

ITALIA MIA

Himmel & Hölle

CAFE · BAR · RISTORANTE



ITALIA MIA MENU

Italy – a little Mafia, a lot of cuisine.



ITALIA MIA

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Welcome to Italia Mia – Heaven & Hell

Where Flavor Rules and Passion Is Served

Step inside, but be warned.

What comes out of our oven is more than just a meal. It's a **statement**.

A statement about life, love, and Italy.

About great food, passionate debates over the perfect cheese, and the kind of reconciliation that only happens after the very last bite.

Our kitchen is like life itself, sometimes as smooth as the first sip of red wine, sometimes as fiery as Nonna when you try to leave the table with an empty plate.

Here, we laugh, we argue, we eat, and we love.

With **dough that rests for 72 hours**, ingredients we're proud to serve to our own families, and stories that live on with every dish, we're not just another restaurant.

We're a unique dining experience that brings traditional Italian recipes back to life.

Enjoy our handcrafted **Pinsa Romana**, fragrant **antipasti**, fresh **salads**, refined **fish and meat specialties**, and finish with a touch of sweet temptation from our delicious **desserts**.

Pizza? Not anymore.

Pinsa. Ancient Roman. Handmade. Heavenly. But be careful—some of our creations are hot enough to feel like hell.

Italia Mia isn't just a place. It's a feeling. And if, after your meal, you feel like you've just spent a little while in Rome, then we've done everything exactly right.

Buon Appetito, and don't be afraid to indulge a little.



PINZA ROMANA

*Ancient Roman. Crispy.
Unforgettable.*

PINSA – A Story of Love, Fire & Flavor

Some say our Pinsa is just like Italy itself: **sometimes heavenly light, sometimes devilishly bold**. Welcome to Italia Mia – Heaven & Hell, a place where ancient Roman baking traditions meet modern passion. Here, our dough rests for up to 72 hours before rising from the blazing oven, crisp and golden—like a promise fulfilled.

We're not just another restaurant.

We're a tribute to Nonna's kitchen, to Papa's outrage when the Pecorino is missing, and to the sweet temptation of a warm summer evening shared with a glass of Chianti and someone you'll never forget.

WHAT IS PINSA?

Pinsa Romana is **older than pizza**—but lighter, easier to digest, and, if you ask us, simply better.

It originated in Ancient Rome, where farmers combined different flours—wheat, rice, and soy—to create a dough they called "pinsere," meaning to press or to stretch. Back then, it was everyday nourishment. Today, it's an art. Our Pinsa is:

- **Naturally fermented for 72 hours**
- **Made with a high water content** (up to 80%)
- **Baked light and airy with a perfectly crispy crust**
- **Free from unnecessary additives and easy to digest**

And no—it isn't round. It's shaped like life itself: beautifully imperfect.

WHY WE DON'T SERVE PIZZA ANYMORE

Anyone can make pizza.

But Pinsa? Pinsa takes patience, **respect, and just a little madness**.

Just like us.

You won't find fast food here.

Instead, you'll discover **slow soul food**, prepared with ingredients we genuinely love—sourced from Italy, local farmers, and passionate producers who care as much about quality as we do.

And yes, if you find yourself enjoying our Pinsa with a tear in your eye. That's perfectly okay.

OUR PROMISE

Every Pinsa we bake is crafted the way great stories used to be told:

honestly, by hand, and with just a touch of drama.

And if, after your third bite, you suddenly feel like giving your waiter a hug Go ahead. We're Italian. We can handle it.

HEAVEN & HELL ON A PLATE

Whether you're a classic Margherita lover—just the way Mamma made it—or you're tempted by the fiery kick of our Diavola, there's a Pinsa waiting for every soul.

And for those who love to indulge without regrets...

Pinsa Dolce Vita Topped with Nutella, fresh banana, and crunchy nuts.

(Yes... we're a little embarrassed by how good it is.) Buon Appetito!



