

# mario

PASTA - GRILL - BAR

## EASY LIVING IN HIETZING

With its modern architecture and its culinary offerings, restaurant Mario reflects a lively, contemporary, Mediterranean lifestyle. With its fresh pasta dishes, tender fish and light grilled meat specialties, the restaurant has become an attractive crowd puller and is worth a trip to Hietzing for many Viennese and international guests. A special summer attraction is the beautifully designed, spacious terrace.

# GROUP À LA CARTE MENU

Billing occurs based on consumption

## STARTERS

- Burrata** - Italy's best mozzarella from Apuli with topping G V 15,9  
**Ox carpaccio** with olive oil/parmesan/arugula GO 16,9  
**Beef tartare** with herb-chili cream/toasted Grandioso bread ACDGM 18,9

## SOUP

- Plachutta's beef broth** with stuffed respelle/vegetables ACGLO 7,8

## MAIN COURSES

- Branzino fillet** with basil butter DG 30,8  
**Veal medallions** with mozzarella/tomatoes/olive crust GL 31,1  
With our grilled dishes we serve potato ductas/leaf spinach with pine nuts ACGL

## DESSERTS

- Warm chocolate cake** with creamy vanilla ice cream/  
chocolate sauce/whipped cream ACGH 7,9  
**Tiramisu** ACGO 7,9  
**Homemade sorbet** with mint 8,2

## VEGETARIAN / VEGAN

- Fettuccine** with mushrooms/garden herbs ACGLO 21,8  
**Vegan feta cheese risotto with green asparagus**  
& herbs FL 19,8

All prices in Euro | Prices include all taxes/duties.

Subject to price changes/food changes/errors.

Couvert - bread with olive spread/cover 3.1 per person | Portion of butter for an additional charge of 1.2 per person.

# DRINK SUGGESTIONS

## SPARKLING IN THE GLASS AS A START

Prosecco	0,1l	6,9
Prosecco Rosé	0,1l	7,1
Prosecco with white peach	0,1l	8,1
Champagne Michel Arnould & Fils	0,1l	9,7

## APERITIF

Limoncello Sprizz with prosecco	0,1l	8,1
Aperol Sprizz with prosecco	0,2l	7,9
Hugo with prosecco	0,2l	7,4

## SPARKLING IN THE BOTTLE

Prosecco Rosé	0,7l	49
Prosecco	0,7l	52
Champagner Michel Arnould & Fils	0,7l	69

## MARIO - THE LIGHT BEER IN HIETZING

Mario - special brew	0,2l	4,0
Mario - special brew	0,3l	5,0

## OPEN WINES

Grüner Veltliner / Taubenschuss	1/2	5,1
Zweigelt / Heidehof	1/2	5,1

## NON ALCOHOLIC DRINKS

Vöslauer still / sparkling	0,33l	4,5
Vöslauer still / sparkling	0,7l	7,4
Apple juice	0,25l	4,6
Apricot juice / Pear juice	0,2l	5,3
Freshly squeezed orange juice	0,2l	5,5
Fever Tree Bitter Lemon	0,25l	5,5
Fever Tree Tonic Water	0,25l	5,5

## BRANDY

Apricot	2 cl	6,5
<i>Wallner, Gols</i>		
Williams pear	2 cl	6,9
<i>Jöbstl, Wernersdorf</i>		
Raspberry	2 cl	7,0
<i>Hämmerle, Lustenau</i>		

## GRAPPA

Grappa di Brunello / Altessino	2 cl	6,7
Grappa di Moscato / J. Poli	2 cl	6,9
Amaro Quintessenzia	2 cl	6,5
Grappa Elisi / Berta	2 cl	8,4

## LIQUER & BITTERS

Baileys Irish Cream	4 cl	6,9
Amaretto	4 cl	6,9
Limoncello	4 cl	6,9

## CAFFÈ

Espresso		3,8
Espresso doppio		4,9
Cappuccino		5,6
Caffé Latte		5,7

## ORGANIC TEA

Very Early Grey <i>sparkling with bergamot</i>		5,0
Green Dream <i>fine grassy taste</i>		5,0
Mountain High <i>aromatic mountain herbs</i>		5,0

# WINE BY THE BOTTLE

## WHITE WINE

**Grüner Veltliner Hochterrassen** 2022 44  
Salomon / Kremstal  
*fine citrus aromas, lots of fruit and freshness, alive*

**Riesling Federspiel Loibenberg** 2022 46  
Domäne Wachau  
*scent of apricot and peach, pleasant acid structure*

**Sauvignon Blanc Just Fiou** 2022 46  
Gérard Fiou / Loire / Frankreich  
*intense taste of citrus fruits, well balanced*

**Weissburgunder "Vollmondwein"** 2022 45  
Rainer Christ / Wien  
*exotic fruit, creamy soft structure, very elegant*

**Chardonnay Sinner** 2022 45  
Prieler / Neusiedlersee-Hügelland **organic**  
*elegant, light peach tones, pleasant freshness on the palate*

**Pinot Grigio** 2022 44  
Salatin / Friaul / Italien  
*aromatic, juicy & fresh in taste, dry on the finish*

**Lugana Olivini** 2022 49  
Famiglia Olivini / Franciacorta / Italien  
*floral scent, notes of citrus fruits, mineral and charming*

## RED WINE

**Zweigelt** 2020 44  
Kerschbaum / Horitschon  
*beautiful structure, soft finish, gentle tannin*

**Blaufränkisch Johanneshöhe** 2020 46  
Prieler / Neusiedlersee-Hügel **organic**  
*dark fruity, with herbal spices, nice length, tight structure*

**Merlot Reserve** 2021 50  
Leo Aumann / Thermenregion  
*strong aromas of dark berries, soft and harmonious on the palate*

**Cabernet Sauvignon** 2018 52  
Pasler / Neusiedlersee  
*dark berries with vanilla flavors, spicy on the finish*

**Pannobile (Zw, Bf)** 2018 63  
G&H Heinrich / Neusiedlersee **organic**  
*strong with appealing cherry fruit, very good drinking maturity*

**Rèmole Rosso Toscana IGT** 2020 49  
Frescobaldi / Italien  
*fruity taste, in the finish pleasant tannins*

**Barrua IGT** 2019 69  
Punica / Sardinien / Italien  
*elegant spice, fine tannins on the palate*



## WE LOOK FORWARD TO YOUR SELECTION

If you have any further questions, we would be happy to provide you with personal advice.  
Please contact us at [office@mario-hietzing.at](mailto:office@mario-hietzing.at) or 01 876 90 90-30.

PLACHUTTA.AT



**v - vegetarian** | Allergens according to Codex recommendation: A cereals containing gluten/ B crustaceans/  
C egg/ D fish/ E peanut/ F soy/H nuts/ L celery/ M mustard/ N sesame/ O sulphites/ P lupins/ R molluscs

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