

DCIP

RESTAURANT&BAR

MENU

*Non è solo pizza.
È passione. È tradizione. È Italia.
Ogni piatto nasce da ingredienti
selezionati, ricette autentiche e amore
per la vera cucina italiana.*

*It is not just pizza.
It is passion. It is tradition. It is Italy.
Every dish is made with carefully selected ingredients, authentic
recipes, and a love for true Italian cuisine.*



APERITIVO

APEROL SPRITZ | 8.90

Prosecco, Aperol, soda, orange slice

LIMONCELLO SPRITZ | 8.90

Prosecco, limoncello, soda, lemon slice

CAMPARI SPRITZ | 8.90

Prosecco, Campari

NEW

CAMPARI ORANGE | 8.90

Campari, freshly squeezed orange juice

NEW

LILLET ROSÉ | 8.90

Prosecco, Lillet Rosé, peach liqueur

MEDITERRANEAN HUGO | 8.90

Prosecco, soda, pomegranate syrup, elderberry syrup, lime juice, mint

TROPICAL FOREST | 8.90

Prosecco, lime juice, passion fruit slice, maracuja puree

MIMOSA | 6.90

Prosecco, orange juice, orange slice

BELLINI | 6.90

Prosecco, peach puree

NEGRONI SBAGLIATO | 9.90

Prosecco, Campari, Martini Rosso, orange slice

CRODINO SPRITZ (ALCOHOL FREE) | 6.90

Crodino, soda, freshly squeezed orange juice, orange slice

A, O: OUR PROSECCO CONTAINS SULFITES AND GLUTEN

STARTERS

BEEFTARTARE A,C,G,M | 24.00

Beef tartare, egg yolk, onion, salted butter, toasted bread



BRUSCHETTA A | 7.90

*Toasted sourdough bread,
marinated tomatoes, oregano, garlic, olive oil*

ARANCINI A,C,G,M,O | 11.50

*Crispy rice balls filled with
mozzarella, truffle mayo, chili tomato sauce*



NEW

ITALIAN TRIP

(1/2 PERSON/S) A,G,M | 16.90/29.90

*Prosciutto, truffle salami, truffle caciotta, olives, grilled
zucchini, homemade spread, focaccia*

STARTERS



OLIVE ALL'ASCOLANA A,C,M,G | 8.90

Crispy olives filled with sicilian-style meat, truffle mayo

NEW

GARLIC OLIO SHRIMP A,B | 17.50

Black tiger prawns, chili-lemon emulsion, crispy bread bites



NEW

POLPETTE & POLENTA A,G,L | 12.90

Nonna's organic beef meatballs in tomato sauce, crispy polenta strips, parmesan



SOUPS

TOMATO CREAM SOUP A,G,L | 7.90

Fruity tomato soup with carrots, celery, onion, focaccia



SALADS

NEW

INSALATA GAMBERETTI B | 19.90

Grilled prawns, arugula, dried tomatoes, cucumber, pine nuts



CAESAR SALAD A,G,M,C | 17.90

Romaine lettuce, chicken fillet, croutons, Grana Padano

RUCOLETTA A,G,M | 8.90

Arugula, cherry tomatoes, grana, olives, homemade focaccia



NEW

BURRATA A,G | 13.90

Burrata, datterini tomatoes, fresh basil, garnished with olive oil, homemade focaccia

INSALATA DI STAGIONE A,M | 8.90

Mixed seasonal salad, homemade focaccia



LE NOSTRE PASTE

CARBONARA A,C,G | 18.90

Spaghetti with guanciale, egg, pecorino, Grana Padano

OPTIONAL:

EXTRA TRUFFLE CREAM +2€



LASAGNE A,G,L | 15.90

Homemade lasagne with organic minced beef

PASTA BOLOGNESE A,G,L | 16.90

Spaghetti with tomato sauce and organic beef ragout



PASTA PESTO

ROSSO E GAMBERETTI A,B,C,G,H | 24.90

Linguine with dried red tomatoes, wild caught prawns, lemon zest

LE NOSTRE PASTE



NEW

PASTA CON GAMBERETTI E BISQUE A,B,G,O | 25.90

Pasta with wild caught prawns, homemade lobster bisque

PASTA PESTO GENOVESE A,G | 15.90

Linguine, basil pesto, Grana Padano, pine nuts



NEW

PASTA ALLA PUTTANESCA A,D | 19.90

Pasta, olives, capers, garlic, anchovy fillet, parsley



LE NOSTRE PASTE

NEW

AGLIO E OLIO ^A | 11.90

Pasta, garlic, olive oil, chili



NEW

TRUFFLE RAVIOLI ^{A,G} | 19.90

Fresh ravioli filled with black truffle and Stracchino cheese, served with brown butter

