FOOD & DRINKS

Micello's

PIZZA
PASTA
GRILL
BAR

Micello's

LUNCH DEAL 14.50

MO.—FR. 11.30 am—03.00 pm (EXCEPT PUBLIC HOLIDAYS)

CHOOSE A DELICIOUS CLASSIC DISH FROM OUR MENU.
THERE IS ALSO A 0,4 L HOMEMADE LEMONADE OR
A 0,4 L WATER, COLA, 7UP, MIRINDA, SCHWIP SCHWAP
OF YOUR CHOICE.

ONLY VALID IN THE HOUSE

STARTERS „Antipasti"

OLIVES *vegan* Olives with italian Grissini and fresh Ciabatta	5.90
CAPRESE ALLA MICELLO'S Buffalo mozzarella with marinated cherry tomatoes, basil and olive oil	14.90
AVOCADO CON SALMONE filled avocado with smoked salmon and sour cream	14.90
CARPACCIO DI MANZO with lemon, olive oil, mushrooms, rocket and planned cheese Grana Padano	16.90
VITELLO TONNATO thin veal slices with homemade tuna cream and capers	15.90
ANTIPASTI DELLA CASA FOR 2 PEOPLE grilled, pickled vegetables with avocado creme, mozzarella and italian sausage specialities	16.90
BRUSCHETTA CON POMODORO *vegan* roasted ciabatta bread with gralic, olive oil, tomatoes and basil	6.90
BRUSCHETTA CON AVOCADO *vegan* roasted ciabatta bread with avocado creme, garlic and paprika	6.90
OVEN-FRESH CIABATTA EXTRA	2.00

SOUP „Zuppa"

	SMALL	LARGE
CREMA DI POMODORO creamy tomato soup with basil and olive oil	6.90	8.90
ZUPPA DI PARMIGIANO Parmensan soup with basil pesto	6.90	8.90

SALADS „Insalate"

SPINACI CON SALMONE (CLASSIC) Young spinach with fried salmon cubes, cherry tomatoes, sugar snaps, lemon oil and lemon-yoghurt dressing	14.90
CESARS SALAD (CLASSIC) lettuce with fried french chicken breast, planned cheese Grana Padano, cherry tomatoes, Bacon, croutons and Cesars dressing	15.90
INSALATA HALLOUMI Green salad with fried halloumi cheese, paprika, mango and mango dressing	15.50
INSALATA MISTA (CLASSIC) Big mixed salad with tomatoes, cucumber, paprika and balsamic dressing	9.50
SLICES OF FRIED CHICKEN BREAST	+3.50
FILLET OF BEEF STRIPES	+5.50
BLACK TIGER PRAWNS	+7.50

Bambini MENU 10.50

PIZZA (CLASSIC) OR PASTA (CLASSIC) OR
SMALL CUTLET WITH SIDE DISH,
DRINK (0,2L) AND A BALL OF ICE CREAM TO CHOICE.

PIZZA

ON REQUEST WITH TRUFFLE OIL	+2.00

PIZZA PANE *vegan* — 8.90
with homemade herbs oil
or garlic oil

PIZZA PROSCIUTTO E FUNGHI (CLASSIC) — 16.90
with tomatoes, mozzarella, cooked ham
and fresh mushrooms

PIZZA SCAMPI — 17.90
with tomatoes, mozzarella, scampi
and garlic

PIZZA CAPRESE — 16.90
with tomatoes, mozzarella, buffalo mozzarella
and basil

PIZZA MARGHERITA CON MOZZARELLA (CLASSIC) — 14.50
with tomatoes, mozzarella, oregano
and basil

PIZZA SALAME (CLASSIC) — 16.50
with tomatoes, mozzarella
and salami

PIZZA PROSCIUTTO (CLASSIC) — 16.50
with tomatoes, mozzarellla
and cooked ham

PIZZA HAWAII (CLASSIC) — 17.50
with tomatoes, mozzarella,
cooked ham and pineapple

PIZZA TONNO CON CIPOLLA ROSSA (CLASSIC) — 17.50
with tomatoes, mozzarella, tuna,
red onions and garlic

PIZZA DIAVOLO (CLASSIC) — 17.50
with tomatoes, mozzarella, spicy salami, spicy
pepperoni and red onions

