



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.



until 2019



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	Sarti Sprizz (0.2l)	9.5
Apple PriSecco Jörg Geiger (non-alcoholic) (0.2l bottle)	7	Crodino Maracuja (non-alcoholic) (0.2l) with an orange slice	NEW 9
Gingerino Sprizz (non-alcoholic) (0.2l)	8.5	Negroni three equal parts Campari, Martini Rosso and Gin	10.5
Hugo or Aperol Sprizz (0.2l)	9.5	Bombay Gin Tonic Bombay Sapphire Gin and Tonic Water	14.5
Campari Soda (0.2l) – the classic –	9.9	Virgin Gin Tonic (non-alcoholic)	12.5
Espresso Martini	13		
Lillet Wild Berry	9.5		

NON-ALCOHOLIC DRINKS

Activated table water sparkling, in a carafe (0.5l/1l)	5/6
San Pellegrino the natural mineral water from San Pellegrino Terme sparkling (0.75l)	6.9
Acqua Panna natural (0.75l)	6.9
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
SCHWEPPEs in a 0.2l bottle Original Bitterlemon, Indian Tonic Water	4.5
Teinacher Iced tea Peach or lemon	4.9

VITAMINS AND PLEASURE IN ONE GLASS ❤️ TOP CHOICE

NON-ALCOHOLIC ORGANIC GINGER-LEMON SPRITZER Activated table water, homemade ginger-lemon syrup (organic) and mint	6.2
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BOTTLED WINES

White wine Passo Adagio Trebbiano d'Abruzzo Velonesi Abruzzo 0.75	24.9
Rosé wine Passo Adagio Cerasuolo d'Abruzzo Velonesi Abruzzo 0.75	24.9
Rotwein Sangiovese Sacchetto Veneto 0.75	24.9

Further bottled wines are available in our wine list.

PERONI

The cult beer from Italy – in a 0.33 bottle **NEW**
4.9

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)	4.3/5.3
Hefe Hell (0.3l/0.5l)	4.3/5.3
Beer with limonade or sparkling water (0.3l/0.5l)	4.3/5.3

Bottled beer

Kristallweizen (0.5l)	5.2
Hefe alcohol-free (0.5l)	5.2
Pils alcohol-free (0.33l)	3.9
Helles "pale" alcohol-free (0.5l)	5.2

OPEN WINES

White wine each carafe (0.25l/0.5l) 9/18
Housewine Pinot Grigio D.O.C.
Chardonnay D.O.C.
Frizzantino *slightly sweet sparkling wine from Italy*

Red wine each carafe (0.25l/0.5l) 9/18
Chianti D.O.C.
Montepulciano D.O.C.
Lambrusco *slightly sweet sparkling wine from Italy*

Rosé wine each carafe (0.25l/0.5l) 9/18
Bardolino Chiaretto D.O.C.

Wine-water mix each glass (0.25l) 5.5
white, red or rosé

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		17.5
CAPRESE Buffalo mozzarella with beefsteak tomatoes and rocket pesto	VEGGIE	16.5
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	TOP CHOICE	22
BRUSCHETTA „CLASSICA“ with garlic, oregano, olive oil and marinated tomatoes	VEGGIE	9.5
BRUSCHETTA „VARIATION“ – also to share – Five types of „bruschette“	TOP CHOICE	16.9
VITELLO TONNATO tender slices of Hohenlohe veal with tuna sauce and capers	TOP CHOICE	17.9
GRILLED MEDITERRANEAN VEGETABLES vegetables marinated in olive oil, garlic and thyme	VEGGIE	17.9
PIZZA PANE 2 pieces freshly baked Pizza Pane with herbs, olive oil and garlic		4.9

SALADS

SMALL SIDE SALAD mixed leaf salad with tomatoes, cucumber, red onions and house dressing		6.2
INSALATA TONNO mixed leaf salad, tuna, tomatoes, cucumbers, red onions and house dressing		14.5
MARINATED TOMATO SALAD tomatoes with red Tropea onions, garlic, olive oil (slightly spicy)		9.9
NIZZA Leaf salad, tuna, anchovy fillet, onions, black olives and a hard-boiled egg with house dressing		17.9
INSALATA PUGLIESE Leaf salad, rocket, yellow and red cherry tomatoes, buffalo mozzarella, air-dried country ham and Grana Padano cheese with house dressing	TOP CHOICE	18.5
INSALATA FANTASIA Leaf salad, yellow and red cherry tomatoes, artichokes, olives, grilled Mediterranean vegetables, buffalo mozzarella and Grana Padano	TOP CHOICE	18.5
CESAR SALAT Romana salad, Grana Padano, tomatoes, garlic croutons and Parmesan dressing	NEW	
+ with Turkey breast		19.5
+ with 4 Gamberonis		24.9

