

**STARTERS**

Green Olives ..... 4,20 €  
 Grüne Oliven

**SOURDOUGH PIZZA**

MARINARA (vegan)..... 7,50 €  
 Tomato sauce, Garlic, Oregano, Evo (A)...  
 Tomatensoße, Knoblauch, Oregano, Evo (A)

MARGHERITA ..... 8 €  
 Tomato sauce, Mozzarella Fior di Latte, Basil (A,G)  
 Tomatensoße, Mozzarella Fior di Latte, Basilikum (A,G)

GINGER TWIST (vegan)..... 11 €  
 with carrot-ginger cream, roasted pumpkin seeds, crispy sage  
 mit Karotten-Ingwer-Creme, geröstete Kürbiskerne, knuspriger Salbei

GREEN WOOD ..... 12 €  
 Leeks Vellutée, Mozzarella Fior di Latte, seasonal Mushrooms,  
 Parsley&Lemon gremolata (A,G)  
 Lauchcreme, Mozzarella Fior di Latte, saisonale Pilze, Petersilie und  
 Zitronen Gremolata (A,G)



**MAMIDA**

**ALPEN WIND ..... 14,50 €**

Creamed Almonds, smoked Provola, Speck, almond Tarallo crumble (A,H,G)  
Mandelcreme, geräucherte Mozzarella, Schinken und Mandel-Tarallo-Keks-Streusel (A,H,G)

**DISCO INFERNO..... 12 €**

Tomato sauce, smoked Provola, Spicy Salami, wild Oregano, Chilli threads (A,G,H)  
Tomatensoße, geräucherte Mozzarella, pikante Salami, Oregano und Chili öl (A,G,H)

**EXOTIC PORK ..... 15 €**

Mozzarella Fior di Latte, house spiced Pulled Pork, Pineapple ketchup,  
roasted Cashews, black Pepper (A,H,J)  
Mozzarella Fior di Latte, Hausmariniertes Pulled Pork, Ananasketchup,  
geröstete Cashewnüsse, schwarzer Pfeffer (A,H,J)

**PIZZA WITH ATTITUDE ..... 15 €**

Fior di Latte, Stracciatella Cheese, Beef Kebab Ragu, Smoked Provola  
Cheese and Preserved Lemon Parsley Gremolada (A,G)  
Mozzarella Fior di Latte, Stracciatella Käse, Beef Kebab Ragu, geräucherter  
Provola-Käse und eingelegte Zitronen-Petersilie-Gremolada (A,G)

**POPPY TRUFFLE.....14 €**

Mozzarella fior di latte cheese, truffle-honey marinated zucchini, whipped  
ricotta and poppy seeds  
Mozzarella fior di latte, in Trüffel-Honig marinierte Zucchini, geschlagener  
Ricotta und Mohn

# MAMIDA

TO FIG OR NOT ..... 13 €  
Mozzarella di Fior di Latte, Nduja, Figs compote, Stracciatella di burrata (A,G,4)  
Mozzarella di Fior di Latte, Nduja, Feigenkompott, Stracciatella di burrata (A,G,4)

## DESSERT OF THE DAY

Cannolo ..... 6,50 €  
Panna Cotta ..... 5,50 €

## LONG DRINKS

Aperol Spritz (12,A,B)..... 6 € / Campari Spritz (12,A,B) ..... 6 €

## CRAFT BEERS by Cans

Poor But Hoppy (33 cl) (1c) - 5,7% Abv, West Coast IPA ..... 4,80 €  
Pacific Twist (33 cl) (1c) - 5,5% Abv, Pale Ale ..... 4,80 €  
Flucht aus Bayern (33cl) (1a) - 4,8% Abv, Helles ..... 4,80 €

## ALCOHOL-FREE BEER

Quartiermeister\*in, Bio-alkoholfreies, 33cl ..... 4,70€

# MAMIDA

## BEER ON TAP

Hops & Barley AVIDA Pils (1c) 4,8% Abv (From Berlin) 0,3l ... 3,5 € / 0,5l ..... 5€

BRÄUGIER West Coast IPA (1c) 5,7% Abv (From Berlin) 0,3l ... 5 € / 0,5l ..... 7,5 €

## RED WINES

Campo della Chiesa, Terre di Sarizzola, Barbera 13% Abv (Piedmont, Italy)  
10cl ... 4,5€ / 75cl ... 21€

Vino Lauria, Zio Paolo, Nero D'Avola, 14,5% Abv (Sicily Italy) 10cl ... 5€ / 75cl ..... 23€

## WHITE & ROSE ´ WINES

Vino Lauria Giardinello, Grillo, 13% Abv (Sicily, Italy) 10cl... 5€ / 75cl ..... 23€

Renosu Bianco, Tenute Dettori Vermentino/Moscadeddu, 13% (Sardinia, Italy)  
10cl ... 6€ / 75cl ... 28€

Vino Lauria, Rose' di Zio Paolo, Frappato, 12%, (Sicily, Italy) 10cl ... 5€ / 75cl ..... 23€

## SPARKLING WINES

Sampagnino Bulli Marsanne/Ortrugo/Malvasia, 12% 10cl ... 4,5€ / 75cl ..... 22€

Az. Agr. Croci, Campedello, Malvasia/Ortrugo, 12% (Emilia-Romagna) 75cl ..... 28€

## SOFT DRINKS

Hotty Il Chinotto (33 cl) (2,a)..... 4 €      Permy La Gazzosa (33 cl) (2)..... 4 €

Komboucha, Bouche, Lemondrop, Hybiscus (33cl)..... 4,50 €

Fritz Cola (33cl) (b,k) ..... 3,5 €      Ostmost Apfel – Schorle (33cl) 3,50 €

Spreequell Mineral Water 1l .. 4,50 €      Spreequell Sparkling 0,75l ..... 4,20 €