

ANTIPASTI E INSALATE

UNSERE VORSPEISEN UND SALATE

PARMIGIANA DELLA NONNA 15,5

Parmigiana Napoli-Style – Nonnas Original. Aubergine in Ei gebacken, Ragù, Parmesan, Fior di Latte, Mozzarella & Basilikum.
Echt, klassisch, unverfälscht.

*Eggplant casserole baked in egg | Ragù al Pomodoro | Parmesan | Basil

VITELLO TONNATO 17,5

Gegartes Kalbfleisch, homemade Tunacreme, Capperi & Fresh-Shot Zitrone – pur
*Thinly sliced cooked veal fillet, cooled with homemade, Tuna-caper-cream

CARPACCIO DI MANZO 18,5

Hauchdünn geschnittenes Rindercarpaccio, gehobelter Grana, Champions, Rucola, fresh-Shot Zitrone, Olio di Oliva Extra Vergine
*Wafer-thin, raw filet of beef with mushrooms, rocket, grated grana padano cheese and fresh lemon | olive oil

CAPRESE D.O.P. 14,5

Frische Tomaten, Mozzarella Bufala D.O.P., Basilikum & Olio Extra Vergine
*Fresh tomato slices with bufala mozzarella basil and olive oil

BRUSCHETTA 7,5

3 Stück selbstgemachtes Brot aus dem neapolitanischen Steinofen, mit Pomodoro, Fior di Latte, Knoblauch, Basilikum & Olio Extra Vergine – pure street-food energy.
*3 pieces // Homemade bread from the Neapolitan stone oven | Pomodoro | Fior di latte | Garlic | Basil

INSALATA DEL PADRONE 18,5

Blattsalat mit zarten Steakstreifen, Grana Padano, Oliven, Gurken, Zwiebeln & Tomaten
*Salad with steak strips | Grana padano | Olives | Cucumbers | Onions | Tomatoes

INSALATA CON UOVA 10,5

Blattsalat mit Ei, Thunfisch, Paprika, Zwiebeln, Gurken, Oliven & Tomaten
*Salad with egg | Tuna | Peppers | Onions | Cucumbers | Olives | Tomatoes

INSALATA ITALIANA 8,-

Blattsalat + Oliven, Gurken, Zwiebeln, Paprika & Tomaten
*Salad with olives | Cucumbers | Onions | Peppers | Tomatoes

INSALATA PICCOLA 6,-

Blattsalat + Oliven, Gurken, Zwiebeln, Paprika & Tomaten
*Salad with olives | Cucumbers | Onions | Peppers | Tomatoes

PANE FOCACCIA 6,5

Focaccia Brot aus dem Steinofen mit Oregano, Knoblauch & Olio Extra Vergine – soft, crunchy & fresh-
*Fresh baked pizza bread with olive oil | herb & garlic

YOUR NEAPOLITAN
FOOD EXPERIENCE

ANTIPASTO NAPOLETANO

#TO SHARE | AB 3 PERSONEN

Montanare | Parmigiana | Fritti NAP & more 21,00 € pro Person

- pure Napoli Vibes, crunchy & juicy -



@davincenzo.film

THE ORIGINAL
INSTA-
FAME BITE...

PIZZA NAPOLETANA

YOUR NEAPOLITAN FOOD EXPERIENCE

Classics

MARGHERITA 1Q-

Pomodoro Italiano, Fiordilatte Mozzarella, Basilikum & Olio Extra Vergine
*tomato sauce | mozzarella | basil

BUFALINA D.O.P. 13,-

Pomodoro Italiano, Mozzarella Bufala D.O.P., Basilikum & Olio Extra Vergine
*tomato sauce | bufala mozzarella | Basil

SALAME TIPO NAPOLI 13,-

Pomodoro Italiano, Fiordilatte Mozzarella & Salame Tipo Napoli (orig. italienische Salami)
*tomato sauce | mozzarella | italian salami Naples