PIZZA MICELLO´S — 19.50
with tomatoes, mozzarella, dried ham,
rocket and parmesan

PIZZA SALMONE — 19.90
with tomatoes, mozzarella,
smoked salmon and spinach

PIZZA FORMAGGI CON SPINACI — 18.90
with ricotta, gorganzola, leaf spinach,
walnut and pear

PIZZA CAPRICCIOSA — 19.90
with tomatoes, mozzarella, cooked ham, salami,
artichokes, paprika, mushrooms and pepperoni

PIZZA ALLE VERDURA (CLASSIC) *vegan* — 17.90
with avocado creme, marinated vegetables,
rocket and pine nuts

PIZZA FUNGHI (CLASSIC) — 16.90
with tomatoes, mozzarella and fresh mushrooms

PIZZA BBQ — 17.90
BBQ sauce, mozzarella, bacon, chicken and peppers

PIZZA TRE COLORI — 17.90
with ricotta, basil pesto, mozzarella,
half dried tomatoes and parmesan

PIZZA SALSICCIA E TALEGGIO — 17.90
with tomatoes, mozzarella, Taleggio cheese, salsiccia
and truffel oil

PASTA

MAFALDINE POMODORO (CLASSIC) — 12.90
with tomato sauce, garlic, olive oil and basil

SPAGHETTI CON AGLIO, OLIO E PEPERONCINO (CLASSIC) — 12.90
with garlic, olive oil and chili

FUSILLI GIGANTI AL RAGÙ DI VITELLO (CLASSIC) — 16.90
with homemade sauce Bolognese (16 hours cooked)

FUSILLI GIGANTI PESTO (CLASSIC) — 15.90
with basil pesto and pine nuts

MAFALDINE CON SALMONE E ZUCCHINI — 18.90
with salmon, zucchini and dill in tomato crème sauce

SPAGHETTI CARBONARA (CLASSIC) — 16.90
with belly bacon, cream and egg

MACCHERONCINI CON PUNTE DI FILETTO DI MANZO — 19.90
with Argentinian beef filet tips and
mushrooms in cream sauce

MAFALDINE CON GAMBERETTI — 19.90
with Black Tiger prawns and garlic in tomato sauce

FISHERMAN'S PASTA — 20.90
with prawns, calamari, mussels,
garlic and tomato sauce

GNOCCHI SORRENTINA (CLASSIC) — 15.90
with tomato sauce, mozzarella and basil

MACCHERONCINI CON POLLO E RUCOLA — 17.90
with chicken breast, cherry tomatoes, rocket light
tomato sauce and parmesan

LASAGNE CON CARNE DI VITELLO (CLASSIC) — 16.90
with homemade veal mince-tomato-sauce

TORTELLINI ALLA MAMA — 16.50
with bacon-creme sauce

PACCHERI GUANCIALE — 19.90
with ragout of pork cheek

SPAGHETTI ALLA MICELLO'S — 20.90
Pasta out of the Parmesan cheese wheel

EXTRA AIR-DRIED ITALIAN HAM — +2.50

	SMALL	LARGE
SPAGHETTI TARTUFO Spaghetti with trüffles	14.90	26,90

FISH „Pesce"

GAMBERETTI AL FORNO 24.90
Black Tiger shrimps from the oven with tomatoes, garlic and olive oil, grilled vegetables and rice

SALMON FROM THE GRILL 22.90
grilled fillet of salmon with garlic spinach and rosemary potatoes

LOUP DE MER 22.90
fried filet of the sea bass with garlic spinach, rosemary potatoes and pepper foam

VEGETARIAN MEALS „Piatti Vegetariani"

SPINACH DUMPLINGS 14.90
with mushroom cream sauce and parmesan

MICELLOS BOWL 14.50
Couscous, rocket, tomatoes, mozzarella, avocado, grilled vegetables, served with basil

PARMIGIANA DI MELANZANE 14.90
Eggplant casserole with tomato sauce, mozzarella and garlic

WE ARE USING ENVIRONMENTALLY FRIENDLY AND BIODEGRADABLE PACKAGING MATERIALS.