ITALIA MIA MENU

PINSA – THE TRUE ITALIAN ORIGINAL

Our Pinsa is handcrafted with love and baked in a traditional stone oven using the finest authentic Italian ingredients.

Classics

Pinsa Regina Margherita <i>(Tomato sauce, mozzarella, fresh basil)</i>	10,90
Pinsa Marinara Rustica <i>(Tomato sauce, oregano, olive oil, garlic – without cheese)</i>	8,20
Pinsa Salame <i>(Tomato sauce, mozzarella, salami)</i>	13,60
Pinsa Dolce Prosciutto <i>(Tomato sauce, mozzarella, cooked ham)</i>	13,60
Pinsa Bosco & Prosciutto <i>(Tomato sauce, mozzarella, ham, mushrooms)</i>	14,80
Pinsa ai Funghi <i>(Tomato sauce, mozzarella, mushrooms)</i>	13,60
Pinsa Quattro Formaggi <i>(Tomato sauce, mozzarella, Gorgonzola, Parmesan, Emmental cheese)</i>	15,60
Pinsa Diavola Inferno <i>(Tomato sauce, mozzarella, spicy salami, grilled peppers)</i>	16,60
Pinsa Tonno del Mare <i>(Tomato sauce, mozzarella, tuna, onions, lettuce, boiled egg)</i>	16,60
Pinsa Parma d'Oro <i>(Tomato sauce, mozzarella, Parma ham, rocket salad, Parmesan shavings)</i>	19,60

Gluten-free Pinsa available on request – surcharge: + €4.00 (round dough)



Classics

Pinsa alla Bruschetta	16,60
<i>(Fresh tomatoes, mozzarella, rocket salad, Parmesan shavings)</i>	
Pinsa Sicilia Antica	18,60
<i>(Tomato sauce, mozzarella, spicy salami, olives, capers, anchovies, garlic)</i>	
Pinsa Capricciosa	19,60
<i>(Tomato sauce, mozzarella, ham, mushrooms, artichokes, egg, olives)</i>	
Pinsa Romana Classica	15,80
<i>(Tomato sauce, mozzarella, olives, capers, anchovies, garlic)</i>	
Pinsa Bufalina	19,60
<i>(Tomato sauce, buffalo mozzarella, fresh tomatoes, basil, Parmesan)</i>	
Pinsa Hawaii Sole	14,80
<i>(Tomato sauce, mozzarella, ham, pineapple)</i>	
Pinsa Verde Spinatus	15,80
<i>(Spinach, sheep's cheese, garlic, mozzarella)</i>	
Pinsa della Casa	18,60
<i>(Tomato sauce, Gorgonzola, spicy salami, rocket salad, Parmesan shavings)</i>	
Pinsa Carbonara	19,60
<i>(Cream sauce, mozzarella, bacon, Parmesan, egg)</i>	

ITALIA MIA MENU

PINSA – THE TRUE ITALIAN ORIGINAL

Our Pinsa is handcrafted with love and baked in a traditional stone oven using the finest authentic Italian ingredients.

Classics

Pinsa Gamberi Imperiali

24,80

(Tomato sauce, king prawns, fresh tomatoes, garlic)

Pinsa Frutti del Mare

20,60

(Tomato sauce, mozzarella, seafood, garlic)

Classics

Pinsa Dolce Vita

14,90

(Nutella, banana slices, ground nuts)

Gluten-free Pinsa available on request – surcharge: + €4.00 (round dough)



A woman with dark hair tied back, wearing a red off-the-shoulder dress, is seated at a dark wooden table in a restaurant. She is holding a fork with a small portion of a green salad. In front of her is a large white plate filled with a vibrant green salad, including cherry tomatoes and leafy greens. To her left is a glass of red wine. The background features a red leather-upholstered booth, a bar area with various bottles, and a large, colorful mural on the wall. The lighting is warm and ambient, with string lights visible in the upper part of the frame.

