



SILVRETTA
THERME ISCHGL

Welcome to the Trattoria

**In our Trattoria, traditional Italian cuisine takes center stage.
We cook according to original recipes and rely on high-quality ingredients
from Italy – for authentic flavor without compromise.**

All dishes are freshly prepared.

During busy periods, waiting times may occur.

You are also welcome to pre-order our dishes for takeaway.

Please note that allergenic ingredients may be used in the preparation.

For more information, our service team will be happy to assist you.

Buon Appetito

YOUR SILVRETTA THERME ISCHGL TEAM

From 9:00 PM: **Pizza only!**



SILVRETTA
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Seasonal
Specialties

Chanterelle Season



FINE CHANTERELLE CREAM SOUP - 12,00

Herb oil and croutons A, G, L



BEEF CARPACCIO WITH MARINATED CHANTERELLES - 23,00

Arugula and Parmesan G, H, L, M, O

MEDITERRANEAN SALAD WITH SAUTÉED CHANTERELLES - 17,50

Homemade balsamic dressing G, L, M



TAGLIATELLE WITH CHANTERELLES - 19,80

Sun-dried tomatoes, Parmesan and arugula A, C, G, L, M, O

PIZZA WITH CHANTERELLES - 19,50

Tomato sauce, mozzarella, mountain cheese, venison salami, oregano A, C, G, L, M, O



HOMEMADE STRAWBERRY TIRAMISU - 10,90

Served in a glass A, C, G

LEMON PANNA COTTA - 9,50

Elderflower gel and grapes G, O



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Starters



BRUSCHETTA WITH TOMATO - 8,50

Crispy toasted white bread with tomatoes, garlic and basil **A**

TOMATO WITH BUFFALO MOZZARELLA - 15,00

Buffalo mozzarella with cherry tomatoes and basil in balsamic-olive oil dressing **G**

Salads



MIXED SALAD - 8,00

Mixed salad with cherry tomatoes and corn in balsamic dressing **O**

GREEN SALAD - 7,50

Mixed green salad in balsamic dressing **O**

CRISPY CHICKEN SALAD - 18,00

Chicken breast strips, salad hearts, cherry tomatoes, croutons, yogurt dressing **A, C, G, L**

PIZZA BREAD WITH GARLIC - 9,00

Classic pizza bread with salt, rosemary and garlic **F, A**

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Pasta & Risotto



SPAGHETTI BOLOGNESE - 17,50

Spaghetti with homemade beef ragù and Parmesan A, G, C, O, L, M

SPAGHETTI AL SALMONE - 27,00

Spaghetti with salmon, cream sauce and fresh parsley A, C, G, O, D, L, M

SPAGHETTI ALL'AMATRICIANA - 17,50

Spaghetti with guanciale (Italian cured pork cheek), cherry tomatoes, chili and pecorino (aged sheep's cheese) A, G, C, F, M

SPAGHETTI WITH TOMATO SAUCE - 16,50

Spaghetti in a fine tomato sauce with basil and Parmesan A, G, C, F, M

LASAGNE BOLOGNESE - 17,50

Classic lasagne with a hearty beef tomato sauce and creamy béchamel sauce G, O, A, C, L, F, M

Some of our **Pasta-Options** are also available gluten-free -
please feel free to ask our service team



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Main Courses



PICCATA MILANESE – 34,00

Veal loin breaded in egg and Parmesan, served with spaghetti in tomato sauce A, G, C, F, M

OVEN BAKED SALMON – 32,00

Oven-baked salmon with pea and mint purée and glazed baby carrots D, G, L

POLPETTE DI MANZO (RINDFLEISCHBÄLLCHEN) – 30,00

Beef meatballs in tomato sauce, gratinated with mozzarella A, C, G, L, O

*La vita è troppo breve per
non mangiare bene.*

LIFE IS TOO SHORT NOT TO EAT WELL.

Classic Pizza



LA TRATTORIA - 19,00

Tomato Sauce | Mozzarella | Mushrooms | Spicy Salami | Brie |
Onions | Basil | Oregano A, G, F

MARGHERITA - 13,50

Tomato Sauce | Mozzarella | Oregano A, G, F

FUNGHI - 14,50

Tomato Sauce | Mozzarella | Mushrooms | Oregano A, G, F

MILANESE - 18,00

Tomato Sauce | Mozzarella | Spicy Salami | Gorgonzola | Jalapeños | Oregano A, G, M, F

PROSCIUTTO - 15,50

Tomato Sauce | Mozzarella | Ham | Oregano A, G, F

PROSCIUTTO-FUNGHI - 16,50

Tomato Sauce | Mozzarella | Ham | Mushrooms | Oregano A, G, F

LA SAPORITA - 19,00

Tomato Sauce | Mozzarella | Smoked Provola | Bacon | Mushrooms | Oregano A, G, M, F

