



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 "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 finally, 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 up to 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.

We are happy to organize your festivities and caterings - just contact us!

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	Averna Sour	
Gingerino Sprizz (alcohol-free) (0.2l)	6.9	Averna, lemon juice, sugar sirup and orange	6.9
Hugo or Aperol Sprizz (0.2l)	7.9	Negroni	
Campari Soda (0.2l) – the classic–	7.9	three equal parts Campari, Martini Rosso and Gin	6.9
Espresso Martini	6.9	Bombay Gin Tonic	
Lillet Wild Berry	7.9	Bombay Saphire Gin und Tonic Water	10.5
		Virgin Gin Tonic (alcohol-free)	9.5

NON-ALCOHOLIC DRINKS

Aktivator table water sparkling, in the carafe (0.5l/1l)	4/5
Peterstaler natural mineral water from the Black Forest sparkling (0.5l/0.75l)	4.3/6.3
medium sparkling (0.5l/0.75l)	4.3/6.3
Blackforest natural (0.5l/0.75l)	4.3/6.3
Juice Spritzer (0.4l) apple, currant, rhubarb, elder	4.5
Soft drinks (0.4l) Cola, Fanta, Cola/Fanta mix, Sprite, Cola Zero	4.5
Paulaner „Spezi“ (0.5l) – <i>those who know it, love it...</i>	4.9
SCHWEPPEs (in a 0.2l bottle) Original Bitterlemon or Indian Tonic Water	3.5
Teinacher icetea Peach or lemon	3.9

VITAMINS AND SENSATION IN ONE GLASS ❤️ TOP CHOICE

NON-ALCOHOLIC ORGANIC GINGER LEMON SPRITZ Activated table water, homemade organic ginger lemon sirup and mint	4.9
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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)	3.6/4.6
Hefe Hell (0.3l/0.5l)	3.6/4.6
Beer with lemonade or sparkling water (0.3l/0.5l)	3.6/4.6

Bottled beer (0.5l)

Kristallweizen	4.6
Dunkles Weizen	4.6
Hefe alcohol-free	4.6
Pils alcohol-free (0.33l)	3.6

OPEN WINE

White wine each carafe (0.25l)

House wine Pinot Grigio D.O.C.	7.9
Chardonnay D.O.C.	7.9
Frizzantino <i>slightly sweet sparkling wine from Italy</i>	7.9

Red wine each carafe (0.25l)

House wine Nero D'Avola	7.9
Chianti D.O.C.	7.9
Montepulciano D.O.C.	7.9
Lambrusco <i>slightly sweet sparkling wine from Italy</i>	6.9

Rosé wine each carafe (0.25l)

Bardolino Chiaretto D.O.C.	7.9
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Wine-water Mix each glass (0.25l)

white, red or rosé	4.9
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Bottled wines are available in our wine rack – ask our service staff to get more information.

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	14.5
CAPRESE	VEGGIE
Buffalo mozzarella with beefsteak tomatoes and arugula pesto	13.9
ANTIPASTO „OSTERIA STYLE“	TOP CHOICE
- also for sharing –	
12 months matured air-dried country ham, Italian salami, buffalo mozzarella, olives, shaved Grana Padano pieces and a slice of bruschetta	17.9
BRUSCHETTA „CLASSICA“	VEGGIE
with garlic, oregano, olive oil and marinated tomatoes	8.5
BRUSCHETTA „VARIATION“	TOP CHOICE
- also for sharing –	
Five kinds of bruschetta: one piece each of Classica, buffalo mozzarella, marinated peppers, arrabbiata and tuna	14.5
VITELLO TONNATO	TOP CHOICE
tender slices of Hohenloher veal with tuna sauce and capers	14.9
MEDITERRANEAN GRILLED VEGETABLES	VEGGIE
grilled vegetables marinated in olive oil, garlic and thyme	12.9
PIZZA PANE	
2 pieces of freshly baked pizza pane with herbs, olive oil and garlic	3.5

SALADS

SMALL SIDE SALAD	
Leaf lettuce with tomatoes, cucumbers and red onions with house dressing	4.6
MIXED LEAF SALAD	
Leaf lettuce with tomatoes, cucumbers and red onions with house dressing	6.9
+ Tuna	11.5
+ Turkey breast	14.9
+ Gamberoni (4 pieces)	16.9
MARINATED TOMATE SALAD	
with red Tropea onions, garlic and olive oil (slightly spicy)	7.9
NIZZA	
Leaf lettuce, tuna, anchovy fillet, onions, black olives and a hard-boiled egg on house dressing	13.5
INSALATA PUGLIESE	TOP CHOICE
Leaf lettuce, arugula, yellow and red cherry tomatoes, buffalo mozzarella, air-dried country ham and Grana Padano on house dressing	14.9
INSALATA FANTASIA	TOP CHOICE
Leaf lettuce, yellow and red marinated cherry tomatoes, artichokes, olives, Mediterranean vegetables, buffalo mozzarella and Grana Padano cheese	14.9

**House dressing (dark balsamic vinegar and olive oil). We are happy to also serve the salad with yogurt garlic dressing - please let us know when ordering.*

PIZZA – also gluten free!

with flour from „Walzmühle“, Fior di Latte from [Latteria Sorrentina](#) in Campania, baked in our Valoriani brand wood oven!