STARTERS & SALADS

*Light, vibrant,
and lovingly prepared.*

ITALIA MIA MENU

STARTERS & SALADS

A Taste of Italy – Fresh, Light & Full of Flavor

Antipasti – Starters

Bruschetta Classica al Parmigiano <i>(Tomatoes, rocket salad, Parmesan)</i>	11,50
Bruschetta Italiana con Mozzarella <i>(Tomatoes, mozzarella, rocket salad, Parmesan)</i>	11,50
Bruschetta Italia Mia <i>(Tomatoes, anchovies, yoghurt dressing, balsamic glaze)</i>	11,50
Antipasto Misto della Casa (Large) <i>(A mixed starter platter with cheese, Italian cured meats, grilled vegetables, olives, and bread)</i>	24,50
Antipasto Misto (Small) <i>(The same selection in a smaller portion)</i>	17,80
Caprese con Mozzarella di Bufala (125 g) <i>(Buffalo mozzarella with fresh tomatoes and basil)</i>	13,50
Carpaccio di Manzo con Rucola e Parmigiano <i>(Thinly sliced beef fillet with rocket salad and Parmesan shavings)</i>	18,80
Carpaccio di Polpo <i>(Finely sliced octopus with cherry tomatoes and rocket salad)</i>	19,80
Insalata di Gamberi con Avocado e Lime <i>(King prawns, avocado, lime, yoghurt dressing)</i>	19,80





Insalate – Salads

Insalata Mista – Small	5,80
<i>(Mixed salad with lettuce, tomatoes, cucumbers, carrots, and more)</i>	
Insalata Mista	7,90
<i>(Mixed salad with lettuce, tomatoes, cucumbers, carrots, and more)</i>	
Insalata Verde	5,20
<i>(Green salad – fresh and crisp)</i>	
Insalata di Pomodorini e Rucola	10,20
<i>(Cherry tomato salad with rocket salad and Parmesan shavings)</i>	
Insalata Fitness	15,80
<i>(Large mixed salad with grilled chicken strips)</i>	
Insalata al Tonno	15,80
<i>(Large mixed salad with tuna, egg, olives, and red onions)</i>	
Insalata Contadina (Farmer's Salad)	15,80
<i>(Large mixed salad with potatoes, egg, and crispy bacon)</i>	
Insalata di Scampi e Calamari	27,80
<i>(Scampi, calamari, rocket salad, cherry tomatoes, lemon and olive oil dressing)</i>	
Insalata di Scampi e Salmone	28,50
<i>(Large salad with fried scampi and fresh salmon)</i>	



PASTA

*Pure Italy. With a touch of
heaven and hell.*

ITALIA MIA MENU

PASTA & BAKED PASTA

Italian indulgence – homemade, prepared and served with love

Spaghetti

Spaghetti al Pomodoro e Basilico 12,80

(With tomato sauce and fresh basil)

Spaghetti al Ragù 14,80

(Classic Bolognese sauce made with beef)

Spaghetti alla Carbonara 16,80

(With egg, bacon, cheese, and black pepper – without cream)

Spaghetti Aglio, Olio e Peperoncino 14,80

(With garlic, olive oil, and chilli – spicy)

Spaghetti alla Puttanesca 16,80

(With olives, capers, anchovies, and spicy tomato sauce)

Penne

Penne all'Arrabbiata 13,80

(With spicy tomato sauce)

Penne ai Quattro Formaggi 19,60

(With four different types of cheese)

Penne Amatriciana 17,90

(Tomato sauce, Pecorino Romano, traditional Italian cured pork cheek (Guanciale), black pepper)

ITALIA MIA MENU

PASTA & BAKED PASTA

Italian indulgence – homemade, prepared and served with love

Orecchiette

(Traditional homemade pasta from Puglia – our home region of Bari)

