

FIGOLETTA

FIGLMÜLLER
WIEN

SEIT
2025

STARTERS – ANTIPASTI

Sicilian olives 6.⁵⁰

Filetti di Acciughe di Lusso

tender anchovy fillets, artichoke cream and pistachio ^{GHD} 6.⁵⁰

Fornarina all'Olio e Rosmarino

thin-crust oven-fresh pizza with rosemary and olive oil ^A 4.⁵⁰

Prosciutto di Coscia Romagnola & Grana ^{GO} 15.⁹⁰

Stracciatella di Bufala

lime-olive oil, honey, chili, panko,
marinated red & yellow tomatoes, basil ^{GA} 13.⁵⁰

Vitello Tonnato

pink veal, tuna cream, capers, olives, Amalfi-lemon ^{DCGOM} 18.⁵⁰

Burrata Love

creamy Burrata, black garlic, lemon,
baby plum tomatoes, basil ^G 15.⁵⁰

Carciofini Fritti

deep fried baby artichokes, lemon-aioli, sea salt, lemon ^{CGAOM} 11.⁵⁰

Calamari Fritti

crispy calamari, aioli, parsley ^{CGAM} 18.⁵⁰

FIGOLINO fried pizza love

Viennese-style pizza, baked to perfection – golden and crisp on
the outside, light and airy within. An experience like no other.

Three refined varieties:

Vitello Tonnato, Marinara, Prosciutto Stracciatella
^{CGADOM} 14.⁵⁰

To share – or to savour all on your own

FIGOLETTA SIGNATURE PIZZE

Truffle Affairs (Pizza bianca)

truffle cream, Parmesan, Fior di Latte, Pancetta, Ricotta cream,
crispy artichokes, truffle caviar, fresh black truffle ^{GAO} 24.⁵⁰

Vitello del Mare (Pizza bianca)

smoked Provolone, Fior di Latte, slices of pink veal, tuna cream,
capers, marinated tomatoes, mustard, rucola ^{CGADOM} 18.⁵⁰

Marinara Rustica*

Passata di pomodoro, anchovy fillets, marinated tomatoes,
Sicilian oregano, black garlic ^{ADO} 16.⁹⁰

*also available vegan, without anchovy fillets 13.⁹⁰

Burrata Verde (Pizza bianca)

Fior di Latte, Pesto Genovese, Burrata, marinated tomatoes, rucola,
truffle honey, pine nuts, ^{GAO} 16.⁵⁰

Cheesy Rebel (Pizza bianca)

Ricotta, Fior di Latte, goat cheese, onion, fig, chicorée,
almonds, pistachio, lemon zest ^{GAHO} 16.⁵⁰

Tokyo Tuna Crudo (Pizza bianca)

yellowfin tuna sashimi, soy-glaze, avocado cream, coriander, Yuzu-
Ponzu-truffle dressing, chili mayo, spring onion, sesame ^{ADFGCNM} 29.⁵⁰

Cardinale Viennese

San Marzano tomatoes, Fior di Latte, Thum ham,
marinated tomatoes, Stracciatella di Bufala, rucola, basil ^{GAO} 16.⁵⁰

CARNE

Cotoletta alla Milanese – a new star is born

Crispy veal chop “Viennese Style” on the bone
Golden-fried to perfection, served with creamy potato salad,
caramelized chicory & Treviso ^{CGALMO} 39.⁹⁰

Make it luxe:

add truffle butter & fresh black truffle (approx. 2g) ^{CGALMO} 49.⁹⁰

Sides

rucola, balsamico, Parmesan ^{OG} 6.⁹⁰

FIGOLETTA PIZZE CLASSICHE – ALL TIME FAVORITES

Prosciutto Amore

San Marzano tomatoes, Fior di Latte, Stracciatella di Bufala,
Prosciutto Coscia Romagnola, marinated tomatoes, rucola, basil ^{GAO} 22.⁹⁰

La Moderna Margherita

San Marzano tomatoes, Fior di Latte, marinated tomatoes, basil ^{GA} 13.⁵⁰

Salami Via Milano

San Marzano tomatoes, Fior di Latte, Salami Milano ^{GAO} 15.⁹⁰

Diavola Rossa

San Marzano tomatoes, Fior di Latte, Salami Spianata piccante,
‘Nduja-Cream, marinated onion ^{GAO} 17.⁵⁰

Capricciosa Riviera

San Marzano tomatoes, Fior di Latte, Thum ham, artichokes,
creamy mushrooms, Taggiasca olives, lemon zest ^{GAO} 18.⁵⁰

PASTA

Tagliatelle Bologna

homemade tagliatelle, Ragù alla Bolognese (beef and pork),
Grana ^{CGALO} 15.⁹⁰

Gnocchi Tartufati

potato gnocchi, cream, truffle cream, fresh black truffle ^{CGA} 22.⁹⁰

Strozzapreti alla Sorrentina

San Marzano tomatoes, Stracciatella di Bufala, basil ^{CGAO} 14.⁵⁰

DOLCI

Tiramisù della Casa

ladyfingers, espresso, Mascarpone, cocoa ^{CGAO} 9.⁵⁰

Torta Limone – Lemon tart

Amalfi-lemon, almond tarte base, pistachio ice cream ^{CGAH} 12.⁵⁰

Gelato di Latte

milk ice cream, honey, salted caramel crunch ^{CGAH} 8.⁹⁰

Apple strudel 3.0 (pizza dolce)

apple, Mascarpone, hazelnut, pistachio ^{GAHO} 10.⁹⁰

Amalfi-lemon sorbet ^O 11.⁵⁰

1 scoop of gelato ^{CG} 2.⁵⁰

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APERITIVO & SPRIZZ

Aperitivi

- Aperitivo rosso Sprizz 0.2l (non-alcoholic) 6.⁵⁰
- Campari with club soda 7.⁵⁰
- Campari orange 8.⁵⁰
- Negroni – gin, Campari, vermouth rosso 12.⁵⁰
- Cocchi Vermouth di Torino 5cl – extra dry & rosso 7.⁰⁰