**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 (+3)** or with **vegan cheese alternative (+3)**
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	11.5	
DIAVOLA		
spicy Italian salami and basil	14.5	
TONNO		
tuna and red onions	15.9	
QUATTRO FORMAGGI	VEGGIE	
Gorgonzola, Grana Padano, mozzarella and Emmentaler	16.5	
CAPRICCIOSA		
fresh mushrooms, anchovies, ham, artichokes	15.9	
QUATTRO STAGIONI		
peppers, ham, artichokes and fresh mushrooms	15.9	
VEGETARIA	VEGGIE	
marinated grilled vegetables	15.5	
SPINACI E GAMBERETTI		
spinach and gamberetti	16.5	
ALL'ARRABBIATA		
spicy salami, artichokes and anchovies	15.5	
LA VEGANA	VEGGIE	
without mozzarella only with marinated grilled vegetables	14.9	
FRUTTI DI MARE		
Sepie, mussels, gamberetti and garlic	18.9	
PORCINI		
porcini mushrooms, spicy salami, gorgonzola and garlic	16.5	
NINO	TOP CHOICE	
salami, ham, mushrooms, gorgonzola, garlic and hot peppers	15.9	
ROCKET VS. PARMA		
Rocket, air-dried country ham and Grana Padano	17.5	
SPECIALE		
salami, ham and mushrooms	14.9	
PICCOLO MONDO		
ham, salami, mushrooms, peppers, eggplant, olives and artichokes	15.9	

PIZZAKREATIONEN

without tomato sauce, with Fior di Latte Mozzarella

GO!MORRA	TOP CHOICE	
spicy salami, gorgonzola and marinated tomatoes	15.5	
OHHHH JULIA ♥	TOP CHOICE	QUEEN OF HEARTS
Gorgonzola, air-dried country ham, marinated tomatoes, rocket and Grana Padano	15.9	
HUNTERS AND GATHERERS		
Porcini mushrooms, bacon, black truffle and truffle oil	19.5	
BUFALINA		
with air-dried country ham, red marinated cherry tomatoes and small buffalo mozzarella balls	17.9	
SOFIA ♥		
Rocket pesto, red and yellow cherry tomatoes, rocket, roasted pine nuts and Grana Padano	14.9	
+ air-dried country ham	17.5	
GOURMET	TOP CHOICE	NEW
tender slices of Hohenlohe veal, rocket pesto, red marinated cherry tomatoes and Demi-Glace	19.9	

PIZZA BOW TIE	TOP CHOICE	NEW
One part Pizza Rucola vs. Parma – the other with Mozzarella and Spaghetti made in the Parmesan loaf and in the middle Quattro Formaggi	25	

DOMENICO	TOP CHOICE	
spicy salami, mozzarella, zucchini and peppers	14.9	
SPINACI	VEGGIE	
spinach, Gorgonzola, Grana Padano and garlic	14.9	
SICILIANA		
olives, anchovies and capers	14.9	
SALMONE		
spinach, salmon and garlic	17.9	

PIZZA DIPS - dip in for an even more delicious crust...	
Nduja	2
Basil pesto	2
Truffle mayo	2
Aioli	2
Thyme rosemary butter	2

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

SPAGHETTI ALLA CARBONARA „DA NONNA“ egg, pancetta (bacon) and Grana Padano	15.5
SPAGHETTI FRUTTI DI MARE Sepie, mussels, clams, gamberoni and cherry tomatoes	18.9
FETTUCCINE AL SALMONE salmon in a tomato cream sauce with cognac	17.9
FETTUCCINE AL PESTO fresh herbal pesto and buffalo mozzarella	16.9
FETTUCCINE PORCINI porcini mushrooms in Grana Padano–white wine sauce	17.9
GNOCCHI QUATTRO FORMAGGI Emmentaler, Brie, Gorgonzola and Grana Padano	15.9
PENNE ARRABBIATA Tomato sauce with olives, peppers, anchovies, capers and hot peppers	14.9
PENNE VERDURA with marinated grilled vegetables and cherry tomatoes	14.9
RISOTTO FRUTTI DI MARE Sepie, mussels, clams and gamberoni	21.5
RISOTTO PARMIGIANO E TARTUFO with Grana Padano Cheese and truffle	21.5

