



ANTIPASTI

CROSTINI 2 pieces

BEEF TARTARE 7
Truffle mayonnaise ACGLMO

MARINATED FENNEL 6
Tomato-fennel cream | grated ricotta AGLO

OLIVES 6
Lemon | chili | garlic | cream of dried tomatoes ALO

OCTOPUS 7
Cannelini beans | tomatoes AGLOR

TUNA FISH TARTARE 7
Pumpkin cream ADLMO

We take bread specialties from the bakery Müller Gartner for our Crostini's.

PINSA ROMANA

PORTO STYLE ITALIA 7
Tomatoes | rucola | mozzarella | basil AGFLO

CASA 9
Fesa marinata (marinated beef) | Romana salad
Grilled artichokes | Parmesan cream ACFGLO

The Pinsa Romana is a mix between Pizza and Focaccia. The interpretation of our chef Josef Neuherz is a Mediterranean sandwich. The Pinsa is made with the original style recipe with wheat, rice, soy flour and sourdough.

STARTER

BEEF CARPACCIO 15
Rucola | Parmesan | pine nuts GHLO

MARINATED SCOTISH SALMON „Label Rouge“ 15
Mustard caviar | red beet | cress | lemon gel ADLMO

VITELLO TONNATO 14
Veal | tuna fish | caper leaves ACDGLMO

ROASTED PRAWNS 15
Cherry tomatoes | garlic | basil BGLO

SALAD

CAESAR SALAD 11
Snap peas | Parmesan dressing | ciabatta chips ACGLMO

CHICOREE & PEAR 12
Young spinach | walnuts | avocado | parmesan chips
pear balsam vinegar by Gölles HGLO

MIXED LEAF SALAD "PRIMAVERA" LO 8

QUINOA-VEGETABLE SALAD 11
Avocado | mint | lime | basil ALMO

RUCOLA SALAD 10
Tomatoes | olives | Parmesan GLMO

PIMP YOUR SALAD
Grilled maize poulard breast slices L 6

SOUP

CLEAR BEEF SOUP | Sliced pancakes ACGLO 5

CREAM OF PUMPKIN-PAPRIKA SOUP 5
Sage | Saba LO

PASTA

GARGANELLI VSP 11 | HSP 14
Cherry tomatoes | basil | Parmesan ACGLO

GARGANELLI VSP 12 | HSP 15
Dear ragout | mushrooms | figs mustard ACGLMO

SPAGHETTI BOLOGNESE VSP 11 | HSP 14
Meat sauce | Parmesan ACGLO

LINGUINE VSP 11 | HSP 14
Sardines | garlic | chili | parsley
lemon ACDGLLO

HOME MADE GNOCCHI VSP 11 | HSP 14
Sage | brown butter | smoked ricotta
Grated black pepper ACGLO

OR
Black pudding* | white cabbage | apple
Horseradish | South Tyrolean "Schüttelbrot" ACGLMO
VSP 11 | HSP 14

*Our black pudding is made by „Windisch“, producer of the original Sacher sausages.

SECONDI PIATTI

"WIENER SCHNITZEL" veal escalope "Viennese style" 23
Parsley potatoes ACGLO

ROASTED, DEBONED CHICKEN LEG 19
Stuffed with stewed aubergines | Fregola sarda
courgettes | dried tomatoes AGLO

GRILLED FILLET OF BEEF STEAK 30
Barolo sauce | rucola salad with Parmesan GLO

FILLET OF SEA BASS 26
Bean mix | Pinot grigio | olives | capers ADGLO

SIDE DISHES 4
Rosemary potatoes | **Mixed leaf salad** LO
Polenta cubes AGLMO

STUZZCHINI

PARMESAN & MONTASIO 7

SALAMI DUO 7

RAW HAM SAN DANIELE 7

ASSORTED OLIVES 4.2

BREAD BASKET 4.5
Olive oil (Fudas) | Fleur de Sel from Wales AFNO

FRIED MAIZE POULARD BREAST STICKS 7
Lemon-herb dip ACGLMO

DOLCE

SWEETS SERVED IN A GLASS
Why choose only one dessert? Taste our sweet treat,
served in small glasses.

Per glass 3
Variation of 3 8

CHEESE CAKE
Cantucchini | plum sauce ACFGHO

TIRAMISU ACFGHO

BANANA SPLIT IN A DIFFERENT WAY ACFGHO

PISTACHIOS PANNA COTTA
Caramelized chestnuts | oranges ACFGHO

SORBET OF THE DAY



VEGETARIAN DISHES



TAKE AWAY

All dishes could be ordered until 8.30pm for take away.