DIAVOLETTA 14,5

Pomodoro Italiano, Fiordilatte Mozzarella, frische Champignons, Spianata Picante & Anchovis (Sardellen)
*tomato sauce | mozzarella | fresh mushrooms | pepperoni salami | Anchovies

VEGETARIA 14,5

Pomodoro Italiano, Fiordilatte Mozzarella, gegrillte Aubergine & Zucchini, Agesgemüse & Olio Extra Vergine
*tomato sauce | mozzarella | different vegetables

TONNO 14,5

Pomodoro Italiano, Fiordilatte Mozzarella, Thunfischfilet & rote Zwiebeln
*tomato sauce | mozzarella | tuna | onions

Queens Signature



QUEENS SELECTION

@the_neapolitan_pizzaqueen

PISTACHIO WONDER 21,5

Pesto di Pistachio, Fior di Latte Mozzarella, Grana, Mortadella, Pistaziencreme, Pistaziengries, Stracciatella di Bufala & Basilikum
*Fiordilatte | Mortadella | Pistachio Cream | Stracciatella di Burrata | Parmigiano | Basil

BURRATINA 19,5

Pomodoro Italiano, Fiordilatte Mozzarella, getrocknete Tomaten, ganze Burrata (innen weich), Prosciutto crudo, Olio Extra Vergine & Basilikum
*Pomodoro | Fiordilatte | Dried Tomatoes | Burrata - hard on the outside, soft on the inside | Parma Ham | Olio di Oliva | Basil

WHITE TRUFFLE 21,5

Crema di Tartufo Bianco, Fiordilatte Mozzarella, Stracciatella di Bufala, Bresaula & Basilikum
*Fiordilatte | Truffle Cream | Stracciatella di Burrata | Parmigiano | Bresaula | Basil

4 STAGIONI 2.0 19,5

Pomodoro Italiano, Fiordilatte, Salsiccia & Friarielli, Oliven, Artischocken, Prosciutto cotto & Champignons, getrocknete Tomaten, Kapern, Burrata & Sardellen
*Salsiccia e Friarielli | pomodoro mozzarella | olives, artichokes | porchetta & mushrooms | sun-dried tomatoes, capers, burrata, anchovies

SWEET HOT CHILLI 19,5

Pomodoro, Fiordilatte, karamellisierte Zwiebeln, Spianata Picante, 'Nduja, geräuchertes Paprikapulver & Honig
*Tomato sauce | Fiordilatte mozzarella | Caramelised onions | Spianata salame | 'Nduja | Hot paprika powder | Honey

EXTRAS

DIP
YOUR
PIZZA
CRUST

Truffelmayonnaise 3,5
Tonnato Creme 2,5
Pistachio Creme 3,5
Aioli Creme 2,5
Ragu al Pomodoro 2,5

PATATE FRITTE 4,9
(Pommes Frites)
PATATE FRITTE DOLCI 5,9
(Süßkartoffelpommes)
Mayonnaise 1,5
Ketchup 1,5

DON DIAVOLO 14,5

Pomodoro Italiano, Fiordilatte Mozzarella, spicy 'Nduja, Spianata Picante & Basilikum
*tomato sauce | mozzarella | spicy Calabrian soft sausage | pepperoni | basil

BUFALOTTA 16,5

Pomodoro Italiano, Fiordilatte Mozzarella, Rucola, Grana Padano, ganze Mozzarella Bufala D.O.P. & Olio Extra Vergine
*tomato sauce | mozzarella | rocket | olive oil | grana padano cheese | bufala mozzarella

SPECIALE 15,5

Pomodoro Italiano, Fiordilatte Mozzarella, Champignons, Salame Tipo Napoli, Prosciutto Cotto & Paprika
*tomato sauce | mozzarella | mushrooms | salami | ham | bell peppers

