gin Tonic Lemon ^{1,8,13,14} 0,25 l	12,00 €
Dry Gin 4 cl Tonic Water or Bitter lemon	
Cuba Libre ^{1,2,3,5,13,15} 0,25 l	12,00 €
Rum 4 cl Cola	
Grappa ¹³ 2 cl	7,50 €
Limoncello ^{1,8,13} 4 cl	7,50 €
Averna ^{13,m} 4 cl	7,50 €
Gin ¹³ Rum ¹³ Whisky ¹³ 4 cl	7,50 €
Martini rosso ^{1,5,8,13} 4 cl	7,50 €

Additives: 1 = with colorant, may affect activity and attention in children, 2 = with preservatives, 3 = with antioxidant, 4 = with flavor enhancer, 5 = sulfured, 6 = blackened, 7 = with phosphate, 8 = with sweetener, 9 = contains phenylalanine source, 10 = waxed, 11 = with nitrite curing salt, 12 = tartrazine, 13 = alcohol-containing, 14 = containing quinine, 15 = containing caffeine. The list of additives is not exhaustive. No guarantee can be given for 100% completeness of the information. Cross-contamination of individual ingredients and technologically unavoidable contamination of individual products cannot be excluded.

Allergens: a1 = wheat, a2 = rye, a3 = barley, a4 = oats, a5 = kamut or hybrid strains, b = crustaceans and products thereof, c = eggs and egg products, d = fish and fish products, e = peanuts and products thereof, f = soybeans and soybean products, g = milk and dairy products, h1 = almonds, h2 = hazelnuts, h3 = walnuts, h4 = cashews, h5 = pecans, h6 = brazil nuts, h7 = pistachios, h8 = macadamia or Queensland nuts, i = celery and products thereof, k = mustard and products thereof, l = sesame seeds and products thereof, m = sulfur dioxide and sulfites, n = lupin and lupin products, o = mollusks and products thereof.

Please pay only upon presentation of the electronically created bill.



PIZZAREI

MÜNCHEN
am Dom
RESTAURANT CAFE-BAR
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PIATTI TIPICI PER IL TAVOLO



Bruschetta della Casa 10,a1,f,m 9,80
 marinated tomato cubes | onions

Trio di Bruschette 10,a1,d,f,h,m 14,80
 tuna | tomato | avocado

Italian Crispy Prawns a1,c,d,g,b,3,4,f 21
 crispy prawns | lemon truffle mayo & chilli di

Antipasto Misto alle Verdure a1,f,m,6,7 23
 marinated grilled vegetables | avocado | artichokes |
 marinated tomatoe cubes | olives | pinsa bread

Parmigiana al Forno 1,2,3,4,a1,g,i 19,80
 eggplants | tomatoes | mozzarella | garlic |
 baked in the oven

Caprese di Bufala m,g,4 16,50
 buffalo mozzarella | tomatoes | basil |
 balsamic vinegar |olive oil

Creamy Tomato Soap 1,2,i,a1,g 9,50
 croutons | cream | herbs



PASTA



Gnocchi Gorgonzola e Spinaci 1,2,3,4,a1,h3,g 18,90
 gorgonzola sauce | spinach

Spaghetti al Pomodoro 1,2,3,4,a1,g,i 14,50
 tomato sauce | garlic

Penne all'Arrabbiata 1,2,3,4,a1,i 14,90
 tomato sauce | chili | garlic

Penne Alfredo a1,i,g 18,90
 chicken breast strips | peas | cream sauce

Lasagne al Forno 1,2,3,4,a1,c,f,g,i 19,50
 beef ragout | tomato sauce | mozzarella

Ravioli Ricotta e Spinaci 1,2,3,4,a1,g,i 19,50
 tomatoes | sage butter

Truffle Ravioli 1,2,3,4,a1,g,i 23
 truffle butter | parmesan

Spaghetti Bolognese 1,2,3,4,a1,g,i 16
 beef ragout | tomato sauce

Spaghetti Aglio Olio e Peperoncino 14,80
 garlic | olive oil | chili 1,2,3,4,a1,i

Spaghetti Frutti di Mare 1,2,3,4,13,a1,b,d,g,m,o,i 23
 seafood | tomatoes | parsley | garlic

All pastas are also available gluten-free.



