

Cantinetta

im Hofkeller

Benvenuti!

We are delighted to have you as our guest!

We invite you on a culinary journey through Italy!
Every dish tells a story of origin, flavor, and dedication!

Enjoy selected specialties from the regions of Italy - prepared with care and passion
for you.

And if you - especially our younger guests - have special wishes,
we will gladly try to fulfill them!

Buon appetito!



Your Hofkeller Team

Starters

VITELLO TONNATO | € 17,00

Roast veal, thinly sliced with tuna sauce (D,G)

BURRATA E VERDURE TIEPIDE | € 15,50

Italian fresh cheese with a creamy center served with warm vegetables (G)

BURRATA E PROSCIUTTO CRUDO | € 17,00

Italian fresh cheese with a creamy center and San Daniele prosciutto (G)

CARPACCIO DI MANZO | € 18,00

Beef carpaccio (G)

Soups

MINISTRONE | € 7,50

Classic Italian vegetable soup (L)

ZUPPA DI POMODORO | € 7,00

Classic Italian tomato soup (L)

ZUPPA DI PESCE | € 16,00

House-style fish soup (A,B,D,R)

Salads

INSALATA RUCOLA E SCAGLIE DI PARMIGIANO | € 8,00

Arugula salad with shaved Parmesan (G)

INSALATA TRICOLORE | € 7,00

Green salad with tomatoes and mozzarella (G)

INSALATA VERDE | € 5,50

Green salad

INSALATA MISTA | € 6,00

Mixed salad

First Courses

LASAGNE AL FORNO | € 17,00

Oven-baked lasagna with classic Italian meat sauce (A,G)

SPAGHETTI ALLA BOLOGNESE | € 16,00

Pasta with classic Italian meat sauce (A,L)

LINGUINE SCOGLIO | € 19,00

Pasta with seafood and shellfish (A,B,R)

SPAGHETTI VONGOLE | € 19,00

Pasta with clams (A,R)

COZZE ALLA TARANTINA | € 16,00

Mussels in spicy tomato sauce (A,R)

SPAGHETTI AGLIO E OLIO | € 13,50

Pasta with garlic and olive oil (A)

SPAGHETTI TRAPANESE | € 17,00

Pasta with olive oil and garlic, topped with diced tomatoes and mozzarella (A,G)

PENNE ALL'ARRABIATA | € 14,50

Pasta in spicy tomato sauce (A)

GNOCCHI AL POMODORO | € 14,00

Italian dumplings with classic tomato sauce (A,C,G)

Meat Dishes

TAGLIATA DI MANZO | € 26,50

Sliced medium-rare beef sirloin on arugula with Parmesan (G)

FILETTO DI MANZO | € 36,00

Beef tenderloin, medium rare, with Cafe de Paris butter

SALTIMBOCCA ALLA ROMANA | € 25,00

Veal escalope with prosciutto in sage sauce (A,O)

SCALOPPINE DI VITELLO AL LIMONE | € 24,00

Thinly sliced veal loin with lemon sauce

POLLO ALLA LIGURE | € 23,50

Braised chicken with olives, white wine, garlic and herbs

Fish Dishes

CALAMARI | € 19,00

Grilled calamari (R)

GAMBERONI | € 27,00

7 grilled prawns (B)

CALAMARI E GAMBERONI | € 26,00

Grilled calamari and prawns (B,R)

ORATA | € 27,00

Sea bream, filleted on request (D)

BRANZINO | € 27,00

Sea bass, filleted on request (D)

VARIAZIONE DI PESCE | € 27,00 pro Person

Fish variation for two people (B,D,R)

Side Dishes

POLENTA | € 5,50

ROSEMARY POTATOES | € 5,50

GRILLED VEGETABLES | € 5,50

LEAF SPINACH | € 5,50

Bread

Bread (A) | € 3,50

Garlic bread (A) | € 4,00

Grissini ^(A) | € 2,00

Desserts

SORBETTO AL LIMONE | € 6,50

Classic Italian lemon sorbet (O)

TIRAMISÙ | € 7,50

Classic Italian dessert made with mascarpone and ladyfingers soaked in coffee (A,G)

PANNA COTTA | € 7,50

Classic Italian dessert made from cooked cream (G)

AFFOGATO AL CAFFÈ | € 5,50

Classic Italian dessert made with vanilla ice cream and hot espresso (G)

Non-Alcoholic Beverages

JUICES

Apple juice 0,25l | € 4,00

Blackcurrant juice 0,25l | € 4,00

Apricot juice 0,25l | € 4,00

Peach juice 0,25l | € 4,00

Orange juice 0,25l | € 4,00

Elderflower soda 0,25l | € 3,80

Mixed with soda to 0,3l | € 4,50
0,5l | € 5,50

SOFT DRINKS

Coca-Cola bottle 0,33l | € 4,80

Coca-Cola Zero bottle 0,33l | € 4,80

San Pellegrino Aranciata 0,2l | € 4,80

San Pellegrino Limonata 0,2l | € 4,80

Ginger Ale 0,2l | € 5,00

Crodino 0,175l | € 5,00

Sanbittér 0,1l | € 5,00

Coffee and Water

COFFEE

Espresso | € 3,10
Double espresso | € 4,00
Macchiato | € 3,30
Cappuccino | € 4,50
Latte macchiato | € 4,90
Espresso with a shot | € 4,90

