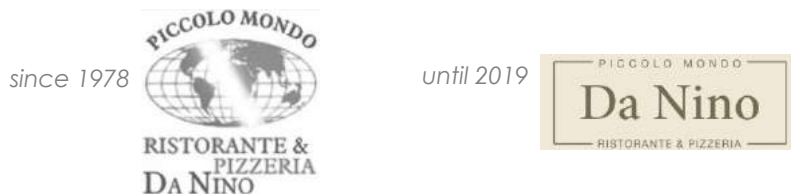




CARI AMICI E OSPITI,

Our Osteria D'Orazio is a place where family and friends come together. It doesn't matter if you are from the Black Forest, Tourist or Business Traveler – in our Osteria you are always welcome.



In 1978 the restaurant was founded by Carmela and Nino D'Orazio just down the road. In 1999 the restaurant moved into the current location where the family runs it until today. In July 2019 the founder's son Domenico D'Orazio relaunched the restaurant the Osteria D'Orazio. Re-interpreted fresh Italian food is presented in an authentic modern concept.

„A chef is only as good as the ingredients he uses.“

...therefore, we primarily work with regional products whose origins we know and that are produced sustainably and with a high level of quality.

Taste our oven-fresh wood-fired pizza, our extraordinary pasta dishes from an original Italian pasta factory and last but not least our delicious meat dishes or freshly caught fish!

In a lively and cozy atmosphere, our restaurant offers space for up to 90 people indoors. Our garden terrace can accommodate until 90 people. Surrounded by olive and lemon trees you can perfectly dine and relax. Our partially covered patio keeps you dry even if it rains.

Benvenuti and enjoy your stay.

YOUR OSTERIA D'ORAZIO TEAM

APERITIVI

for a pleasant start into a joyful evening

Prosecco Bellussi Brut (0.1l)	5.9	Crodino Maracuja (non-alcoholic) (0.2l) with an orange slice	NEW 7.9
Gingerino Sprizz (non-alcoholic) (0.2l)	7.6	Negroni	7.9
Hugo or Aperol Sprizz (0.2l)	8.8	three equal parts Campari, Martini Rosso and Gin	7.9
Campari Soda (0.2l) – the classic –	9.5	Bombay Gin Tonic	12.5
Espresso Martini	9.5	Bombay Sapphire Gin and Tonic Water	11.5
Lillet Wild Berry	8.8	Virgin Gin Tonic non-alcoholic)	11.5

NON-ALCOHOLIC DRINKS

Activated table water sparkling, in a carafe (0.5l/1l)	4.5/5.5
San Pellegrino the natural mineral water from San Pellegrino Terme sparkling (0.75l)	6.5
Acqua Panna natural (0.75l)	6.5
Juice spritzers (0.4l) Apple, currant, rhubarb, elder, passion fruit	4.9
Soft drinks (0.4l) Cola, Fanta, Spezi, Sprite, Cola Zero	4.9
Paulaner Spezi (0.5l) – <i>those who know it, love it...</i>	5.3
Topfit	4.6
SCHWEPPE in a 0.2l bottle Original Bitterlemon, Indian Tonic Water	3.9
Teinacher Iced tea Peach or lemon	3.9

VITAMINS AND PLEASURE IN ONE GLASS ❤️ TOP CHOICE

NON-ALCOHOLIC ORGANIC GINGER-LEMON SPRITZER Activated table water, homemade ginger-lemon syrup (organic) and mint	5.9
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PERONI

The cult beer from Italy – in a 0.33 bottle **NEW**
4.5

ALPIRSBACHER KLOSTERBRÄU

Pure, original beer from Alpirsbach. A brewery founded in 1877 in a monastery in the Black Forest.

Draft beer

Pils (0.3l/0.5l)	3.9/4.9
Hefe Hell (0.3l/0.5l)	3.9/4.9
Beer with limonade or sparkling water (0.3l/0.5l)	3.9/4.9

Bottled beer (0.5l)

Kristallweizen	4.9
Dark Weizen	4.9
Hefe alcohol-free	4.9
Pils alcohol-free (0.33l)	3.9

OPEN WINES

White wine each carafe (0.25l/0.5l) Housewine Pinot Grigio D.O.C. Chardonnay D.O.C. Frizzantino <i>slightly sweet sparkling wine from Italy</i>	8.5/17
Red wine each carafe (0.25l/0.5l) Chianti D.O.C. Montepulciano D.O.C. Lambrusco <i>slightly sweet sparkling wine from Italy</i>	8.5/17
Rosé wine each carafe (0.25l/0.5l) Bardolino Chiaretto D.O.C.	8.5/17
Wine-water mix each glass (0.25l) white, red or rosé	5.5

Open wines are also available as 0,1 glass (5,5). Bottled wines are available in our wine list.