CAPRICCIOSA 15,5

Pomodoro Italiano, Fiordilatte Mozzarella, Champignons, Spianata Picante, Prosciutto Cotto & Artischocken
*tomato sauce | mozzarella | mushrooms | pepperoni salami | ham | artichoke

POMPEI 14,5

Pomodoro Italiano, Fiordilatte Mozzarella, frische Salsiccia, rote Zwiebeln, Basilikum & Peperoncino – spicy
*tomato sauce | mozzarella | Salsiccia | chilli | onions

Second Generation

TRONCHETTO 18,5

keine Calzone aber doch gefaltet: mit einer Füllung aus Fiordilatte, Grana, Prosciutto Cotto & Pomodoro Italiano – nach dem Backen on top: Rucola, Grana Padano, Cocktailtomaten & Prosciutto Crudo
*with a filling of Fiordilatte Mozzarella | tomato sauce | Emmental | ham - after baking, rocket | Grana Padano | cocktail tomatoes | Parma ham

PIZZA FRITTA 17,-

Frittierte Pizza mit Ricotta, Fiordilatte Mozzarella, Salami Tipo Napoli & Pfeffer – crunchy, cheesy & pure Napoli-Vibes
*fried pizza | ricotta cheese | fiordilatte mozzarella | salami | pepper

PANUOZZO PULCINELLA 17,5

Neapolitan Style Sandwich mit Fiordilatte, Salsiccia & Friarielli napoletani (Wildbrokkoli)
*Neapolitan Style Sandwich | Fiordilatte | Friarielli | Sausage

NAPOLI 2.0 18,5

Pomodoro Italiano, Mozzarella di Bufala D.O.P., Kapern, Sardellen, Stracciatella di Bufala, getrocknete Tomaten & Olio Extra Vergine
*Tomato | Mozzarella Bufala | Capers | Stracciatella di Burrata | Confit Tomatoes

SALSICCIA E FRIARIELLI 16,-

Bianca ohne Pomodoro – Fiordilatte Mozzarella, Salsiccia, Friarielli napoletani (Wildbrokkoli)
*White, no tomato | Fiordilatte | Friarielli | Sausage

PESCE E FRUTTI DI MARE

FISCHGERICHTE VOM LAVASTEINGRILL

FRITTURA DI CALAMARI 24,5

Gebratene Tintenfischringe | Knoblauch-Creme | Salat | selbstgemachtes Brot
*Fried squid rings with garlic cream served with homemade pizza rolls and a side salad

CALAMARI ALLA GRIGLIA 24,5

Tintenfisch vom LAVASTEINGRILL | Cocktailtomaten | Knoblauch | Olio di Oliva Extra Vergine | dazu Gemüse & Kartoffeln
*Grilled squid with cocktail tomatoes, garlic and olive oil, served with vegetables and potatoes

SALMONE ALLA GRIGLIA 27,5

Lachsfilet vom LAVASTEINGRILL | Cocktailtomaten | Knoblauch, Olio di Oliva Extra Vergine | Gemüse & Kartoffeln
*Grilled salmon fillet with cocktail tomatoes, garlic and olive oil, served with vegetables and potatoes

PASTA ARTIGANALE

PASTA DI GRAGNANO

PENNE AL SALMONE 17,5

Kurze Penne mit frischen Lachsstreifen, Aurorasugo & Muskat
*Noodles with fresh salmon strips in tomato cream sauce and grated nutmeg

FRIARIELLI E GUANCIALE 18,5

Paccheri Pasta mit Crema di Friarielli, Guanciale & frisch geraspelt Ricotta – pure, Napoli-Vibes
*Paccheri pasta | Friarielli (Neapolitan wild broccoli) | guanciale (air-dried unsmoked bacon) | grated ricotta cheese

THE CARBONARA 16,5

Italian Style Originale – Spaghetti mit Guanciale, Eigelb, Grana & Pecorino (ohne Sahne)
*The Italian way, Spaghetti with Guanciale | Egg | Grana Padano cheese & Pecorino Cheese (without cream)

