

JUICES, WATER

apple or pear, unfiltered
w/still water -3,10
0,25 L -4,40
0,50 L

apple or pear naturally cloudy
w/soda -3,20
0,25 L -4,50
0,5 L

apple elderberry w/ still water
0,25 L -3,10
0,5 L -4,40

apple elderberry w/ soda
0,25 L -3,30
0,5 L -4,50

grape w/ still water
0,25 L -3,20
0,5 L -4,60

grape w/ soda
0,25 L -3,30
0,5 L -4,70

elderflower water *
0,25 L -2,80
0,5 L -4,10

elderflower soda *
0,25 L -2,90
0,5 L -4,20

soda with lemonjuice *
0,25 L -2,90
0,5 L -4,20

mineral water sparkling/
non sparkling -3,20
0,33 L

mineral water
sparkling -6,80
0,75 L

LEMONADE

Disco Limo, homemade,
Tamarinde -4,80
0,5 L -8,50
1,0 L

Disco Limone, homemade,
Lemons from the Amalfi Coast -4,80
0,5 L -8,50
1,0 L

Aranciata Lurisia (Italy) -4,10
0,275 L

Chinotto Lurisia (Italy) -4,10
0,275 L

Tassoni Tonic (Italy) -3,90
0,180 L

Estathé (Italy) -3,90
0,33 L

Almdudler -4,10
0,33 L

Coca-Cola/Zero -4,10
0,33 L

APERITIF

Crodino (non alcoholic, Italy)
0,175 L -6,40

Prosecco on tap -4,30
Glass 0,1 L

Prosecco Cuvée Brut -27,00
Bottle 0,75 L

Spritzer weiß -4,10
0,25 L

Sprizz -6,90
0,25 L
- Sarti
- Aperol
- Campari
- Cynar
- Limoncello, homemade
- Crodino (alkoholfrei)

Disco - Spritz -6,90
0,25 L

BEER

Schremser Premium
(austrian lager) -3,10

Schremser Zwickl
(unfiltered lager) -3,90
0,2 L -5,10
0,3 L
0,5 L

Alm Radler / Saurer Radler
(lager mixed with Almdudler,
or Soda) -3,60
0,3 L -4,80
0,5 L

BOTTLED BEER

From Italy -4,30
Peroni
0,33 L

Moretti -4,30
0,33 L

Ichnusa Non Filtrata -4,50
0,33 L

Moretti 0,0%, alcoholfree -4,30
0,33 L

CAFFÈ

Espresso -2,50
Small -3,70
Large

Espresso macchiato -2,70
Small -3,90
Large

Cappuccino -1,50

Espresso after Pizza -1,50
Mon - Fr - for lunch only

Espresso al banco -4,50

TEA

variety of teas
Sonnentor, organic

OPEN RED WINE

Cuvée
Weber, Roseldorf -4,20
0,125 L -7,90
0,25 L -14,80
0,5 L -27,60
1 L

Primitivo
Santo Stefano, Puglia, -5,00
0,125 L -9,30
0,25 L -26,00
0,75 L

BOTTLES OF WINE/WHITE

Chardonnay 0,75 L
Riepl, Gols
Burgenland

A semi-dry wine with a
long finish. Slight sense
of pineapple, apple
and physalis. Highly
recommended to

-26,00

Gelber Muskateller
0,75 L
Heike Skoff, Gamlitz,
Steiermark

Dry, fruity-fresh wine rich
in extracts. Typical pure
acidity, concise nutmeg
bouquet.

-30,00

Waiting for Tom 0,75 L
Renner & Rennersistas,
Bio Demeter, Gols,
Burgenland.

Pinot Blanc brings delicacy
and elegance, Chardonnay
complements the wine
with structure. Unfiltered.
Spontaneous fermentation.

-32,00

Gemischter Satz
„Satellit“ 0,75 L
Jutta Ambrositsch, Wien,
Bisamberg

Some of the grapes are
briefly fermented on the
skins. Not strong, very dry,
angular, easy to drink.

-30,00

OPEN WHITE WINE

Grüner Veltliner
Weber, Roseldorf -4,20
0,125 L -7,90
0,25 L -14,80
0,5 L -27,60
1 L

Weißer Mulatschak
Meinklang, Neusiedlersee,
unfiltered -5,00
0,125 L -9,30
0,25 L -26,00
0,75 L

Falanghina
Porconero, Kampanien -4,80
0,125 L -9,10
0,25 L -24,00
0,75 L

BOTTLES OF WINE/RED

Superglitzer 0,75 L
Renner & Rennersistas,
Bio Demeter, Gols,
Burgenland

Glitzer is great! Light-footed,
elegant, fresh. A blend
of Zweigelt, St. Laurent,
Blaufränkisch, Rösler
& Pinot-Noir. Unfiltered,
unembellished.

-32,00

Sankt Sankt Sankt 0,75 L
Schödl Family, organic
bio wine, Loidesthal
Niederösterreich.

Notes of black tea, herbs and
dark fruits in this unfined and
unfiltered Sankt Laurent.

