

BENVENUTI DA ERNESTO!

fresh, italian, healthy



Ernesto

caffè . osteria . weinbar



ernestocaffeosteriaweinbar



#ernesto_osteria



#ErnestoTeam



Discover the advantages of the Ernesto app!

With it you will always find ...

- our daily specials & current special offers
- the updated food & drinks menus
- all events & tips

Use it to ...

- order meals and drinks direct
- book a table
- order takeaways

... and collect points for promotional offers, win a voucher, and enjoy many other advantages!

It makes everything much faster and much easier!

Choose your meals & drinks on your phone and your order is sent straight to our kitchen!

It's this easy:

DOWNLOAD ERNESTO'S APP and you're ready to order.

<https://my.smorder.at/api/v1/app-redirect/ernesto>

Group bookings or special wishes

are only possible in the restaurant itself or by email

at : reservierung@ernesto-osteria.at



... order the smart & easy way!

Download the Ernesto app here



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WWW.ERNESTO-OSTERIA.AT

BENVENUTI DA ERNESTO!

- always eat the best - so best go to Ernesto!

Ernesto's kitchen has values we'd like to share with you every day:

An Italian taste adventure – **WE HAVE THE FLAVOURS OF ITALY!**

We love local Italian cuisine. You can really taste the words "homemade" and "fresh".

We love what we do: **WE ARE PASSIONATE ABOUT HIGH-QUALITY FOOD AND DRINK,**
their stories and origins, and the people behind them.

OUR GUARANTEE OF QUALITY: WE CHOOSE THE FOOD AND DRINK WE SERVE YOU WITH GREAT CARE.
WE KNOW EXACTLY WHERE OUR PRODUCE COMES FROM.

WE ALWAYS AIM TO IMPROVE – we're only human and we make mistakes, but we take
your suggestions and criticism on board and see them as a way to improve.

OUR THREE PROMISES:

- 1) VARIETY AND QUALITY:** We offer a wide assortment of top-quality products from Italy and our local suppliers.
- 2) BEST PRICE:** We offer our guests the best quality for less. **TRANSPARENCY:** Italian cooking's sole secret: "la materia prima!" That's why we're always looking for the best ingredients.
- 3) WE MUST EARN YOUR TRUST EVERY DAY:** that's why we are meticulous and honest about what we promise.

TAKE A HOLIDAY AT ERNESTO AND SHARE THE FUN OF
EATING AND DRINKING WITH US.

Our motto says it all:

Mangia bene, vivi meglio!

IF YOU EAT WELL, LIFE IS BETTER!

Open Monday – Saturday,
9 am – 11 pm
Our kitchen is open
until 9:30 pm

WEBERZEILE 1 . 4910 RIED
OFFICE@ERNESTO-OSTERIA.AT
WWW.ERNESTO-OSTERIA.AT
Park in the underground garage
on Weberzeile.



**YOU CAN ENJOY ERNESTO'S
DISHERS AT HOME, TOO**
online at:

www.order4you.at
or: *www.ernesto-osteria.at*
or on the: *Ernesto app!*



In fast-moving times
SLOW FOOD *is our lifestyle!*

GLI ANTIPASTI
E LE ZUPPE - *the best is yet to come!*

LE BRUSCHETTE = TOASTED APULIAN FARMHOUSE BREAD WITH DURUM WHEAT FROM APULIA 11:30 am – 9:30 pm

PUGLIESE - Sicilian tomatoes, oregano, Ernesto extra virgin olive oil 6.90

CALABRESE - Stracciatella = creamy cow's milk cheese & spicy 'Nduja sausage 7.90

SARDEGNA - pecorino from Sardinia & prosciutto di Parma 24 months 7.90

Try
all three
16.90



Dear Guests,
 Please note that the prices shown here are subject to change.

For the current prices of our food and beverages, see the Ernesto app.



Price changes, typesetting and printing errors excepted.

Dear Guests,
 If you have any allergies or intolerances, ask our trained staff about the ingredients in our dishes and beverages.


