

Welcome friends

Welcome to the Restaurant Trattoria Italiana U.G Ebersberg

Since 2015 you can enjoy our Italian ambience and our delicious Cucina Italiana.

We offer you a varied cuisine with fresh dishes:

Antipasti, homemade pasta, fish and meat dishes, as well as our excellent genuine wood-fired pizza or pinsa.

Seasonally we also offer truffles, porcini mushrooms and mussels.

By the way - all dishes to take away with a 20% discount (if you collect it yourself).

If you are planning a party on your own premises, we will be happy to deliver antipasti and other delicacies as well as wines directly to your home.

Please ask us for the delivery card.



Enjoy your stay with us and buon appetito!

Best wishes,

Trattoria Italiana-Team


Trattoria Italiana
— CUCINA ITALIANA —

APERITIVI (with Alcohol)

Campari Soda ¹	5 cl	6,50 €
Campari Orange ¹	5 cl	6,50 €
Martini bianco, rosso, dry ^{8,17}	5 cl	6,50 €
Glass Prosecco ⁸	0,1 l	3,90 €
Aperol Spritz ^{1,2,8,22}		6,90 €
Campari Spritz ^{1,2,8,22}		6,90 €
Lillet Spritz ^{1,2,8,22}		6,90 €
Hugo ^{1,11,33}		6,90 €
Sanbitter ^{1,3,17} or Crodino ^{1,3,17} (non-alcoholic)		3,90 €
Sanbitter ^{1,3,17} or Crodino ^{1,3,17} Spritz (non-alcoholic)		3,90 €
Lelle Spritz		6,90 €
Limoncello Spritz		6,90 €
Ramazzotti Rose' Spritz		6,90 €



MENU



ANTIPASTI - STARTER

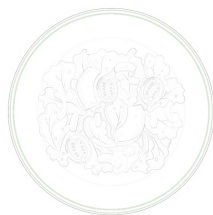
BRUSCHETTE - (3 pieces) with fresh tomatoes, basil and garlic	7,90 €
CAPRESE - Bufala mozzarella with tomatoes and fresh basil ^{1,2,6}	14,90 €
INSALATA DI MARE - Seafood salad ^{1,8,13,19,21,26,33}	15,90 €
VITELLO TONNATO - Veal in tuna sauce ^{1,2,18,20,21,26,29}	14,90 €
ANTIPASTI DI VERDURA (GRANDE) - Large appetizer plate with vegetables ^{19-21,26,27,29,33}	14,50 €
POLIPO ALLA GRIGLIA SU LETTO DI POMODORO - Grilled octopus on a bed of tomatoes ³³	17,50 €
ANTIPASTO MISTO - Cold starter platter with baby mozzarella, tomatoes, basil, vegetables, veal in tuna sauce and beef carpaccio with rocket and parmesan ^{1,2,18,20,21,26,28}	16,90 €

CARPACCIO

CARPACCIO CON RUCOLA E PARMIGIANO - Carpaccio of beef fillet with/without rocket and parmesan ^{2,26}	15,90 €
CARPACCIO DI SALMONE CON PEPE ROSA - Carpaccio of salmon with pink pepper ^{12,21}	15,90 €
CARPACCIO DI TONNO - Tuna carpaccio with rocket and capers ²³	15,90 €

ZUPPE - SOUPS

MINISTRONE - Vegetable soup ^{20,26,27,28}	6,90 €
ZUPPA DI POMODORO - Tomato soup	6,90 €



INSALATE - SALADS (without dressing)

INSALATA MISTA - Small mixed salad	6,90 €
INSALATA DI POMODORI, CIPOLLA E BASILICO - Tomato salad with onions and basil	7,50 €
INSALATA VERDE - Green salad	5,50 €
INSALATA DI CETRIOLI - Cucumber salad	6,90 €
INSALATA DI FAGIOLI - Giant white bean salad with onion and basil ^{2,3,5,13}	7,90 €
INSALATA TRATTORIA - Salad plate with corn, giant white beans, egg, baby mozzarella and olives ^{2,5,8,9,13}	14,90 €
INSALATA ITALIANA - Salad plate with tuna, egg, anchovies, baby mozzarella ^{2,4,5,8,9}	14,90 €
INSALATA MEDITERRANEA - Salad plate with artichokes, olives, baby mozzarella and olives ^{2,5,9}	14,90 €

