

# 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.

# PUT YOUR INDIVIDUAL MENU TOGETHER

## STARTERS

### **Burrata**

Italy's best Mozzarella from Apulia with garnish  
*oder*

### **Beef tartare**

with herb chili cream ACDGM

## PASTA INTERMEDIATE DISHES

### **Ravioli**

with ricotta filling in sage butter ACGL  
*or*

### **Fettuccine**

with mushrooms/garden herbs ACGL

## MAIN COURSES

### **Combination of fish & sea food**

with olive pesto DGHO  
*or*

### **Sirloin steak**

with spiced herb butter/barbecue sauce GLO

**with our grilled dishes we serve fried potato ducats/  
leaf spinach with pine nuts ACGL**

## DESSERTS

### **Warm chocolate cake**

with vanilla ice cream/chocolate sauce/whipped cream ACEFGH  
*or*

### **Homemade sorbet**

with mint o

**3 course menu** with a starter/main course/dessert **54,0**

**3 course menu** with a starter/pasta intermediate dish/dessert **55,0**

**4 course menu** with a starter/pasta intermediate dish/main course/dessert **68,0**

All prices in Euro. Prices include all taxes and duties.

Subject to price and food changes and 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	5,9
Prosecco Rosé	0,1l	5,9
Prosecco with white peach	0,1l	6,9
Champagne / Arnould & Fils	0,1l	9,5

## APERITIF

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

## SPARKLING IN THE BOTTLE

Prosecco Rosé	0,7l	44
Prosecco	0,7l	44
Champagner Michel Arnould & Fils	0,7l	71

## MARIO - THE LIGHT BEER IN HIETZING

Mario - special brew	0,2l	3,9
Mario - special brew	0,3l	4,9

## OPEN WINES

Grüner Veltliner / Taubenschuss	1/2	4,9
Zweigelt / Heidehof	1/2	4,9

## NON ALCOHOLIC DRINKS

Vöslauer still / sparkling	0,33l	4,4
Vöslauer still / sparkling	0,7l	7,3
Apple juice	0,25l	4,5
Apricot juice / Pear juice	0,2l	5,1
Freshly squeezed orange juice	0,2l	5,3
Fever Tree Bitter Lemon	0,25l	5,3
Fever Tree Tonic Water	0,25l	5,3

## BRANDY

Williams pear	2 cl	5,8
<i>Jöbstl, Wernersdorf</i>		
Apricot	2 cl	5,8
<i>Wallner, Gols</i>		
Raspberry	2 cl	6,4
<i>Wieser, Wachau</i>		

## GRAPPA

Grappa Elisi / Berta	2 cl	7,6
Grappa di Moscato / J. Poli	2 cl	6,3
Grappa di Brunello / Altessino	2 cl	6,1
Amaro Quintessenzia	2 cl	5,9

## LIQUER & BITTERS

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

## CAFFÈ

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

## TEA

Fruity tea		4,9
Herbal tea		4,9
Green Tea		4,9
Rooibos orange		4,9
Black tea		4,9

# WINE BY THE BOTTLE

## WHITE WINE

**Grüner Veltliner Hochterrassen** 2021 39  
Salomon / Kremstal  
*fine citrus aromas, lots of fruit and freshness, alive*

**Riesling Federspiel „Loibenberg“** 2021 41  
Domäne Wachau  
*scent of apricot and peach, pleasant acid structure*

**Sauvignon Blanc Kalk & Kreide DAC** 2021 43  
Tement / Südsteiermark  
*powerful on the palate, fragrant, fruit body, balanced acidity*

**Weissburgunder Vollmondwein** 2021 41  
Rainer Christ / Wien  
*exotic fruit, creamy soft structure, very elegant*

**Chardonnay Sinner** 2021 41  
Prieler / Neusiedlersee-Hügelland **organic**  
*elegant, light peach tones, pleasant freshness on the palate*

**Pinot Grigio** 2021 41  
Salatin / Friaul / Italien  
*aromatic, juicy & fresh in taste, dry on the finish*

**Lugana Olivini Famiglia Olivini** 2021 44  
Franciacorta / Italien  
*floral scent, notes of citrus fruits, mineral and charming*

## RED WINE

**Zweigelt Kerschbaum** 2020 41  
Kerschbaum / Horitschon  
*beautiful structure, soft finish, gentle tannin*

**Blaufränkisch Johanneshöhe** 2018 44  
Prieler / Neusiedlersee-Hügel **organic**  
*dark fruity, with herbal spices, nice length, tight structure*

**Pinot Noir** 2018 45  
Juris / Neusiedlersee  
*varietal red berries, light tannins, elegant on the finish*

**Cabernet Sauvignon** 2017 47  
Pasler / Neusiedlersee  
*dark berries with vanilla flavors, spicy on the finish*

**Pannobile (Zw, Bf)** 2018 56  
G&H Heinrich / Neusiedlersee **organic**  
*strong with appealing cherry fruit, very good drinking maturity*

**Rèmole Rosso Toscana** 2020 45  
Frescobaldi / Italien  
*fruity taste, in the finish pleasant tannins*

**Barrua IGT** 2018 79  
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



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

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