

# noidue

ristorante **cucina** italiana

*Welcome to our family restaurant Noidue!*

*Since 2008 we have been cooking traditional dishes, from meat and fish to homemade pasta and pizza from the stone oven. Our dishes will take you on a culinary journey through Italy.*

*Would you like to organize your celebration with us?  
Please feel free to contact us!*

*Your Noidue team*

*We ask for your understanding that card payments are only possible from 50€.*

## Aperitivi

<b>Martini Blanco oder Rosso</b>	<b>5cl</b>	<b>5,00€</b>
<b>Sherry, Medium oder Dry</b>	<b>5cl</b>	<b>5,00€</b>
<b>Prosecco</b>	<b>0,1l</b>	<b>5,00€</b>
<b>Campari Soda<sup>(2)</sup> oder Orange<sup>(2)</sup></b>	<b>0,2l</b>	<b>7,00€</b>
<b>Hugo<sup>(4)</sup></b> Prosecco, elder flower syrup, mint and lime	<b>0,2l</b>	<b>8,50€</b>
<b>Aperol Spritz<sup>(2,7)</sup></b> Prosecco, soda, Aperol and orange	<b>0,2l</b>	<b>8,50€</b>
<b>Limoncello Spritz<sup>(2,7)</sup></b> Prosecco, soda, Limoncello and lime	<b>0,2l</b>	<b>8,50€</b>
<b>Rhabarber Spritz<sup>(2,7)</sup></b> Prosecco, soda, Rhubarb liqueur and orange	<b>0,2l</b>	<b>8,50€</b>
<b>Granatapfel Spritz<sup>(2,7)</sup></b> Prosecco, pomegranate syrup, elderflower syrup and mint	<b>0,2l</b>	<b>8,50€</b>
<b>Lillet Wild Berry<sup>(2,7,9)</sup></b> Lillet Blanc, wild berry and berries	<b>0,2l</b>	<b>8,50€</b>
<b>Mojito<sup>(2,7)</sup></b> Rum, lime juice, cane sugar and soda	<b>0,2l</b>	<b>8,50€</b>
<b>Rosato Mio<sup>(2,7)</sup></b> Ramazzotti Rosato, Prosecco and basil	<b>0,2l</b>	<b>9,50€</b>

## Champagner & Spumante

<b>Prosecco Rose</b>	<b>0,7l</b>	<b>30,00€</b>
<b>Prosecco Valdo</b>	<b>0,7l</b>	<b>32,00€</b>
<b>Champagner Moët &amp; Chandon</b>	<b>0,7l</b>	<b>120,00€</b>
<b>Champagner Rose</b>	<b>0,7l</b>	<b>120,00€</b>

## Analcolici

<b>Coca Cola<sup>(2,8)</sup>, Coca Cola Zero Sugar<sup>(2,3,8)</sup></b>	<b>0,31</b>	<b>3,80€</b>
<b>Sprite<sup>(2,3,9)</sup></b>	<b>0,31</b>	<b>3,80€</b>
<b>Fanta<sup>(2,3,9)</sup></b>	<b>0,31</b>	<b>3,80€</b>
<b>Spezi<sup>(2,3,9)</sup></b>	<b>0,31</b>	<b>3,80€</b>
<b>Cherry juice, cherry juice spritzer</b>	<b>0,31</b>	<b>3,80€</b>
<b>Apple juice, apple juice spritzer</b>	<b>0,31</b>	<b>3,80€</b>
<b>Orange juice, orange juice spritzer</b>	<b>0,31</b>	<b>3,80€</b>
<b>Rhubarb juice spritzer</b>	<b>0,31</b>	<b>3,80€</b>
<b>Bitter Lemon<sup>(7,9)</sup></b>	<b>0,21</b>	<b>3,80€</b>
<b>Strawberry lemonade<sup>(2,8)</sup></b>	<b>0,31</b>	<b>6,50€</b>
<b>Pomegranate lemonade<sup>(2,8)</sup></b>	<b>0,31</b>	<b>6,50€</b>
<b>Mango lemonade <sup>(2,8)</sup></b>	<b>0,31</b>	<b>6,50€</b>
<b>San Pellegrino</b>	<b>0,251</b>	<b>3,80€</b>
Medium water	<b>0,751</b>	<b>7,00€</b>
<b>Acqua Panna</b>	<b>0,251</b>	<b>3,80€</b>
Still water	<b>0,751</b>	<b>7,00€</b>