Orecchiette alla Barese

16,80

(With broccoli, anchovies, garlic, and chilli – a typical spicy Apulian speciality)

Orecchiette al Ragù di Manzo e Mozzarella

16,80

(With beef ragù and mozzarella)

Linguine (Egg Pasta)

Linguine ai Frutti di Mare

18,80

(With mixed seafood – available spicy on request)

Tagliatelle

Tagliatelle Emiliana

15,80

(With ham, peas, and a creamy sauce)

Tagliatelle al Salmone

18,60

(With fresh salmon in a delicate cream sauce)

Gnocchi (Potato Dough)

Gnocchi con Straccetti di Manzo

21,80

(With tender strips of beef fillet)

Gnocchi con Pomodorini e Mozzarella di Bufala

17,80

(With fresh cherry tomatoes and buffalo mozzarella)



Baked Pasta

Lasagne al Forno

15,90

(Homemade – with beef ragù, béchamel sauce, Parmesan, and mozzarella)

Penne al Forno

15,90

(With ham, peas, mushrooms, Bolognese cream sauce, baked with mozzarella and Parmesan)

Cannelloni Ricotta e Spinaci

15,60

(Filled with ricotta and spinach, baked with tomato sauce and béchamel)





ITALIA MIA MENU

FISH & MEAT DISHES

Mediterranean. Homemade. Prepared with love.

FISH DISHES

Fresh from the sea – Mediterranean & refined

Salmone al Pepe Verde e Gin, with side dish **26,80**

(Salmon fillet in a green pepper and gin sauce)

Scampi alla Griglia, with side dish **28,80**

(Grilled king prawns with herbs and lemon)

Calamari alla Griglia, with side dish **24,50**

(Grilled squid – tender and full of Mediterranean flavor)

MEAT DISHES

Classic Italian cuisine – with fine quality meat from our region

Saltimbocca alla Romana, with side dish **26,80**

(Veal medallions with Parma ham and sage, served in a white wine sauce)

Piccata alla Milanese with Spaghetti **26,80**

(Veal medallions in a Parmesan and egg coating, fried in olive oil)

Tagliata di Manzo **27,80**

(Grilled beef fillet medallion with Parmesan shavings)

With our fish and meat dishes, you can choose one of the following sides:

• Small mixed salad • Roasted potatoes • Seasonal vegetables

Italian cuisine as it should be – honest, authentic, and uncompromising.

A close-up photograph of a hand pouring a golden-brown liquid, likely whiskey or brandy, from a glass pitcher into a glass. The liquid is captured mid-pour, creating a dynamic splash in the glass. The background is dark and blurred, emphasizing the action. The text "BEVERAGE MENU" is overlaid in a white, serif font.

BEVERAGE MENU

ITALIA MIA DRINKS MENU

BEVERAGE SPECIALTIES

*Refreshing, invigorating, and something for every taste –
from hot to cold, from classic to creative.*

HOT DRINKS

Espresso	2,00
<i>(Aromatic, concentrated coffee enjoyment)</i>	
Espresso Macchiato	2,70
<i>(Espresso topped with a touch of milk foam)</i>	
Doppio Espresso	4,70
<i>(Double espresso for an extra energy boost)</i>	
Doppio Macchiato	4,90
<i>(Double espresso gently finished with milk foam)</i>	
Cappuccino	3,70
<i>(Espresso with steamed milk and milk foam)</i>	
Cappuccino Grande	4,90
<i>(An extra-large cup of the classic cappuccino)</i>	
Latte Macchiato	4,60
<i>(Creamy milk-based coffee with espresso and plenty of milk foam)</i>	
Verlängerter / Caffè Lungo	3,30
<i>(An extended espresso with more water – Austrian coffee classic)</i>	
Haferl Kaffee	4,90
<i>(Traditional Austrian coffee served in a large cup)</i>	
Affogato al Caffè	5,60
<i>(Espresso poured over creamy vanilla ice cream – a sweet indulgence)</i>	



