



WELCOME TO THE RESTAURANT COLLIO.

Chef Josef Neuherz and his team have been welcoming our guests to the restaurant Collio for over 20 years. Our culinary offerings have been inspired by Northern Italy, the Collio region in particular. We attach great importance to seasonality, cooking with the utmost care and the highest product quality to spoil you with delicious inspirations stemming from Italian cuisine.

Enjoy a relaxed and easy-going time at our restaurant, or in summertime as well in our oasis of courtyard underneath some olive trees.

Your Collio Team.

OPENING HOURS AT THE RESTAURANT COLLIO

Wednesday to Saturday: 6.30 p.m. – 11.00 p.m.

Kitchen closes 10.00 p.m.

On holidays our restaurant is closed.

THE MENU

FILLET OF TURBOT | pepper-chili jam 18
kohlrabi | quinoa | lime | chervil ^{A, D, G, L, O}

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V RADICCHIO TORTELLONI Starter 17
apple | radicchio “Treviso” | smoked ricotta ^{A, D, G, L, O} Main course 19

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BRAISED VEAL 27
tomatoes | creamy polenta | potato-sage crumble ^{A, G, L, O}

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V SELECTION OF ITALIAN CHEESE 12
nut bread ^{A, F, G, H, M, O}

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V WHITE CHOCOLATE-COFFEE MOUSSE 11
chocolate sponge | salty caramel | espresso ^{A, C, F, G, H, O}

5 COURSE MENU 59 | **MENU WITHOUT CHEESE** 55

STARTERS

ROASTED OCTOPUS	17
cream of beans marinated green beans ^{G, L, O, R}	
GRILLED SLICES OF BEEF STEAK	17
braised eggplant cream of fried onions rucola young parmesan ^{A, G, L, M, O}	
V RUCOLA SALAD	14
cannellini beans cherry tomatoes crispy raw ham Montasio ^{G, L, O}	
BEEF CARPACCIO pine nuts rucola ^{G, H, L, O}	16
V RADICCHIO TREVISO	14
avocado pear nuts parmesan crisps balsamic wine-vinegar from Gölles ^{G, H}	
V LEAF SALAD „PRIMAVERA“ ^{L, O}	8

SOUPS

CREAM OF PARSLEY- PARMESAN SOUP	10
mushroom ravioli ^{A, C, F, G, L, O}	
CLEAR BEEF SOUP sliced pancakes ^{A, C, G, L}	5

ENTREMETS

V RADICCHIO TORTELLONI	Starter	17
apple Radicchio “Treviso” geräucherter Ricotta ^{A, C, G, L, O}	Main course	19
HOME-MADE GNOCCHI	Starter	17
puntarelle tomatoes sardines ^{A, C, D, G, L, O}	Main course	19
V RED ONION RISOTTO	Starter	16
balsamic vinegar gorgonzola ^{A, G, L, O}	Main course	18

MAIN DISHES

FILLET OF SEA BASS	29
potato-mussel fond artichokes olives Taggiasche young spinach ^{A, D, G, L, O, R}	
ROASTED CALAMARI	26
stuffed with courgette & salami “Ventricina” stem cabbage tomato capers ^{G, L, O, R}	
GRILLED FILLET OF BEEF STEAK	30
Barolo sauce rucola salad ^{G, L, O}	
WIENER SCHNITZEL	23
veal escalope “Viennese style” parsley potatoes ^{A, C, G}	

SWEETS

- V WHITE CHOCOLATE-COFFEE MOUSSE** 11
chocolate sponge | salty caramel | espresso ^{A, C, F, G, H, O}
- V PISTACHIO PANNA COTTA** 11
bergamot | lemon fruit ragout ^{A, C, G, H, O}
- V PEAR-TIRAMISU** 11
nougat ice cream | Valrhona cacao ^{A, C, F, G, H, O}
- V APPLE STRUDEL** | custard ^{A, C, F, G, H} 6

CHEESE

- V PARMESAN “REGGIANO”** 12
olives and sun-dried tomatoes ^{G, O}
- V A SELECTION OF ITALIAN CHEESE** 12
nut bread ^{A, F, G, H, M}

- COVER** 3.70

GRAPPA

2 cl

SARPA Poli	6
DI BARBERA Roccanivo Berta	13
MOSCATO BIANCO Villa de Varda	6
MOSCATO RISERVA Villa de Varda	9
ANFORA TRENINO Marzadro	6
DIC'OTTO LUNE Marzadro	7
AMARONE Marzadro	7
10Y RISERVA AFFINA CILIEGIO Marzadro	12
ESPRESSIONI AROMATICA Marzadro	9
OLIA DEL GARDA OLIVE Marzadro	6
DI SAN LEONARDO Stravecchio	9
NEBBIOLO Dellavalle	7
BARBERA CASTAGNO Dellavalle	8
CUVÉE RISERVA Dellavalle (im Rumpfass)	7
DI BRUNELLO DI MONTALCINO Corte Pavone	7
22Y RISERVA Nonino	22
VUISINÂR Nonino	6
UE VITIGNI BIANCHI Nonino	7
RISERVA Domenis	5
ALLA RUTA Domenis	5
FRIULANA 40° Domenis	5