## Birre

<b>Warsteiner Premium Pils<sup>(a)</sup> Pilsner on tap</b>	<b>0,41</b>	<b>5,00€</b>
<b>Alster<sup>(a)</sup> Pilsner on tap mixed with Sprite</b>	<b>0,41</b>	<b>5,00€</b>
<b>Hefeweizen<sup>(a)</sup></b>	<b>0,51</b>	<b>5,80€</b>
<b>Hefeweizen Non-Alcoholic<sup>(a)</sup></b>	<b>0,51</b>	<b>5,80€</b>

## Antipasti

<b>Bruschetta</b> <sup>(a)</sup> Crispy slices of ciabatta with tomatoes, fresh herbs and olive oil	<b>8,00€</b>
<b>Burrata</b> <sup>(g)</sup> Mozzarella with a soft core of cream and mozzarella strands with cherry tomatoes and rocket	<b>12,50€</b>
<b>Carpaccio di Manzo Con Parmigiano</b> Carpaccio of fillet of beef with parmesan and arugula	<b>15,00€</b>
<b>Vitello Tonnato</b> <sup>(l,c,d)</sup> Tender veal with creamy tuna and capers	<b>15,50€</b>
<b>Antipasto Misto</b> Mixed variation of appetizer	
for one person	<b>15,50€</b>
for two person	<b>27,00€</b>

## Zuppe

<b>Vellutata di Pomodoro</b> Tomato soup	<b>8,00€</b>
<b>Minestrone</b> Vegetable soup	<b>8,50€</b>

## Insalate Varie

<b>Insalate Mista</b> Mixed salad of the season	<b>9,50€</b>
<b>Rucola Parmigiano<sup>(g)</sup></b> Rocket salad with parmesan and cherry tomatoes	<b>12,00€</b>
<b>Insalata Noidue<sup>(g,h)</sup></b> Orange - fennel salad with walnuts, cherry tomatoes and parmesan cheese	<b>13,50€</b>
<b>Insalata Nizzarda<sup>(1,c,d)</sup></b> Mixed salad with tuna, boiled egg, anchovies, olives and onions	<b>14,00€</b>
<b>Insalata di Pollo</b> Mixed salad with fried chicken breast fillet and mushrooms	<b>15,50€</b>

Our homemade salad dressing consists of olive oil, vinegar, mayonnaise, mustard,  
salt and pepper (2,6,9,c,j)

## Bambini

<b>Penne Bambini<sup>(a)</sup></b> Penne in tomato sauce	<b>8,00€</b>
<b>Pizza Bambini<sup>(1,2,4,9,a,g)</sup></b> with mozzarella und salami	<b>8,00€</b>

## Pasta

<b>Spaghetti al Pomodoro<sup>(a)</sup></b> Spaghetti in tomato sauce with basil	<b>12,50€</b>
<b>Spaghetti aglio, olio e peperoncino<sup>(a)</sup></b> Spaghetti with garlic, olive oil and peperoncino	<b>13,00€</b>
<b>Spaghetti alla Carbonara<sup>(a,c,g)</sup></b> Spaghetti with egg, olive oil, bacon and parmesan cheese	<b>14,00€</b>
<b>Spaghetti Puttanesca<sup>(a,d,l)</sup></b> Spaghetti with capers, olives and anchovies in tomato sauce	<b>14,50€</b>
<b>Penne all'amatriciana<sup>(a)</sup></b> Penne with tomatoes, onions, bacon, olive oil and chili	<b>14,50€</b>
<b>Tagliatelle al pollo<sup>(a,g)</sup></b> Ribbon noodles with chicken breast strips and zucchini in curry sauce	<b>16,00€</b>
<b>Tagliatelle Noidue<sup>(a,g)</sup></b> Ribbon noodles with pork tenderloin tips and mushrooms in cream sauce	<b>16,00€</b>
<b>Penne Delizia<sup>(a)</sup></b> Penne with beef, eggplant and sun-dried tomatoes in tomato sauce	<b>18,00€</b>
<b>Tagliatelle al Salmone<sup>(a,d)</sup></b> Ribbon noodles with fresh salmon and zucchini in lobster paste sauce	<b>18,00€</b>