Sprizz 0.25l (O)

- Aperol Sprizz – Aperol & Prosecco 9.⁰⁰
- Bellini – white peach & Prosecco 9.⁰⁰
- Royal Sprizz – Amante liqueur & Prosecco 12.⁹⁰
- Campari Sprizz – Campari & Prosecco 9.⁰⁰
- Limoncello Sprizz – Amalfi lemon & Prosecco 9.⁵⁰
- Limonzero Sprizz (non-alcoholic) – tonic water 9.⁰⁰
- Passionfruit Sprizz – Chinola passionfruit liqueur & Prosecco 9.⁰⁰
- Maserati – Campari, orange juice, Prosecco 9.⁵⁰
- Negroni Sbagliato – Campari, vermouth, Prosecco 12.⁹⁰
- Scroppino – lemon sorbet & Prosecco 12.⁹⁰

BIRRA

Birra alla spina

- Moretti l'Autentica Premium Lager 0.2l 4.⁵⁰ / 0.4l 6.⁵⁰

Birra in bottiglia (A)

- Peroni Nastro Azzurro, Lombardy 0.33l 4.⁹⁰
- Ichnusa Non Filtrata, Sardinia 0.33l 5.⁵⁰
- Theresianer Vienna Style Lager, Veneto 0.33l 5.⁵⁰
- Messina Ricetta, Speciale Cristalli, Sicily 0.33l 5.⁹⁰

- Moretti al Limone (Radler) 0.33l 4.⁵⁰

Birra analcolico (A)

- Moretti la Zero 0.33l 4.⁵⁰

MOMENTI ITALIANI

VINO

Vino bianco 0.125l (O)

- Pinot Grigio delle Venezie DOC 2024, La Jara, Veneto 5.⁹⁰
- Avanzi (Turbiana/Verdicchio) DOC 2024, Lugana, Lombardy 6.⁹⁰
- Shamaris Terre Sicilia (Chardonnay/Cattaratto) DOC 2022, Cusumano, Sicily 6.⁵⁰

- White wine sprizz (O) 0.25l 4.⁹⁰

Vino rosato 0.125l (O)

- Rosé Venezia DOC 2024, Borgo Molino, Veneto 5.⁹⁰

Vino rosso 0.125l (O)

- Pelofino IGT (SG/ME) 2023, Le Pupille, Tuscany 6.⁹⁰
- Chianti Classico (SG) 2022, Querceto, Tuscany 6.⁹⁰

Spumante 0.125 (O)

- Prosecco Borgo Molino Rosé Motivo, Veneto 9.⁸⁰
- Prosecco Borgo Molino Superiore DOCG, Veneto 9.⁸⁰

CIN CIN

SENZA ALCOL

Acqua

- Acqua Panna 0.75l 6.⁹⁰
- San Pellegrino 0.75l 6.⁹⁰
- Soda 0.25l 3.⁰⁰
- Soda lemon 0.25l 3.⁷⁰

Limonata from Tomarchio, Sicily, 0.275l

- Bio-Limonata (lemon) 5.⁵⁰
- Aranciata Rossa (blood orange) 5.⁵⁰
- Bio Aranciata (orange) 5.⁵⁰
- Té di Pesca (iced tea) 5.⁵⁰

- Limonata della casa Raspberry-mint 0.5l 6.⁵⁰

- Fentimans Premium Indian Tonic Water 0.20l 5.⁵⁰

- Fentimans Connoisseurs Tonic Water 0.20l 5.⁵⁰

- Fentimans Victorian Lemonade 0.20l 5.⁵⁰

- Coca Cola/Cola Zero* 0.33l 4.⁹⁰

*with sweeteners, contains caffeine

Succo

- Apple juice 0.25l 4.³⁰
- Apple juice with club soda 0.25l 3.⁶⁰
- Peach nectar 0.25l 4.⁹⁰
- Peach nectar with club soda 0.25l 4.¹⁰

Té

- Assam, herbal tea or berry tea 5.⁹⁰

CAFFÈ

- Espresso 3.⁵⁰

- Espresso doppio 6.⁵⁰

- Cappuccino ^G 5.⁹⁰

- Affogato ^G 6.⁹⁰

- Macchiato freddo ^G 6.⁹⁰

All our hot drinks are also available with oat drink
at no extra charge

AMORE, WELL DOSED.

The labeling of the 14 main allergens is done in accordance with the legal requirements (EU Food Information Regulation 1169/2011). A: gluten-containing cereals B: crustaceans C: eggs D: fish E: peanuts F: soy G: milk I: lactose H: tree nuts L: celery M: mustard N: sesame O: sulfites P: lupines R: mollusks
ALL PRICES IN EUROS INCLUDING VAT

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