



CUCINA ITALIANA

DA 1994

For almost 30 years the family Ercin has been running the renowned Ristorante Gondola in the 5th district. A quarter century dedicated to the pursuit of good taste: True passion for the culinary craft and ingredients of the highest quality are what make the Gondola experience so unique. Fresh pasta, local beef, market vegetables from Austria and original Italian specialties are served up here.

The charming restaurant, located next to the Wien river, is loved for its genuine and authentic Italian cuisine as well as the exquisite wine selection. During the summer months, a large garden invites you to linger. And, with its Mediterranean flair, it spreads a lot of vacation atmosphere.

BENVENUTI !!!!

RISTORANTE GONDOLA

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www.gondola.at
office@gondola.at



@wiengondola



@wiengondola



@gondola.vienna



@gondolavienna



ANTIPASTI

STARTERS

CAPRESE ^{AG} 13.90

buffalo mozzarella with fresh cherry tomatoes and basil pesto

PROSCIUTTO SAN DANIELE ^{AG} 10.90 | 15.90

piccolo o grande: parma ham on rocket salad with grana

BRUSCHETTA ^G 6.90

toasted bread with onions, tomatoes, garlic basil and olive oil

COZZE AL VINO BIANCO ^{ARG} 14.90

mussels in white wine sauce with garlic

CARPACCIO DI MANZO ^{AG} 15.90

carpaccio from beef on rocket salad with fresh grana

ANTIPASTO MISTO ^{AG} 10.90 | 16.90

piccolo o grande: mixed starters

ANTIPASTI DI VERDURA ^A 9.90 | 15.90

piccolo o grande: mixed vegetarian starters

INSALATE

SALADS

INSALATA VERDE 4.80 | 5.20

piccolo o grande: green salad

INSALATA MISTA 5.20 | 6.20

piccolo o grande: mixed salad

INSALATA DI RUCOLA 5.20 | 6.20

piccolo o grande: rocket salad

INSALATA DI RUCOLA E POMODORI ^G 8.90

rocketsalad with cherry tomatoes

INSALATA CON PECORINO ^{AG} 12.90

green salad with sheep cheese olives and onions

INSALATA CON POLLO ^A 15.90

mixed green salad with grilled chicken stripes

DRESSING:

balsamico and olive oil, home made
herbal dressing, home made

PANE

authentic italian bread, freshly baked in the stone oven.

GONDOLA BREAD STICKS ^{AG} 4.90

freshly baked in the pizza oven with tomato salsa mozzarella and ham

PIZZA BREAD ^A 3.10

freshly baked in the pizza oven, 5 pieces

OLIVE BREAD ^A 4.70

freshly baked bread with olives

ROSEMARY BREAD ^A 4.70

freshly baked bread with rosemary

TOMATO BREAD ^A 4.70

freshly baked bread with tomatoes garlic and oregano on request



MINESTRE

SOUPS

CREMA DI POMODORO

E PANNA ^{AG}

tomato cream soup with fresh basil

5.90

MINISTRONE ^{AL}

vegetable soup with fresh grana

5.90

ZUPPA DI PESCE ^{ABRO}

fish soup with various seafood and prawn

13.90

PESCE

FISH

CALAMARI ALLA GRIGLIA ^{RG}

grilled squid with grilled vegetables and lemon

20.90

GAMBERONI ALLA GRIGLIA ^B

grilled giant prawns with rocket salad,
rosemary potatoes, vegetables and lemon

6pcs

12pcs

22,90

34,90

FISH ON ADVANCE ORDER

we set a sign against aquaculture:
our fish comes exclusively from wild catch.
we are purchasing fresh water and salt wa-
ter fish from the fish specialist Da Rocco.

on request we are happy to serve you fresh-
ly caught fish specialties, please remember
to order in advance.

delivery days are tuesday and thursday.
order in the restaurant, by phone or by mail:
office@gondola.at | +43 1 544 23 58

CARNE

MEAT

POLLO ALLA GRIGLIA ^G

grilled chicken breast with rosemary potatoes,
grilled vegetables and herb butter

17.90

PETTO DI POLLO ALLA GRIGLIA IN CREMA DI ZUCCHINE ^G

grilled chicken fillet in zucchini cream sauce
and butter potatoes

17.90

FILETTO DI MANZO ALLA GRIGLIA ^{220g}

grilled roast beef with rosemary potatoes,
and vegetables

33.90

CLASSIC BURGER ^A

beef patty with salad, tomatoes, onions,
sauce and french fries

14.90

CHEESE BURGER ^{AG}

beef patty with cheese, salad, tomatoes,
onions, sauce and french fries

15.90

ITALIAN BURGER ^{AG}

beef patty with mozzarella, rocket salad,
tomatoes, onions, sauce and french fries