TORTELLINI PROSCIUTO E PANNA with ham-cream sauce	15.5
RAVIOLI PORCINI filled with porcini mushrooms in a Grana Padano – white wine sauce	17.9

SPAGHETTI PARMIGIANO made in a 17 kg Parmesan loaf	16
+ black truffle	22

PASTA AL FORNO

gratinated with mozzarella

LASAGNE AL FORNO layered pasta sheets with beef Bolognese and béchamel sauce	15.9
RIGATONI AL FORNO beef Bolognese and béchamel sauce	14.9
RIGATONI ALLA CONTADINA Pasta with peas, ham, mushrooms in beef Bolognese cream sauce	15.9
LASAGNE VERDURA layered pasta sheets with Mediterranean vegetables, tomato sauce and béchamel sauce	15.9

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 euro 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	31
FILETSTEAK „250 g“ of Chianina beef with Barolo Jus and spaghetti prepared in a 17 kg Parmesan loaf with freshly sliced truffle	39.5

FISH

GILTHEAD „ROYAL“ Fillet of gilthead on grilled Mediterranean vegetables and lemon white wine sauce	31
SALMONE NORVEGIA Salmon on grilled Mediterranean vegetables with saffron sauce and Gnocchi	33

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	3.2
ESPRESSO DOPPIO	4.5
ESPRESSO MACCHIATO	3.9
CAFFÈ CORRETTO Espresso with Grappa	4.9
CAPPUCCINO	4.9
LATTE MACCHIATO	4.9

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	9.5
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

PISTACCHIO SOUFFLÉ NEW
with a scoop of vanilla ice cream 9

PANNA COTTA WITH WILD BERRY COMPOTE
– served in a jar – 6.5

CRÈME BRÛLÉE
– served in a jar – 6.5

ICE CREAM (per scoop)
Schoko, vanilla or strawberry 2.5

TARTUFO CLASSICO
doused with hot espresso 8.5

TIRAMISU OSTERIA STYLE TOP CHOICE
with homemade biscuit "Osteria Style" 8.9

PIZZA NUTELLA 
– also to share –
with Nutella, mixed children chocolate and fresh
fruits 11

T S L E N W

PROSECCO & CHAMPAGNE

Prosecco Spumante Extra Dry | Ponte | Veneto | 0.75 | 38

Franciacorta Rosé | Berlucchi | Lombardy | 0.75 | 110

Franciacorta Cuvée Royale | Marchese Antinori | Lombardy | 0.75 | 110

Ruinart Champagner | Blanc de Blancs | Champagne | 0.75 | 140 (on demand)

Ruinart Champagner | Rosé | Champagne | 0.75 | 140 (on demand)

WEISSWEIN

Pinot Grigio Le Rosse | Tommasi | Veneto | 0.75 | 39

Lugana Prestige | Cà Maiol | Lombardy | 0.75 | 41

Bianchetto Sauvignon Blanc | Sacchetto | Veneto | 0.75 | 38

Gavi del Comune di Gavi | Bersano | Piedmont | 0.75 | 39

Grande Collezione Arneis | Langhe | Piedmont | 0.75 | 39

Vernaccia di San Gimignano | Tenute Guicciardini Strozzi | Tuscany | 0.75 | 36

Vermentino | Poggio del Sasso | Tuscany | 0.75 | 35

ROSÉWEIN

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

ROTWEIN

Barbera 4 Sorelle | Bersano | Piedmont | 0.75 | 42

Mò - Montepulciano d'Abruzzo | Cantina Tollo | Abruzzo | 0.75 | 36

Brunello di Montalcino | Villa Poggio Salvi | Tuscany | 0.75 | 89

Brancaia TRE | Cantina Brancaia | Tuscany | 0.75 | 39

Brancaia Chianti Classico | Cantina Brancaia | Tuscany | 0.75 | 41

Le Volte dell' Ornellaia | Tenuta dell' Ornellaia | Tuscany | 0.75 | 68

Le Serre Nuove dell' Ornellaia | Tenuta dell' Ornellaia | Tuscany | 0.75 | 95

Barolo | Cordero di Montezemolo | Piedmont | 0.75 | 89

Amarone della Valpolicella | Tommasi | Veneto | 0.75 | 95

Sedàra | Donnafugata | Sicily | 0.75 | 37

Nèprica Primitivo | Tormaresca | Apulia | 0.75 | 39

Tignanello | Marchese Antinori | Tuscany | 0.75 | 200

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