


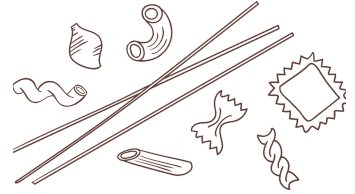


# MENU'

## FRESH PASTA

(Quantity of pasta: 170 gr per portion)

- **GLI SPAGHETTONI - 3€**  
Organic durum wheat semolina "Senatore Cappelli". (Allergen: A) 
- **GLI STROZZAPRETI - 3€**  
Organic durum wheat semolina "Senatore Cappelli". (Allergen: A) 
- **GLI STROZZAPRETI INTEGRALI (WHOLEMEAL) - 3,9€**  
Organic Durum wheat semolina "Perciasacchi and Senatore Cappelli". (Allergen: A) 
- **I RIGATONI - 4,5€**  
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs.  
100% Organic. (Allergen: A, C)
- **LE TAGLIATELLE ALL'UOVO - 4,5€**  
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs. 100% Organic. (Allergen: A, C)
- **LE PAPPARDELLE ALL'UOVO - 4,5€**  
Soft wheat flour "Maiorca", durum wheat semolina "Senatore Cappelli" and eggs. 100% Organic. (Allergen: A, C)
- **PASTA OF THE DAY**



## SAUCES

- **IL RAGÙ BIANCO - 8€**  
Two hours stewed organic meat with the traditional italian "soffritto", like the Ragù alla Bolognese but without tomato. For "meat lovers". (Allergen: L, O)
- **IL MIO POMO D'ORO - 4,5€**  
The semplicity is the extreme sophistication. Sweet, light, a taste of Italy. (Ohne Allergen) 
- **IL PESTO ALLA GENOVESE - 6,5€**  
From the field of basil to Pesto in 30 minutes. That's why ours is so special! (Allergen: C, G) 
- **LA CARBONARA - 7€**  
It doesn't need description but ours has a special ingredient. Ask us wich one. (Ohne Allergen)
- **LA VESUVIANA - 6,5€**  
A Mediterranean explosion of taste, 100% vegan, with dried tomatoes, capperns, olives from Taggia and a little bit of red hot chilli pepper. (Allergen: A) 
- **IL PESTO DI PISTACCHIO E SPECK - 8€**  
Our "fusion" interpretation to combine Italian and Austrian taste together. And it looks a perfect combination. (Allergen: H)
- **IL PESTO SICILIANO - 7€**  
Made with the typical Sicilian ingredients like tomatoes, almonds, basil and pecorino cheese, sweet and savory, creamy and crunchy. For those who love contrasts. (Allergen: G, H)
- **LA BOTTARGA - 7,5 €**  
Not so many ingredients have the smell and the taste of the sea as the Bottarga. Ours comes directly from Sardina. For seafood lovers. (Allergen: A, D)

### "SCENT OF THE SEA" PROPOSAL

Strozzapreti wholemeal + Pesto alla Genovese  
+ glass of biodynamic white wine



### "MEAT LOVER" PROPOSAL

Rigatoni + Ragù bianco  
+ glass of biodynamic red wine



## EXTRA MENU'



- + **100 PLUS** (extra portion of 100 grams) - **3,5€**
- + **EXTRA SAUCE** - **2€**
- + **36 MONTHS AGED PARMESAN** from "Red Cows" - **2,5€**
- + **16 MONTHS AGED PARMESAN** - **1,5€**
- + **PECORINO CHEESE** from wild sheeps from Sicily - **2€**
- + **BREAD CRUMBLE** - **0,7€**
- + **OUR CHOICE OF 3 PEPPERS** (Black, Sichuan, Timut) - **0,5€**



## DESSERT

- **TIRAMISU' LIKE A CHEESECAKE** (Allergen: A, C, G) - **4,5€**
- **PANNA COTTA WITH RASPBERRIES** (Allergen: G) - **4,5€**
- **CHOCOLATE MOUSSE ORANGE FLAVOURED WITH CARAMELIZED ALMONDS** (Allergen: G, H) - **4,5€**



## ORGANIC BEVERAGE



**Cola** (275 ml bottle)  
**Red orange juice** (275 ml bottle) **3,5€**  
**Lemonade** (275 ml bottle)

### BEERS (330 ml bottle)

**Bergquell**  
**Ötscher Pils** **4€**  
**Dinkel Weiss**

## WINES

**Vermentino "Un Po' più in su del Mare"** glass - 6€ / bottle 27€  
Biodynamic white wine from Tuscany

**Sangiovese "Soloterra"** glass - 7€ / bottle 29€  
Biodynamic red wine from Tuscany

**Grüner Veltliner** glass - 4,5€ / bottle 18€  
Organic white wine from Weinviertel

**Blaufränkisch** glass - 5,5€ / bottle 23€  
Biodynamic red wine from Burgenland



**Espresso** 2,2€      **Double espresso** 2,8€

**Cappuccino** 3€

SCAN THE MENU



**SoFàre Bistrot**

Open from Monday to Saturday

10:00 - 21:00

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