17.90



PASTA

NOODLES

SPAGHETTI AL POMODORO <small>AGO</small> 9.90 tomato sauce, fresh basil and grana	GNOCCHI AL PESTO <small>AGH</small> 11.90 with pine nuts, pecorino cheese, fresh basil and grana
SPAGHETTI ALL'AGLIO E OLIO E PEPERONCINO <small>A</small> 9.90 slices of garlic, chilli, parsley and olive oil	GNOCCHI CON FUNGHI <small>AG</small> 11.90 with fresh mushrooms in cream sauce and fresh grana
SPAGHETTI ALLA BOLOGNESE <small>ALG</small> 12.90 with meat sauce and fresh grana	TORTELLONI CON PROSCIUTTO E PANNA <small>AG</small> 13.90 with Italian bacon and prosciutto in cream sauce with fresh grana
SPAGHETTI ALLA CARBONARA <small>ACG</small> 12.90 with bacon, cream and fresh grana	RAVIOLI E PORCINI <small>A</small> 13.90 homemade ravioli with truffled porcini butter on fresh rocket salad and grana
SPAGHETTI ALLE VONGOLE IN VINO BIANCO <small>ARO</small> 16.90 with clams in white wine and garlic sauce	TAGLIATELLE CON PANCETTA E PORCINI <small>AG</small> 14.90 with bacon in sauce of fresh porcini mushrooms, topped with grana
SPAGHETTI AI FRUTTI DI MARE <small>ABOR</small> 16.90 with mixed seafood (mussels, clams and a king prawn)	FUSILLI CON CALAMARI E GAMBERETTI <small>ABOR</small> 16.90 with calamari and king prawns in tomato sauce
PENNE ALL'ARRABIATA <small>AGO</small> 10.90 with tomato sauce with fresh chilli and grana (hot)	PAPPARDELLE CON GAMBERETTI <small>ABO</small> 17.90 with king prawns in white wine sauce
PENNE AI FORMAGGI <small>AG</small> 11.90 with gorgonzola, mozzarella, fresh sheep cheese and grana	LASAGNE AL FORNO <small>AGLO</small> 13.90 baked with cheese, home style
PAPPARDELLE CON RUCOLA <small>AGOH</small> 12.90 fresh pasta with cherry tomatoes, rocket salad, pine nuts and grana	

LA NOSTRA PASTA

for our pasta dishes we use fresh durum wheat pasta from the pasta factory **La Pasteria** in the 9th district of vienna. our pesti and sauces are homemade and freshly prepared without any additives.

TIP: our pasta and seasonal pesto varieties will soon be available at our new delicatessen counter for your home.



PIZZA

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MARINARA ^A with tomato and garlic	9.90	PROVINCIALE ^{AG} with tomato, mozzarella, bacon, corn, onions and pepper	13.90
MARGHERITA ^{AG} with tomato and mozzarella	10.50	QUATTRO STAGIONI ^{AG} with tomato, mozzarella, ham, salami, mushrooms and artichokes	13.90
FUNGHI ^{AG} with tomato, mozzarella and mushrooms	10.90	QUATTRO FORMAGGI BIANCA ^{AG} with various cheese	13.90
CAPRESE ^{AG} with fresh tomato, mozzarella, fresh basil and olive oil	11.90	DIAVOLO ^{AG} with tomato, mozzarella, spicy salami, onions, olives, garlic and pepper	14.90
VERDURA ^{AG} with fresh tomato, mozzarella zucchini, eggplant, peppers, arugula olive oil	11.90	RUSTICANA ^{ACG} with tomato, mozzarella, ham, mushrooms, artichokes, fried egg, olives	14.90
TOSCANA ^{AG} with fresh tomato mozzarella, rocket salad and olives	11.90	CAPRICCIOSA ^{AGD} with tomato, mozzarella, ham, mushrooms, olives, artichokes, anchovies	14.90
SICILIANA ^{AGD} with tomato, mozzarella, olives, capers, anchovies and pepper	11.90	CALZONE GEROLLT & GEFÜLLT ^{AGD} with tomato, mozzarella, ham, mushrooms, olives, artichokes, anchovies rolled	14.90
SALAME ^{AG} with tomato, mozzarella and salami	11.90	LIVORNO ^{AG} with tomato, mozzarella, salami, sheep cheese, olives, onion	14.90
CARDINALE ^{AG} with tomato, mozzarella and ham	11.90	CASA GRANDE ^{AG} with tomato, mozzarella, ham, bacon, salami, onion and pepper	15.90
BOLOGNESE ^{AGDL} with tomato, mozzarella, meat sauce and fresh grana	12.90		
REGINA ^{AG} with tomato, mozzarella, ham and mushrooms	12.90		