STARTERS

ANTIPASTI AND BRUSCHETTE

CARPACCIO tender slices of beef fillet with grated Grana Padano cheese and rocket salad, aged balsamic vinegar and olive oil from Puglia	14.9
CAPRESE Buffalo mozzarella with beefsteak tomatoes and rocket pesto	13.9
ANTIPASTO „OSTERIA STYLE“ – also to share – 12-month-old air-dried country ham, Italian salami, buffalo mozzarella, olives, sliced Grana Padano cheese and a slice of bruschetta	17.9
BRUSCHETTA „CLASSICA“ with garlic, oregano, olive oil and marinated tomatoes	8.5
BRUSCHETTA „VARIATION“ – also to share – Five types of „bruschette“	14.9
VITELLO TONNATO tender slices of Hohenlohe veal with tuna sauce and capers	15.5
GRILLED MEDITERRANEAN VEGETABLES vegetables marinated in olive oil, garlic and thyme	14.9
PIZZA PANE 2 pieces freshly baked Pizza Pane with herbs, olive oil and garlic	3.9

SALADS

SMALL SIDE SALAD mixed leaf salad with tomatoes, cucumber, red onions and house dressing	5.2
MIXED LEAF SALAD with tomatoes, cucumbers, red onions and house dressing	7.5
+ Tuna	12.5
MARINATED TOMATO SALAD with red Tropea onions, garlic, olive oil - slightly spicy	8.5
NIZZA Leaf salad, tuna, anchovy fillet, onions, black olives and a hard-boiled egg with house dressing	14.9
INSALATA PUGLIESE Leaf salad, rocket, yellow and red cherry tomatoes, buffalo mozzarella, air-dried country ham and Grana Padano cheese with house dressing	15.5
INSALATA FANTASIA Leaf salad, yellow and red cherry tomatoes, artichokes, olives, grilled Mediterranean vegetables, buffalo mozzarella and Grana Padano	15.5
CESAR SALAT Romana salad, Grana Padano, tomatoes, garlic croutons and Parmesan dressing	
+ with Turkey breast	16.9
+ with 4 Gamberonis	21.5

**House dressing (balsamic vinegar and olive oil)
We are happy to serve the salad with yoghurt garlic dressing – please just let us know.*

PIZZA – also available gluten-free!

with flour from a local mill, Fior di Latte from [Latteria Sorrentina](#) in Campania, baked in our Valoriani wooden oven!

CLASSIC PIZZA

with sun-ripened San Marziano tomatoes & Fior di Latte

MARGHERITA	VEGGIE	
mozzarella, basil and olive oil	9.5	
DIAVOLA		
spicy Italian salami and basil	11.9	
TONNO		
tuna and red onions	13.9	
QUATTRO FORMAGGI	VEGGIE	
Gorgonzola, Grana Padano, mozzarella and Emmentaler	13.9	
CAPRICCIOSA		
fresh mushrooms, anchovies, ham and artichokes	13.9	
QUATTRO STAGIONI		
peppers, ham, artichokes and fresh mushrooms	13.9	
VEGETARIA	VEGGIE	
marinated grilled vegetables	12.9	
SPINACI E GAMBERETTI		
spinach and gamberetti	14.5	
ALL'ARRABBIATA		
spicy salami, artichokes and anchovies	13.5	
LA VEGANA	VEGGIE	
without mozzarella only with marinated grilled vegetables	12.5	
FRUTTI DI MARE		
Sepie, mussels, gamberetti and garlic	15.5	
PORCINI		
porcini mushrooms, spicy salami, gorgonzola and garlic	14.5	
NINO	TOP CHOICE	
salami, ham, mushrooms, gorgonzola, garlic and hot peppers	13.9	
ROCKET VS. PARMA		
Rocket, air-dried country ham and Grana Padano	14.9	
SPECIALE		
salami, ham and mushrooms	12.5	
PICCOLO MONDO		
ham, salami, mushrooms, peppers, eggplant, olives and artichokes	13.9	