PRICES IN EUROS AND INCL. VAT / IVA inclusa

FRITTO MISTO - *like being on holiday!*

Our crispy, baked calamaretti, gamberi and sardines, with homemade olive oil mayonnaise
 SMALL / LARGE € 13.90 / € 16.90

APULIAN FISH SOUP - hot and spicily seasoned fish soup with curry and "mare e terra" 7.90

MINISTRONE
 our vegetable soup to Mamma Filomena's recipe 6.90

 **PAPPA AL POMODORO**
 the legendary Tuscan tomato / bread soup 6.90

PROSCIUTTO DI PARMA E BURRATA
 Prosciutto di Parma DOP, aged for 24 months, "Burrata" finest mozzarella with creamy centre plus: basket of Apulian farmhouse bread 16.90

VITELLO TONNATO
 extra-thin slices of veal with homemade tuna pâté, salted Sicilian capers and bread basket 16.90



ANTIPASTO ITALIANO - *like being on holiday!*

our starter assortment, like on holiday served on a board with our bread basket
 as a starter: 19.90 as a main: 26.90

... ORDER IT AS A STARTER TO SHARE WITH FRIENDS!



INSALATA

11:30 am – 9:30 pm

WITH ALL OUR SALADS A BASKET OF **APULIAN BREAD**
MADE BY OUR BAKER STEPHAN IS INCLUDED AT NO EXTRA CHARGE

SMALL / LARGE

PANZANELLA WITH DEEP-FRIED CALAMARI & SHRIMPS

Our Tuscan bread salad with Sicilian tomatoes,
zucchine alla scapece with mint, celery, Taggiasca olives
& fresh basil -- / 18.90

PANZANELLA WITH GRILLED OCTOPUS

Our Tuscan bread salad with Sicilian tomatoes,
zucchine alla scapece with mint, celery, Taggiasca olives
& fresh basil -- / 18.90

RUGHETTA

Rocket salad with young Parmesan and mature balsamic vinegar 5.90 / 6.90

CAPRESE

Buffalo mozzarella, tomatoes & basil 11.90 / 13.90

AVE CESARE

Caesar salad with fried chicken strips, homemade
Caesar dressing & crostini -- / 18.90

SICILIANA

Lettuce leaves, tuna, salted capers, Taggiasca olives & fresh tomatoes 11.90 / 13.90

INSALATA MISTA

The best from the vegetable market with "Ernesto virgin olive oil"
from Basilicata 5.90 / 6.90

INSALATA "MAMMA MIA"

with beef strips, pink peppercorns and crispy lettuce -- / 19.90

WE ONLY USE **TOP QUALITY BEEF FROM AUSTRIA!**

Would you like our *Apulian farmer's bread with it?* 2.90

IL TOCCO IN PIÙ - PER LA TUA INSALATA!

choose what else you want in your salad yourself!

- GRILLED PRAWNS with aglio, olio, chilli 5.90
- GRILLED VEGETABLES 5.90
- LA MOZZARELLA DI BUFALA - (buffalo milk) 3.90
- BURRATA "Finest mozzarella with a creamy centre" (cow's milk) 3.90
- PROSCIUTTO CRUDO DI PARMA aged 24 months 3.90
- TAGGIASCA OLIVES 1.90
- ROCKET 1.90




BAMBINI MENU

- for children

aged 9 and under
and up to 1.50 m tall



 = VEGAN DISHES

LA PASTA

11:30 am – 9:30 pm

PACCHERI SCARPARELLO – 100% Italian tomatoes, “Ernesto” extra virgin olive oil from Basilicata, pesto, buffalo mozzarella, rocket & Parmigiano Reggiano 14.90

SPAGHETTO POMODORO – our own spaghetti, 100% Italian tomatoes, “Ernesto” extra virgin olive oil from Basilicata, basil, 24-month Parmigiano Reggiano 10.90

SPAGHETTO ALLO SCOGLIO – *like being on holiday!* available from TUESDAY to SATURDAY
spicy & savoury, with prawns, calamari, octopus & shellfish 17.90

STROZZAPRETI BOLOGNESE – the recipe from Ernesto’s favourite osteria in Bologna 14.90

GIGLI CALAMARETTI – our own spirali are particularly succulent with calamari, cherry tomatoes and rocket & pine nut pesto 14.90

..... *Paste tradizionali*

AMATRICIANA – as the Romans do!
with paccheri, guanciale & Pecorino Romano DOP 13.90

CARBONARA – a classic!
properly made with spaghetti, organic eggs, guanciale & Pecorino Romano DOP 13.90

✓ **ARRABBIATA** – hot & spicy!
with paccheri, 100% Italian tomatoes, peperoncino, garlic & fresh parsley 12.90

*... or as
a topping
for your
pasta!*

RAVIOLI PASTICCIATI – homemade pasta envelopes filled with ricotta and spinach, 100% Italian tomatoes, pesto, Parmigiano Reggiano & a dash of cream 15.90
... or rather with a light sauce made from fresh Sicilian tomatoes, basil, rocket & Parmigiano?