-33,00

Blaufränkisch 0,75 L
Draxler, Haschendorf
Burgenland

An opulent wine with a
spicy character and intense
hints of sour and sweet
cherries. Enjoy this wine with
our Pizza Prosciutto Crudo.

-26,00

Every bottle of wine and
prosecco
comes with a portion
of green olives.

All bottles of wine are
also available for take
away.

minus 5,00

* a drink for young age

There is an extra charge of 0.90€ for all drinks in a
can consumed at the table.

STARTERS

Green Olives, South Italy  
(also for take away)
Small - 4,20
Large - 5,90

Salvia frita*
Fried sage leaves in batter - 6,30

Arancini Volante 
2 pieces, fried, stuffed rice balls
Ragù or Veggie* - 6,80

Crocchè di patate* 
2 pieces, potato croquettes
filled with mozzarella, parsley - 6,80

SALAD

mixed  
Fennel, rocket salad, leaf salad,
carrots, radicchio - 4,90
Small - 7,50
Large - 3,50
- 3,90

+ 1 Arancino
+ 1 Buffalo mozzarella ball

PIZZE BIANCHE W/O TOMATO SAUCE

Patate Volante*
Potatoes, mozzarella, oregano,
finished w/ fresh buffalo mozzarella - 12,10
- 11,80

Bianca*
Mozzarella, cherry tomatoes,
rocket, parmesan - 13,50

Disco e Coppa
Mozzarella, cherry tomatoes,
rocket, parmesan,
finished w/ coppa (dry-cured ham) - 13,80

Egidio
Mozzarella, beef (from the neck),
rocket, lemon oil - 13,50

Pesto*
Homemade basil pesto
(instead of tomato sauce), mozzarella,
cherry tomatoes, parmesan - 14,50

Salsiccia e Friarielli
Seasonal, from October to April
Mozzarella, Provola, Friarielli, coarse
sausage (butcher „Dormayer“) - 13,70

 **vegan**

 **gluten free**

* **vegetarian**

Every pizza is available in a smaller size,
minus 2.00

PIZZE ROSSE W/ TOMATO SAUCE

Marinara 
Tomato sauce, oregano, garlic oil - 8,50

Disco Marigialla 
Yellow tomato sauce, oregano, black
olives, capers, dried tomatoes, garlic oil - 11,80
- 15,50

Tonnazza
Tomato sauce, mozzarella,
tuna, capers, red onions, black olives - 14,90

Alici
Marinara (w/o Mozzarella) with
anchovies, black olives - 10,90

Margherita*
Tomato sauce, mozzarella, basil - 12,00

Ripieno
Folded pizza, filled w/ ricotta cheese,
mozzarella, prosciutto cotto
(cooked ham) - 12,80

Prosciutto Crudo
Margherita w/ dry-cured ham
from Italy - 13,30

Prosciutto Cotto
Margherita w/ cooked ham
(butcher Dormayer) - 12,20

Salame
Margherita w/ spicy salami - 13,50

Salsiccia
Margherita w/ coarse sausage
(butcher „Dormayer“) - 12,50

Provola e Pepe*
Margherita w/smoked cheese, pepper - 13,20

Bufala*
Tomato sauce, buffalo mozzarella,
basil - 13,80

Bufala Fresca*
Tomato sauce, finished w/ buffalo
mozzarella, cherry tomatoes, basil - 13,70

Verdure Grigliate*
Margherita w/ grilled vegetables:
zucchini, eggplant, pepper - 15,50

Pizza Tombola
Surprise pizza, every quarter
comes with a different topping,
vegetarian version possible

EXTRA

Garlic oil - 0,60
Yellow or red tomato sauce - 1,50
Rucola - 1,50
Rucola & Grana - 3,00
(rocket salad & parmesan) - 1,50
Grana (parmesan) - 2,50
Pomodorini (cherry tomatoes) - 1,50
Funghi (fresh mushrooms) - 1,50
Red onions - 2,20
Black olives - 2,50
Carciofi (artichokes) - 1,00
Capers - 1,80
Potatoes - 3,90
Grilled vegetables - 3,00
Buffalo mozzarella - 2,00
Mozzarella - 2,70
Provola (smoked cheese)

EXTRA MEAT/FISH

Salsiccia (Dormayer) - 2,70
Salame (spicy) - 2,20
Prosciutto Crudo - 2,50
Coppa - 2,80
Prosciutto Cotto (Dormayer) - 2,70
Beef from the neck - 3,50
Anchovies - 4,50
Tuna - 3,50

HOMEMADE DESSERT

ask our staff/see table sheet

all cheeses are pasteurized.

all prices in Euro, tax included
card payment possible
service charge not included
please don't smoke
please don't bring your own dough

no delivery
Gumpendorfer Straße 98, 1060 Vienna

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www.disco-volante.at
facebook.com/pizzeriadiscovolante

follow us on Instagram
@pizzeria_disco_volante
#pizzeriadiscovolante

Mon - Fr 12am - 12pm
Pizza 12am - 3pm / 5pm - 10pm

Sat, Sun, festive days 12am - 11pm
Pizza 12am - 10pm

*Scuola
Volante*

*Disco
Volante*

*Disco
Volante*