PIZZAKREATIONEN

without tomato sauce, with Fior di Latte Mozzarella		
GO!MORRA		TOP CHOICE
spicy salami, gorgonzola and marinated tomatoes		12.5
OHHHH JULIA ❤️		TOP CHOICE HERZDAME
Gorgonzola, air-dried country ham, marinated tomatoes, rocket and Grana Padano		13.5
HUNTERS AND GATHERERS		
Porcini mushrooms, bacon, black truffle and truffle oil		16.9
BUFALINA		
with air-dried country ham, red and yellow cherry tomatoes and small buffalo mozzarella balls		15.9
SOFIA ❤️		
Rocket pesto, red and yellow cherry tomatoes, rocket, roasted pine nuts and Grana Padano		12.9
+ air-dried country ham		14.9
GIALLA ❤️		
with yellow tomato sauce, rocket pesto, red and yellow cherry tomatoes, pine nuts and air-dried country ham		15.9

DOMENICO		TOP CHOICE
spicy salami, mozzarella, zucchini and peppers		13.5
SPINACI		VEGGIE
spinach, Gorgonzola, Grana Padano and garlic		13.5
SICILIANA		
olives, anchovies and capers		12.5
SALMONE		
spinach, salmon and garlic		15.5

*Do you like it spicier?
Or do you prefer a classic pizza like salami, ha, ham and mushrooms etc. (11.5 Euro each)? Just ask us 😊*

Did you know?
Fior di Latte means "flower of milk" and is one of the most important ingredients of our pizzas, along with our dough and fresh San Marzano tomatoes. In order to preserve dairy products better in the hot south of Italy, pasta filata - the spun dough - was invented. In this process, the curd is pulled through hot salted water until it can be formed into mozzarella balls "Fior die Latte".

PASTA – also available gluten-free!
from an original Italian pasta factory!

SPAGHETTI ALLA CARBONARA „DA NONNA“ egg, pancetta (bacon) and Grana Padano	13.5
SPAGHETTI FRUTTI DI MARE Sepie, mussels, clams, gamberoni and cherry tomatoes	16.9
FETTUCCINE AL SALMONE salmon in a tomato cream sauce with cognac	15.9
FETTUCCINE AL PESTO fresh herbal pesto and buffalo mozzarella	14.9
FETTUCCINE PORCINI porcini mushrooms in Grana Padano–white wine sauce	15.9
GNOCCHI QUATTRO FORMAGGI Emmentaler, Brie, Gorgonzola and Grana Padano	14.5
PENNE ARRABBIATA Tomato sauce with olives, peppers, anchovies, capers and hot peppers	13.5
PENNE VERDURA with marinated grilled vegetables and cherry tomatoes	11.9

TORTELLINI PROSCIUTO E PANNA with ham-cream sauce	13.5
RAVIOLI PORCINI filled with porcini mushrooms in a Grana Padano – white wine sauce	16.9

SPAGHETTI PARMIGIANO made in a 17 kg Parmesan loaf	13.9
+ black truffle	18.9

PASTA AL FORNO

gratinated with mozzarella

LASAGNE AL FORNO layered pasta sheets with beef Bolognese and béchamel sauce	13.9
RIGATONI AL FORNO beef Bolognese and béchamel sauce	13.9
RIGATONI ALLA CONTADINA Pasta with peas, ham, mushrooms in beef Bolognese cream sauce	14.9
LASAGNE VERDURA layered pasta sheets with Mediterranean vegetables, tomato sauce and béchamel sauce	14.5

GLUTEN FREE PIZZA AND PASTA

The preparation of our gluten-free pizza and pasta represents a lot of extra work, as we have to prepare and cook everything separately. For this reason we charge +3 euros for gluten-free dishes.

MAIN COURSES

original meat dishes and fresh fish - preparation time min. 25 minutes

MEAT

SALTIMBOCCA ALLA ROMANA of veal, with sage, air-dried country ham and fettuccine	28.9
FILETSTEAK „250 g“ of Chianina beef with Barolo Jus and spaghetti prepared in a 17 kg Parmesan loaf with freshly sliced truffle	39.5
RIB EYE 250g Rib Eye, rosemary potatoes, grilled Mediterranean vegetables und Barolo Jus	32.5


FISH

GILTHEAD „ROYAL“ Fillet of gilthead on grilled Mediterranean vegetables and lemon white wine sauce	28.9
SALMONE NORVEGIA Salmon on grilled Mediterranean vegetables with saffron sauce	28.9

HOT DRINKS

All our hot drinks with milk we prepare with organic milk. On request also lactose-free and caffeine-free.