HOT DRINKS

Hot Chocolate <i>(Creamy drinking chocolate – pure cocoa indulgence)</i>	4,50
Hot Chocolate with a Shot <i>(Hot chocolate refined with a liqueur or spirit)</i>	6,50
Tea (Various Varieties) <i>(A selection of teas: black, green, herbal, ginger-lemon, and fruit teas)</i>	4,20

EXTRAS

Whipped Cream (Extra) <i>(Freshly whipped cream for an extra creamy touch)</i>	0,90
Milk Alternatives (Oat / Soy) <i>(Plant-based milk alternatives for a conscious coffee experience)</i>	0,90

ITALIA MIA DRINKS MENU

BEVERAGE SPECIALTIES

*Refreshing, invigorating, and something for every taste –
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NON-ALCOHOLIC DRINKS

Vöslauer Mineral Water 0.33 l – Sparkling	3,40
<i>(Refreshing and natural – with fine carbonation from Austria)</i>	
Vöslauer Mineral Water 0.33 l – Still	3,40
<i>(Pure and smooth – the authentic taste of Austrian mineral water)</i>	
Soda Elderflower 0.3 l	3,50
<i>(Refreshing elderflower soda)</i>	
Soda Elderflower 0.5 l	4,20
<i>(Sparkling elderflower lemonade in a larger serving)</i>	
Soda Lemon 0.3 l	3,50
<i>(Sparkling lemon lemonade – naturally refreshing)</i>	
Soda Lemon 0.5 l	4,20
<i>(Sparkling and refreshing – a little taste of summer)</i>	
Fritz Cola 0.33 l	4,20
<i>(Classic cola enjoyment made with natural ingredients)</i>	
Fritz Cola Zero 0.33 l	4,20
<i>(Sugar-free cola alternative with full flavor)</i>	
Iced Tea Lemon / Peach 0.33 l	4,20
<i>(Refreshing lemon-lime lemonade)</i>	
Almdudler 0.35 l	4,20
<i>(Austrian herbal lemonade – a traditional classic)</i>	
Kombucha 0.33 l	4,20
<i>(Fermented tea drink with vibrant natural flavors)</i>	
Sprite 0.3 l	3,60
<i>(Refreshing lemon-lime lemonade)</i>	

NON-ALCOHOLIC DRINKS

Sprite 0.5 l <i>(Larger serving of sparkling lemon freshness)</i>	4,60
Spezi 0.3 l <i>(Refreshing mix of cola and orange lemonade)</i>	3,60
Spezi 0.5 l <i>(Sparkling classic for a bigger thirst)</i>	4,60
Rauch Fruit Juice Spritzer 0.3 l <i>(Fine fruit juice with refreshing carbonation)</i>	3,60
Rauch Fruit Juice Spritzer 0.5 l <i>(Carbonated fruit juice in a larger serving)</i>	4,20
Rauch Pure Fruit Juice 0.3 l <i>(100% pure fruit juice – natural and fresh)</i>	4,20
Rauch Pure Fruit Juice 0.5 l <i>(A larger serving of pure fruit juice enjoyment)</i>	4,80
San Bitter Spritz 0.2 l <i>(Bitter and sparkling alcohol-free aperitif)</i>	4,90
Crodino Spritz 0.2 l <i>(Fresh and fruity alcohol-free aperitif classic)</i>	4,90
Red Bull 0.33 l <i>(Classic energy drink for an extra boost)</i>	4,90
Red Bull Summer Edition 0.33 l <i>(Fruity and refreshing – a special summer variation)</i>	4,90
Red Bull Sugarfree 0.33 l <i>(Energizing, but without sugar)</i>	4,90

ITALIA MIA DRINKS MENU

BEVERAGE SPECIALTIES

*Refreshing, invigorating, and something for every taste –
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SPRITZ DRINKS