Our salad plates are served with olive oil and balsamic vinegar^{1,5,29,31}

PASTE - PASTA DISHES ^{1, 18}

SPAGHETTI NAPOLI - with tomato sauce and onions	9,90 €
SPAGHETTI BOLOGNESE - with meat sauce (beef + pork) ^{18,19}	10,90 €
SPAGHETTI AGLIO, OLIO E PEPERONCINO - with garlic, oil and peperoncino ²⁶	9,90 €
SPAGHETTI PESCATORE - with various seafood ¹⁵	16,90 €
SPAGHETTI CARBONARA - with bacon and egg (Italian style) ^{2,3,5,7,13,19}	11,90 €
RIGATONI SORRENTINA - with meat sauce, ham shoulder, peas, egg and mozzarella gratinated ^{2,5,7,13,18,19}	13,90 €
RIGATONI AI 4 FORMAGGI - with 4 different cheeses ^{1,4,8}	13,90 €
PENNE ARRABBIATA - with spicy tomato sauce and garlic ^{2,26}	11,50 €
LASAGNE - homemade layers of dough with meat filling (beef + pork), tomato sauce, béchamel sauce and mozzarella gratinated ^{2,4,18,19}	13,90 €
TAGLIATELLE TRATTORIA - with raw ham and green pepper in cream sauce ^{2,3,5,7,13,19}	14,90 €
TAGLIATELLE AI FUNGHI - with fresh mushrooms in cream sauce ¹⁵	13,90 €

WOOD OVEN PIZZA^{1, 18}

Our pizzas are prepared with mozzarella^{2,26} and tomato sauce

Ø 33cm

PIZZA PANE - with tomato sauce, without cheese	4,90 €
PIZZA PANE BIANCA - with oregano (without tomato sauce, without cheese)	4,90 €
PIZZA BRUSCHETTA - with diced tomatoes, rocket and parmasan chips without cheese	9,90 €
PIZZA MARGHERITA	9,90 €
PIZZA FUNGHI - with mushrooms	10,90 €
PIZZA SALAMI - with salami ^{5,6}	10,90 €
PIZZA PROSCIUTTO - with ham ^{5,6}	10,90 €
PIZZA REGINA - with ham and mushrooms ^{5,6}	12,50 €
PIZZA PAPPAGALLO - with tuna and onions ²¹	14,90 €
PIZZA AI 4 FORMAGGI - with 4 different types of cheeses	14,50 €
PIZZA 4 STAGIONI - with pepperoni, artichokes, ham and mushrooms ^{5,6,26}	13,90 €
PIZZA MARE - with seafood ^{8,19,21,33}	16,90 €
PIZZA PARMA CON RUCOLA E PARMIGIANO - with Parma ham, rocket, and Parmesan ^{5,6}	14,90 €
PIZZA NAPOLETANA - with anchovies ^{5,6,21}	16,90 €
PIZZA CALZONE - filled with ham and mushrooms ^{5,6}	13,50 €
PIZZA CAPRICCIOSA - with everything, except fish ^{5,6,9,19,20,21,33}	13,90 €
PIZZA TRATTORIA - with ham, olives, mushrooms, pepperoni, peppers, capers, seafood and salami ^{2,4,6-9,13,19}	14,90 €
PIZZA HAWAII - with ham and pineapple ^{5,6}	13,50 €
PIZZA VEGETARIANA - vegetarian, with vegetables ²⁸	13,90 €
PIZZA TIROLESE - with Tyrolean bacon ^{5,6}	14,90 €
PIZZA DIAVOLA - with spicy salami ^{5,6}	13,90 €



PESCI - FISH DISHES

CALAMARI ALLA GRIGLIA - grilled squid ³³	21,90 €
CALAMARI FRITTI - baked squid ³³	21,90 €
GAMBERONI ALLA GRIGLIA - Grilled large prawns ¹⁹	30,50 €
PESCE MISTO ALLA GRIGLIA - Mixed grilled fish dishes ^{19,21,33}	27,50 €