COFFEE

From our original Faema E71 portafilter machine – We are loving it 

ESPRESSO	3
ESPRESSO DOPPIO	4.5
ESPRESSO MACCHIATO	3.5
CAFFÈ CORRETTO Espresso with Grappa	4.9
CAPPUCCINO	4.5
LATTE MACCHIATO	4.5

TEA IN A POT

Peppermint/ Classic Green/ Assam (black tea)/ Red Berries/ Camille/ Mountain Herbs 3.9


SPIRITUOSES

(4cl each)

GRAPPA Private label	5.9
GRAPPA Nonino, Nonino Barrique	8.5
AVERNA served with ice and lemon	4.9
RAMAZZOTTI served with ice and lemon	4.9
LIMONCELLO served in an iced glass	4.9
FERNET BRANCA served in an iced glass	4.9
AMARO MONTENEGRO on ice	5.5
SAMBUCA served with three coffee beans	4.9
VODKA served in an iced glass	5.5
MARSALA	5.5
AMARO DEL CAPO served in an iced glass	4.9

DESSERTS

as a round finish

AFFOGATO double espresso with a scoop of vanilla ice cream	5.9	MOUSSE AU CHOCOLAT – served in a jar –	6.5
DESSERT VARIATION TOP CHOICE Mousse au Chocolat, Panna Cotta and Tiramisu	14.9	TARTUFO CLASSICO doused with hot espresso	8.5
PANNA COTTA AUF WALDBEERENKOMPOTT – served in a jar –	6.5	TIRAMISU OSTERIA STYLE TOP CHOICE with homemade biscuit "Osteria Style"	8.5
CRÈME BRÛLÉE – served in a jar –	6.5	PIZZA NUTELLA  – also to share – with Nutella, mixed children chocolate and fresh fruits	9.9
ICE CREAM (per scoop) Schoko, vanilla or strawberry	2		

WINE CARD

PROSECCO & CHAMPAGNER

Prosecco Brut | Belussi | 0.75 | 33

Ruinart Champagner | Blanc de Blancs | 0.75 | 130

Ruinart Champagner | Rosé | 0.75 | 130

WHITE WINE

Pinot Grigio Le Rosse | Tommasi | Veneto | 0.75 | 37

Sanremy Vermentino di Sardegna | Ferruccio Deiana | Sardegna | 0.75 | 33

Lugana Prestige | Cà Maiol | Lombardia | 0.75 | 39

Lugana Le Fornaci | Tommasi | Veneto | 0.75 | 39

Sauvignon Blanc | Venezia Giulia | Trentino | 0.75 | 38

I Gelsi Chardonnay | Statti | Calabria | 0.75 | 29

ROSÉ WINE

Lugana Roseri Valtenesi Chiaretto | Cà Maiol | Lombardia | 0.75 | 39

Bardolino Chiaretto Rosé | Bolla | Veneto | 0.75 | 32

RED WINE

Brunello di Montalcino | Tenute Silvio Nardi | Montalcino | 0.75 | 79

Brancaia TRE | Cantina Brancaia | Toscana | 0.75 | 39

Brancaia Chianti Classico | Cantina Brancaia | Toscana | 0.75 | 39,5

Brancaia Il Blu | Cantina Brancaia | Toscana | 0.75 | 130

Le Volte dell' Ornellaia | Tenuta dell' Ornellaia | Toscana | 0.75 | 59

Le Serre Nuove dell' Ornellaia | Tenuta dell' Ornellaia | Toscana | 0.75 | 89

Barolo | Cordero di Montezemolo | Piemont | 0.75 | 85

Rosso di Montalcino | Tenute Silvio Nardi | Toscana | 0.75 | 39

Amarone della Valpolicella | Domini Veneti | Veneto | 0.75 | 65

I Gelsi Rosso Cabernet Sauvignon | Statti | Calabria | 0.75 | 29

Regaleali Nero d'Avola | Tasca d'Almerita | Sicilia | 0.75 | 34

Tonight we have fruit salad. Especially grapes. Okay, just grapes. Fermented grapes. Wine, there is wine.