THEREFORE WE CHARGE 0.80€ FOR TAKING AWAY FOOD.

STEAKS FROM BEEF „Bistecca di Manzo"

ENTRECÔTE CA. 250 G 28.50
Black Angus beef from Argentina with rosemary potatoes, grilled vegetables and balsamico gravy

FILETSTEAK CA. 200 G 30.50
Black Angus beef from Argentina with rosemary potatoes, grilled vegetables and balsamico gravy

SURF'N'TURF CA. 200 G 36.50
Filet steak with grilled Black Tiger Prawns, Black Angus beef from Argentina with spaghetti con Aglio and spinach

TO ALL STEAKS WE SERVE HOMEMADE PARSLEY BUTTER

MEAT „Carne"

PICCATA ALLA MILANESE * 22.50
Veal cutlet fried with Parmesan-egg, grilled vegetables and tomato spaghetti

PARMIGIANA POLLO 21.90
gratinated chicken with mozzarella and tomato sauce

GUANCIALE DI MAIALE 22.90
braised pork cheeks, potato gratin and bacon beans

MICELLO'S FAVORITES

APEROL SPRITZ [1,7] Aperol, Prosecco, soda, orange	0,2 L	8.50
MICELLO'S SPRITZ [1,7] Aperol, Prosecco, soda, rhubarb juice, mint	0,2 L	8.50
LILLET BERRY [1,7] Lillet, wild berry lemonade, wildberries	0,2 L	8.50
ROSATO MILANO [1,7] Ramazzotti Aperitivo Rosato, mango juice, Prosecco, mint	0,2 L	8.50
SARTI SPRITZ [1,7] Blood Orange Liqueur, Prosecco, Soda	0,2 L	7.50
HUGO Elderflower syrup, Prosecco, Soda, mint, lime	0,2 L	8.50

PROSECCO

	0,1 L	4.90
	0,75 L	24.50

CHAMPAGNER

MOËT BRUT IMPERIAL	0,75 L	95.00
MOËT ROSÉ IMPERIAL	0,75 L	105.00
MOËT ICE IMPERIAL	0,75 L	155.00
VEUVE CLICQUOT	0,75 L	95.00

HOMEMADE LEMONADES

PEAR-GINGER-LEMONADE pear juice, fresh ginger, soda	0,4 L	6.90
MANGO LEMONADE mango puree, mint syrup, lemon juice, soda	0,4 L	6.90
RASPBERRY LEMONADE raspberry puree, elderflower syrup, lemon juice, soda	0,4 L	6.90
FRESH LEMON LEMONADE bitter lemon, soda, sugar syrup, limes	0,4 L	6.90
MICELLO'S LEMONADE strawberry puree, rhubarb juice, vanilla, soda	0,4 L	6.90
PASSIONFRUIT LEMONADE passionfruit juice, lemon juice, peach puree, soda	0,4 L	6.90
LEMONADE WITH SHOT Optional with: vodka | vodka Vanilla | Beefeater Gin	0,4 L + 4 CL	8.90

WATER

MINERAL WATER (STILL | SPARKLING)	0,2 L	3.20
	0,4 L	4.90
ACQUA PANNA (STILL)	0,25 L	3.90
	0,75 L	6.90
SAN PELLEGRINO (SPARKLING)	0,25 L	3.90
	0,75 L	6.90

SOFTDRINKS

PEPSI [1,3,4,8,11]	0,2 L	3.20
	0,4 L	5.40
PEPSI LIGHT [1,3,4]	0,33 L	4.50
MIRINDA | 7UP | SCHWIP SCHWAP [1,3,4]	0,2 L	3.20
	0,4 L	5.40
JUICES AND NECTAR apple | orange | pear | cherry | grapefruit banana | rhubarb | strawberry | passionfruit red currant | pineapple | mango | cranberry	0,2 L 0,4 L	3.90 5.90
FRUIT JUICE SPRITZER	0,2 L	3.50
	0,4 L	5.50
RED BULL ENERGY DRINK [1,3,4,11,16]	0,25 L	4.90
RED BULL SUGAR FREE [1,3,4,11,16]	0,25 L	4.90
RED BULL RED EDITION [1,3,4,11,16]	0,25 L	4.50

