

# noidue

ristorante **cucina** italiana

## Welcome

in our italian Restaurant Noidue! Since 2008 we take you in our little, elegant Restaurant on an enjoyable journey to beautiful Italy. Choose from our extensive á la carte menu. We offer fresh vegetables, meat and fish from the market or gorgeous stone baked pizza. Enjoy one of our fine wines which are specifically selected from the best growing areas in Italy.

We can offer you a friendly atmosphere and stylish setting for your family reunion, birthday party or any other events. Please talk to us, if you have any further questions.

## Your Noidue-Team

Please understand that EC Card payment is possible only from 30 Euro upwards.

## - APERITIVI -

<b>PROSECCO</b>	<b>0,1 l</b>	<b>5,00 €</b>
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<b>MARTINI BIANCO</b>	<b>5 cl</b>	<b>5,00 €</b>
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Prosecco, water, aperol and fresh orange

<b>MARTINI ROSSO <sup>(4)</sup></b>	<b>5 cl</b>	<b>5,00 €</b>
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Prosecco, water, aperol and fresh orange

<b>HUGO <sup>(4)</sup></b>	<b>0,2 l</b>	<b>7,00 €</b>
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Prosecco, elderflower syrup, mint

<b>APEROL SPRITZ <sup>(4)</sup></b>	<b>0,2 l</b>	<b>7,00 €</b>
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Prosecco, water, aperol and fresh orange

<b>CAMPARI SODA</b>	<b>0,2 l</b>	<b>6,00 €</b>
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<b>CAMPARI ORANGE</b>	<b>0,2 l</b>	<b>6,00 €</b>
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## - ANTIPASTI -

<b>BRUSCHETTA</b>	<b>7,00 €</b>
Handmade bread, fresh tomatoes, onions, basil and olive oil	
<b>CALAMARETTI</b>	<b>13,50 €</b>
Baby calamari on rucola with fresh herbs and cherrytomatoes	
<b>MOZZARELLA DI BUFALA</b>	<b>11,00 €</b>
Buffalo mozzarella with cherry tomatoes and Pestosauce <sup>(1)</sup>	
<b>CARPACCIO DI MANZO</b>	<b>13,50 €</b>
Thin slices of marinated beef filet with lemon and olive oil	
<b>VITELLO TONNATO</b>	<b>14,00 €</b>
Tender veal with creamy tuna cream and capers	
<b>ANTIPASTI MISTO</b>	<b>14,50 €</b>
Appetizer house-special for one	
<b>ANTIPASTI SPECIALE</b>	<b>26,00 €</b>
Appetizer house-special for two	

## - ZUPPE -

<b>VELLUTATA DI POMODORO</b>	<b>6,00 €</b>
Creamy tomato soup	
<b>MINISTRONE</b>	<b>7,00 €</b>
Vegetable soup	
<b>FISH SOUP</b>	<b>11,00 €</b>

# - INSALATE -

## **INSALATA MISTA**

**8,50 €**

Mixed salad of the season

## **INSALATA CARDINALE**

**12,50 €**

Salad with chicken breast strips and mushrooms in crema di balsamico

## **INSALATA noidue**

**10,50 €**

Fennel salad with orange, walnuts, pine nuts and parmesan cheese

## **INSALATA NIZZARDA**

**11,50 €**

Tuna, cooked egg, anchovies, olives and onion

## **RUCOLA PARMIGIANO**

**10,50 €**

Rucola salad with parmesan and cherry tomato

## - PASTA -

<b>SPAGHETTI AL POMODORO <sup>(1)</sup></b>	<b>10,00 €</b>
Fine spaghetti in tomato sauce with basil	
<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b>	<b>10,50 €</b>
Fine spaghetti with garlic and hot peppers	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>12,00 €</b>
Spaghetti in ham cream sauce with egg <sup>(2,3,1,7,e)</sup>	
<b>PENNE ALL' AMATRICIANA</b>	<b>12,50 €</b>
Short pasta with tomatoes, onions, cheek bacon, olive oil and chili <sup>(7)</sup>	
<b>TAGLIATELLE AL POLLO</b>	<b>12,50 €</b>
Ribbon noodles with chicken breast stripes with courgettes in curry sauce	
<b>TAGLIATELLE AL SALMONE</b>	<b>14,50 €</b>
Tagliatelle with salmon strips and zucchini in a light lobster tomato cream sauce <sup>(1,2,4,d,l)</sup>	
<b>PENNETTE DELIZIA</b>	<b>15,50 €</b>
Pennete with beef filet, aubergines and dried tomatoes	
<b>TAGLIATELLE noidue</b>	<b>14,00 €</b>
Ribbon noodles mit pork filet and mushrooms in cream sauce	
<b>PENNE QUATTRO FORMAGGI</b>	<b>12,00 €</b>
Penne with gorgonzola, parmesan, mozzarella and asiago	
<b>PENNE BOSCAIOLA</b>	<b>12,00 €</b>
Short pasta with bacon, pepper, mushroom in aurora sauce	
<b>SPAGHETTI PUTTANESCA</b>	<b>12,00€</b>
Fine spaghetti with capers, olives and anchovies in tomato sauce	