'NDUJA MEETS BURRATA 19,5

Mezze Rigate, spicy 'Nduja, Salsiccia, Pomodoro & Stracciatella di Bufala
*Paccheri Short pasta | 'Nduja | tomato sauce | Salsiccia | burrata cheese | olio di oliva

NAPOLI E BURRATA 16,5

Spaghetti mit selbstgemachtem Ragù al Pomodoro, Burrata mit flüssigem Kern & Basilikum
*Noodles in tomato sauce | Burrata cheese and fresh basil

LASAGNE 17,5

Lasagne, Champignons & Prosciutto, | 6h geschmorte Bolognese, überbacken mit Fiordilatte, Grana & Basilikum
*Homemade Lasagne with fresh mushrooms, ham gratinated with 16h braised bolognese | stracciatella di burrata | parmesan | black pepper | olive oil with rosemary aroma and cheese

ENTDECKEN SIE UNSERE MONATSKARTE
MIT BESONDEREN FLEISCH- UND
FISCHGERICHTEN SOWIE WECHSELNDEN
PASTA- UND PIZZA-SPECIALS.

Discover our monthly specials menu featuring selected meat and fish dishes, as well as rotating pasta and pizza creations.



DOLCE DESSERT

EIS UND HAUSGEMACHTE DESSERTS

TIRAMISÙ DELLA MAMMA 9,-

Löffelbiskuit | Mascarponecreme | Espresso napoletano | Kakao | Amaretto Disaronno
*Italian dessert made from lady fingers and a cream of mascarpone and Amaretto

BABÀ GRANDE 8,5

Babà Grande | traditionelle neapolitanische Süßspeise | kleiner Hefekuchen mit Rumgeschmack | Sahne
*Babà Grande, traditional Neapolitan dessert, small rum-flavoured yeast cake.

PIZZATELLA PISTACHIO #2SHARE 15,5

Pizzatella | Nutella | Puderzucker | Pistaziengrieß | Schokolade
*Pizzatella | Nutella | Icing sugar | Pistachio | Chocolate

STRACCETTI NAPOLETANI #2SHARE 14,5

Gebackene Pizzastreifen | Nutella | Puderzucker | Smarties
*Baked pizza strips | Nutella | Icing sugar | Smarties

STRACCETTI PISTACHIO #2SHARE 15,5

Gebackene Pizzastreifen | Nutella | Puderzucker | Pistaziengrieß | Pistazien Topping
*Baked pizza strips | Nutella | Icing sugar | Pistachio | Pistachio Topping

PANNA COTTA CON SALSA 8,5

Sahnedessert | Waldfrücht | Puderzucker
*Cream dessert | Forest fruit | Icing sugar

AFFOGATO AL LIMONCELLO 12,5

Eisspezialität aus Zitrone und Sahneeis, Affogato (übergossen) mit Limoncello
*Lemon and cream ice cream speciality, affogato (doused) with limoncello

TARTUFO NERO 8,-

Eisspezialität aus Schokolade, ummantelt mit einer Kakaoschicht mit weißem Vanille-Kern & Nussstreusel
*Chocolate ice cream with white vanilla core, nut crumble and cream

CASSATA GELATO 10,5

Halbgefrorenes mit Vanille | Schokolade | kandierten Fruchtstückchen
*semi frozen with vanilla | chocolate | candied fruit pieces