SALAMI - 16,50

Tomato Sauce | Mozzarella | Salami (choice of mild or spicy) | Oregano A, G, M, F

CAPRICCIOSA - 19,00

Tomato Sauce | Mozzarella | Ham | Artichokes | Olives | Mushrooms |
Oregano A, G, F

DIAVOLO - 17,50

Tomato Sauce | Mozzarella | Spicy Salami | Pepperoncini | Garlic | Oregano A, G, M, F

SPINACI & FETA - 18,00

Tomato Sauce | Mozzarella | Spinach | Gorgonzola | Garlic | Oregano A, G, F

4 FORMAGGI - 19,00

Tomato Sauce | Mozzarella | Gorgonzola | Alpine Cheese | Brie | Oregano A, G, F

CALZONE (PIZZA POCKET) - 16,50

Tomato Sauce | Mozzarella | Ham | Mushrooms | Oregano A, G, M, F

HAWAII - 16,50

Tomato Sauce | Mozzarella | Ham | Pineapple | Oregano A, G, F



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Special Pizza



VITALE (PIZZA POCKET) - 15,50

Tomato Sauce | Mozzarella | Ham | Oregano
Filled with salad after baking A, G, L, F, O

RUSTIKALE - 18,50

Tomato Sauce | Mozzarella | Spicy Salami |
Bacon | Onion | Parmesan |
Oregano A, G, M, F

PARMA & ARUGULA - 19,50

Tomato Sauce | Mozzarella | Arugula |
San Daniele Ham | Parmesan Shavings A, G, M, F

DOLCE E SALATO - 16,50

Tomato Sauce | Mozzarella | Mascarpone |
Onion | Spinata (Spicy Italian Salami) |
Oregano A, G, F, M

ALPINE CHEESE - 19,00

Tomato sauce | Mozzarella | Bacon | Alpine
Cheese | Parmesan A, G, M, F

PRIMAVERA - 21,50

Tomato Sauce | Buffalo Mozzarella | Basil
Pesto | San Daniele Ham A, G, M, F

PARMIGIANA - 16,50

Tomato Sauce | Mozzarella | Eggplant | Par-
mesan | Basil | Oregano A, G, F

VEGETARIANA - 14,50

Tomato Sauce | Mozzarella | Seasonal
Vegetables | Oregano A, G, F

MARINARA - 14,00

Tomato Sauce | Garlic | Basil | Oregano |
Without Mozzarella F, A



with Fish

TONNO - 16,50

Tomato Sauce | Mozzarella | Tuna | Onion |
Garlic | Oregano D, A, G, F

NAPOLI - 16,50

Tomato Sauce | Anchovies | Capers |
Oregano | Without Mozzarella F, A, D, M, O

SILVRETTA SPEZIALE - 19,50

Tomato Sauce | Mozzarella | Ham | Salami |
Tuna | Mushrooms | Oregano A, D, G, F



without Tomato Sauce

LA MIA - 19,50

Mozzarella | San Daniele Ham | Parmesan |
Mascarpone | Shavings | Basil | Olive Oil |
Arugula | Oregano A, G, F

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Kids Menu



SPAGHETTI WITH TOMATO SAUCE - 8,50

A, G

SPAGHETTI BOLOGNESE - 9,50

A, O, L, G

PIZZA MARGHERITA - 9,50

A, G, F

PIZZA SALAMI - 10,00

A, G, F

PIZZA PROSCIUTTO - 10,00

A, G, F

We kindly ask for your understanding that we can only offer children's dishes for children.

Desserts



HOMEMADE TIRAMISÙ - 10,90

Mascarpone cream, coffee and cocoa A, C, E, F, G, H

HAZELNUT MOUSSE - 9,50

Hazelnut mousse, dulce de leche (caramel cream) and
caramelised hazelnuts G, H, C

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Ice Cream Specialties



ICED COFFEE (STIRRED) – 9,80

Delicious vanilla ice cream blended with ice-cold coffee, topped with plenty of whipped cream

A, C, E, F, G, H

HOT LOVE – 12,50

Delicious vanilla ice cream topped with warm marinated raspberries and finished with whipped cream

A, C, E, F, G, H

COUPE DENMARK – 10,90

Delicious vanilla ice cream with warm chocolate sauce and whipped cream

A, C, E, F, G, H

BANANA SPLIT – 12,50

Delicious vanilla ice cream with banana halves, garnished with almond flakes, chocolate sauce, and whipped cream