# - PIZZA -

baked in a stone oven

<b>PIZZA MARGHERITA</b>	<b>9,00 €</b>
With mozzarella <sup>(7,a)</sup>	
<b>PIZZA SALAME</b>	<b>10,50 €</b>
With mozzarella and salami <sup>(2,3,1,a)</sup>	
<b>PIZZA ORTOLANA</b>	<b>11,50 €</b>
With mozzarella and grilled vegetables <sup>(1,a)</sup>	
<b>PIZZA NAPOLI</b>	<b>12,00 €</b>
With mozzarella, capers, olives and anchovies <sup>(1,a,c)</sup>	
<b>PIZZA BARI</b>	<b>12,50 €</b>
With mozzarella, onion and tuna <sup>(1,a,d,f)</sup>	
<b>PIZZA MODENA</b>	<b>13,50 €</b>
With mozzarella, spicy salami, peppers and chilli pepper <sup>(2,3,1,a)</sup>	
<b>PIZZA FIRENZA</b>	<b>13,00 €</b>
With mozzarella, spinach and gorgonzola	
<b>PIZZA SALSICCIA</b>	<b>13,50 €</b>
Italian sausage, mushroom, onion and pepper	
<b>PIZZA QUATTRO FORMAGGI</b>	<b>12,50 €</b>
With four different choices of cheese	
<b>PIZZA LIVORNO</b>	<b>14,50 €</b>
With mozzarella, prawns, salmon, pesto and cherry tomatoes	
<b>PIZZA PARMA</b>	<b>14,50 €</b>
With mozzarella, parma ham, rucola, cherry tomatoes and parmesan	
<b>PIZZA TARTUFATA</b>	<b>15,50 €</b>
Fresh tomatoes, mozzarella, prawns, truffle-crema and parmesan <sup>(1,a,d)</sup>	

## - CARNE - MEAT -

All meat dishes are served with boiled potatoes and vegetables

**FEGATO** 19,50 €

Calf's liver with porcini mushrooms

**SALTIMBOCCA ALLA ROMANA** 22,00 €

With veal medallions with parma ham in white wine in sage sauce <sup>(2,1)</sup>

**PICCATA MILANSE** 22,00 €

Breaded veal cutlet with spaghetti in tomato sauce

**TAGLIATA DI MANZO** 23,00 €

Argentinian rump steak on rucola with cherry tomatoes and parmesan

**BISTECCA ALLA GRIGLIA** 22,50 €

Argentinian rump steak from the grill

**BISTECCA DI MANZO AL PEPE** 24,00 €

Argentinian rump steak with pink pepper

**BISTECCA** 26,00 €

Argentinian rump steak with truffle-cream, porcini mushrooms in mascarpone sauce

**SCALOPPINA FIORENTINA** 20,00 €

Pork filets with gorgonzola, spinach and mozzarella

**SCALOPPINA FUNGHI** 20,00 €

Pork filets with mushrooms, bacon and green peppersauce



## - PESCE - FISH -

**DORADE ALLA GRIGLIA** 19,50 €

Dorade from grill <sup>(d)</sup>

**SALMONE AI FERRI** 22,00 €

Grilled salmon filet <sup>(d)</sup>

**GAMBERONI ALLA GRIGLIA** 23,00 €

Grilled king prawns with fresh herbs <sup>(d)</sup>

**SALMONE PRIMAVERA** 22,50 €

Grilled salmon filet with olives, sardines, capers and tomato sauce

**GAMBERONI PARMA** 24,50 €

King prawns with parma ham in brandysauce

## - BAMBINI -

**SPAGHETTI BIANCANEVE** 6,50 €

With butter, parmesan and tomato sauce

**PIZZA TOPOLINO** 7,50 €

With tomato sauce, mozzarella and salami

**POLLO - CHICKEN** 9,50 €

Breaded escalope with potatoes

## - DESSERT -

<b>TIRAMISU</b> <small>(1,4.g,m,l)</small>	<b>6,00 €</b>
<b>CRÉME BRÛLÉE</b> <small>(c,l)</small>	<b>6,00 €</b>
<b>PANNA COTTA</b>	<b>6,00 €</b>
With strawberry sauce	
<b>TARTUFO</b>	<b>6,00 €</b>
Italian ice-specialities <small>(1,c,g,l)</small>	