APERITIVO E SPRITZ

PROSECCO APEROL

The classic Aperol Spritz mix, Iprosecco and Aperol 0,1L · 8,-

PROSECCO CAMPARI

A slightly more bitter and intense version of the Spritz 0,1L · 9,-

PROSECCO

Straight sparkling wine (Prosecco) 0,1L · 7,5

MARTINI BIANCO

Sweet, aromatic Italian vermouth (0,5cl serving) 7,-

PROSECCO PURE ON ICE

Sparkling wine served over ice (a larger 0,2L serving) 0,2L · 13,-

APEROL SPRITZ

The standard full Spritz (Aperol, Prosecco, Soda) 8,5

LIMONCELLO SPRITZ

Spritz made with the sweet lemon liqueur, Limoncello, instead of a bitter 10,5

SARTI SPRITZ

Spritz made with Sarti Rosa (a pink, sweeter bitter) 11,5

SARTI LEMON

Sarti mixed with lemon/soda 11,5

CAMPARI SPRITZ

The classic Campari Spritz (Campari, Prosecco, Soda) 12,5

CAMPARI ORANGE

Campari mixed with orange juice 10,5

THE NEGRONI

A classic Italian cocktail (Gin, Campari, Sweet Vermouth) 11,-

ESPRESSO MARTINI

Vodka, coffee liqueur, and espresso 13,-

BELLINI PEACH COCKTAIL

Prosecco mixed with peach puree 11,5

LILLET WILDBERRY

Lillet (a French aperitif) mixed with wildberry (likely juice or syrup) 11,5

SPRITZ 0,0%

Pure Italian Flavor

CAMPARI SPRITZ 0,0%

Non-alcoholic Campari-style Spritz. 10,5

CAMPARI ORANGE 0,0%

Non-alcoholic Campari-style mixed with orange juice. 10,5

APEROL SPRITZ 0,0%

Non-alcoholic Aperol-style Spritz (made with 0.0% Prosecco). 8,5

LIMONCELLO SPRITZ 0,0%

Non-alcoholic Limoncello-style Spritz (made with 0.0% Prosecco). 10,5

BITTER PURE ON ICE

A larger serving of a straight Italian Bitter (like Campari or a house red bitter), served over ice. 4,5

VINI D'ECCELLENZA

Flaschenweine – Bottled Wines

LUGANA – CA' DEI FRATI /BIANCO

Frisch & mineralisch · Fresh & mineral 0,75 l · 34,00 €

ROSA DEI FRATI – CA' DEI FRATI /ROSTO

Leicht & beerig · Light & berry-fresh 0,75 l · 34,00 €

CINQUENOCI PRIMITIVO – TAGARO /ROSSO

Kräftig & fruchtig · Bold & fruity 0,75 l · 42,00 €

TOSCANA ROSSO "MONNALISA" – LEONARDO DA VINCI /ROSSO

Elegant & weich · Elegant & smooth 0,75 l · 42,00 €

ITALIAN SOFTDRINKS

Glasflasche | 0,275l – 3,9

ARANCIAIA ROSSA

Aranciata Rossa – Red Orange Soda

LIMONATA

Lemonade

TÉ ALLA PESCA

Peach Tea

TÉ AL LIMONE

Lemon Tea

TÉ ALLA MENTA

Mint Tea

CHINOTTO

Bitter Orange Refreshment Drink

GAZZOSA

Lemon Soda (with carbonation)