BEVERAGES

WINE

ORANGE PUGLIA FALANGHINA 0,125l 6
Calcarius | Apulien | IT | BIO 1l 45
FERMENTED ON MASH

GRÜNER VELTLINER LÖSS | 2018 0,125l 5
Jurtschitsch-Sonnhof | Kamptal | AT 0,75l 25

GEMISCHTER SATZ DAC | 2018 0,125l 5
Nössing | Vienna | AT 0,75l 25

PINOT GRIGIO DOC | 2018 0,125l 5
Livon | Friaul | IT 0,75l 25

ROTER MUSKATELLER | 2018 0,125l 5.5
Holzmann | Weinviertel | AT 0,75l 27

WEISSBURGUNDER | 2017 0,125l 5
Lentsch | Neusiedlersee | AT 0,75l 25

ROSÉ KÖNIG |,BF,MO | 2019 0,125l 5.5
Gerhard & Brigitte Pittnauer
Neusiedlersee | AT | BIO 0,75l **BIO** 29

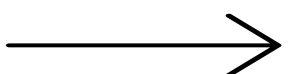
BECK INK | ZW,SL | 2016 0,125l 5
Judith Beck | Neusiedlersee | AT | BIO 1,5l 55

BLAUFRÄNKISCH LEITHABERG | 2013 0,125l 6,5
Kiss | Neusiedlersee | AT 0,75l 36

NEGROAMARO IGT | 2018 0,125l 5
San Rocco | Apulien | IT 27

REFOSCO DOC | 2013 0,125l 8
Dri | Friaul | IT 0,75l 39

ST. LAURENT | 2016 0,125l 5
Weninger | Mittelburgenland | AT 0,75l **BIO** 25



BEER

DRAFT

OTTAKRINGER HELLES 0,3l 3.9
Lager / Märzen | AT | 5,3% 0,5l 5.5

OTTAKRINGER GOLDFASSEL 0,3l 3.9
Zwickel rot | AT | 5,2% 0,5l 5.5

TOCCALMATTO ZONA CESARINI 0,3l 6.5
Indian Pale Ale | IT | 6,6%

BOTTLED

DIE WEISSE HELL | Wheat beer | AT | 5,2% | 0,33l 5

OTTAKRINGER | Wiener Original | AT | 5,3% | 0,33l 5

OTTAKRINGER | Citrus Radler | AT | 2,1% | 0,33l 4.5

STIEGL | Pils | AT | 4,9% | 0,33l 5

STIEGL FREIBIER | alcohol free | AT | 0,33l 5

BOON KRIEK | Mariage Parfait | BE | 8% | 0,375l 10.5

NØGNE Ø | Imperial Brown Ale | NO | 7,5% | 0,33l 6.5

SCHREMSE | Vienna IP | AT | 4,8% | 0,33l 4.5

TOCCALMATTO | Zona Cesarini IPA | IT | 6,6% | 0,33l 6.5

PROSECCO, CIDER & FRANCIACORTA

PROSECCO

BREGANZE | Spumante Rosa di Sera
Extra Dry 0,1l 6
0,75l 32

LA JARA | Spumante Treviso | DOC | Brut 0,1l 6
0,75l 32
...with elderflower syrup 6

CIDER

CIDRE DU ST. BERNARD
Cantine Maley | Aostatal | IT 0,75l 24

FRANCIACORTA

VILLA FRANCIACORTA EMOZIONE
Brut | 2014 0,75l 49

SPRIZZ & CO

APEROL SPRIZZ 7
Aperitif-Bitter | Prosecco | Soda | Orange

BASIL SPRIZZ 7
Basil-Ginger lemonade | Prosecco | Lime-Basil

BELLINI 6.5
Prosecco | Peach pulp

CAMPARI MILANO 7
Aperitif-Bitter | Prosecco | Cranberry syrup | Soda
Orange | Mint

FRESINI 7
Prosecco | Strawberry pulp

HAKUMA ROYAL 7
Matcha lemonade | Elderflower syrup
Prosecco | Lemon

IL PORTO 7
Grappa-Olive liqueur | Blueberry-herb liqueur
Prosecco | Chinotto | Rosemary | Orange