PIZZA | PINSA



Pinsa-/ Pizzabread white | red a1,1,2,3,4,i,f Pizza 9,50
 rosemary | olive oil | garlic or tomato sauce Pinsa 9,50

Margherita a1,1,2,3,4,g,i,f Pizza 13,90
 tomato sauce | mozzarella | basil Pinsa 14,90

Bucarina e Rucola a1,1,2,3,4,g,h,i,f Pizza 19,50
 tomato sauce | buffalo mozzarella | arugula Pinsa 21

Vegetariana a1,1,2,3,4,g,i,f Pizza 19,50
 tomato sauce | mozzarella | vegetables | mushrooms Pinsa 20,50

Formaggi a1,1,2,3,4,g,i,f Pizza 19,50
 tomato sauce | Mozzarella | gorgonzola | parmesan Pinsa 20,50

Pollo a1,1,2,3,4,5,7,g,i,f Pizza 19,50
 tomato sauce | mozzarella | chicken breast strips | Pinsa 20,50
 mushrooms

Frutti di Mare a1,1,2,3,4,9,b,d,o,f Pizza 21,50
 tomato sauce | mozzarella | seafood Pinsa 23

Tonno e Cipolla a1,1,2,3,4,6,9,g,f Pizza 19,50
 tomato sauce | mozzarella | tuna | onion Pinsa 20

All pizzas are also available gluten-free for an extra charge (4.50).



INSALATA



Insalata Mista 9,a1,k,m,h	klein 8,90
leaf salads seeds croutons house dressing	groß 12,50
Grilled Beef Strips a1,k,h,9,12,g	21
salad with beef strips mixed green salad tomatoes cucumbers seeds croutons house dressing	
Grilled Goat Cheese 1,2,9,a1,k,m,g,h3	19,50
grilled goat cheese rosemary honey beetroot salad	
Avocado Rucola 9,k,m,g	19
arugula avocado cubes tomatoes parmesan	
Caesar Salad 9,a1,k,m,g	19,80
chicken breast strips parmesan tomatoes caesar's dressing	
Baked Potatoe 9,a1,k,m,h, 2, 3	16
sour cream leaf salads tomatoes cucumbers seeds croutons house dressing	

PESCE | FISH

Grilled Calamari e Gamberetti a1,b,g,o	29
grilled vegetables herb butter lemon	
Salmon Filet a1,g,d	29
rosemary potatoes lemon herb butter	



BURGER | CARNE | MEET



Italian Cheese Burger 1,2,3,4,5,8,a1g,i,k,o	22
black burger bun beef patty tomatoes onion salad cheese avocado mayo truffle fries	
Italian Chicken Burger 1,2,3,4,5,8,a1,g,i,k,l	21,90
burger bun chicken steak tomatoes onion salad chilli-mayo truffle fries	
Italian Veggie Burger a1,g,c,1,2,4,l (vegan)	21,90
black burger bun vegetable patty tomatoes onions salad fries lemon truffle mayo in a small bowl	
Pollo ai Funghi Porcini a1,g,	24,90
chicken escalope mushroom cream sauce potatoes	
Scaloppina Milanese di Pollo 1,2,3,4,a1,e,g,i	23,90
chicken schnitzel fries	
Beef Medaillons a1,i,1,2,3,4	29,90
rosemary potatoes green peppercorn sauce	



DOLCI | DESSERT



Lavacake a1,c,h,f,9,3,4	11
warm chocolate cake vanilla sauce fruits	
Pistachio Profiteroles a1,c,g,h,9,f,2,3,4,9	11
choux pastry pistachio cream filling chocolate sauce pistachio crumbles fruits	
Apple strudel 9,a1,c,g,h1-h9	11
vanille sauce fruits	
Vanilla Icecream 1,4,8,a1,c,g,h	7,50
chocolate cream	

EXTRA SIDES

fries a1	7,50
truffle fries a1,g,4	9
grilled vegetables a1	8,50
rosemary potatoes a1	8,50
baked potatoe sour cream g,i	8,50
lemon-truffle mayo or chilli-dip c	3,50