... *good n(oodle)ews!*

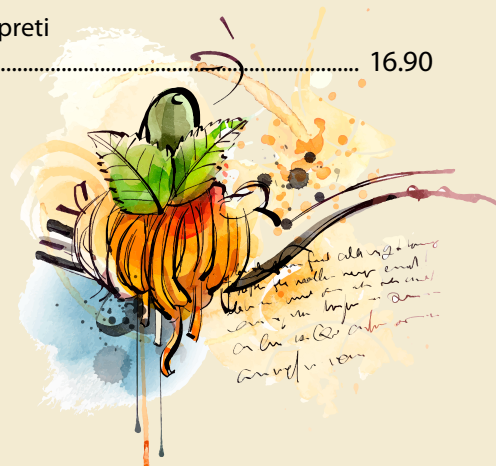
PACCHERI BURRARTINA – our homemade giant macaroni!
with burrata & basil pesto, pine nuts & 24-month Parmigiano Reggiano
SIMPLY FABULOUS by Martina 15.90

STROZZAPRETI ALL'ISTRIANA – our homemade strozzapreti
with fresh black truffles from Istria 16.90

WE MAKE OUR OWN PASTA!

WE USE DURUM WHEAT SEMOLINA FROM APULIA. PREPARING OUR PASTA WITH WATER AND SALT ONLY, WITHOUT EGGS, MAKES IT PARTICULARLY FIRM AND WHOLESOME!

>> NOTE: RAVIOLI ARE MADE WITH EGGS. WE USE **ONLY ORGANIC EGGS FROM HOFINGER IN PRAMET**



LA CUCINA

HOT TIPS *from Ernesto!*



LITTLE ITALY BURGER – our homemade panino with best beef exclusively from the Innviertel, pancetta, scamorza cheese, Tropea onion, tomatoes & rocket 15.90

Which side would you like to accompany your Little Italy burger?

SPECIAL COMBO OFFER:

- GRILLED PRAWNS with aglio, olio, chilli 5.90
- ROSEMARY - CHILI - POTATOES 4.90
- MIXED SALAD – side salad 3.90
- GRILLED VEGETABLES 5.90



TAKE AWAY
also available!

PANINO ERNESTO – our homemade panino with Mortadella Bologna IGP & creamy Gorgonzola 9.90

PANINO DI PARMA – our homemade panino bread with 24-month prosciutto di Parma, mozzarella & rocket 9.90

PANINO BUFALOTTO – our homemade panino with buffalo mozzarella, lettuce & loads of veg 9.90

PANINO DON VITO – our homemade panino with tuna, Tropea onion, fresh tomatoes, lettuce 9.90

PANE PUGLIESE >> fresh from the oven every day!

OUR BAKER STEPHAN PRODUCES A PERFECT VERSION OF APULIAN FARMHOUSE BREAD TO OUR VERY OWN RECIPE!

COARSE-GRAINED DURUM WHEAT FLOUR FROM ALTAMURA, 1 G OF FRESH YEAST, SLOWLY FERMENTED – THAT’S ALL! CRUNCHY, SATISFYING, NATURAL – EVERYTHING WE LIKE!

... you can also buy it to take home!

PANE PUGLIESE - 1 kg 7.00
PANE PUGLIESE - 1/2 kg 3.50
PANE PUGLIESE - BREAD BASKET 2.90

VISIT ERNESTO AT LUNCHTIME, TOO!



LUNCH-TIME SPECIALS

2 COURSES for 9.90
3 COURSES for 11.90

fresh on the table every lunchtime!

MONDAY – FRIDAY,
11:30 am – 2 pm

Fully FIRED UP!

11:30 am – 9:30 pm

WE LOVE OUR FISH & OUR MEAT!