ON REQUEST WE PREPARE ALL PIZZAS ALSO VEGAN

may 2024 - gross prices



PIZZA

PIZZA

BUFALA ^{AGH} **15.90**
with fresh tomato basil and buffalo mozzarella

PROSCIUTTO ^{AG} **15.90**
with tomato, mozzarella, fresh grana,
parma ham olive oil

GONDOLA SPECIALE ^{AGH} **16.90**
with fresh tomato, basil, buffalo mozzarella,
walnuts and truffle

FRUTTI DI MARE ^{ABOR} **16.90**
with fresh tomatoes, mixed seafood,
prawns and garlic

ON REQUEST WE PREPARE ALL PIZZAS ALSO
VEGAN

PANE

BREAD

GONDOLA BREAD STICKS ^{AG} **4.90**
freshly baked in the pizza oven
with tomato salsa mozzarella and ham

PIZZA BREAD ^A **3.10**
freshly baked in the pizza oven, 5 pieces

OLIVE BREAD ^A **4.70**
freshly baked bread with olives

ROSEMARY BREAD ^A **4.70**
freshly baked bread with rosemary

TOMATO BREAD ^A **4.70**
freshly baked bread with tomatoes
garlic and oregano on request

DOLCI

SWEETS

TIRAMISU FATTO IN CASA ^{GH} **7.40**
homemade tiramisu with bisquits,
mascarpone and coffe cream

PANNA COTTA ^{GH} **7.40**
with chocolate, pistacchios, cream
berries and fresh mint

PROFITEROLES ^{GH} **7.40**
choux pastry with chocolate cream

DOLCI MISTI ^{GH} **15.90**
mixed sweets for 2 persons

FORMAGGI MISTI ^{AG} **10.90 | 15.90**
piccolo o grande:
assorted cheese: pecorino, grana, goat cheese,
gorgonzola, ricotta and olives on rocket salad



BEVANDE

BEVANDE ANALCOLICHE

NON-ALCOHOLIC DRINKS

KINLEY TONIC tonic water / bitter lemon	fl. 0.2 l	3.80
RAUCH ICE TEA lemon / peach	fl. 0.33 l	4.20
FRANZ JOSEF RAUCH apricot / black currant	fl. 0.2 l	3.80
FRANZ JOSEF RAUCH apple juice / orange juice	0.25 l	3.80
RED BULL	fl. 0.33 l	4.70
FANTA	fl. 0.33 l	4.20
COCA-COLA original / zero	fl. 0.33 l	4.20
ALMDUDLER original	fl. 0.33 l	4.20
SAN PELLEGRINO BIO l'aranciata	fl. 0.2 l	3.90
BIO la limonata	fl. 0.2 l	3.90
chino	fl. 0.2 l	3.90
RÖMERQUELLE still / sparkling	fl. 0,33 l	3.70
SAN PELLEGRINO still / sparkling	fl. 0,7 l	5.80
SANBITTER classic, dry, crodino	0.1 l	3.40
SODAWASSER <small>YOUTH DRINK</small> pure	0.25 l	2.00
raspberry	0.25 l	2.40
lemon	0.25 l	2.40
elder flower	0.25 l	2.40

ACQUA VIENNESE

WIENER HOCHQUELLWASSER

piccolo 0,25	0.50
grande 0,50	1.00

HOMEMADE LEMONADE

raspberry	0,5 l	4.90
strawberry	0,5 l	4.90
elder flower	0,5 l	4.90
mango	0,5 l	4.90

CAFFÉ E TÉ

COFFEE AND TEA

ESPRESSO

piccolo	3.10
grande	4.90

CAPPUCCINO

4.40

CAFE LATTE

4.90

CAFE CORRETTO

5.90

RONNEFELDT TEA *served in a pot*

sweet berries	4.20
fruity camomile	4.20
refreshing mint	4.20
BIO mountain herbs	4.20
morning dew	4.20
english breakfast	4.20

BIRRA

BEER

STAROBRNO

on tap	0.3 l	4.20
	0.5 l	5.20

BIRRA MORETTI

on tap	0.3 l	4.30
	0.5 l	5.40

WEIHENSTEPHANER

hefetrüb	fl. 0.5 l	4.90
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HEINEKEN

fl. 0.33 l	4.90
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GÖSSER

zwickl dunke, dark beer	fl. 0.5 l	4.90
naturgold, non-alcoholic	fl. 0.5 l	4.70
radler natur	fl. 0.5 l	4.70

