

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.

GROUP À LA CARTE MENU

Billing occurs based on consumption

STARTERS

Burrata - Italy's best mozzarella from Apuli with topping <small>G V</small>	16,4
Ox carpaccio with olive oil/parmesan/arugula <small>GO</small>	17,8
Beef tartare with herb-chili cream/toasted Grandioso bread <small>ACDGM</small>	19,5

SOUP

Plachutta's beef broth with stuffed respelle/vegetables <small>ACGLO</small>	7,8
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MAIN COURSES

Branzino fillet with basil butter <small>DB</small>	31,2
Veal medallions with mozzarella/tomatoes/olive crust <small>GL</small>	31,2
With our grilled dishes we serve potato ductas/leaf spinach with pine nuts <small>ACGL</small>	

DESSERTS

Warm chocolate cake with creamy vanilla ice cream/ chocolate sauce/whipped cream <small>ACGH</small>	7,9
Tiramisu <small>ACGO</small>	7,9
Homemade sorbet with mint	8,2

VEGETARIAN / VEGAN

Fettuccine with porcini mushrooms in herb cream sauce <small>ACGL</small>	21,8
Roasted porcini mushrooms with herbs on creamy polenta <small>L</small>	27,8

All prices in Euro | Prices include all taxes/duties.

Subject to price changes/food changes/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	6,9
Prosecco Rosé	0,1l	7,1
Prosecco with white peach	0,1l	8,1
Champagne Michel Arnould & Fils	0,1l	9,7

APERITIF

Limoncello Sprizz with prosecco	0,1l	8,1
Aperol Sprizz with prosecco	0,2l	7,9
Hugo with prosecco	0,2l	7,4

SPARKLING IN THE BOTTLE

Prosecco Rosé	0,7l	49
Prosecco	0,7l	52
Champagner Michel Arnould & Fils	0,7l	69

MARIO - THE LIGHT BEER IN HIETZING

Mario - special brew	0,2l	4,0
Mario - special brew	0,3l	5,0

OPEN WINES

Grüner Veltliner / Taubenschuss	1/8	5,1
Zweigelt / Heidehof	1/8	5,1

NON ALCOHOLIC DRINKS

Vöslauer still / sparkling	0,33l	4,5
Vöslauer still / sparkling	0,7l	7,4
Apple juice	0,25l	4,6
Apricot juice / Pear juice	0,2l	5,3
Freshly squeezed orange juice	0,2l	5,5
Fever Tree Bitter Lemon	0,25l	5,5
Fever Tree Tonic Water	0,25l	5,5

BRANDY

Apricot	2 cl	6,5
<i>Wallner, Gols</i>		
Williams pear	2 cl	6,9
<i>Jöbstl, Wernersdorf</i>		
Raspberry	2 cl	7,0
<i>Hämmerle, Lustenau</i>		

GRAPPA

Grappa di Brunello / Altessino	2 cl	6,7
Grappa di Moscato / J. Poli	2 cl	6,9
Amaro Quintessenzia	2 cl	6,5
Grappa Elisi / Berta	2 cl	8,4

LIQUER & BITTERS

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

CAFFÈ

Espresso	3,9
Espresso doppio	4,9
Cappuccino	5,6
Caffé Latte	5,8

ORGANIC TEA

Very Early Grey <i>sparkling with bergamot</i>	5,0
Green Dream <i>fine grassy taste</i>	5,0
Mountain High <i>aromatic mountain herbs</i>	5,0

WINE BY THE BOTTLE

WHITE WINE

Grüner Veltliner Hochterrassen 2023 44
Salomon / Kremstal
fine citrus aromas, lots of fruit and freshness, alive

Riesling Federspiel Loibenberg 2023 46
Domäne Wachau
scent of apricot and peach, pleasant acid structure

Sauvignon Blanc Just Fiou 2023 46
Gérard Fiou / Loire / Frankreich
intense taste of citrus fruits, well balanced

Weissburgunder "Vollmondwein" 2023 45
Rainer Christ / Wien
exotic fruit, creamy soft structure, very elegant

Chardonnay Sinner 2023 45
Prieler / Neusiedlersee-Hügelland **organic**
elegant, light peach tones, pleasant freshness on the palate

Pinot Grigio 2023 44
Salatin / Friaul / Italien
aromatic, juicy & fresh in taste, dry on the finish

Lugana Olivini 2023 49
Famiglia Olivini / Franciacorta / Italien
floral scent, notes of citrus fruits, mineral and charming

RED WINE

Zweigelt 2021 44
Kerschbaum / Horitschon
beautiful structure, soft finish, gentle tannin

Blaufränkisch Johanneshöhe 2020 46
Prieler / Neusiedlersee-Hügel **organic**
dark fruity, with herbal spices, nice length, tight structure

Merlot Reserve 2022 50
Leo Aumann / Thermenregion
strong aromas of dark berries, soft and harmonious on the palate

Cabernet Sauvignon 2018 52
Pasler / Neusiedlersee
dark berries with vanilla flavors, spicy on the finish

Pannobile (Zw, Bf) 2020 63
G&H Heinrich / Neusiedlersee **organic**
strong with appealing cherry fruit, very good drinking maturity

Rèmole Rosso Toscana IGT 2022 49
Frescobaldi / Italien
fruity taste, in the finish pleasant tannins

Barrua IGT 2020 69
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 or 01 876 90 90-30.

PLACHUTTA.AT



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

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