# Pizza

<b>Pizza Margherita</b> <sup>(a,g)</sup> with mozzarella	<b>11,50€</b>
<b>Pizza Salame</b> <sup>(1,2,4,9,a,g)</sup> with mozzarella, salami	<b>12,50€</b>
<b>Pizza Ortolana</b> <sup>(a,g)</sup> with mozzarella, grilled vegetables	<b>13,50€</b>
<b>Pizza Napoli</b> <sup>(1,a,d,g)</sup> with mozzarella, capers, olives, anchovies	<b>14,00€</b>
<b>Pizza Bari</b> <sup>(1,a,d,g)</sup> with mozzarella, onions, tuna	<b>14,50€</b>
<b>Pizza Quattro Formaggi</b> <sup>(a,g)</sup> with four different cheeses	<b>14,50€</b>
<b>Pizza Modena</b> <sup>(1,2,4,9,a,g)</sup> with mozzarella, spicy salami, peppers, peperoncino	<b>15,50€</b>
<b>Pizza Salsiccia</b> <sup>(1,2,4,9,a,g)</sup> with mozzarella, Italian sausage, mushrooms, onions, peppers	<b>15,50€</b>
<b>Pizza Firenze</b> <sup>(a,g)</sup> with mozzarella, spinach, gorgonzola	<b>15,50€</b>
<b>Pizza Parma</b> <sup>(a,g)</sup> with mozzarella, Parma ham, arugula, cherry tomatoes, Parmesan cheese	<b>16,50€</b>
<b>Pizza Livorno</b> <sup>(1,a,b,d,g,h)</sup> with mozzarella, scampi, salmon, cherry tomatoes, pesto	<b>17,50€</b>
<b>Pizza Tartufata</b> <sup>(a,b,g)</sup> with mozzarella, tomatoes, scampi, fresh truffle, parmesan cheese	<b>18,00€</b>

Our pizza is baked in the stone oven.

## Carne

<b>Fegato<sup>(g)</sup></b> Calf's liver with porcini mushrooms mit Steinpilzen	<b>23,00€</b>
<b>Bistecca alla griglia</b> Argentine rump steak from the grill	<b>26,00€</b>
<b>Tagliata di manzo<sup>(g)</sup></b> Argentine rump steak on arugula with cherry tomatoes and parmesan cheese	<b>26,50€</b>
<b>Bistecca die manzo al pepe</b> Argentine rump steak with pink pepper sauce	<b>27,00€</b>
<b>Scaloppina Fiorentina<sup>(2,g)</sup></b> Pork tenderloin medallions with gorgonzola, spinach and mozzarella cheese	<b>24,00€</b>
<b>Saltimbocca alla Romana<sup>(g)</sup></b> Pork tenderloin medallions with Parma ham in white wine-sage-sauce	<b>24,00€</b>

## Pesce

<b>Dorade alla griglia<sup>(d)</sup></b> Grilled gilthead fillet	<b>22,50€</b>
<b>Salmone ai Ferri<sup>(d)</sup></b> Salmon fillet from grill	<b>24,50€</b>
<b>Salmone Primavera<sup>(1,d)</sup></b> Salmon fillet with olives, sardines and capers in tomato sauce	<b>25,00€</b>
<b>Gamberoni alla griglia<sup>(b)</sup></b> Grilled king prawns with fresh herbs	<b>27,00€</b>

All meat and fish dishes are served with a side dish of the day



## Vino Bianco\*

<b>Villata Roero Arneis DOCG</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Vite Colte – Grape variety: Roero Arneis	<b>0,75l</b>	<b>28,00€</b>
<b>Bianco Toscana IGT Dogajolo</b>	<b>0,2l</b>	<b>10,00€</b>
Winery: Carpineto – Grape variety: Chardonnay, Grechetto, Sauvignon Bianco	<b>0,75l</b>	<b>29,00€</b>
<b>Grillo Viviri Rapitala</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Rapitala – Grape variety: Grillo	<b>0,75l</b>	<b>29,00€</b>
<b>Brezza Bianco IGT</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Terlan – Grape variety: Weißburgunder, Chardonnay	<b>0,75l</b>	<b>29,00€</b>
<b>Sauvignon Malvasia Salento</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Feudi di San Marzano – Grape variety: Sauvignon, Malvasia Bianca	<b>0,75l</b>	<b>29,00€</b>
<b>Lugana DOC I Frati</b>	<b>0,75l</b>	<b>38,00€</b>
Winery: Cá die Frati – Grape variety: Turbiana		
<b>Terlaner Classico DOC Alto Adige</b>	<b>0,75l</b>	<b>39,00€</b>
Winery: Terlan – Grape variety: Weißburgunder, Chardonnay		

## Rosato\*

<b>Rosato Salento IGT I Tratturi</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Feudi di San Marzano – Grape variety: Negromaro	<b>0,75l</b>	<b>28,00€</b>

