

Antica Locanda

Ristorante | Pizzeria Pension

*We offer you Italian culinary delights prepared with great care.
In our cellar area, you can celebrate events such as
family gatherings, corporate functions, or Christmas parties in a
cozy and rustic atmosphere.*

Visit us on our website:

www.antica-locanda.at

Our opening hours:

Tuesday-Saturday: 11:30 AM - 2:00 PM and 5:00 PM - 10:30 PM
(kitchen closes at 10:00 PM, pizzeria at 10:30 PM)

Sunday: 11:30 AM - 9:00 PM

Closed on Monday



Antica Locanda
Ristorante | Pizzeria Pension

Buon appetito



Antipasti - Starters

- Antipasto Misto Terra (for 2 people)** (A, C, G, R) **35,90**
Mixed starter with meat:
Vitello Tonnato, beef carpaccio, Italian cold cuts, olives, vegetables
- Antipasto Antica Locanda (for 2 people)** (A, B, D, G, R) **38,90**
Mixed starter with fish and meat
- Antipasto Misto Mare (for 2 people)** (D, A, R) **45,90**
Mixed seafood starter - cold and warm

Antipasto di Mare

- Zuppa di Cozze rossa o al vino bianco** (A, B, D, R, O) **18,90**
Mussels in tomato or white wine sauce
- Tartara di Tonno con coulis mango e rosmarino** (D, R, B) **19,90**
Tuna tartare with mango coulis and rosemary
- Frittura di Calamari** (A, C, D) **19,90**
Fried calamari with homemade tartar sauce

Antipasto di Terra

- Tartara di Angus** (C, G) **19,90**
Angus beef tartare
- Carpaccio di Manzo** (G) **17,90**
Beef carpaccio
- Vitello Tonnato** (C, G, R) **18,80**
Veal in tuna sauce
- Delizia di Caprese** (B, D, G, R, O) **15,90**
Cluster tomatoes and buffalo mozzarella with basil

Vegetarian Dish

- Arancino dell Orto** **16,90**
Rice balls filled with vegetables and burrata - served on burrata cream





Mixed Salad

Insalata Mista Mixed Salad	6,00
Insalata di Rucola (G) Rocket, Parmesan, and cherry tomatoes	9,90
Insalata Siciliana (D) Tomatoes, onions, capers, and anchovies	9,50
Insalata di Pollo (A, R) Mixed salad with grilled chicken breast fillet	18,90
Insalata Avocado-Gamberetti e arancia (D) Mixed salad with shrimps, avocado, and orange	18,90
Insalata di Calamari (B, D) Mixed salad with grilled calamari	18,90
Extra Bread	2,50

Zuppe - Soups

Minestrone (L) Vegetable soup	7,50
Crema di Pomodoro (G, L) Tomato cream soup	7,50
Zuppa di Cipolla (F, C, G, L) Onion soup	7,50





Homemade Pasta

Tagliolini al Pomodoro (A, C) Tagliolini with tomato sauce	13,90
Tagliolini del mediterraneo (A, B, C, D, R) Tagliolini with seafood, king prawns, Venus clams, and cherry tomatoes	24,90
Tagliolini A.O.P. con Gamberetti (A, B, C, R) Tagliolini with garlic, olive oil and chili - served with king prawns	18,90
Spaghetti neri Pugliesi (A, D, R, C, B) Black spaghetti with calamari, broccoli, king prawns, garlic and cherry tomatoes	20,90
Orecchiette con straccetti di Manzo (A, C, G, R) Pasta with strips of beef fillet, cherry tomatoes, and Burrata cheese	21,90
Orecchiette polpo calamari e olive taggiasche (A, D) Pasta with octopus, calamari, and Ligurian olives	22,90
Maccheroncini all`arrabbiata (A, C) Maccheroncini with spicy tomato sauce	13,90
Maccheroncini alla Carbonara (A, C) Maccheroncini with bacon, egg yolk	15,90
Fettuccine alla Norma (A, C, G) Fettuccine with eggplant, salted Ricotta cheese, and tomato sauce	15,90
Fettuccine con Zucchine e Gamberetti (A, C, G) Fettuccine with zucchini and shrimps	18,90
Fettuccine con Speck e Porcini (A, C, G, R) Fettuccine with bacon, porcini mushrooms, and cream sauce	18,90
Gnocchi Salmone e Rucola (A, B, C, D, G) Gnocchi with salmon and rocket	18,90
Lasagne (A, C, G)	16,90
Risotto del Marinaio (B, D, G) Risotto with seafood	24,90
Risotto del Chef (G, R) Risotto with salsiccia (italian sausage) nduja and Parmesan fondue	19,90