A, C, E, F, G, H

TIPSY NUT SUNDAE – 15,00

A selection of nut ice cream flavors, garnished with nuts and whipped cream, refined with a splash of spirits

2, A, C, E, F, G, H

FRUIT SUNDAE – 13,50

Delicious fruit ice cream flavors garnished with fresh seasonal fruits

A, C, E, F, G

MIXED ICE CREAM WITH WHIPPED CREAM – 8,00

WITHOUT WHIPPED CREAM – 6,00

The classic ice cream treat: three scoops of delicious ice cream, with or without whipped cream

A, C, E, F, G, H

TREASURE CHEST SURPRISE – 6,00

For our little guests: creamy vanilla and chocolate ice cream with a surprise hidden inside the treasure chest

G

OUR WAFER CONES CONTAIN ALLERGENS: A, C, E, G, H

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Non-Alcoholic Drinks

| | | |
|--|--------|------|
| Römerquelle | 0,33 l | 3,70 |
| still or sparkling Mineral Water | 0,75 l | 7,30 |
| Coca Cola Fanta Sprite Mezzo Mix | 0,3 l | 4,80 |
| | 0,5 l | 6,30 |
| Coke Zero (Bottle) | 0,33 l | 5,00 |
| Almdudler (Bottle) | 0,35 l | 5,00 |
| Ice Tea Peach Lemon (Bottle) | 0,33 l | 4,50 |
| Organics by Red Bull | | |
| Bitter Lemon Black Orange Ginger Ale Ginger Beer Tonic Water | 0,25 l | 5,10 |
| Red Bull | | |
| Sugarfree Energy Drink | 0,25 l | 5,00 |
| Youth Drink "Skiwasser" | | |
| Elderflower Raspberry with Soda or Water | 0,3 l | 3,30 |
| | 0,5 l | 3,90 |
| Soda Lemon | 0,3 l | 3,20 |
| | 0,5 l | 4,20 |

Please note: Light and energy drinks may contain a source of phenylalanine

Fruit Juices

| | | |
|---------------------------|-------|------|
| Orange Multivitamin | 0,2 l | 3,70 |
| Apple Blackcurrant | 0,3 l | 4,30 |
| | 0,5 l | 5,70 |
| Fruit Juice with a Splash | 0,3 l | 4,10 |
| with Soda or Water | 0,5 l | 5,50 |

Hot Drinks

| | |
|------------------------------------|-----------|
| Americano | 4,50 |
| Espresso Espresso Macchiato G | each 3,80 |
| Doppio | 6,80 |
| Cappuccino G | 4,90 |
| Latte Macchiato G | 5,00 |
| Hot Chocolate with whipped cream G | 6,50 |
| Hot Chocolate with Rum G | 10,00 |
| Tea (various varieties) | 3,50 |
| Tea (var. varieties) with honey | 4,80 |
| Tea with Rum | 7,00 |
| Affogato al caffè G | 6,70 |

Draft Beer

| | | |
|-----------------------|-------|------|
| Trumer Pils A | 0,3 l | 4,50 |
| | 0,5 l | 5,50 |
| Shandy sweet sour A | 0,3 l | 4,50 |
| | 0,5 l | 5,50 |

Wheat Beer on Tap

| | | |
|--|-------|------|
| Erdinger A | 0,3 l | 4,50 |
| | 0,5 l | 5,80 |
| Cola-Weizen (a mix of wheat beer and cola) A | 0,3 l | 4,80 |
| | 0,5 l | 6,20 |

Bottled Beer

| | | |
|-------------------------|--------|------|
| Silvretta Bräu Märzen A | 0,5 l | 5,70 |
| Erdinger (dark) A | 0,5 l | 5,50 |
| Corona A | 0,33 l | 6,00 |
| Erdinger Natur Radler A | 0,5 l | 5,50 |

Non-Alcoholic Bottled Beer

| | | |
|-----------------------|-------|------|
| Erdinger Wheat Beer A | 0,5 l | 5,70 |
|-----------------------|-------|------|



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Aperitifs

| | |
|-------------------------|------|
| Campari Soda Orange | 9,50 |
| Glass of Prosecco 0,1 l | 6,50 |

On our spritzer menu, you'll find additional aperitifs and seasonal creations.

