



**Italian evening at the Oberraindlhof**  
every Wednesday, prepared from our kitchen chef  
Günter & his team

On our Italian buffet, you will find:

## Antipasti

Pizza rossa (Pizza with tomato sauce and different ingredients)

Pizza bianca (Pizza with Mozzarella cheese with different ingredients)

Caponata (sweet and sour Sicilian dish made of tomatoes and eggplant) (v)

Arancini (Sicilian rice-balls) (v)

Vitello Tonnato (Veal with tuna sauce)

Insalata Russa (Russian salad) (v)

Verdure grigliate (grilled vegetables) (v)

Bruschetta (with tomatoes, artichoke and seafood) (v)

Medaglioni di Melanzane (Eggplant medallions) (v)

Insalata Caprese (tomatoes and mozzarella cheese) (v)

Insalata di mare (seafood salad)

Carciofi sott'olio (artichokes marinated in oil) (v)

Cipolle sott'olio (onions marinated in oil) (v)

## Primi

Spaghetti aglio olio (Spaghetti with garlic and spicy oil) (v)

Gnocchi sardi alla norma  
(Sardinian pasta with tomatoes, eggplant and ricotta) (v)

Fusilli con pesto di rucola e pomodori secchi  
(Fusilli pasta with rocket and sun-dried tomatoes) (v)

## Secondi

Coscia di pollo (Chicken)

Ossobuchi (braised veal shanks)

Sformato di patate e cipolla  
Potato and onion casserole (v)

## Dolce

At the end, we serve a Panna Cotta to your table 😊

**À la carte: Wednesday – Rest day**

**(v) vegetarisch**

We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used. If certain substances or products trigger allergies or intolerances, please inform our employees when ordering. They will be happy to give you accurate information. Below is the list of allergens.





## Our Aperitif

### Americano

(Bitter, Campari, Vermouth red, Soda)  
€ 8,00 / Glass

## The wines

### Helmuth recommends

#### The White One

„Shamaris“ Grillo  
Winery Cusumano  
0,75Lt. € 25,00

#### The Red One

Nero d'Avola Sicilia  
Winery Cusumano  
0,75Lt. € 25,00

### Our open wines

Prosecco oder Rosé Oberraindlhof 1/8 € 5,50

Rosé  
Glas Rosato, Pilandro Desenzano 1/8 € 5,00

White  
Gewürztraminer, Tramin 1/8l € 6,50  
Riesling Falkenstein, Naturns 1/8l € 7,50  
Sauvignon "Stern", Kellerei Kaltern 1/8l € 6,50  
Oberraindlhof Selection „  
„La Contessa“, Manincor 1/8l € 7,50  
Lugana Tere Crea, Pilandro Desenzano 1/8l € 6,00

Red  
Cult Wein „Le Teste Matte“, P. Dipoli 1/8l € 8,00  
Südtiroler Gasthaus Exklusiv „Insriger“ 1/8l € 6,00  
Oberraindlhof Selection  
„Il Conte“, Manincor 1/8l € 8,00  
Lagrein „Kristan“, Bozen, Egger&Ramer 1/8l € 7,00  
Merlot, „Huberfeld“ Kellerei St. Pauls 1/8l € 6,50  
Pinot noir „Luzia“ Kellerei St. Pauls 1/8l € 6,50  
„Malavoglia“ Ripasso, Cà La Bionda 1/8l € 8,00

Sweet  
„Tre Filer“, Ca' dei Frati 5 cl € 5,00  
„Merlino“ Pojer & Sandri 5 cl € 6,00



Wednesday, September 4, 2024

Bon appétit from the family Raffeiner  
and the Oberraindlhof-Team

**HISTORIC  
SOUTH TYROL**

Botschafter zeitloser Gastlichkeit.