Carne - Meat Dishes

Pollo alla Diavola (A, G, R) Chicken breast strips in tomato sauce with bell peppers and mashed potatoes	21,90
Filetto di Maiale in Salsa di Vino Rosso (Chianti) (A, G, R, O) Pork fillet in Chianti wine sauce with rosemary potatoes	24,90
Bistecca ai Ferri (300g) con patate (A, G, R) Grilled beef steak (300g) with fried potatoes	35,90
Filetto di Angus Irlandese al pepe verde con patate (G, R) Irish Angus fillet in green peppercorn sauce with fried potatoes	39,90
Filetto di Manzo alla griglia con patate (A, G) Grilled beef fillet (250g) with fried potatoes	38,90
Filetto di Manzo ai porcini con patate al rosmarino (A, G, R) Beef fillet (250g) with porcini mushrooms in cream sauce and rosemary potatoes	39,90





Pesce - Fish Dishes

Polpo Scottato Saporito (D, R) Grilled octopus with sweet and sour onions and seasonal vegetables	28,90
Calamari alla griglia con Verdure (D) Grilled squid with vegetables	24,90
Filetto di Salmone alla griglia con Verdure (D) Grilled salmon fillet with vegetables	24,90
Filetto di Branzino alle erbe con caponata di verdure (D, R) Grilled european bass fillet with herbs and Caponata (Sicilian style)	26,90
Tonno in Crosta di sesamo con Purè di Basilico (G, N, A) Tuna in sesame crust with basil puree	28,90
Pescato del Mediterraneo (für 2 Personen) (A, B, D, R) Fish platter with 5 different types of fish, potatoes, and vegetables	79,90

Feel free to
ask us
about our **daily
fish special!**

Pizza

Antica Locanda (A, G, R) 19,40 Mozzarella, Sausage, Rosemary- Potatoes, Buffalo Mozzarella and cherry tomatoes	
Margherita (A, G) 11,40 Tomato Sauce, Mozzarella and Basil	
Siciliana (A, G, D) 14,30 Tomato Sauce, Mozzarella, Olives, Capers, Anchovies	
Cardinale (A, G) 13,40 Tomato Sauce, Mozzarella, Ham	
Capricciosa (A, G) 14,40 Tomato Sauce, Mozzarella, Ham, Artichokes, Mushrooms	
Tonno e Cipolla (A, G, D) 14,40 Tomato Sauce, Mozzarella, Tuna, Onion	
Diavola (A, G) 14,40 Tomato Sauce, Mozzarella, Spicy Salami, Spicy Peppers	
4 Stagioni (A, G) 15,30 Tomato Sauce, Mozzarella, Ham, Artichokes, Mushrooms, Olives	
Rustica (A, C, G) 14,90 Tomato Sauce, Mozzarella, Spicy Salami, Onion, Gorgonzola	
Ortolana (A, C, G) 14,40 Tomato Sauce, Mozzarella, Vegetables	
Calzone (A, G) 14,40 Folded Pizza, Tomato Sauce, Mozzarella, Ham, Mushrooms	
Trevigiana (A, G, R) 15,40 Tomatoes, Mozzarella, Mushrooms, Radicchio, Parmesan	
Salsiccia de Friarielli (???) 16,90 Mozzarella, italian sausage and friarielli (spinach from Apulia)	
Salame Dolce / Piccante (A, G, R) 13,40 Tomato sauce, mozzarella, spicy or mild salami	
Bufalina (A, B, G) 16,90 Tomato Sauce, Buffalo Mozzarella, Basil, cherry tomatoes	
San Daniele (A, B, C, D, G) 17,40 Tomato Sauce, Mozzarella, Parma Ham, Rocket, Parmesan	
Al Tartufo (A, G) 20,40 Tomato Sauce, Mozzarella, Rocket, Beef Carpaccio, Black Truffles in Oil, Parmesan	
Mattia (A, D, G) 23,40 Buffalo mozzarella, fresh tuna, caramelized onions and sun-dried tomatoes	
Palermitana (A, B, G) 16,40 Tomato Sauce, Mozzarella, Fried Eggplant, Salted Cheese, Basil	
Frutti di Mare (A, G, B, D, R) 19,40 Tomato Sauce, Mozzarella, Fresh Seafood, Garlic	
Bruschetta (A) 11,40 4 pieces of bread with fresh Tomatoes, Basil, Oregano, Olive Oil	
Focaccia (A) 6,40 Pizza Bread	





Coffee - Tea

Espresso	3,40
Espresso corretto	5,20
Espresso macchiato (G)	3,60
Espresso doppio	4,40
Cappuccino (G)	4,40
Caffè Latte (G)	4,60
Verlängerte (G)	3,90
Tea	4,20

Dolci - Dessert

Tiramisu (A, G, F)	7,50
Panna cotta con Caramello (G) Panna Cotta with Caramel	7,50
Profitterol al cioccolato (A, C, G) Profiteroles with Chocolate	7,50
Soufflè al cioccolato (A, C, G) Chocolate Soufflé with a scoop of vanilla ice cream	8,90
Dolce Dello Chef (A, C, G, F) Chef's special Recommendation	9,50



Upon request, we also serve a mixed dessert platter (for 3 or more people)