AU NATUREL – WITH LEMON, OLIVE OIL BY ERNESTO FROM BASILICATA AND SEA SALT, GENTLY GRILLED – *mmh!*

CALAMARI ALLA PLANCIA – *our best seller from the grill*
on rocket & balsamic vinegar salsa 16.90

TONNO ALL'ACETO BALSAMICO
Tuna steak, homemade aceto balsamico di Modena salsa,
salad & a side of your choice 22.90

SALMERINO
local char with grilled vegetables & a olive oil puree 18.90

FILETTO DI MANZO "ERNESTO OSTERIA"
250 g fillet of premium beef,
green pepper brandy sauce, salad &
a side of your choice 29.90

TAGLIATA
sliced beef steak with rughetta and Parmesan
24-month Reggiano 19.90

IL TOCCO IN PIÙ - I CONTORNI!
feel free to choose additional sides:

- GRILLED PRAWNS with aglio, olio, chilli 5.90
- ROSEMARY - CHILI - POTATOES 4.90
- MIXED SALAD – side salad 3.90
- GRILLED VEGETABLES 5.90
- OLIVE OIL ROCKET PUREE 5.90



PANE pizza bread, oven-warm with extra virgin olive oil,
sea salt & oregano 7.90



**FILETTO DI MANZO
"ERNESTO OSTERIA"**
AN ITALIAN SPECIALITY
AND ONE OF THE MOST
POPULAR STEAKS: A PIECE
OF SIRLOIN, SUPER JUICY
AND RICHLY FLAVOURED.



**Ernesto's
TIP**

LA PIZZA 11:30 am – 9:30 pm

ITALIANA ORIGINALE

*We're happy to serve your pizza on two plates + EUR 1.00
... or as a small pizza for EUR 1.00 less*



MARGHERITA ORIGINALE

100% Italian tomato sauce, "Fior di Latte" mozzarella,
"Ernesto" extra virgin oil from Basilicata & fresh basil 9.90

ERNESTO "PIZZA DA CHEF"

100% Italian tomato sauce, mozzarella, prosciutto di Parma,
Tropea onion, mushrooms & mild Gorgonzola 13.90

WEBERZEILE

100% Italian tomato sauce, mozzarella, cherry tomatoes,
prosciutto di Parma, 24-month Parmigiano Reggiano & rocket 14.90

TORO ROSSO

100% Italian tomato sauce, mozzarella,
spicy hot salami & mild Gorgonzola 13.90

NAPOLETANA

100% Italian tomato sauce, mozzarella,
Sicilian anchovies, salted capers & Taggiasca olives 12.90

4 x pizza bianca without tomato sauce

PARTICULARLY SUCCULENT. GUESTS LOVE THE FRESH AND TANGY
FLAVOUR OF THE "FIOR DI LATTE" MOZZARELLA

BIANCA PICCANTE

"Fior di Latte" mozzarella, fresh mushrooms,
24-month Parmigiano Reggiano & spicy 'Nduja sausage from Calabria 13.90

BIANCA PEZZENTE

"Fior di Latte" mozzarella, pezzente sausage meat, mushrooms, Pecorino Romano DOP
& fresh basil 12.90

BIANCA CAPRESE

fresh tomatoes, buffalo mozzarella, Prosciutto di Parma,
basil & "Ernesto" extra virgin oil from Basilicata 14.90

BIANCA AI QUATTRO FORMAGGI

four classic Italian cheeses: "Fior di Latte" mozzarella,
12-month Grana Padano, Gorgonzola & Pecorino Romano 14.90

**ERNESTO'S
PIZZA DOUGH**
IS ALSO AVAILABLE TO TAKE AWAY
EUR 2.90 a scoop 280 g
EUR 1.60 a scoop 160 g



*... it goes without saying
that all our pizzas
are also available as*
TAKEAWAYS!

PIZZA BUFALINA

100% Italian tomato sauce, buffalo mozzarella DOP, "Ernesto" extra virgin oil from Basilicata, pesto & loads of basil 14.90

AMALFITANA available from TUESDAY to SATURDAY

100% Italian tomato sauce, "Fior di Latte" mozzarella, Amalfi lemon & the best seafood, Taggiasca olives 16.90

MARSALA

100% Italian tomato sauce, mozzarella, tuna, Tropea onion, organic egg 13.90



COLLIO

100% Italian tomato sauce, "Fior di Latte" mozzarella, "San Giovanni" prosciutto cotto & fresh horseradish 12.90

PIZZA TARTUFINA - with fresh black truffles!