DRAFT BEER

UR-KROSTITZER PILSNER	0,3 L	3.90
	0,5 L	5.90
RADLER | DIESEL	0,3 L	3.90
	0,5 L	5.90
ALLGÄUER BÜBLE BAYRISCH HELL	0,3 L	3.90
	0,5 L	5.90
ALLGÄUER BÜBLE EDELWEISSBIER	0,3 L	3.90
	0,5 L	5.90

BOTTLED BEERS

CLAUSTHALER NON-ALCOHOL	0,33 L	4.00
ALLGÄUER BÜBLE EDELWEISSBIER ALKOHOLFREI	0,5 L	5.90

WHITE WINES 0,2 L

CHARDONNAY TRENTINO DOC 7.90
CASTEL FIRMIAN | ITALY | DRY
Smell of apple, apricot and melon elegantly. Fruity and refreshing.

LUGANA DOC 8.50
CASTELLO BONDONI | ITALY | DRY
Fruit essences of a green apple.
At the palate Crisp and delicate.

PINOT GRIGIO DEL VENETO VALLAGARINA 7.50
SELEZIONE DEL DOTTORE | ITALY | DRY |
Pale yellow colour, fruity and delicate.

GRILLO IGT 7.50
ITYNERA MGM MONDO DEL VINO | SIZILIEN | DRY
Lemons and limes, tangy

ROSÉ WINES 0,2 L

SICILIA ROSATO I.G.T. 7.50
CORTE DEL MORI | SICILY | DRY
Fresh and clear fruit tones of raspberry and strawberry. Very elegant.

EBBES ROSÉ 7.50
ADELSAECK WINERY | GERMANY | OFF-DRY
fragrant charming with a hint of berries

Micello's RECOMMEND

ANTIPASTI DELLA CASA 16.90
grilled, pickled vegetables with avocado creme, mozzarella and italian sausage specialities

RED WINES 0,2 L

MERLOT SICILIA DOC 7.50
FEUDO ARANCIO | ITALY | DRY | 2016
Ripe cherry fruit and berry fruit.
Smooth, 10 Months Barrique expansion.

NERO D´AVOLA – TERRE SICILIANE IGT 7.50
VIGNETI ZABU | ITALY | DRY | 2017
Strong ripe fruit flavors.
Very good to grilled meat and wild fowl.

PRIMITIVO SALENTO I.G.T 8.90
ITYNERA | ITALY | DRY
aromas of sour cherry, long finish and soft tannins

IN ADDITION TO OUR OPEN WINES ... WE OFFER

A LARGE WINE LIST WITH EXCELLENT BOTTLED WINES

PLEASE ASK OUR STUFF

COCKTAILS ALCOHOLIC

MAI TAI [1,3,5,11] 9.90
White rum, Brown Rum, Apricot Brandy, orange juice, pineapple juice, almond syrup

PINA COLADA [5,9,11] 8.90
Whiter Rum, pineapplejuice, cream, coconut syrup

CAIPIRINHA 8.90
Cachaca, lime juice, lime, white cane sugar

SEX ON THE BEACH [3,11] 8.90
Vodka, peach liqueur, orange juice, cranberry juice

NEGRONI [1,11] 7.90
Campari, Gin, Martini Rosso

CUBA LIBRE [1,5,11,16] 7.90
Brown Rum, cola, lime

MOJITO [5,11,15] 8.90
White Rum, soda, white cane sugar, mint, lime

HIMBEER MOJITO [5,11,15] 8.90
Bacardi Razz, soda, white cane sugar, mint, raspberries

