

JUICES, WATER

apple or pear, unfiltered w/still water	-2,70
0,25 L	-4,00
0,50 L	
apple or pear naturally cloudy w/soda	-2,80
0,25 L	-4,10
0,5 L	
apple elderberry w/ still water	-2,70
0,25 L	-4,00
0,5 L	
apple elderberry w/ soda	-2,80
0,25 L	-4,10
0,5 L	
grape w/ still water	-3,00
0,25 L	-4,40
0,5 L	
grape w/ soda	-3,10
0,25 L	-4,50
0,5 L	
elderflower water *	-2,40
0,25 L	-3,80
0,5 L	
elderflower soda *	-2,50
0,25 L	-3,90
0,5 L	
soda with lemonjuice *	-2,50
0,25 L	-3,90
0,5 L	
mineral water sparkling/non sparkling	-3,10
0,33 L	
mineral water sparkling	-6,50
0,75 L	

LEMONADE

Aranciata Lurisia (Italy)	-4,10
0,275 L	
Chinotto Lurisia (Italy)	-4,10
0,275 L	
Tassoni Tonic (Italy)	-2,70
0,180 L	
Estathé (Italy)	-3,90
0,33 L	
Pona Tarocco Orange sparkling, bio, w/ added sugar	-4,50
0,33 L	
Almdudler	-3,90
0,33 L	
Coca-Cola	-3,90
0,33 L	
Coca-Cola light/zero	-3,90
0,33 L	
Disco Limo (homemade tamarind lemonade)	-4,80
0,5 L	-8,50
1,0 L	

APERITIF

Crodino (non alcoholic, Italy)	-6,40
0,175 L	
Prosecco on tap	-4,30
Glass 0,1 L	
Prosecco Cuvée Brut	-27,00
Bottle 0,75 L	
Spritzer weiß	-3,70
0,25 L	
Sprizzz *	-6,00
0,25 L	

- Aperol
- Campari
- Cynar
- Limoncello, homemade
*choose between white wine or prosecco (+0,60)

Disco - Spritz -6,50
0,20 L

Negroni -9,50
Cinzano Vermouth Rosso 1757, Campari, Tanqueray Gin, slice of orange

BEER

Schremser Premium (austrian lager)	-2,90
0,2 L	-3,70
0,3 L	-4,90
0,5 L	
Schremser Zwickl (unfiltered lager)	-3,10
0,2 L	-3,90
0,3 L	-5,10
0,5 L	
Alm Radler / Saurer Radler (lager mixed with Almdudler, or Soda)	-3,40
0,3 L	-4,50
0,5 L	

BOTTLED BEER From Italy

Peroni	-4,10
0,33 L	
Moretti	-4,10
0,33 L	
Ichnusa Non Filtrata	-4,20
0,33 L	
Theresianer Premium Pils	-4,10
0,33 L	
Moretti 0,0%, alcoholfree	-3,90
0,33 L	

DIGESTIVI

Ask our staff!	
Homemade Limoncello (Lemons from the Amalfi Coast)	-4,80
4 CL	

OPEN WINE

AUSTRIA

Grüner Veltliner (white) Weber, Roseldorf	-3,80
0,125 L	-6,40
0,25 L	-10,60
0,5 L	-17,50
1 L	
Zweigelt (red) Georg Schmelzer, Gols	

ITALY

Falanghina (white) Porconero, Campania	-4,30
0,125 L	-7,10
0,25 L	-11,70
0,5 L	
Aglianico (red) Porconero, Campania	

BOTTLES OF WINE/WHITE

Falanghina 0,75 L Porconero, Campania
Made from 100% Falanghina Grapes. Floral notes, hints of green apple and pear.
It's the ideal companion for our classic **Pizza Margherita.** -21,00

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 a **Pizza Provola e Pepe.** -23,00

Gelber Muskateller 0,75 L Heike Skoff, Gamlitz, Steiermark
Dry, fruity-fresh wine rich in extracts. Typical pure acidity, concise nutmeg bouquet. -23,00

Waiting for Tom 0,75 L Renner & Rennerstas, Bio Demeter, Gols, Burgenland.
Pinot Blanc brings delicacy and elegance, Chardonnay complements the wine with structure. Unfiltered. Spontaneous fermentation. -25,00

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. -25,00

BOTTLES OF WINE/RED

Superglitzer 0,75 L Renner & Rennerstas, Bio Demeter, Gols, Burgenland
Glitter is great! Light-footed, elegant, fresh. A blend of Zweigelt, St. Laurent, Blaufränkisch, Rösler & pinot-Noir. Unfiltered, unembellished. -23,00