\* Our wines contain sulfites

## Vino Rosso\*

<b>Toscana Rosso IGT Dogajolo</b>	<b>0,2l</b>	<b>9,50€</b>
Winery: Carpineto – Grape variety: Sangiovese, Carbernet	<b>0,75l</b>	<b>29,00€</b>
<b>Primitivo di Manduria DOP SUD</b>	<b>0,2l</b>	<b>10,50€</b>
Winery: Feudi di San Marzano – Grape variety: Primitivo	<b>0,75l</b>	<b>30,00€</b>
<b>Appasimento IGT</b>	<b>0,75l</b>	<b>28,00€</b>
Winery: Domini Veneti – Grape variety: Corvina, Corvione, Rondinella		
<b>Primitivo di Mandua Sessantanni</b>	<b>0,75l</b>	<b>54,00€</b>
Winery: Cantina San Marzano – Grape variety: Negroamaro		

## Vino della Casa\*

<b>Vino Rosso</b>	<b>0,1l</b>	<b>4,50€</b>
Montepulciano	<b>0,2l</b>	<b>7,00€</b>
<b>Vino Bianco</b>	<b>0,1l</b>	<b>4,50€</b>
Trebbiano	<b>0,2l</b>	<b>7,00€</b>
<b>Rosato</b>	<b>0,1l</b>	<b>4,50€</b>
Cerasuolo	<b>0,2l</b>	<b>7,00€</b>
<b>Lambrusco</b>	<b>0,1l</b>	<b>4,50€</b>
	<b>0,2l</b>	<b>7,00€</b>
<b>Weinschorle</b>	<b>0,2l</b>	<b>6,50€</b>
(white, red or rosé)		

\* Our wines contain sulfites

## Caffè

<b>Espresso<sup>(8)</sup></b>	<b>2,80€</b>
<b>Doppio Espresso<sup>(8)</sup></b>	<b>3,90€</b>
<b>Caffè Lungo<sup>(8)</sup></b>	<b>3,00€</b>
<b>Cappucino<sup>(8, g)</sup></b>	<b>3,20€</b>
<b>Latte Macchiato<sup>(8, g)</sup></b>	<b>3,20€</b>
<b>Tea<sup>(2,3,8,9)</sup></b> different varieties	<b>2,50€</b>

## Liquori & Amari

<b>Sambuca</b>	<b>2cl</b>	<b>3,00€</b>
<b>Amaretto<sup>(2,4)</sup></b>	<b>2cl</b>	<b>3,00€</b>
<b>Limoncello</b>	<b>2cl</b>	<b>3,00€</b>
<b>Averna</b>	<b>2cl</b>	<b>3,50€</b>
<b>Ramazotti</b>	<b>2cl</b>	<b>3,50€</b>
<b>Fernet</b>	<b>2cl</b>	<b>3,50€</b>
<b>Amaro-Montenegro</b>	<b>2cl</b>	<b>4,00€</b>
<b>Vecchia Romagna</b>	<b>4cl</b>	<b>6,50€</b>
<b>Glenmorangie 10 Years</b> Single Malt Whisky	<b>4cl</b>	<b>8,50€</b>
<b>Glenfarclas 10 Years</b> Single Malt Scotch Whisky	<b>4cl</b>	<b>8,50€</b>

## Grappe

<b>Grappa Della Casa Invecchiata</b> Dora – 42% Vol. - Venetien	<b>2cl</b>	<b>5,00€</b>
<b>Vecchia Grappa di Prosecco</b> Andrea da Ponte – 42% Vol. - Venetien	<b>2cl</b>	<b>6,50€</b>
<b>Grappa di Primitivo Sessamtanni</b> Feudi di San Marzano – 40% Vol. – Apulien	<b>2cl</b>	<b>7,50€</b>
<b>Grappa di Primitivo il Bacio delle Mus</b> Marcati – 40% Vol. - Venetien	<b>2cl</b>	<b>7,50€</b>
<b>Grappa Riserva il Bacio delle Mus</b> Marcati – 40% Vol. – Venetien	<b>2cl</b>	<b>7,50€</b>

## Dolci - Desserts

<b>Panna Cotta<sup>(g)</sup></b>	<b>7,00€</b>
<b>Tiramisu<sup>(g)</sup></b>	<b>7,50€</b>
<b>Tartufo Ice<sup>(g)</sup></b>	<b>7,50€</b>
<b>Gelato al Tartufo<sup>(g)</sup></b> Truffle ice cream with espresso	<b>8,50€</b>

### Additives and allergens

1: Preservatives  
2: Colorants  
3: Sweeteners  
4: Flavor enhancers  
5: Phosphate  
6: Sulfur  
7: Quinine  
8: Caffeine

9: Antioxidant  
a: Cereals containing gluten  
b: Crustaceans  
c: Eggs  
d: Fish  
e: Peanuts  
f: Soybeans  
g: Milk

h: Nuts  
i: Celery  
j: Mustard  
k: Sesame  
l: Sulfur dioxide and sulfites  
m: Lupine  
n. Molluscs