## - CAFÉ -

<b>ESPRESSO</b>	<b>2,50 €</b>
<b>DOPPIO ESPRESSO</b>	<b>3,90 €</b>
<b>CAFFEE LUNGO</b>	<b>2,80 €</b>
<b>CAPPUCCINO</b>	<b>2,80 €</b>
<b>LATTE MACCHIATO</b>	<b>3,20 €</b>
<b>TEA</b>	<b>2,50 €</b>

## - ANALCOLICI - NON ALCOHOLIC -

<b>COCA COLA, COCA COLA LIGHT</b> <sup>(1,3,6,8)</sup>	<b>0,3 l</b>	<b>3,70 €</b>
<b>SPRITE</b> <sup>(1,3)</sup>	<b>0,3 l</b>	<b>3,70 €</b>
<b>FANTA</b> <sup>(1,3)</sup>	<b>0,3 l</b>	<b>3,70 €</b>
<b>BITTER LEMON</b> <sup>(3,5)</sup>	<b>0,2 l FL.</b>	<b>3,80 €</b>
<b>CHERRY JUICE</b>	<b>0,3 l</b>	<b>3,70 €</b>
<b>APPLE SPRITZER</b>	<b>0,3 l</b>	<b>3,70 €</b>
<b>APPLE JUICE</b>	<b>0,3 l</b>	<b>3,70 €</b>
<b>ORANGE JUICE</b>	<b>0,3 l</b>	<b>3,70 €</b>
<b>SAN PELLEGRINO</b>	<b>0,25 l FL.</b>	<b>3,70 €</b>
<b>ACQUA PANNA</b> (non-carbonated water)	<b>0,25 l FL.</b>	<b>3,70 €</b>

## - BIRRE -

<b>WARSTEINER PREMIUM PILS</b>	<b>0,3 l</b>	<b>4,30 €</b>	<b>0,5 l</b>	<b>5,30 €</b>
<b>HEFEWEIZEN</b>			<b>0,5 l</b>	<b>5,30 €</b>
<b>HEFEWEIZEN</b> (non-alcoholic)			<b>0,5 l</b>	<b>5,30 €</b>

## - WHITE WINE -

**VILLATA ROERE ARNEIS DOCG** 0,2 l 8,00 € 0,75 l Fl. 26,00 €

Winery: Vite Colte - grape variety: Roere Arneis

**BIANCO TOSCANA IGT DOGAJOLO** 0,2 l 9,00 € 0,75 l Fl. 28,00 €

Winery: Carpineto - grape variety: Chardonnay,  
Grechetto, Sauvignon Bianco

**GRILLO VIVIRI RAPITALA** 0,2 l 8,50 € 0,75 L Fl. 26,00 €

Winery: Rapitala - grape variety: Grillo

**LUGANA DOC I FRATI** 0,75 l Fl. 38,00 €

Winery: Cá dei Frati - grape variety: Turbiana

**TERLANER CLASSICO DOC ALTO ADIGE** 0,75 l Fl. 39,00 €

Winery: Terlan

grape variety: Pinot blanc, Chardonnay

**BREZZA BIANCO IGT** 0,2 l 8,50 € 0,75 l Fl. 26,00 €

Winery: Terlan

grape variety: Pinot blanc, Chardonnay

**SAUVIGNON MALVASIA SALENTO** 0,2 l 8,50 € 0,75 l Fl. 26,00 €

Winery: Feudi di San Marzano

grape variety: Sauvignon, Malvasia Bianca

## - ROSÉ WINE -

**ROSATO SALENTO IGT I TRATTURI** 0,2 l 8,50 € 0,75 l Fl. 25,00 €

Winery: Feudi di San Marzano

grape variety: Negromaro

## - REDWINE -

<b>APPASSIMENTO IGT</b>	<b>0,2 l</b>	<b>8,50 €</b>	<b>0,75 l</b>	<b>28,00 €</b>
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Winery: Domini Veneti

grape variety: Corvina, Corvione, Rondinella

<b>TOSCANA ROSSO IGT DOGAJOLO</b>	<b>0,2 l</b>	<b>9,00 €</b>	<b>0,75 l</b>	<b>28,00 €</b>
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Winery: Carpineto

grape variety: Sangiovese und Carbernet

<b>PRIMITIVO DI MANDURIA DOP SUD</b>	<b>0,2 l</b>	<b>9,50 €</b>	<b>0,75 l</b>	<b>30,00 €</b>
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Winery: Feudi di San Marzano