Spritzer Sauer White 0.3 l	5,30
<i>(Sparkling white wine mixed with soda water – crisp and refreshing)</i>	
Spritzer Sauer Red 0.3 l	5,30
<i>(A red wine spritzer with soda – refreshing with a pleasantly dry finish)</i>	
Spritzer Süß White 0.3 l	5,30
<i>(White wine mixed with sweet lemonade – smooth and refreshing)</i>	
Spritzer Süß Red 0.3 l	5,30
<i>(Red wine and lemonade – fruity and sweet)</i>	
Summer Spritzer 0.3 l	5,30
<i>(Fruity spritz made with white wine and seasonal flavors)</i>	
Kaiser Spritzer 0.3 l	6,90
<i>(Classic spritzer with a touch of elderflower syrup)</i>	
Hugo 0.3 l	6,90
<i>(Sparkling wine or Prosecco with elderflower, lime, and fresh mint)</i>	
Peachtree 0.3 l	6,90
<i>(White wine spritz with peach liqueur and sparkling soda)</i>	
Dejavu 0.3 l	6,90
<i>(Creative spritz with exotic ingredients – a delightful surprise)</i>	
Limoncello Spritz 0.3 l	6,90
<i>(Italian lemon liqueur, Prosecco, and soda – fresh and sparkling)</i>	
White Berry Lillet 0.3 l	6,90
<i>(Fresh Lillet Blanc with wild berry lemonade)</i>	

SPRITZ DRINKS

Aperol Classic 0.3 l <i>(Aperol, white wine, and soda – a bittersweet refreshment)</i>	6,90
Aperol Spritz 0.3 l <i>(Aperol, Prosecco, and soda – the classic Italian aperitif)</i>	6,90
Campari Soda 0.3 l <i>(Campari Bitter topped with sparkling soda)</i>	6,20
Campari Orange 0.3 l <i>(Campari with orange juice – a bitter and fruity combination)</i>	6,70

SPECIALS

1L Spritzer Carafe <i>(Classic white wine spritzer served in a carafe – perfect for sharing)</i>	15,00
Lillet Stand <i>(One bottle of Lillet Blanc served with 4 Red Bull or Tonic – perfect for sharing)</i>	42,00
4-Person Spritzer Stand <i>(Four refreshing 0.3 l spritzers – ideal for social gatherings). Also available as an 8-Person Stand (€52.00) or 12-Person Stand (€75.00)</i>	26,00

COCKTAILS

Espresso Martini <i>(Vodka, coffee liqueur, and fresh espresso, shaken over ice – an elegant caffeine kick)</i>	13,00
Gin Tonic <i>(Aromatic gin combined with sparkling tonic water and lime – a timeless classic)</i>	11,50
Whisky Cola <i>(Strong whisky over ice, topped with sparkling cola – simple and popular)</i>	11,50

ITALIA MIA DRINKS MENU

BEVERAGE SPECIALTIES

*Refreshing, invigorating, and something for every taste –
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COCKTAILS

Mojito	11,50
<i>(Fresh mint, lime, white rum, cane sugar, and soda – pure Cuban refreshment)</i>	
Moscow Mule	11,50
<i>(Vodka, ginger beer, and lime juice, served over ice – spicy and sparkling in a copper mug)</i>	
Coconut Disaronno	11,50
<i>(Amaretto liqueur meets creamy coconut and is served over ice – an exotic indulgence)</i>	
Vodka Red Bull	11,50
<i>(Energetic combination of vodka and Red Bull – electrifying and refreshing)</i>	