Bibite - Beverages

Aperitivi

Aperitivo Antica Locanda (Prosecco, Ramazzotti Rose, Lime, Mint)		7,90
Limoncello spritz (Prosecco, Limoncello, Lemon and Mint)		7,90
Gin & Tonic (Blue Gin Vintage, Fever-Tree Tonic Water)		11,90
Aperitivo Garibaldi (blood orange liqueur, prosecco, soda, and fresh fruit)		7,90
Prosecco		5,50
Prosecco Rosé		5,50
White-Wine Spritzer		4,50
Aperol spritz		6,90
Aperol prosecco		7,50
Aperol soda		6,90
Campari soda		6,90
Campari orange		7,50
Martini Bianco	4 cl	5,00
Martini Rosso	4 cl	5,00
Hugo		7,50
Crodino (non-alcoholic)		5,00
Gin Tonic (non-alcoholic)		8,50

Birra/Beer

Gösser on tap		0,30 l	4,50
Gösser on tap		0,50 l	5,40
Moretti on tap		0,20 l	4,40
Moretti on tap		0,40 l	5,60
Gösser Naturradler on tap		0,33 l	4,50
Gösser Naturradler on tap		0,50 l	5,40
Gösser non-alcoholic		0,50 l	5,40
Edelweiß on tap		0,30 l	4,50
Edelweiß on tap		0,50 l	5,40
Edelweiß non-alcoholic		0,50 l	5,40





Non-Alcoholic Drinks

Home-made Lemonades

<i>Pomegranate - Raspberry</i>	0,50 l	6,20
<i>Lime - Ginger</i>	0,50 l	6,20
<i>Strawberry - Lemon</i>	0,50 l	6,20
<i>Citrus - Cooler</i>	0,50 l	6,20

Fruit Juice with sparkeling water	0,33 l	3,90
-----------------------------------	--------	-------------

Strawberry, Blackcurrant, Mango, Apricot, Orange, Apple	0,50 l	4,50
--	--------	-------------

Pure Fruit Juice	0,20 l	3,90
------------------	--------	-------------

Cola, Cola Zero, Cola light	0,33 l	4,50
Fanta, Sprite, Almdudler	0,50 l	5,90

Gasteiner still/sparkling	0,25 l	3,80
---------------------------	--------	-------------

Gasteiner Bottle	0,75 l	6,50
------------------	--------	-------------

Soda / Soda with Lemon	0,33 l	3,00
------------------------	--------	-------------

Soda / Soda with Lemon	0,50 l	4,00
------------------------	--------	-------------

Lemon-Soda	0,20 l	4,50
------------	--------	-------------

Peach/Lemon Iced Tea	0,33 l	4,50
----------------------	--------	-------------

Extra Lemon Juice		0,50
-------------------	--	-------------

Tap Water	0,30 l	1,00
	0,50 l	1,50
	1 l	3,00

RedBull	(can) 0,25 l	4,80
---------	--------------	-------------

Acqua Panna	0,75 l	6,50
-------------	--------	-------------

Acqua San Pellegrino	0,75 l	6,50
----------------------	--------	-------------

Super Alcolici - Spirits

	2cl	
Ramazotti	4,80	
Averna	4,80	
Cynar	4,80	
Amaro Montenegro	4,80	
Fernet Branca	4,80	
Amaro del Capo	4,80	
Sambuca	4,80	
Whisky Jack Daniels	7,50	4cl
Grappa Bianca	4,50 / 6,00	
Grappa Barrique	6,00 / 8,00	





Vino Rosso - red wine ⁽⁰⁾

	1/8 l	1/4 l	1/2 l	1 l
Housewine	4,00	7,00	13,00	24,00 (1 l)
Cabernet Sauvignon	4,80			28,00 (Fl)
Chianti	5,50			30,00 (Fl)
Primitivo	6,50			38,00 (Fl)
Nero D` Avola	6,00			34,00 (Fl)
Barbera D`Alba	6,50			38,00 (Fl)
Valpolicella	6,50			38,00 (Fl)

Vino Bianco - white wine ⁽⁰⁾

	1/8 l	1/4 l	1/2 l	1 l
Housewine	4,00	7,00	13,00	24,00 (1 l)
Chardonnay	4,80			28,00 (Fl)
Pinot Grigio aus Veneto	5,00			30,00 (Fl)
Friulano	5,50			32,00 (Fl)
Sauvignon Blanc	6,00			35,00 (Fl)

Take a look at our wine list as well!

Reserve

our

Cantina

**for your
celebrations!**



Whether it's a corporate event, christmas party, or birthday celebration - you are welcome to host your event with us.

**We look forward to
your inquiry!**

We wish you a good appetite!

Thank you for your visit.

Allergen information according to CODEX guidelines.

A..... containing gluten
B.....crustaceans
C.....egg
D.....fish
E.....peanut

F.....soy
G.....milk or lactose
H.....nuts
L.....celery
M.....mustard

N.....sesame
O.....sulfitess
P.....lupin
R.....molluscs

Despite careful preparation of our dishes, traces of other substances may be present in addition to the labeled ingredients, which are used in the kitchen during the production process.

The labeling of the 14 main allergens is done in accordance with legal regulations. There are also other substances that can trigger food allergies or intolerances. Mention is made if the specified substances or products made from them are included as ingredients in the final product.