FIGOLETTA

FIGLMÜLLER
WIEN

SEIT
2025

STARTERS – ANTIPASTI

Sicilian olives 6.50

Filetti di Acciughe di Lusso
tender anchovy fillets, artichoke cream and pistachio GHD **6.50**

Fornarina all'Olio e Rosmarino
thin-crust oven-fresh pizza with rosemary and olive oil A **4.50**

Prosciutto di Coscia Romagnola & Grana GO **15.90**

Stracciatella di Bufala
lime-olive oil, honey, chili, panko,
marinated red & yellow tomatoes, basil GA **13.50**

Vitello Tonnato
pink veal, tuna cream, capers, olives, Amalfi-lemon DCGOM **18.50**

Burrata Love
creamy Burrata, black garlic, lemon,
baby plum tomatoes, basil G **15.50**

Carciofini Fritti
deep fried baby artichokes, lemon-aioli, sea salt, lemon CGAOM **11.50**

Calamari Fritti
crispy calamari, aioli, parsley CGAM **18.50**

FIGOLINO
fried pizza love

Viennese-style pizza, baked to perfection – golden and crisp on the outside, light and airy within. An experience like no other.
Three refined varieties:
Vitello Tonnato, Marinara, Prosciutto Stracciatella
CGADOM **14.50**

To share – or to savour all on your own

FIGOLETTA SIGNATURE PIZZE

Truffle Affairs (Pizza bianca)
truffle cream, Parmesan, Fior di Latte, Pancetta, Ricotta cream,
crispy artichokes, truffle caviar, fresh black truffle GAO **24.50**

Vitello del Mare (Pizza bianca)
smoked Provolone, Fior di Latte, slices of pink veal, tuna cream,
capers, marinated tomatoes, mustard, rucola CGADOM **18.50**

Marinara Rustica*
Passata di pomodoro, anchovy fillets, marinated tomatoes,
Sicilian oregano, black garlic ADO **16.90**
also available vegan, without anchovy fillets* **13.90

Burrata Verde (Pizza bianca)
Fior di Latte, Pesto Genovese, Burrata, marinated tomatoes, rucola,
truffle honey, pine nuts, GAO **16.50**

Cheesy Rebel (Pizza bianca)
Ricotta, Fior di Latte, goat cheese, onion, fig, chicorée,
almonds, pistachio, lemon zest GAHO **16.50**

Tokyo Tuna Crudo (Pizza bianca)
yellowfin tuna sashimi, soy-glace, avocado cream, coriander, Yuzu-Ponzu-truffle dressing, chili mayo, spring onion, sesame ADFGCNM **29.50**

Cardinale Viennese
San Marzano tomatoes, Fior di Latte, Thum ham,
marinated tomatoes, Stracciatella di Bufala, rucola, basil GAO **16.50**

CARNE

Cotoletta alla Milanese – a new star is born
Crispy veal chop "Viennese Style" on the bone
Golden-fried to perfection, served with creamy potato salad,
caramelized chicory & Treviso CGALMO **39.90**

Make it luxe:
add truffle butter & fresh black truffle (approx. 2g) CGALMO **49.90**

Sides
rucola, balsamico, Parmesan OG **6.90**

FIGOLETTA PIZZE CLASSICHE – ALL TIME FAVORITES

Prosciutto Amore
San Marzano tomatoes, Fior di Latte, Stracciatella di Bufala,
Prosciutto Coscia Romagnola, marinated tomatoes, rucola, basil GAO **22.90**

La Moderna Margherita
San Marzano tomatoes, Fior di Latte, marinated tomatoes, basil GA **13.50**

Salami Via Milano
San Marzano tomatoes, Fior di Latte, Salami Milano GAO **15.90**

Diavola Rossa
San Marzano tomatoes, Fior di Latte, Salami Spianata piccante,
'Nduja-Cream, marinated onion GAO **17.50**

Capricciosa Riviera
San Marzano tomatoes, Fior di Latte, Thum ham, artichokes,
creamy mushrooms, Taggiasca olives, lemon zest GAO **18.50**

PASTA

Tagliatelle Bologna
homemade tagliatelle, Ragù alla Bolognese (beef and pork),
Grana CGALO **15.90**

Gnocchi Tartufati
potato gnocchi, cream, truffle cream, fresh black truffle CGA **22.90**

Strozzapreti alla Sorrentina
San Marzano tomatoes, Stracciatella di Bufala, basil, Grana CGAO **14.50**

DOLCI

Tiramisù della Casa
ladyfingers, espresso, Mascarpone, cocoa CGAO **9.50**

Torta Limone – Lemon tart
Amalfi-lemon, almond tarte base, pistachio ice cream CGAH **12.50**

Gelato di Latte
milk ice cream, honey, salted caramel crunch CGAH **8.90**

Apple strudel 3.0 (pizza dolce)
apple, Mascarpone, hazelnut, pistachio GAHO **10.90**

Amalfi-lemon sorbet O **11.50**

1 scoop of gelato CG **2.50**