Long Drinks

| | |
|-------------------|-------|
| Cuba Libre | 10,50 |
| Gin Tonic | 9,80 |
| Havana Lemon | 10,50 |
| Jack Daniels Cola | 9,50 |
| Wodka Bull | 14,80 |

Open White Wines

| | | |
|--|--------|------|
| Kerner „Aristos“ D.O.C o Winery Eisacktal South Tyrol | 1 8 l | 9,30 |
| Grüner Veltliner Federspiel Fass 7 o Winery Haslinger Wachau | 1 8 l | 8,00 |
| Chardonnay Reserve o Winery Krug Gumpoldskirchen Thermenregion | 1 8 l | 8,50 |
| Trebbiano „Lugana“ o Tenuta Avanzi Vigna Bragnana Sirmione | 1 8 l | 7,50 |
| Spritzed White Wine o sweet sour | 0,25 l | 5,20 |

Open Red Wines

| | | |
|--|--------|------|
| Zweigelt Reserve Eichkogel o Winery Krug Thermenregion | 1 8 l | 8,50 |
| Valpolicella Ripasso Superiore D.O.C o Tenute Falezza Verona | 1 8 l | 8,50 |
| Il Bruciato Bolgheri D.O.C o Cabernet Sauvignon, Merlot, Syrah Tenuta Guada al Tasso-Antinori, Bolgheri | 1 8 l | 9,70 |
| Spritzed Red Wine o sweet sour | 0,25 l | 5,20 |

Open Rosé Wines

| | | |
|--|-------|------|
| Seerosé o Winery Pia Strehn Deutschkreutz | 1 8 l | 7,50 |
|--|-------|------|

Bitters

| | | |
|------------------------------|-----------|-----------|
| Jägermeister Fernet Branca | 2 cl each | 4,00 |
| Averna Ramazotti | 5 cl | each 5,50 |

Cognac 2 cl each

| | |
|------------------|-------|
| Hennessy | 7,00 |
| Remy Martin X.O. | 24,00 |

Fine Spirits 2 cl each

| | |
|---|-----------|
| Apple Brandy Distillery Hochstrasser | 5,00 |
| Plum Cuvée Distillery Pfeifer | 5,50 |
| Hazelnut Spirit Apricot Brandy Williams Pear Brandy Distillery Hochstrasser | each 7,00 |
| Stone pine spirit Distillery Grissners Edle | 7,00 |
| Grappa Sassicaia | 12,00 |
| Grappa Ornellaia | 13,00 |
| Blackberry Distillery Kössler | 18,00 |

Liqueurs 2 cl each

| | |
|--|-----------|
| Limoncello | 4,20 |
| Amaretto Baileys G, C, O Cointreau | each 4,50 |
| Grand Marnier Pernod | each 5,00 |

Rum 4 cl each

| | |
|----------------------------|-------|
| Bacardi | 6,50 |
| Plantation La Reunion 13 y | 11,50 |
| Zacapa Reserva Limitata | 15,00 |

Whiskys 4 cl each

| | |
|---|---------------|
| Jim Beam Jack Daniels | 8,00 9,00 |
| Jameson <i>Black Barrel</i> <i>Bow Street 18y</i> | 13,00 18,00 |
| Lot 40 | 14,00 |
| Maker's 46 | 15,00 |
| Lagavulin 16 y | 16,00 |
| Macallan 12 y Sherry Oak | 17,00 |
| Yamazaki 12 y | 26,00 |

Information about allergens in our beverages is available upon request from our service staff.
Wines may contain sulfites and casein.

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Seasonal Spritz Creations

APEROL-SPRITZ – 9,50

Aperol | Prosecco | Soda

BASIL-SPRITZ – 9,50

Prosecco | Basil Syrup | Lemon Juice | Soda

BITTER SPRITZ – 9,70

Gin | Campari | Bitter Lemon

HUGO – 9,50

Prosecco | Elderflower Syrup | Soda | Mint | Lime

LILLET GINGER – 9,70

Lillet | Ginger Beer

LILLET WILDBERRY – 9,90

Lillet Rosé | Wildberry Schweppes | Berries

MIMOSA – 9,50

Prosecco | Orange Juice

RUBY SPRITZ – 9,70

Rosé wine | Strawberry Syrup | Soda

VIOLA SUNSET – 9,70

White Wine | Violet Syrup | Soda | Lemon Slice | Blackberries



Mocktails

VIRGIN APEROL – 6,50 NON-ALCOHOLIC

Aperol Zero | Secco 0,0 | Soda |
Mandarin Syrup | Slice of Orange

VIRGIN HUGO – 6,50 NON-ALCOHOLIC

Gingerbeer | Elderflower Syrup | Mint

CRODINO SPRITZ – 6,70 NON-ALCOHOLIC

Crodino | Secco 0,0 | Slice of Orange

Allergen List

- A** gluten-containing grains **B** crustaceans **C** poultry eggs **D** fish (except fish gelatine) **E** peanuts
- F** soybeans **G** milk from mammals (including lactose) **H** tree nuts **L** celery **M** mustard
- N** sesame seeds **O** sulphur dioxide and sulfites **P** lupin **R** mollusks such as snails, shellfish and octopus