Our fish dishes are served with potatoes and vegetables²⁸

CARNI - MEAT DISHES

COTOLETTA MILANESE - Breaded veal escalope ^{18,20,23,26}	24,90 €
SALTIMBOCCA ALLA ROMANA - veal medallions with Parma ham and sage ^{2,5,6}	23,90 €
PICCATA LOMBARDA - Veal escalope with lemon sauce ^{15,18,23}	22,90 €
BISTECCA ALLA GRIGLIA - Grilled beef tenderloin (300 g)	25,50 €
FILETTO ALLA GRIGLIA - Grilled fillet of beef (300 g)	32,90 €
FILETTO AL PEPE - Fillet of beef with green pepper sauce (300 g)	34,90 €

Our meat dishes are served with potatoes and vegetables²⁸

DOLCI - DESSERTS^{1, 18}

TIRAMISÙ ^{14,15,20,26}		6,90 €
PANNA COTTA - Cream dessert with strawberry sauce ^{2,5,6,20,26}		6,90 €
GELATO MISTO CON PANNA - Mixed ice cream with cream ^{20,26}		6,50 €
TARTUFO AFFOGATO AL CAFFE E AMARETTO - Espresso and amaretto ^{20,23,26}		6,90 €
HOMEMADE CAKE (on request)		6,50 €

BEVERAGES

ANALCOLICI - NON-ALCOHOLIC DRINKS

	0,25 l	0,5 l	1,0 l
Fanta ^{1,5}	2,90 €	4,90 €	
Cola ^{1,2,14}	2,90 €	4,90 €	
Cola Light (0,33 l) ^{1,5,14,17}	4,20 €		
Spezi (Cola/Fanta Mixed) ^{1,2,5,14}	2,90 €	4,90 €	
Lemonade ¹	2,90 €	4,90 €	
<u>Juices:</u>			
Apple juice, orange juice, rhubarb juice, blackcurrant and passion fruit nectar ⁵ ,	2,90 €		
<u>Juice spritzers:</u> Apple- ⁵ , Orange-, Rhubarb-, Blackcurrant-, Passion fruit- ⁵ , und Elderberry ⁵ ,		4,90 €	
Bitter Lemon ^{5,22}	2,90 €		
Tonic Water / Schweppes ^{3,22}	2,90 €		
Table water	2,90 €	4,90 €	
San Pellegrino or Panna (non-carbonated)	2,90 €	4,90 €	7,90 €

BIRRE - BEER^{15,22}

Hacker Pschorr Edelhell on draught	0,25 l	2,70 €
Hacker Pschorr Edelhell on draught	0,5 l	4,20 €
Hacker Weisse Naturtrüb on draught ⁵	0,33 l	3,20 €
Hacker Weisse Naturtrüb on draught ⁵	0,5 l	4,50 €
Hacker Pschorr Braumeister Pils	0,33 l	3,90 €
Hacker Dunkel Weisse	0,5 l	4,50 €
Hacker Leichte Weisse	0,5 l	4,50 €
Paulaner non-alcoholic Weisse	0,5 l	4,50 €
Paulaner non-alcoholic	0,5 l	4,50 €
Radler ^{3,17}	0,25 l	2,70 €
Radler ^{3,17}	0,5 l	3,70 €
Limo Weizen (Russ) ^{3,17}	0,5 l	4,50 €
Cola Weizen (Russ) ^{1,5,14}	0,5 l	4,50 €

VINI ITALIANI - ITALIAN WINES



VINO ROSSO IN CARAFFA^{15,31}

House Red Wine	0,25 l	5,90 €
Lambrusco	0,25 l	5,90 €
Rosé	0,25 l	5,90 €
Glass of red wine	0,2 l	4,90 €
Red wine spritzer	0,5 l	5,90 €
Small Red wine spritzer	0,25 l	3,00 €

WHITE WINE IN CARAFFA^{15,31}

House White Wine	0,25 l	5,90 €
Glass of white wine	0,2 l	4,90 €
White wine spritzer	0,5 l	5,90 €
Small White wine spritzer	0,25 l	3,00 €

PROSECCO^{15,31}

Valdo	Vino Spumante Extra Dry	0,75 l	37,00 €
Prosecco	Millesimato Extra Dry Az. Agricola Barazza	0,75 l	34,00 €
Prosecco	Rosato Grand Cuvée Az. Agricola Barazza	0,75 l	34,00 €



