

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

Martini Blanco oder Rosso	5cl	5,50€
Sherry, Medium oder Dry	5cl	5,50€
Prosecco	0,1l	5,00€
Campari Soda⁽²⁾ oder Orange⁽²⁾	0,2l	8,50€
Hugo⁽⁴⁾ Prosecco, elder flower syrup, mint and lime	0,2l	9,50€
Aperol Spritz^(2,7) Prosecco, soda, Aperol and orange	0,2l	9,50€
Limoncello Spritz^(2,7) Prosecco, soda, Limoncello and lime	0,2l	9,50€
Rhabarber Spritz^(2,7) Prosecco, soda, Rhubarb liqueur and orange	0,2l	9,50€
Granatapfel Spritz^(2,7) Prosecco, pomegranate syrup, elderflower syrup and mint	0,2l	9,50€
Lillet Wild Berry^(2,7,9) Lillet Blanc, wild berry and berries	0,2l	9,50€
Lavendel Spritz^(2,7) Prosecco, soda, lavender syrup and lime	0,2l	9,50€
Espresso Martini^(2,7) Vodka, Kahlua, Espresso an cane sugar sirup	0,2l	13,50€

Champagner & Spumante

Prosecco Rose	0,7l	30,00€
Prosecco Valdo	0,7l	32,00€
Champagner Moët & Chandon	0,7l	120,00€
Champagner Rose	0,7l	120,00€

Analcolici

Coca Cola^(2,8), Coca Cola Zero Suggar^(2,3,8)	0,3l	3,80€
Sprite^(2,3,9)	0,3l	3,80€
Fanta^(2,3,9)	0,3l	3,80€
Spezi^(2,3,9)	0,3l	3,80€
Cherry juice, cherry juice spritzer	0,3l	3,80€
Apple juice, apple juice spritzer	0,3l	3,80€
Orange juice, orange juice spritzer	0,3l	3,80€
Rhubarb juice spritzer	0,3l	3,80€
Bitter Lemon^(7,9)	0,2l	3,80€
Strawberry lemonade^(2,8)	0,3l	6,50€
Pomegranate lemonade^(2,8)	0,3l	6,50€
Mango lemonade ^(2,8)	0,3l	6,50€
San Pellegrino	0,25l	3,80€
Medium water	0,75l	7,00€
Acqua Panna	0,25l	3,80€
Still water	0,75l	7,00€

Birre

Warsteiner Premium Pils^(a) Pilsner on tap	0,4l	5,00€
Alster^(a) Pilsner on tap mixed with Sprite	0,4l	5,00€
Hefeweizen^(a)	0,5l	5,80€
Hefeweizen Non-Alcoholic^(a)	0,5l	5,80€

Antipasti

Bruschetta^(a)	8,00€
Crispy slices of ciabatta with tomatoes, fresh herbs and olive oil	
Burrata^(g)	12,50€
Mozzarella with a soft core of cream and mozzarella strands with cherry tomatoes and rocket	
Carpaccio di Manzo Con Parmigiano	15,00€
Carpaccio of fillet of beef with parmesan and arugula	
Vitello Tonnato^(1,c,d)	15,50€
Tender veal with creamy tuna and capers	
Antipasto Misto	
Mixed variation of appetizer	
for one person	15,50€
for two person	28,50€

Zuppe

Vellutata di Pomodoro	8,00€
Tomato soup	
Minestrone	9,00€
Vegetable soup	

EXTRAS

Parmesan	3,00€
Olives	3,00€
Fresh truffles	5,00€
Parma-Ham	3,00€
Salami	3,00€
Ciabatta-Bread	3,00€

Insalate Varie

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

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

Bambini

Penne Bambini^(a) Penne in tomato sauce	8,00€
Pizza Bambini^(1,2,4,9,a,g) with mozzarella und salami	8,00€

Pasta

Spaghetti al Pomodoro^(a) Spaghetti in tomato sauce with basil	13,50€
Spaghetti aglio, olio e peperoncino^(a) Spaghetti with garlic, olive oil and peperoncino	14,50€
Spaghetti alla Carbonara^(a,c,g) Spaghetti with egg, olive oil, bacon and parmesan cheese	15,50€
Spaghetti Puttanesca^(a,d,l) Spaghetti with capers, olives and anchovies in tomato sauce	15,50€
Penne all`amatriciana^(a) Penne with tomatoes, onions, bacon, olive oil and chili	15,50€
Tagliatelle al pollo^(a,g) Ribbon noodles with chicken breast strips and zucchini in curry sauce	17,00€
Tagliatelle Noidue^(a,g) Ribbon noodles with pork tenderloin tips and mushrooms in cream sauce	17,00€
Penne Delizia^(a) Penne with beef, eggplant and sun-dried tomatoes in tomato sauce	19,00€
Tagliatelle al Salmone^(a,d) Ribbon noodles with fresh salmon and zucchini in lobster paste sauce	19,00€

Pizza

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

Our pizza is baked in the stone oven.

Carne

Fegato^(g) Calf's liver with porcini mushrooms mit Steinpilzen	25,50€
Bistecca alla griglia Argentine rump steak from the grill	29,00€
Tagliata di manzo^(g) Argentine rump steak on arugula with cherry tomatoes and parmesan cheese	28,50€
Bistecca di manzo al pepe Argentine rump steak with pink pepper sauce	29,50€
Scaloppina Fiorentina^(2,g) Pork tenderloin medallions with gorgonzola, spinach and mozzarella cheese	25,00€
Saltimbocca alla Romana^(g) Pork tenderloin medallions with Parma ham in white wine-sage-sauce	25,00€

Pesce

Dorade alla griglia^(d) Grilled gilthead fillet	23,00€
Salmone ai Ferri^(d) Salmon fillet from grill	25,00€
Salmone Primavera^(1,d) Salmon fillet with olives, sardines and capers in tomato sauce	26,00€
Gamberoni alla griglia^(b) Grilled king prawns with fresh herbs	29,00€

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

Vino Bianco*

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

Rosato*

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

* Our wines contain sulfites

Vino Rosso*

Toscana Rosso IGT Dogajolo	0,2l	9,50€
Winery: Carpineto – Grape variety: Sangiovese, Carbernet	0,75l	29,00€
Primitivo di Manduria DOP SUD	0,2l	10,50€
Winery: Feudi di San Marzano – Grape variety: Primitivo	0,75l	30,00€
Primitivo di Mandua Sessantanni	0,75l	54,00€
Winery: Cantina San Marzano – Grape variety: Negroamaro		

Vino della Casa*

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

* Our wines contain sulfites

Caffè

Espresso⁽⁸⁾	2,80€
Doppio Espresso⁽⁸⁾	4,20€
Caffè Lungo⁽⁸⁾	3,00€
Cappuccino^(8, g)	3,50€
Latte Macchiato^(8, g)	4,50€
Tea^(2,3,8,9) different varieties	2,50€

Liquori & Amari

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

Grappe

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

Dolci - Desserts

Panna Cotta^(g) with wild berry sauce	7,00€
Mousse au chocolat	7,50€
Tiramisu^(g)	7,50€
Tartufo Ice^(g)	7,50€
Gelato al Tartufo^(g) Truffle ice cream with espresso	8,50€



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