Sankt Sankt Sankt 0,75 L Schödl Family, organic bio wine, Loidesthal Niederösterreich.
Notes of black tea, herbs and dark fruits in this unfiltered and unfiltered Sankt Laurent. -26,00

Aglianico 0,75 L Porconero, Campania
Fruity, spicy, full-bodied and juicy in the finish. Dark fruit aromas with sweet spicy notes. -21,00

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.** -21,50

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 -6,10
- Arancini Volante**
2 pieces, fried, stuffed rice balls -6,50

SALAD

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

PIZZE BIANCHE W/O TOMATO SAUCE

- Patate Volante**** - 11,90
Potatoes, mozzarella, oregano, finished w/ fresh buffalo mozzarella
- Bianca**** - 11,60
Mozzarella, cherry tomatoes, rocket, parmesan
- Disco e Coppa** - 13,10
Mozzarella, cherry tomatoes, rocket, parmesan, finished w/ coppa (dry-cured ham)
- Egidio** - 13,30
Mozzarella, beef (from the neck), rocket, lemon oil
- Pesto**** - 13,00
Homemade basil pesto (instead of tomatoe sauce), mozzarella, cherry tomatoes, parmesan
- Salsiccia e Friarielli** - 14,50
Mozzarella, Provola, Friarielli, coarse sausage (butcher „Dormayer“)

EXTRAS*/**

- Garlic oil - 0,60
- Rucola & Grana (rocket salad & parmesan) - 3,00
- Rucola - 1,50
- Grana - 1,50
- Pomodori (cherry tomatoes) - 2,00
- Funghi (fresh mushrooms) - 1,50
- Olive taggiasche (black) - 2,00
- Carciofi (artichokes) - 2,50
- Potatoes - 1,80
- Grilled vegetables - 3,90
- Bufala - 2,90
- Provola (smoked cheese) - 2,70

PIZZE ROSSE W/ TOMATO SAUCE

- Marinara*** - 8,00
Tomato sauce, oregano, garlic
- Alici** - 14,50
Marinara with anchovies from Sicily (Fishery Testa), black olives
- Margherita**** - 10,30
Tomato sauce, mozzarella, basil
- Ripieno** - 11,50
Folded pizza, filled w/ ricotta cheese, mozzarella, prosciutto cotto (cooked ham)
- Prosciutto Crudo** - 12,80
Margherita w/ dry-cured ham from Italy
- Prosciutto Cotto** - 12,50
Margherita w/ cooked ham (butcher Dormayer)
- Salame** - 12,20
Margherita w/ spicy salami
- Salsiccia** - 13,00
Margherita w/ coarse sausage (butcher „Dormayer“)
- Provola e Pepe**** - 12,50
Margherita w/smoked cheese, pepper
- Bufala**** - 13,00
Tomato sauce, buffalo mozzarella, basil
- Bufala Fresca**** - 13,50
Tomato sauce, finished w/ buffalo mozzarella, cherry tomatoes, basil
- Verdure Grigliate**** - 13,30
Margherita w/ grilled vegetables: zucchini, eggplant, pepper

Pizza Tombola

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

EXTRAS

- Prosciutto Cotto (Dormayer) - 2,20
- Prosciutto Crudo - 2,50
- Salame (spicy) - 1,90
- Coppa - 2,50
- Salsiccia (Dormayer) - 2,70
- Beef from the neck - 3,50

*vegan
**vegetarian

Every pizza is in a smaller size available, minus 2,00

CAFFÈ

- Espresso** - 2,50
Small -3,70
Large
- Espresso macchiato** - 2,70
Small -3,90
Large
- Cappuccino** - 3,90
- Espresso after Pizza** - 1,50
Mon - Fr - for lunch only
- Al banco** - 1,50

TEA

- variety of teas** - 4,50
Sonnentor, organic
- Black, rose hip, herbs, green, white, fennel

DOLCI, DESSERTS

ask our staff / see table sheet

Our staff is happy to answer any questions about allergens or ingredients which may trigger an intolerance. 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
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www.disco-volante.at
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Mon-Fr 12am-12pm
Pizza 12am-3pm / 6pm-11pm

Sat 12am-12pm
Pizza 12am-11pm

Sun 12am-11pm
Pizza 12am-10pm

La Famiglia
Stavola
Volante

Disco
Volante

Disco
Volante