VINI ITALIANI

Pure Italian Flavor

BIANCO

White Wine

LUGANA

D.O.C. – Lombardia 0,2l · 8,5

ROSATO

D.O.C. – Roma – Rosé Wine 0,2l · 7,5

PINOT GRIGIO

I.G.T. – Veneto 0,2l · 8,-

ROSSO

Red Wine

CHIANTI

D.O.C.G. – Toscana 0,2l · 9,-

PRIMITIVO

I.G.T. – Emilia 0,2l · 8,5

MONTEPULCIANO

D.O.C. – Abruzzo 0,2l · 8,-

LAMBRUSCO

I.G.T. – Emilia Liebhich 0,2l · 8,-

BIRRA ITALIANA

Flaschenbiere – Italian Bottled Beers

Italienische Biere Glasflasche | 0,33l – 4,5

Klassisches italienisches Beer

BIRRA CLASSICA

Italienisches Radler – Italian Lemon Beer

BIRRA AL LIMONE

Moretti 0,0% - Birra Moretti Classica 0,0%

BIRRA MORETTI 0,0%

BIERE

German Beers

RÖMER PILS VOM FAB

A classic, crisp Pilsner from Frankfurt, drawn fresh from the tap. 0,4l · 5,5

RADLER BIER

A refreshing mix of Frankfurt-drawn beer and crisp lemonade 0,4l · 5,5

WEIZENBIER

Wheat Beer 0,5l · 5,8

WEIZENBIER 0,0%

Wheat Beer 0,0% 0,5l · 5,8

SOFTDRINKS

Glasflasche | 0,33L

Coca Cola Zero 4,8

Coca Cola 4,8

Mezzo Mix 4,8

Fanta 4,8

Sprite 4,8

Apfelsaftschorle 4,8

Apple Spritzer

SÄFTE

Im Glas | 0,33L

Orangensaft – Orange Juice 4,9

Traubensaftschorle – Grape Juice Spritzer 4,9

Johannisbeerschorle – Blackcurrant Spritzer 4,9

Pink Grapefruit Spritzer 4,9

Bitter Lemon 4,9

Tonic Water 4,9

Ginger Ale 4,9

LIQUORI

The Spirit of Italy

GRAPPA BERTA

0,2cl 12,-

GRAPPA MOSCATO

0,2cl 8,-

GRAPPA AL CAFÉ

0,2cl 9,5

AMARO CYNAR

0,4cl 6,5

RAMAZOTTI

0,4cl 6,5

AMARO AVERNA

0,4cl 6,5

FERNET BRANCA

0,4cl 6,5

AMARO DEL CAPO

0,4cl 7,-

VECCHIA ROMAGNA

0,2cl 6,5

SAMBUCA MOLINARI

0,2cl 5,5

AMARETTO DISARONNO

0,2cl 6,5

LIMONCELLO

0,2cl 6,-

CAFÉ

Espresso 2,6

Espresso Doppio 3,6

Espresso Macchiato 3,-

Espresso Corretto a Grappa 3,8

Cappuccino 3,9

Café Crema 3,2

Latte Macchiato 4,8

Espresso Decaf 2,6

TÉ

Schwarzer Tee 3,4

Grüner Tee 3,4

Kamillen Tee 3,4

Pfefferminz Tee 3,4

Früchte Tee 3,4

Zitrone, Ingwer Tee 3,4

AQUA

San Pellergino 0,75l · 8,-

San Pellergino 0,25l · 3,6

Aqua Panna (still) 0,75l · 8,5

Aqua Panna (still) 0,25l · 3,6

ENTDECKEN SIE UNSERE MONATSKARTE MIT BESONDEREN FLEISCH- UND FISCHGERICHTEN SOWIE WECHSELNDE PASTA- UND PIZZA-SPECIALS.

Discover our monthly specials menu featuring selected meat and fish dishes, as well as rotating pasta and pizza creations.



Benötigen Sie Informationen zu Zusatzstoffen oder Allergenen in unseren Speisen und Getränken? Eine Speisekarte mit Allergenkennzeichnung finden Sie auf unserer Website www.da-vincenzo.net oder über den QR-Code. Bei Fragen zu Gerichten aus unseren Wochenempfehlungen wenden Sie sich bitte an unser Servicepersonal. Alle Preise verstehen sich in Euro, inklusive der aktuell gültigen Mehrwertsteuer. Änderungen und Irrtümer vorbehalten.

Do you need information about additives or allergens in our food and beverages? You can access an allergen-labelled menu on our website www.da-vincenzo.net or by scanning the QR code. For any questions regarding dishes from our weekly recommendations, please speak to our staff. All prices are in euros and include the applicable VAT. Subject to changes and errors.



da Vincenzo
YOUR YOUR NEAPOLITAN
FOOD EXPERIENCE
NEAPOLITAN
EXPERIENCE

ZUR GOLDENEN ROSE
DAVINCENZO

ristorante italiano
dal 1982