TEA

Tea (various varieties) | € 3,80

WATER

Acqua Panna 0,25l | € 2,80
0,75l | € 5,80
San Pellegrino 0,25l | € 2,80
0,75l | € 5,80
Soda 0,25l | € 2,20
0,5l | € 3,20

Fresh lemon | € 1,00

Beer and Spirits

BEER

Birra Moretti draft 0,2l | € 4,20

0,4l | € 5,30

Beer with soda 0,3l | € 4,60

Shandy 0,3l | € 4,70

Birra Moretti Zero 0,33l | € 5,20

Birra Ichnusa unfiltered 0,33l | € 5,20

APERITIFS

Aperol Spritz | € 7,50

Campari Soda | € 7,50

Campari Orange | € 7,50

Martini bianco | € 5,00

Negroni | € 9,50

Negroni Sbagliato | € 8,50

Americano | € 9,50

SPIRITS

Grappa Poli Sarpa di Poli 4cl | € 7,80

Grappa Poli Sarpa oro 4cl | € 7,90

Grappa Berta Nizza 4cl | € 12,50

Limoncello 4cl | € 4,50

Averna 4cl | € 7,50

Fernet 4cl | € 7,50

Ramazzotti 4cl | € 7,50

Sambucca 4cl | € 7,50

White Wines

House white wine 1/8l | € 4,50

1/4l | € 9,00

1/2l | € 17,00

White wine spritzer | € 4,50

Vie Sedean 80 – Soave DOC 1/8l | € 5,00

Flasche 0,75l | € 27,00

Visintini – Friulano 1/8l | € 5,20

Flasche 0,75l | € 32,00

Argiolas – Vermentino Costamolino 1/8l | € 5,70

Flasche 0,75l | € 35,00

Pighin – Pinot Grigio Grave del Friuli DOC Flasche 0,75l | € 36,00

Ca dei Frati - Lugana DOC bottle 0,75l | € 38,00

Silvio Jermann - Vinnæ Ribolla Gialla IGT bottle 0,75l | € 45,00

Argiolas - Iselis Bianco Nasco di Cagliari DOC bottle 0,75l | € 47,00

Rose Wines

House rose wine 1/8l | € 4,50

1/4l | € 9,00

1/2l | € 17,00

Tommasi - Chiaretto Rose Granara bottle 0,75l | € 36,00

Ca dei Frati - Rosa dei Frati DOC bottle 0,75l | € 38,00

Red Wines

House red wine 1/8l | € 4,50

1/4l | € 9,00

1/2l | € 17,00

Vie Sedean 80 – Valpolicella Ripasso DOC Superiore 1/8l | € 5,20

Flasche 0,75l | € 29,50

Reguta – Altropasso 1/8l | € 5,50

Flasche 0,75l 33,00

Brancaia – Tre Toscana Rosso IGT 1/8l | € 6,80

Flasche 0,75l 39,00

Tenuta dell Ornellaia – Le Volte dell' Ornellaia Flasche 0,75l | € 54,00

Tommasi – Amarone della Valpolicella DOCG Flasche 0,375l | € 58,00

Argiolas - Korem bottle 0,75l | € 65,00

Marchese Antinori - Pian delle Vigne Brunello DOCG bottle 0,75l | € 109,00

Tenuta dell Ornellaia - Le Serre Nuove dell Ornellaia bottle 0,75l | € 119,00

Marchese Antinori - Tignanello Toscana IGT bottle 0,75l | € 190,00

Sparkling Wines

House prosecco 1/8l | € 5,50

1/4l | € 11,00

1/2l | € 21,00

Nani Rizzi - Prosecco Superiore DOCG Extra Dry bottle 0,75l | € 36,00

Valdo - Vino Spumante Rose Brut Paradise bottle 0,75l | € 38,00

Marchese Antinori - Franciacorta Cuvee Royale DOCG bottle 0,75l | € 65,00

Ca' del Bosco - Franciacorta Extra Brut Cuvee Prestige bottle 0,75l | € 75,00

General Information

Dear guests!

In the evening, we charge a coperto of € 4,00.

Our Wi-Fi password is: Cantinetta2026

For the English menu, please ask our staff!

Please also rate us on Tripadvisor and visit our website www.imhofkeller.at or follow us on Instagram (imhofkeller)! www.imhofkeller.at

Thank you very much!

We use the following key to indicate allergens.

A	Gluten-containing cereals (wheat, rye, barley, oats, spelt, kamut or their hybrid strains)
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soy
G	Milk (milk from mammals such as cows, sheep, goats, horses and donkeys and products derived from it, including lactose)
H	Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
L	Celery
M	Mustard
N	Sesame
O	Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l total SO ₂
P	Lupins
R	Molluscs