APERITIVI-SPRITZ

PROSECCO SACCHETTO	0.1 l	4.10
on tap	0.7 l	27.90

PROSECCO APERO

on tap	0.25 l	5.60
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HUGO PROSECCO

with lime, elderflower and mint	0.25 l	5.60
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MIO RAMAZOTTI ROSATO

with prosecco and basil	0.25 l	5.60
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CASONI 1814

soda / orange	0.25 l	5.40
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WHITE SPRITZ

prosecco or white wine	0.25 l	3.80
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VIOLETS SPRITZ

prosecco or white wine	0.25 l	5.60
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ELDERFLOWER SPRITZ

prosecco or white wine	0.25 l	5.60
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RASPBERRY SPRITZ

prosecco or white wine	0.25 l	5.60
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APERITIVI

AMARETTO	2 cl	3.50
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LIMONCELLO	2 cl	3.50
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SAMBUCA	2 cl	3.50
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FERNET BRANCA	2 cl	3.50
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RAMAZOTTI	2 cl	3.50
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AVERNA	2 cl	3.50
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CASONI 1814	2 cl	3.50
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CAMPARI	2 cl	3.70
soda / orange	4 cl	4.90

MARTINI	4 cl	3.90
rosso / bianco		

VODKA STOLICHNAJA	2 cl	3.50
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GORDON'S DRY GIN	2 cl	3.50
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COGNAC

VECCHIA ROMAGNA BRANDY	2 cl	3.90
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GRAPPA

SARPA RISERVA DI POLI IN TUBO	2 cl	3.90
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NONINO VUISINAR	2 cl	3.90
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NONINO VUISINAR merlot	2 cl	4.90
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AIOLA GRAPPA	2 cl	5.90
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GRAPPA RISERVA MARCATI	2 cl	5.90
18 monate in barriques gereift		

ANTINORI TIGNANELLO	2 cl	6.90
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VINI BIANCHI

GRÜNER VELTLINER 0.125 l 3.40
pridt / Burgenland / tangy / spicy

MANDI ISONZO DEL FRIULI 0.125 l 4.60
cantina mandi / golden reflections / floral delicate /
fruity taste full and mineral /
mediterranean herbs

PINOT GRIGIO TRENINO 0.125 l 4.80
cantina lavis / extremely fruity / long finish /
almonds / honeydew melon / ripe pears

TORMARESCA BIANCO 0.125 l 4.90
PUGLIA I.G.T.
chardonnay / castel del monte / bari apulia /
short storage

WIENER GEMISCHTER SATZ 0.125 l 5.40
weingut christ / viennese classics / cool
fruitiness / beautiful elegance / fragrant fruit basket
on the palate

SAUVIGNON BLANC 0.125 l 5.40
CLASSIQUE
walter&evelyn skoff / gamlitz / animating
varietal bouquet / ribisel note

MOSCATO D'ASTI D.O.C.G. 0.125 l 5.80
prunotto / alba / fruity / sweet liveliness

VINI ROSSI

ZWEIGELT 0.125 l 3.40
pridt / burgenland / dry / garnet red

LAMBRUSCO EMILIA I.G.T. 0.125 l 4.40
full-bodied / particularly
strongly fragrant / sweet

PRIMITIVO DEL
SALENTO I.G.T. 0.125 l 4.50
boccantino / puglia-apulia / intense
ruby red / harmonious / wood nuances

CHIANTI D.O.C.G. 0.125 l 4.60
tuscany / sangiovese cannaiole nero /
full-bodied / tannic

TORMARESCA ROSSO "NEPRICA"
PRIMITIVO PUGLIA 0.125 l 4.90
castel del monte-bari-puglia / deep
ruby red / berry fruits / terroir44 notes

MERLOT GRAVE DEL
FRIULI D.O.C. 0.125 l 5.40
pavia di udine / ruby red / violet scent /
distinct character

CUVEE LUVÉE
HEIDEBODEN 0.125 l 5.50
zweigelt cabernet sauvignon blaufränkisch
st.laurent / keringer winery / cherry fruit / black-
berries / cloves / vanilla / nougat

I NOSTRI VINI

we carry classic italian quality wines as well as
regional varieties from top austrian winemakers.

please see our wine list for our offer of bottled
wines and spumanti.



ALLERGEN INFORMATION

according to Codex recommendation

Cereals containing gluten - A
Crustaceans - B
Egg - C
Fish - D
Peanut - E
Soy - F
Milk or lactose - G
Nuts - H
Celery - L
Mustard - M
Sesame - N
Sulfites - O
Lupins - P
Molluscs - R

Information about sweeteners

(according to the regulation of the BMG
from 10.07.2014, BGBl Nr. II/175/2014)

***) Contains a source of phenylalanine**

*****) May have a laxative effect if consumed in excess**

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