

## JUICES, WATER

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

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

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  
0,33 L -3,20

mineral water sparkling  
0,75 L -6,80

## LEMONADE

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

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

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

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

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

Estathé (Italy)  
0,33 L -3,90

Almdudler  
0,33 L -4,10

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

## APERITIF

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

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

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

Spritzer weiß  
0,25 L -4,10

Sprizz  
0,25 L -6,90

- Sarti  
- Aperol  
- Campari  
- Cynar  
- Limoncello, homemade  
- Crodino (alkoholfrei)

Disco - Spritz  
0,25 L -6,90

## BEER

Schremser Premium (austrian lager)

Schremser Zwickl (unfiltered lager)

0,2 L -3,10  
0,3 L -3,90  
0,5 L -5,10

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

## BOTTLED BEER

From Italy  
Peroni  
0,33 L -4,30

Moretti  
0,33 L -4,30

Ichnusa Non Filtrata  
0,33 L -4,50

Moretti 0.0%, alcoholfree  
0,33 L -4,30

## CAFFÈ

Espresso  
Small -2,50  
Large -3,70

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

Cappuccino -4,20

Espresso after Pizza -1,50

Espresso al banco -4,50

## TEA

variety of teas  
Sonnentor, organic

## OPEN RED WINE

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

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

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

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

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

## BOTTLES OF WINE/RED

Superglitzer 0,75 L  
Renner & Rennersistas, Bio Demeter, Gols, Burgenland  
Glitter 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 unfiltered 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) - 4,20  
Small - 5,90  
Large - 6,30
- Salvia frita\***  
Fried sage leaves in batter - 6,80
- Arancini Volante**   
2 pieces, fried, stuffed rice balls  
Ragù or Veggìe\* - 6,80
- Crocchè di patate\***  - 6,80  
2 pieces, potato croquettes  
filled with mozzarella, parsley

## 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\*** - 12,10  
Potatoes, mozzarella, oregano,  
finished w/ fresh buffalo mozzarella
- Bianca\*** - 11,80  
Mozzarella, cherry tomatoes,  
rocket, parmesan
- Disco e Coppa** - 13,50  
Mozzarella, cherry tomatoes,  
rocket, parmesan,  
finished w/ coppa (dry-cured ham)
- Egidio** - 13,80  
Mozzarella, beef (from the neck),  
rocket, lemon oil
- Pesto\*** - 13,50  
Homemade basil pesto  
(instead of tomatoe sauce), mozzarella,  
cherry tomatoes, parmesan
- Salsiccia e Friarielli** - 14,50  
Seasonal, from October to April  
Mozzarella, Provola, Friarielli, coarse  
sausage (butcher „Dormayer“)

## PIZZE ROSSE W/ TOMATO SAUCE

- Marinara\*** - 8,50  
Tomato sauce, oregano, garlic oil
- Disco Marigialla\*** - 11,80  
Yellow tomato sauce, oregano, black  
olives, capers, dried tomatoes, garlic oil
- Tonnazza** - 15,50  
tomato sauce, mozzarella,  
tuna, capers, red onions, black olives
- Alici** - 14,90  
Marinara (w/o Mozzarella) with  
anchovies, black olives
- Margherita\*\*** - 10,90  
Tomato sauce, mozzarella, basil
- Ripieno** - 12,00  
Folded pizza, filled w/ ricotta cheese,  
mozzarella, prosciutto cotto  
(cooked ham)
- Prosciutto Crudo** - 12,80  
Margherita w/ dry-cured ham  
from Italy
- Prosciutto Cotto** - 13,30  
Margherita w/ cooked ham  
(butcher Dormayer)
- Salame** - 12,20  
Margherita w/ spicy salami
- Salsiccia** - 13,50  
Margherita w/ coarse sausage  
(butcher „Dormayer“)
- Provola e Pepe\*\*** - 12,50  
Margherita w/smoked cheese, pepper
- Bufala\*\*** - 13,20  
Tomato sauce, buffalo mozzarella,  
basil
- Bufala Fresca\*\*** - 13,80  
Tomato sauce, finished w/ buffalo  
mozzarella, cherry tomatoes, basil
- Verdure Grigliate\*\*** - 13,70  
Margherita w/ grilled vegetables:  
zucchini, eggplant, pepper
- Pizza Tombola** - 15,50  
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

- Prosciutto Crudo - 2,50  
Coppa - 2,80  
Prosciutto Cotto (Dormayer) - 2,70  
Salame (spicy) - 2,20  
Salsiccia (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  
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Mon-Fr 12am-12pm  
Pizza 12am-3pm / 5pm-10pm

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

Scuola  
Volante

Provolta  
Volante

Disco  
Volante



vegan



gluten free

\* vegetarian

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