More top wines
from all regions of Italy
please refer to
our separate wine list

WINE RECOMMENDATION

VINI BIANCHI - WHITE WINES^{15,31}

		0,2 l	0,25 l	0,75 Fl.
Lugana Pasetti	Cascina Albarone / Veneto	6,50 €	8,00 €	24,00 €
Chardonnay	Cantina Barazza / Veneto	7,00 €	8,50 €	24,00 €
Sauvignon	Cantina Barazza / Veneto	6,50 €	8,50 €	24,00 €
Grillo	Cantina Zabu / Sizilien	6,50 €	8,00 €	24,00 €
Pinot Grigio	Cantina Barazza / Veneto	6,50 €	7,50 €	22,00 €
Bacca del merlo	Cantina Ca dei sette/ Veneto	7,90 €	9,90 €	28,50 €

ROSÉ - ROSE WINE^{15,31}

		0,2 l	0,25 l	0,75 Fl.
Rosato Pasetti	Cascina Alberone / Veneto	6,50 €	8,00 €	24,00 €

VINI ROSSI - RED WINE^{15,31}

		0,2 l	0,25 l	0,75 Fl.
Il Fiore Nero di Troja	Cantina D'Asti / Apulien	6,50 €	8,00 €	24,00 €
Marzemino Pasetti	Cascina Albarone / Veneto	6,50 €	8,00 €	24,00 €
Nero d'Avola	Cantina Zabu / Sizilien	6,50 €	8,00 €	24,00 €
Primitivo Salento	Duca del Salento / Apulien	6,50 €	8,00 €	24,00 €



ALCOLICI - SPIRITS^{15,31}

Grappa ⁸	2 cl	3,90 €
Amaro del Capo ¹⁷	2 cl	3,90 €
Averna ⁸	2 cl	3,90 €
Fernet Branca	2 cl	3,90 €
Ramazotti	2 cl	3,90 €
Jägermeister	2 cl	3,90 €
Williamsbirne ²²	2 cl	3,90 €
Sambuca	2 cl	3,90 €
Amaretto ^{A8}	2 cl	3,90 €
Baileys ^{1,3,14,16,17,A7}	2 cl	3,90 €
Limoncello ^{10,23}	2 cl	3,90 €
Vecchia Romagna	2 cl	4,90 €
Remy Martin ¹	2 cl	6,50 €
Wodka ^{A1}	4 cl	7,50 €
Gin ^{3,22}	4 cl	7,50 €
Johnnie Walker ¹	4 cl	7,50 €
Ballantines ¹	4 cl	7,50 €
Jack Daniels	4 cl	8,90 €

BEVANDE CALDE - HOT BEVERAGES

Espresso ¹⁴	2,50 €
Cup of coffee ¹⁴	2,50 €
Cappuccino ^{14,26}	3,50 €
Glass of tea (black or various types) ¹⁴	2,50 €
Latte Macchiato ²⁶	3,50 €
Hot chocolate ^{16,22,A6}	4,50 €

Information according to the Additive Authorization Ordinance - §9 para. 6 no. 5.

The following additives and allergens and/or traces of additives and allergens may be contained in the dishes:

MENU DESCRIPTION

Declarable additives

1: With colorant; 2: With preservative; 5: With antioxidant; 6: With nitrite pickling salt; 7: With flavour enhancer; 8: Sulphurized; 9: Blackened; 10: Waxed; 11: With sweetener; 12: Contains a source of phenylalanine; 13: With phosphate; 14: Contains caffeine; 15: Contains alcohol

Allergens

18: Cereals and cereal products containing gluten (wheat¹, rye², barley³, oats⁴, spelt⁵); 19: Crustaceans and crustacean products; 20: Eggs and egg products; 21: Fish and fish products; 22: Peanuts and peanut products; 23: Soy and soy products; 26: Milk and milk products; 27: Nuts and nuts products (including almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, para nuts, macadamia nuts, pistachios, pine nuts); 28: Celery and celery products; 29: Mustard and mustard products; 30: Sesame and sesame products; 31: Sulphur dioxide and sulphides (in a concentration >10 mg/kg or >10mg/l as SO₂); 33: Molluscs; 34: Lupin; 35: Contains quinine;

Other labels

*Sparkling wine ** per 100 ml greater than 1.0 kJ (0.25 kcal) *** DOC **** DOC G*

Although we make every effort to ensure the accuracy of our information, we reserve the right to make changes, as cross-contamination of individual ingredients and technologically unavoidable impurities or changes on the part of the manufacturer cannot be ruled out. This list is also regularly updated due to possible recipe changes. We do not assume a 100% guarantee for the completeness of the information..