LILLET BERRY 7
Wine aperitif | Berry-lemonade | Strawberries

LILLET VIVE 7
Wine aperitif | Tonic | Cucumber | Strawberry | Mint

PORT TONIC 9
White wine | Tonic | Lemon

SPRITZER White wine | Soda 4

WERMUT TONIC | „Bartenders choice“ 9
Red: Martini Fiero | Tonic | Orange
White: Burschik classic | Tonic | lemon

HIGHBALL

BITTER SLOE SYMPHONY 12
Sloeberry Gin | Bitter Lemon | Lime

BURSHIKOS BITTER 12
Red Vermouth ° | Vermouth lemonade | Orange | Mint

FELIX 8
Aperitivo | Bergamot liqueur
Grapefruit juice | Fresh lemon juice | Bitter Lemon

GIN BASIL HIGHBALL 11
Gin | Basil-Ginger lemonade | Lime

HOMEMADE GINGER DRINK 12
& your preferred Spirits

PALOMA 11
Tequila | Grapefruit lemonade | Fresh lime juice |
Pinch of salt

TIKI HIGHBALL 11
Rum | Falernum | Pineapple-mint lemonade
Fresh lime juice

MULE

DARK'N STORMY 11
Bermuda Rum | Ginger Beer | Lime

DISARONNO MULE 11
Amaretto | Ginger Beer | Lime | Orange

LONDON BUCK 11
London Dry Gin | Ginger Beer | Lemon

MULO DI MILANO 11
Italian bitter liqueur | Ginger Beer |
Fresh mint | lemon

MOSCOW MULE 11
Russian Vodka | Ginger Beer | Lime | Cucumber

STEIRER MAULESEL 11
Styrian “noble bitter” | Ginger Beer | Fresh Orange juice
Orange

LONGDRINK

APEROL GRAPEFRUIT 8
Aperol | Grapefruit juice | Lemon

BOURBON COLA 9
Four Roses Bourbon Whiskey | Coca Cola

CAMPARI SODA 7
Campari | Soda | Lemon

CAMPARI ORANGE 9
Campari | Fresh Orange juice | Orange

GIN-ÓTTO 12
Marconi 46 Gin | Chinotto | Orange
GIN TONIC 9
„Bartenders choice“ Beefeater 24 | Thomas Henry

WODKA LEMON 8
Absolut Vodka | Bitter Lemon | Lime

NON ALCOHOLIC DRINKS

HOME MADE
FRESH ORANGE JUICE 0,25l 7

GINGER DRINK | House speciality 0,2l 7.5
Ginger | Fresh lime juice | Nutmeg
Sugar |Water

WACHOLDER TONIC 0,25l 7
Homemade juniper sirup | Tonic | Cucumber

FROM OUR PARTNERS

ANDERT 4.5
Red grape juice 0,25l

HAKUMA 0,25l 4.5
MATCHA ICE TEA

BALIS 0,25l 4.5
“Basil” | Basil-Ginger lemonade
„Tiki“ | Pineapple-Mint-Lemonade

COCA COLA | COCA COLA ZERO 0,33l 3.5

GALVANINA | BIO 0,355l 5
Lemonades & Ice tea | Orange | Herbs (bitter)
Lemon | Pink Grapefruit | Ice tea - Lemon

MAO JUICES & NECTARS 0,25l 4.5
Mango | Nashi-Pear | Black Currant | Cranberry

MOHR-SEDERL | 0,25l 4.5
Apple juice unfiltered

PONA | BIO 0,33l 5
Apple-Lime Lemonade without added sugar

RÖMERQUELLE 0,33l 3
Sparkling or still 0,75l 7

SODA 0,25l 2.5
0,5l 4

SODA WITH 0,5l 4.5
Elderflower syrup | Raspberry syrup
Fresh lemon juice *[Youth Drinks](#)

THOMAS HENRY 0,2l 4.5
Bitter Lemon | Ginger Ale | Ginger Beer | Tonic

TONICS 0,2l 4.5
FEVER TREE MEDITERRANEAN | SCHWEPPE DRY

WIE.BITTER 0,33l 5
Low sugar Vermouth-bitter lemonade

TAP WATER P.p. Person 2
WITHOUT ADDITIONAL BEVERAGE CONSUMPTION

ALLERGENE

A Cereal 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

BISTRO PORTO

Thursday bis Saturday 11am- 11pm
(Last order 8.30pm)
Rilkeplatz 4, 1040 Wien | T: 01 589 18-138