- the best pizza with 100% Italian tomato sauce, Fior di Latte mozzarella, salame fiaschetta al tartufo - and heaps of black truffles! 16.90

CALZONE ALLA DIAVOLA

our filled calzone is as hot as we are! 13.90

VULTURE

The "boss' hometown pizza" with 100% Italian tomato sauce, "Fior di Latte" mozzarella, grilled aubergine, pancetta, pesto, cherry tomatoes, Pecorino Romano DOP & fresh basil 13.90

COSACCA

100% Italian tomato sauce, grilled vegetables with paprika, aubergine & courgette, Taggiasca olives, fresh basil 13.90

CAPRICCIO

100% Italian tomato sauce, mozzarella, Milanese salami, prosciutto cotto, mushrooms, artichokes & Taggiasca olives 13.90

CALZONE CLASSICO

classic filling of 100% Italian tomato sauce, "Fior di Latte" mozzarella, fresh mushrooms, artichokes & "San Giovanni" prosciutto cotto 13.90

 = VEGAN DISHES



IL TOCCO IN PIÙ

feel free to choose additional toppings:

- LA MOZZARELLA DI BUFALA (buffalo milk) 3.90
- LA "FIOR DI LATTE" mozzarella (cow's milk) 2.00
- PROSCIUTTO CRUDO DI PARMA aged 24 months 3.90
- SALAME MILANO (mild) 2.00
- "SAN GIOVANNI" prosciutto cotto 2.50
- SALAME NAPOLI (spicy) 2.50
- ACCIUGHE - anchovies 2.50
- CAPPERI - Sicilian salt capers 1.50
- TAGGIASCA OLIVES 1.90
- FRESH MUSHROOMS 1.50
- SICILIAN DATTERINI TOMATOES 2.00
- GRILLED PRAWNS with aglio, olio, chilli 5.90
- BLACK TRUFFLE PORTION 4 g 5.90
- RED TROPEA ONION 1.00
- EXTRA GARLIC is included for free!

HOMEMADE DOLCI

... more in the Ernesto app!

AFFOGATO ERNESTO OSTERIA - stracciatella & hazelnut ice cream & Illy espresso – a classic! But no one makes it like we do.
Warmly recommended by the #ErnestoTeam 8.90

TORRENTE WAFFLE with Nutella, fresh bananas & vanilla ice cream 8.90

MORBIDONA AL CIOCCOLATO
our choc-shock à la Italiana with homemade lemon sorbet 5.20

PANNA COTTA with seasonal fruit sauce 4.90

ERNESTO TIRAMISÙ
prepared in the classic way in a cappuccino cup
SMALL / LARGE 3.90 / 5.90

COPPA DI GELATO - 3 scoops of your choice with whipped cream 4.90

... see the seasonal ice cream and waffle menu for more!

TEA / CHOCOLATE

KRÄUTERMAX SPECIALE 660 ml 3.90
the exclusive herb blend, created just for Ernesto!
– pot of first-class tea with maximum herbal vitality

HOT CHOCOLATE with / without whipped cream 3.70

ERNESTO BIRRA

brewed especially for Ernesto by the Rieder brewery

ERNESTO BIRRA - Rieder brewery 200 ml 3.10
ERNESTO BIRRA - Rieder brewery 300 ml 3.70
ERNESTO BIRRA - Rieder brewery 500 ml 4.20



Our beer tip:
BALADIN BIÈRE - real beer craftsmanship from Italy!

various types 330 ml 4.90
750 ml 9.90



CAFFÈ, TÈ, SUCCHI,
PROSECCO, ETC.
SCEGLI NELLA NOSTRA
can be found on the
Ernesto app!



ERNESTO'S ESPRESSO

bianco & nero

BIO & FAIRTAIDE

roasted especially for us!

ESPRESSO 2.50
RISTRETTO FAEMA E 61 2.70
ESPRESSO MACCHIATO 2.80
ESPRESSO DOPPIO 3.30

CAPPUCCINO 3.30
LATTE MACCHIATO 3.70
CAFFÈ LUNGO 3.30



CAFFÈ ITALIANO

– also decaffèinato!

GIFT VOUCHERS

from Ernesto – always a nice idea
for a present!