MOSCOW MULE [1,5,11] 8.90
Vodka, spicy ginger, lime juice, cucumber

LONDON MULE [5,11,15] 8.90
Gin, spicy ginger, lime juice, cucumber

ERDBEER DAIQUIRI [5,11,15] 8.90
Brown Rum, strawberry puree, lime juice

MANGO DAIQUIRI [5,11,15] 8.90
Brown Rum, mango puree, lime juice

COCKTAILS NON-ALCOHOL

IPANEMA [1,5,11] 7.90
ginger ale, lime, white cane sugar

VIRGIN COLADA [5,11] 7.90
pineapple juice, cream, coconut syrup

STRAWBERRY FUN [11] 7.90
orange juice, passion fruit juice, strawberry puree

MOJITO ALCOHOL-FREE 7.90
soda, Mojito Mint, mint, lime, lime juice

GIN & TONIC

Mediterran & Home Style

BEEFEATER DRY (LONDON) [5,11,15]	8.00
GIN MARE (SPAIN) [5,11,15]	9.50
HENDRICK'S (SCOTLAND) [5,11,15]	9.00
LONG HORN (LEIPZIG) [5,11,15]	8.50
MONKEY 47 (BLACK FOREST) [5,11,15]	9.50
MALFY (ITALY) [5,11,15]	9.50

LONGDRINKS 4CL

with Vodka

ABSOLUT VODKA + RED BULL [1,3,4,11,16]	8.00
ABSOLUT VODKA + ORANGE	6.90
ABSOLUT VODKA + COLA [1,16]	6.90

with Rum

BACARDI BLANCA + COLA	6.90
BACARDI RAZZ + 7 UP [5,11]	6.90
HAVANA CLUB 3Y + COLA [1,5,11,16]	6.90
HAVANA CLUB 7Y + COLA [1,5,11,16]	8.90

EVERY DAY 09.00–10.00 PM

Micello's

HAPPY HOUR

COCKTAILS ONLY **7.50**

CLEAR FIRES & GRAPPA 4CL

OBSTLER raspberry| pear	4.50
HAUSGRAPPA BIANCO	4.40
GRAPPA „DICI OTTO LUNE“ matured for 18 months	6.60

DIGESTIF 4CL

RAMAZZOTTI	4.50
JÄGERMEISTER	4.50
FERNET BRANCA	4.50
AVERNA	4.50
SAMBUCA	4.50
LIMONCELLO	4.50
BAILEYS	4.50
AMARETTO	4.50

LAVAZZA COFFEE

ESPRESSO SIMPLE [16]	2.90
ESPRESSO DOUBLE [16]	3.90
COFFEE SMALL[16]	3.50
COFFEE LARGE[16]	4.50
MILKCOFFEE [9,16]	4.50
CAPPUCCINO [9,16]	3.90
LATTE MACCHIATO [9,16]	4.90
EXTRA ESPRESSO SHOT	0.50
FLAVOURS FOR THE COFFEE [5,11] to choose from: coconut | almond vanilla | cinnamon | caramel	EACH 1.00
OAT MILK	0.50

RONNEFELDT TEA

TYPES OF TEAS Darjeeling | English Breakfast | Refreshing Mint Earl Grey | Sweet Berries | Rooibos Cream Orange Green Tea | Masala Chai | Morgentau	4.50

EVEN MORE HOT STUFF

FRESH MINT	4.90
GINGER WITH HONEY	4.90
FRESH MINT, GINGER & HONEY	4.90
HOT LEMON hot water with lemon juice	2.90
HOT RHUBARB VANILLA [5,11] rhubarb puree with vanilla syrup	4.90
HOT CRANBERRY [5,11] hot cranberryjuice, coconut syrup, orange juice, orange slice	4.90

CHOCOLATE

HOT CHOCOLATE [9,11]	3.90
HOT WHITE CHOCOLATE [9,11]	3.90
HOT CHOCOLATE WITH KICK [9,11] to choose from: Whiskey | Amaretto | Rum | Vodka	5.90

ALL PRICES ARE DECLARED IN EURO.

INGREDIENTS: (1) CONTAINS DYE (2) CONTAINS ANTIDEGRADANT (3) CONTAINS ANTIOXIDANT (4) CONTAINS TAURINE (5) CONTAINS FLAVORINGAE SUBSTANCE (6) CONTAINS PHENYLALANINE (7) WAXED (8) CONTAINS FLAVOR ENHANCER (9) CONTAINS MILK PROTEIN (11) CONTAINS SWEETENER (15) CONTAINS QUININE (16) CONTAINS CAFFEINE

Micello's

PIZZA
PASTA
GRILL
BAR

M-SG-03.2024-EN

PIZZA • PASTA

Micello's

GRILL • BAR

OPENING HOURS:

EVERY DAY FROM 11.30 am
SUNDAY CLOSED

ADDRESS:

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