ICE CREAM & DESSERT DRINKS

Iced Coffee	7,10
<i>(Strong coffee combined with creamy vanilla ice cream and whipped cream – the ultimate summer classic)</i>	
Vanilla Ice Cream	6,90
<i>(Fine vanilla ice cream served as a refreshing treat, pure or with toppings of your choice)</i>	
Chocolate Ice Cream	6,90
<i>(Creamy chocolate ice cream with an intense cocoa flavor – irresistibly chocolatey)</i>	
Strawberry Ice Cream	6,90
<i>(Fruity strawberry ice cream with a natural berry flavor – fresh and summery)</i>	



BEER

Stiegl Lager 0.2 l

3,40

(Smooth and refreshing full-bodied beer with fine hop aromas and a light character)

Stiegl Lager 0.3 l

4,20

(Bright golden color, fine white foam, delicately sparkling, and wonderfully balanced)

Stiegl Lager 0.5 l

5,20

(Classic bottom-fermented beer with 4.5% alcohol – perfect with grilled dishes and summer meals)

Erdinger Lager 0.3 l

4,20

(Bavarian full-bodied beer with mild malt flavors and balanced hops)

Erdinger Lager 0.5 l

5,20

(Festive and sparkling with a full-bodied character)

WHEAT BEER

Erdinger Wheat Beer 0.3 l

4,20

(Classic cloudy wheat beer, fruity and refreshing, with notes of banana and clove)

Erdinger Wheat Beer 0.5 l

5,20

(The classic wheat beer in a larger serving – full-bodied and sparkling)

Dark Wheat Beer 0.5 l

5,20

(Rich wheat beer with strong malt character, caramel notes, and a pleasantly bitter finish)

Peroni 0.33 l

4,30

(Italian lager beer – light, fresh, and delicately hoppy)

ITALIA MIA DRINKS MENU

BEVERAGE SPECIALTIES

*Refreshing, invigorating, and something for every taste –
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WHEAT BEER

Augustiner 0.33 l

4,30

(Traditional Munich lager – full-bodied with a delicate bitter finish)

NON-ALCOHOLIC BEER

Erdinger Non-Alcoholic Wheat Beer 0.5 l

5,20

(Alcohol-free wheat beer with fine yeast, malty aromas, and a spicy character, balanced with a gentle bitterness and a slightly fruity acidity. Isotonic and rich in vitamins B9 and B12 – an ideal sports refreshment)

Non-Alcoholic Beer 0.33 l

4,30

(Refreshing alcohol-free beer with a full-bodied and mild taste – perfect for conscious enjoyment without alcohol)

RADLER

Sweet Radler 0.3 l

4,20

(Light beer mixed with sweet lemon lemonade – light, sparkling, and refreshing)

Sweet Radler 0.5 l

5,20

(A larger serving of this sweet classic refreshment)

Sour Radler 0.3 l

4,20

(Beery refreshment mixed with a slightly bitter lemon lemonade – sparkling and fresh)

Sour Radler 0.5 l

5,20

(Classic sour Radler in a larger serving – perfect for a bigger thirst)

HOMEMADE REFRESHING DRINKS

Crafted with love – inspired by true Italian tradition.

In a world full of cans and sugary soft drinks, we created something better:

Refreshment the way it should be – handmade, ice-cold, and honest.

Refined with natural syrups, fresh herbs, citrus fruits, and, of course, plenty of **Amore**.

These alcohol-free creations are not made anywhere else:

They come directly from our kitchen – carefully crafted with passion, creativity, and a true sense of flavor.

HOMEMADE REFRESHING DRINKS

New every week! Our homemade lemonades follow the rhythm of the seasons – fresh, creative, and handcrafted.

All varieties 0.5 l

4,90





ITALIA MIA

Himmel & Hölle

CAFE • BAR • RISTORANTE



THANK YOU & WELCOME

WE'RE DELIGHTED TO HAVE YOU WITH US!

STAY CONNECTED

INSTAGRAM

Follow us and
stay up to date.



WI-FI

Scan for automatic
Wi-Fi login.



ALLERGENS

Information about allergens and
ingredients can be found here.



Thank you very much!



Your Italia Mia Team



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