PENNE BAMBINI ^{A,G,H} | 7.90

Penne of your choice with pomodoro

PESTO OR BOLOGNESE +1€



*GLUTEN-FREE PASTA AVAILABLE, SURCHARGE

3€- PER PORTION

**EXTRA PORTION OF GRANA PADANO

2€- PER PORTION

DCIP – SIGNATURE EXPERIENCE



SUNSET A,G,H | 24.90

Yellow cherry tomatoes, fior di latte, pistachio cream, basil, stracciatella di burrata, 24k gold leaf

BIANCHE

GUANTUFO A,G | 15.90

Ricotta, fior di latte, guanciale, provola, truffle cream, basil



CHILL OUT A,G | 16.90

Spicy salami, fior di latte, buffalo mozzarella, pecorino romano, basil



BIANCHE

QUATTRO FORMAGGI A,G | 14.90

Ricotta, provola, fior di latte, gorgonzola, basil



MORTADELLA A,G,H | 18.90

*Burrata, fior di latte, mortadella, crushed pistachios
cream, basil*

SPEZIATA A,G | 15.90

*Fior di latte, provola, salsiccia, spicy salami,
mushrooms, basil*



LE NOSTRE PIZZE CLASSICHE

MARGHERITA A,G | 10.90

Tomato sauce, basil, fior di latte



MARINARA A | 8.90

Tomato sauce, garlic, oregano, basil, olive oil

DIAVOLA A,G | 13.90

Tomato sauce, spicy salami, basil, fior di latte



CARDINALE A,G | 13.90

Tomato sauce, ham, basil, fior di latte

LE NOSTRE PIZZE CLASSICHE

SALAMINO A,G | 13.90

Tomato sauce, sweet salami, basil, fior di latte



CAPRICCIOSA A,G | 14.90

Tomato sauce, artichokes, mushrooms, ham, fior di latte, olives, basil



BUFALINA A,G | 14.90

Tomato sauce, basil, buffalo mozzarella



NAPOLI A,G | 15.90

Tomato sauce, ham, sweet salami, ricotta, fior di latte, basil, black pepper



LE NOSTRE PIZZE CLASSICHE

TONNO A,G,D | 16.90

Tomato sauce, tuna fillet, olives, fior di latte, basil



VEGGIE IN VERDE **VEGAN** A | 15.90

Cream of asparagus, eggplant, artichokes, dried tomatoes, olives, basil

VEGANA 4 POMODORI **VEGAN** A | 12.90

Tomato sauce, yellow & red dried tomatoes, cherry tomatoes, basil



BABY MARGHERITA A,G | 7.90

Tomato sauce, basil, fior di latte

LE NOSTRE PIZZE SPECIALI

LITTLE ITALY A,G | 18.90

Fior di latte, dried tomatoes, prosciutto crudo, basil, arugula, buffalo stracciatella, Grana Padano



BUFALINA 2.0 A,G | 15.90

Yellow tomato sauce, basil, buffalo mozzarella

NEW

PUNYAS A,D,G | 16.90

Yellow tomato sauce, anchovy fillet, buffalo stracciatella, fior di latte, caper dust, basil



LE NOSTRE PIZZE SPECIALI



LEMONTONNO A,D,G | 17.90

Fior di latte, dried tomatoes, arugula, tuna fillet, lemon zest, basil

CALZONE DELLA CASA A,G,H | 15.90

Yellow tomato sauce, dried red tomatoes, fior di latte, pistachio cream



O'SOLE MIO A,G,H | 17.90

Yellow & red dried tomatoes, fior di latte, basil, pistachio cream

LE NOSTRE PIZZE SPECIALI



CAPRICCIOSA SPECIAL A | 18.90

Yellow tomato sauce, fior di latte, artichokes, mushrooms, prosciutto crudo, homemade spicy sauce, olives, basil