grape variety: Primitivo

<b>PRIMITIVO DI MANDUA SESSANTANNI</b>			<b>0,75 l</b>	<b>54,00 €</b>
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Winery: Cantina San Marzano

grape variety: Negroamaro

## - WINE BY THE GLAS -

<b>VINO ROSSO - Red wine</b>	<b>0,1 l</b>	<b>4,00 €</b>		
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<b>VINO BIANCO - White wine</b>	<b>0,1 l</b>	<b>4,00 €</b>		
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<b>TREBIANO - Region d' Abruzzo</b>	<b>0,2 l</b>	<b>6,50 €</b>	<b>0,5 l</b>	<b>13,00 €</b>
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<b>MONTEPULCIANO - Region d' Abruzzo</b>	<b>0,2 l</b>	<b>6,50 €</b>	<b>0,5 l</b>	<b>13,00 €</b>
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<b>ROSÉ</b>	<b>0,2 l</b>	<b>6,50 €</b>	<b>0,5 l</b>	<b>13,00 €</b>
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<b>CERASUOLO - Region d' Abruzzo</b>	<b>0,2 l</b>	<b>6,00 €</b>	<b>0,5 l</b>	<b>13,00 €</b>
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<b>LAMBRUSCO</b>	<b>0,2 l</b>	<b>6,00 €</b>	<b>0,5 l</b>	<b>12,00 €</b>
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<b>WINE SPRITZER</b>	<b>0,2 l</b>	<b>6,00 €</b>		
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# - LIQUORI & AMARI -

<b>SAMBUCA</b>	<b>2 cl</b>	<b>3,00 €</b>
<b>AMARETTO</b>	<b>2 cl</b>	<b>3,00 €</b>
<b>LIMONCELLO</b>	<b>2 cl</b>	<b>3,00 €</b>
<b>AVERNA</b>	<b>2 cl</b>	<b>3,50 €</b>
<b>RAMAZOTTI</b>	<b>2 cl</b>	<b>3,50 €</b>
<b>AMARO - MONTENEGRO</b>	<b>2 cl</b>	<b>4,00 €</b>
<b>FERNET</b>	<b>2 cl</b>	<b>3,50 €</b>
<b>WHISKY</b>	<b>2 cl</b>	<b>8,50 €</b>
<b>JIM BEAN</b>	<b>2 cl</b>	<b>8,50 €</b>
<b>BALLANTINES</b>	<b>2 cl</b>	<b>8,50</b>

ADDITIVES: 1=with dye  
2=preservatives  
3=with antioxidants and acidulant  
4=flavour enhancer  
5=with quinine

6=caffeinated  
7=with cooked ham  
8=phenylaline

CONTAINS:  
a.) Wheat  
c.) Eggs  
d.) Fish

f.) Soy  
g.) edible nuts  
k.) Sulphites  
l.) Milk

# - GRAPPE -

## **GRAPPA DELLA CASA INVECCHIATA Dora - 42% Vol. - Venetien**

Balanced, warm grappa with a light amber colour.  
This grappa is pleasantly soft on the palate.

**GLAS 2 cl 4,00 €**

## **VECCHIA GRAPPA DI PROSECCO Andrea da Ponte - 42 % Vol. - Venetien**

Golden yellow in color from aging in Limousin oak barrels, it has a clear essence and gives a true taste experience that goes from balsamic notes to flowery nuances and hints of sultanas and apricots and culminates in fine honey nuances.  
This grappa is pleasantly soft on the palate.

**GLAS 2 cl 6,00 €**

## **GRAPPA DI BAROLO Tere da Vino - 42% Vol. - Piemont**

24 months aging in small oak barrels, where aroma and flavor combine and the grappa acquires its smoothness, the characteristic and complex scent, the velvety taste and the unmistakable straw yellow color

**GLAS 2 cl 6,00 €**

## **GRAPPA DI PRIMITIVO SESSANTANNI Feudi di San Marzano - 40 % Vol. - Apulien**

Generous fragrance and strong personality. Notes of ripe fruit like apricot and cherry.  
Smooth and elegant on the palate.

**GLAS 2 cl 7,00 €**

## **GRAPPA RISERVA KORALIS K24 Bertagnolli - 40% Vol. - Trentin**

A blend of Teroldego, Chardonnay and Gewuerztraminer pomace, aged in barriques for 24 months. The sommelier association voted it one of the best grappas in Italy. Delicate on the nose, aromatic, lasting, with notes of vanilla. Fine, velvety, well structured on the palate.

**GLAS 2 cl 7,50 €**