- *Gourmet dinner for two*
- *Romantic breakfast for two*
 - 10 euros
- *Breakfast buffet*

APERITIVI & cool drinks!

PROSECCO 100 ml glass / 750 ml bottle	4.90 / 34.00
SPRITZER white / red 250 ml	3.50
 MARTINI FIERO TONIC 250 ml	5.90
 PROSECCO APEROL 250 ml	5.90
Prosecco, soda water, Aperol on the rocks	
CAMPARI SPRITZ Prosecco, soda water, Campari on the rocks 250 ml	5.90
CAMPARI SODA	4.90
CAMPARI ORANGE	5.20
WILDER HUGO wild berries, elderberry syrup, Prosecco, soda water and mint 250 ml	6.90
LILLET SPRITZ Lillet with Prosecco, cucumber 250 ml	5.60
<i>LIMONCELLO – the top product made by the boss himself!</i>	
With organic Amalfi lemons – Italian 40 ml	5.90
LIMONCELLO TONIC 250 ml	8.90
Limoncello, Fever Tree Indian Tonic, basil, lemon on the rocks	

SOFT DRINKS

SODA SQUASH 500 ml with freshly squeezed lemon juice or elderberry	3.60
BASIL LEMONADE with ice 500 ml	4.20
HOMEMADE ICED TEA with Kräutermix tea 500 ml Orange/ginger/lemon or berries/herbs	4.20

NEW
at Ernesto!

MINERAL WATER:

SAN PELLEGRINO sparkling 330 ml / 750 ml 3.20 / 4.50

ACQUA PANNA still 330 ml / 750 ml 3.20 / 4.50

ORGANIC SOFT DRINKS by SAN PELLEGRINO

ARANCIATA ROSSA / LIMONATA 200 ml bottle 3.30

SOLO RIEDER DRINKING WATER 250l 0.70

RAUCH FRUIT JUICES: blackcurrant, apple

or orange 250 ml on its own 3.20

– mixed with water / soda water 300 ml 3.50

– mixed with water / soda water 500 ml 3.90

“WORLD’S BEST TONIC WATER” 250 ml 3.50

Mediterranean tonic, Sicilian lemonade, ginger ale or tonic water



TAKE A LOOK AT OUR GIN & TONIC LIST!

VINO BUONO!

VINO BUONO, limited edition for Ernesto by Lis Fadis straight from the cask

BIANCO DOC - Lis Fadis, Friuli 12.5% ABV. full of finesse & refreshing – cuvée of Friulian Chardonnay and Sauvignon from Friuli’s most beautiful vineyard!

ROSSO DOC - Lis Fadis, Friuli 12.5% ABV. berrylike & welcoming – Refosco, Schioppettino and Merlot. A premium wine bottled exclusively for Ernesto

125 ml ... 4.20
250 ml ... 8.40
500 ml ... 16.80
1 l ... 33.60



TO TAKE HOME

BIANCO DOC 1 litre ... 16.00

ROSSO DOC 1 litre ... 18.00

PERSONAL WINE GUIDANCE IS A PASSION OF OURS.

We can tell you everything you want to know about the wines you are considering.

Just ask!



IF YOU LOVE THE DOLCE VITA
AS MUCH AS WE DO,
THEN ERNESTO IS
THE RIGHT PLACE FOR YOU!

Visit Ernesto every day!

MONDAY – FRIDAY, 11:30 am – 2 pm

LUNCHTIME SPECIALS

2 COURSES for 9.90 per person

3 COURSES with the dessert of the day 11.90

fresh on the table every lunchtime!

SERVED ALL DAY FRIDAYS

FISH ON FRIDAY “PESCE FRESCO”

– mmh molto buono!

EVERY SATURDAY 9 am – 11:15 am

BREAKFAST BUFFET

“Tutto quello che puoi mangiare”

incl. 1 coffee + 1 glass of Prosecco
+ 1 glass of freshly squeezed orange juice for 17.90

NEW: BREAKFAST BUFFET
NOW ALSO ON THE TERRACE

SHELLFISH SPECIAL

EVERY WEDNESDAY

enjoy the best, freshest mussels and clams

TAKE A LOOK AT OUR BLACKBOARD FOR
EACH WEEK'S SPECIAL OFFERS.

www.ernesto-osteria.at
fresh, italian, healthy



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#ErnestoTeam