BRESAOLA A,G | 17.90

Red tomato sauce, fior di latte, bresaola, Grana Padano, arugula



NEW

NDUJA & BURRATA A,G | 17.90

Red tomato sauce, fior di latte, nduja, burrata, basil

AGGIUNTE

BUFALA _G | 4.50

EXTRA FIOR DI LATTE _G | 2.90

STRACCIATELLA DI BURRATA _G | 3.90

PROVOLA _G | 3.90

RICOTTA _G | 2.00

ANCHOVY FILLET _B | 4.90

TUNA FILLET _B | 6.90

GUANCIALE | 3.80

PROSCIUTTO COTTO (HAM) | 3.80

PROSCIUTTO CRUDO | 4.90

SALAME DOLCE (SWEET) | 4.50

SALAME PICCANTE (SPICY) | 4.50

BRESAOLA | 6.90

NDUJA CREAM | 6.00

MUSHROOMS | 2.80

OLIVES | 2.50

CORN | 2.00

ARTICHOKES | 2.00

ARUGULA | 2.00

FRESH DATTERINO TOMATOES | 2.00

YELLOW TOMATO SAUCE | 2.50

TRUFFLE CREAM | 2.00

PISTACHIO CREAM _H | 5.50

ONION | 2.00

WINE BY THE GLASS

WHITE 1/8

GRÜNER VELTLINER | 5.90

LÖSS HIEDLER

GELBER MUSKATELLER | 7.90

TRADITION STEIERMARK DAC POTZINGER

SAUVIGNON BLANC | 6.90

MAYER AM PFARRPLATZ

WIENER GEMISCHTER SATZ | 6.90

DAC BISAMBERG BIO WIENINGER

PINOT GRIGIO TRENTO | 6.60

DOC LAVIS

ROSE 1/8

ROSE CABERNET-MERLOT 5.90

COOL CLIMATE GMEINBÖCK

RED 1/8

DESIRE LUSH & ZIN | 7.90

PRIMITIVO PUGLIA IGT PASQUA

CANTALORO ROSSO TOSCANA | 6.90

IGT BIO AVIGNONESI

K+K CUVÈE | 6.90

KIRNBAUER

NEW

O: OUR WINE CONTAINS SULFITES

ALCOHOL-FREE

SAN PELLEGRINO 0,25L/ 0,75L | 3.80/8.20

AQUA PANNA 0,25L/ 0,75L | 3.80/8.20

TAP WATER 0,50L | 0.50

SODA 0,33L/0,50L* | 2.90/4.60

Raspberry / elderberry / lemon+ 1€

FRESHLY SQUEEZED ORANGE JUICE 1/4 | 5.90

HOMEMADE LEMONADE 0,33L/0,50L | 4.80/6.20

Lemon juice, fresh mint

HOMEMADE ICED TEA 0,33L/0,50L | 4.80/6.20

Earl Grey, lemon juice, fresh mint

RAUCH 0,20L | 4.60

Strawberry, apricot

with soda 0.5L | 5.90

with still water 0.5L | 5.50

APPLE NATURALLY CLOUDY 0,33L | 4.90

with soda 0,5L | 5.90

with still water 0,5L | 5.50

COCA-COLA 0,33L | 4.90

COLA ZERO 0,33L | 4.90

BIO LEMONADE 0,33L | 5.20

Orange / passion fruit / cranberry

FENTIMANS | 5.20

Rose lemonade 0,275L/ Ginger ale 0,2L/ Connoisseurs tonic 0,2L

RED BULL 0,25L | 5.90

*YOUTH DRINK

COFFEE

- ESPRESSO | 2.90
- DOUBLE ESPRESSO | 4.60
- AMERICANO | 4.60
- CAPPUCCINO _G | 4.80
- LATTE _G | 5.20
- FLAT WHITE _G | 5.20
- CORTADO _G | 3.80
- DOUBLE CORTADO _G | 5.20
- HOT CHOCOLATE _G | 5.20

TEA

- ORGANIC ROOIBOS | 4.50
- ORGANIC PEPPERMINT | 4.50
- ORGANIC CHAMOMILE | 4.50
- ORGANIC FRUIT | 4.50
- ORGANIC GREEN | 4.50

BEER

STELLA ARTOIS 0,33L/ 0,50L DRAFT BEER | 4.80/5.90

MUTTERMILCH WIENER BUBI VIENNA LAGER 0,33L BOTTLED BEER | 5.90

STELLA ARTOIS 0,33L BOTTLED BEER | 5.90

CORONA NON-ALCOHOLIC 0.0% 0,35L BOTTLED BEER | 4.90

A: OUR BEERS CONTAIN GLUTEN

G'SPRITZT

WHITE SPRITZER o | 4.40

Grüner Veltliner, Soda

HUGO A, o | 7.20

Prosecco, Elderberry Syrup, Soda, Mint

ALLERGENS

IN ACCORDANCE WITH CODEX
RECOMMENDATION

CEREALS
CONTAINING GLUTEN

A NUTS

H

CRUSTACEANS

B CELERY

L

EGG

C MUSTARD

M

FISH

D SESAM

N

PEANUT

E SULFITE

O

SOY

F LUPINS

P

MILK OR LACTOSE

G MOLLUSCS

R