CLASSIC PIZZA

with sun-ripened San Marzano tomatoes & Fior di Latte Mozzarella

MARGHERITA	VEGGIE	
mozzarella, basil and olive oil		8.9
DIAVOLA		
spicy Italian salami and basil		10.9
TONNO		
tuna and red onions		11.9
QUATTRO FORMAGGI	VEGGIE	
Gorgonzola, Grana Padano, mozzarella and Emmentaler		12.9
CAPRICCIOSA		
fresh mushrooms, anchovies, ham, artichokes		11.9
QUATTRO STAGIONI		
peppers, ham, artichokes and fresh mushrooms		11.9
VEGETARIA	VEGGIE	
marinated grilled vegetables		11.9
SPINACI E GAMBERETTI		
spinach and shrimps		12.9
ALL'ARRABBIATA		
spicy salami, artichokes and anchovies		11.9
LA VEGANA	VEGGIE	
without mozzarella only with marinated grilled vegetables		11.5
FRUTTI DI MARE		
cuttlefish, mussels, shrimps and garlic		14.5
PORCINI		
porcini mushrooms, spicy salami, gorgonzola and garlic		13.5
NINO	TOP CHOICE	
salami, ham, mushrooms, gorgonzola, garlic and hot peppers		11.9
RUCOLA VS. PARMA		
arugula, air-dried country ham and Grana Padano cheese		13.9
SPECIALE		
salami, ham and mushrooms		10.9
PICCOLO MONDO		
ham, salami, mushrooms, peppers, eggplant, olives and artichokes		11.9

PIZZA CREATIONS

without tomato sauce, with Fior di Latte mozzarella cheese

GO!MORRA	TOP CHOICE	
spicy salami, gorgonzola and marinated tomatoes		11.9
OHHHH JULIA ♥	TOP CHOICE THE LOVED ONE	
Gorgonzola, air-dried country ham, marinated tomatoes, arugula and grana padano cheese		12.9
JÄGER UND SAMMLER		
porcini mushrooms, bacon, black truffle and truffle oil		15.9
VEGETARIA BIANCA	VEGGIE	
marinated grilled vegetables		11.5
BUFALINA		
with air-dried country ham, red and yellow cherry tomatoes and small buffalo mozzarella balls		14.9
SOFIA ♥		
pesto, red and yellow cherry tomatoes, arugula, toasted pine nuts and Grana Padano cheese		11.9
+ air dried country ham		13.9
GIALLA ♥		
with yellow tomato sauce, pesto, cherry tomatoes, pine nuts and air-dried country ham		15.5

DOMENICO	TOP CHOICE	
spicy salami, mozzarella, zucchini and peppers		11.5

SPINACI	VEGGIE	
spinach, Gorgonzola, Grana Padano and garlic		11.9

SICILIANA		
olives, anchovies and capers		10.9

Do you like it a little bit spicier? Let us know ;) Of course, we also serve classic pizzas such as salami, ham or Hawaii (9.9 euros each).

Did you already 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, they invented pasta filata - the spun dough. In this process, the curd is pulled through hot salted water until it can be formed into mozzarella balls "Fior di Latte".

PASTA – also gluten free!

from our original Italian pasta factory

SPAGHETTI ALLA CARBONARA
„ORIGINALLY AS IF AT NONNA'S“
with egg, pancetta and Grana Padano cheese 11.9

SPAGHETTI FRUTTI DI MARE **TOP CHOICE**
cuttlefish, mussels, clams and gamberoni with
cherry tomatoes 16.9

FETTUCCINE AL SALMONE
with salmon in a tomato cream sauce with cognac
15.5

FETTUCCINE AL PESTO **TOP CHOICE VEGGIE**
with fresh pesto and buffalo mozzarella cheese 14.9

FETTUCCINE PORCINI **VEGGIE**
with porcini mushrooms in Grana Padano white
wine sauce 15.9

GNOCCHI QUATTRO FORMAGGI **VEGGIE**
with Emmental, Brie, Gorgonzola and Grana
Padano cheese 12.9

PENNE ARRABBIATA
Tomato sauce with olives, peppers, anchovies,
capers and hot peppers 11.5

PENNE VERDURA **VEGGIE**
with grilled vegetables and cherry tomatoes 10.9

TAGLIOLINI AL ZAFFERANO **TOP CHOICE**
Tagliolini, 3 gamba, zucchini and saffron sauce 17.5

FOR OUR LITTLE GUESTS

All children up to 12 years can order their favorite
pizza or pasta from us for the price of 7 euros.