DISTILLED SPIRITS FROM AUSTRIA / ITALY

REISETBAUER	2 cl
ROWANBERRY	15
QUINCE CHERRY	14
RED WILLIAMS	12
CARROT	8
SCHOSSER	2 cl
BLUEBERRY	10
RASPBERRY	14
GÖLLES	
OLD APPLE	7
GESSELBERGER (OBSTLER)	6
BLACKBERRY	14
HEART CHERRY OLD PLUM WILLIAMS APRICOT	8
ELDERBERRY OLD WILLIAMS	10
ZU PLUN (ITALY)	
RASPBERRY	8
SOUR CHERRY	9

BEERS

DRAFT BEER

OTTAKRINGER PUR Bio Pils	0,2 l	3
	0,3 l	4.5

BOTTLED BEERS

OTTAKRINGER Wiener Original	0,33 l	5
OTTAKRINGER Citrus Radler	0,33 l	5
STIEGL Pils	0,33 l	5
STIEGL FREIBIER Non-alcoholic	0,33 l	5
SCHREMSER VIENNA IP	0,33 l	5.5
DIE WEISSE HELL Wheat beer	0,33 l	5.5
BIEROL The Padawan Pale Ale	0,33 l	7
TOCCALMATTO Zona Cesarini IPA	0,33 l	8
NØGNE Ø Imperial Brown Ale	0,33 l	7
BOON KRIEK Mariage Parfait	0,375 l	11

Allergens: all beers ^{A, O}

SOFT DRINKS

ANDERT GRAPE JUICE Red	0,25 l	5
BALIS Basil ginger lemonade	0,25 l	5
BALIS TIKI Pineapple mint lemonade	0,25 l	5
COCA COLA COCA COLA ZERO SPRITE ALMDUDLER	0,33 l	4
FANTA KLASSIK	0,25 l	5
FRESH ORANGE JUICE	0,2 l	5
HAKUMA Matcha lemonade	0,25 l	5
KOMBUCHA	0,25 l	5
MAO JUICES & NECTARS	0,25 l	5
Mango Nashi pear Currant Cranberry		
B MAKAVA Ice tea with mate	0,25 l	5
MOHR-SEDERL APFELSAFT Apple juice unfiltered	0,25 l	5
B PONA Sugar free lemonade	0,33 l	5
Apple ginger Apple lime Lemon		
RÖMERQUELLE Sparkling / still	0,33 l	3.5
RÖMERQUELLE Sparkling / still	0,75 l	7
SODA RASPBERRY LEMON *JUGENDGETRÄNK	0,5 l	5
SODA	0,25 l	3
TONICS BITTER LEMON GINGER ALE GINGER BEER	0,25 l	5

HOT DRINKS

ESPRESSO SMALL Marco Salvatori	3
ESPRESSO BIG Marco Salvatori	5
ESPRESSO MACCIATO Marco Salvatori ^G	3.5
MELANGE Marco Salvatori ^G	4.5
CAFÉ LATTE Marco Salvatori ^G	5
CAPPUCCINO Marco Salvatori ^G	4.5
HOT CHOCOLATE ^G	5
DEMMEER TEA POT	5
Earl Grey Assam English Breakfast Darjeeling Green Manjolai Dew drops Verbena Wildberries Peppermint Camomile Rooibos	

* All coffee specialities can be prepared with BIO soy milk.

ALLERGENS

A Cereals containing gluten, **B** Crustaceans, **C** Eggs, **D** Fish, **E** Peanuts, **F** Soybeans, **G** Milk
H Nuts, **L** Celery, **M** Mustard, **N** Sesame seeds, **O** Sulphur dioxide and sulphites, **P** Lupin,
R Molluscs

These are indicated if the designated substances or resulting products are included as an ingredient in the final product.

Please inform our service staff if you have any food intolerances. Our chef will show consideration for all special requests.

V Vegetarian meals

Prices in Euro, including all taxes.

WINE SUGGESTION

NÖSSING | Grüner Veltliner | Breiten | Wien 2012

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B SKERLJ | Malvasia | Carso | DOC | Friaul 2015

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B OCCHIPINTI | Il Frapato | Sizilien 2014

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PAYR | Cuvée Ried Bühl | BF,M,ZW | Carnuntum 2011

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GOLDEN CADILLAC

Schokoladenlikör | Vanillelikör | Frischer Orangensaft | Obers

WINE SUGGESTION	56
WINE SUGGESTION 4 COURSE MENU (without cheese)	43
WINE SUGGESTION 4 COURSE MENU (without dessert)	46