TORTELLINI PROSCIUTO E PANNA
with ham-cream sauce 11.9

RAVIOLI PORCINI **VEGGIE**
stuffed with porcini mushrooms in Grana Padano
white wine sauce 15.9

SPINAT – RICOTTA – RAVIOLI **VEGGIE**
in tomato-mozzarella sauce 15.5

SPAGHETTI PARMIGIANO **TOP CHOICE VEGGIE**
from the 17 kg parmesan loaf 12.9

+ black truffle 17.9

PASTA AL FORNO

topped with mozzarella

LASAGNE SPINACI SALMONE
layered pastry sheets with salmon and spinach,
topped with Grana Padano cheese 15.5

LASAGNE AL FORNO
layered pastry sheets with beef Bolognese 12.5

RIGATONI AL FORNO
Beef Bolognese au gratin 11.5

RIGATONI ALLA CONTADINA
Pasta with peas, ham, mushrooms baked in beef
Bolognese cream sauce au gratin 12.9

GLUTEN FREE PIZZA AND PASTA

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

MAIN DISHES

original meat dishes and fresh fish

MEAT

SALTIMBOCCA ALLA ROMANA
of veal, with sage, air-dried country ham and
fettuccine 28.9

FILET STEAK **TOP CHOICE**
"250 g" of Chianina beef with Barolo jus and
spaghetti from the parmesan loaf with freshly
grated summer truffle 36.5

RIB EYE
250g Rib Eye, rosemary potatoes, grilled vegetables
and Barolo jus 29.5

FISH

GRIGLIATA MISTA DI PESCE
two gamberoni, gilthead, cuttlefish and salmon with
grilled vegetables, rosemary potatoes and garlic
aioli 31.5

SALMONE NORVEGIA
salmon on grilled vegetables with saffron sauce 26.9

HOT BEVERAGES

COFFEE

100% Arabica Espresso

ESPRESSO	2.8
ESPRESSO DOPPIO	4.2
ESPRESSO MACCHIATO	3.1
CAFFÈ CORRETTO Espresso with Grappa	4.9
CAPPUCCINO	4.2
LATTE MACCHIATO	4.2

TEA IN A POT

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

(4cl each)

GRAPPA Private label	4.5
AVERNA on ice and lemon	4.5
RAMAZZOTTI on ice and lemon	4.5
LIMONCELLO in an iced glass	4.5
FERNET BRANCA in an iced glass	4.5
AMARO MONTENEGRO on ice	5
SAMBUCA with three coffee beans	4.5
VODKA in an iced glass	5
MARSALA	5
AMARO DEL CAPO in an iced glass	4.5

DESSERTS

as a round finish

AFFOGATO double espresso with a scoop of vanilla ice cream	5.9	MOUSSE AU CHOCOLAT - in a jar -	5.9
DESSERT VARIATION TOP CHOICE Mousse au Chocolat, Panna Cotta and Tiramisu	14.9	TARTUFO CLASSICO doused with hot espresso	7.5
PANNA COTTA ON WILD BERRY COMPOTE - in a jar -	5.9	TIRAMISU OSTERIA STYLE TOP CHOICE with homemade sponge cake "Osteria style"	7.9
CRÈME BRÛLÉE - in a jar -	5.9	PIZZA NUTELLA  - also for sharing - with Nutella, mixed children's chocolate and fresh fruit	9.5

GOOD TO KNOW...

RESERVATIONS can be made online at any time at www.pizzeria-freudenstadt.de.

Of course, we are still happy to accept reservations by phone at [07441/3510](tel:074413510) or by mail to info@pizzeria-freudenstadt.de (at least one day in advance).

We are available daily from 3:30 pm by phone at 07441/3510. If you can't reach us by phone (especially during busy periods this can happen), you can also **order takeaway meals online** at www.pizzeria-freudenstadt.de at any time.

DID YOU ALREADY KNOW?

Our **vouchers** in credit card format can now also be ordered conveniently online at www.pizzeria-freudenstadt.de. It has never been that easy to make others happy. 🍕

NOTES

For a pizza or pasta box we charge 0.5 Euro.

In order to provide as detailed information as possible on **additives** and **allergens**, we have created a separate list for this purpose. Please ask the service staff for this list if required.

Despite careful labeling, it is possible that we have forgotten something in the labeling process. We therefore ask you to contact us directly in case of serious allergies.

TOPPINGS

Still missing an ingredient on the pizza or in the pasta? No problem - just order your favorite topping!

Veggie (1.5) Meat (2) Fish (2.5) Small bowl of garlic (2) Porcini mushrooms (3.5)
Buffalo mozzarella (4.5) Turkey breast (4.5) Four gamberoni (10) Black truffle (6.5)

FEEDBACK: PRAISE AND CRITICISM

"You can't make an omelet without breaking eggs".

Honest feedback is very important to us and helps us to improve!

Therefore, we ask you, if there is ever reason to complain, to contact us personally so that we can find a solution together with you as quickly as possible.

If you don't want to talk to us personally, please send us an email to info@pizzeria-freudenstadt.de.

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