



# OUR LOCALS

**Pizzeria Primavera Villach**

Nikolaigasse 36

9500 Villach

04242/29790

**Pizzeria Primavera Niederdorf**

Niederdorfer Str. 233

9020 Klagenfurt

0463/206289

**Pizzeria Primavera St. Kanzian**

Am See IVIII

9122 St. Kanzian

**Pizzeria Primavera Nassfeld**

Sonnleith 11

9620 Hermagor





# Aperitivi

(alcohol free)



San Bitter on ice with soda	0,2 l
San Bitter on ice with passion fruit juice	0,2 l
Tiki Ananas Balis on ice with mint	0,25 l

# Aperitivi



<b>Primavera SPRIZZ</b> Gancia Vermout Rosso on ice with tonic water, orange slice	0,2 l
<b>Milano SPRIZZ</b> Campari on ice with prosecco, cranberry juice, lemon slice	0,2 l
<b>San Bitter Happy Hour</b> San Bitter on ice with prosecco, orange slice	0,2 l





# Appetizers



13. **Caprese (G)**  
sliced mozzarella, tomatoes, and sweet basil
16. **Prosciutto crudo con melone**  
melon wrapped in prosciutto
17. **Carpaccio di bresaola – manzo (G)**  
finely sliced beef ham on rocket with parmesan cheese
18. **Carpaccio Cipriani (G)**  
fillet of beef finely sliced on rocket with parmesan cheese

# Soup



1. **Zuppa di pomodoro (LG)**  
tomato soup
  3. **Zuppa all'aglio (GA)**  
garlic soup
  4. **Zuppa di pesce (RBO)**  
fish soup with garlic bread
  5. **Frittatensuppe (GACL)**  
soup with strips of pancake
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# Salads



- 21. **Insalata verde**  
green salad
- 22. **Insalata di rucola (G)**  
Rocket salad with fresh Parmesan strips
- 23. **Insalata mista**  
Mixed salad
- 28. **Insalata di pollo (CGM)**  
Green salad, tomatoes, onions, olives, and grilled turkey strips
- 700. **Backhendlsalat (CGM)**  
green salad, tomatoes, onions, olives, and deep-fried turkey strips

# Side dishes



parsley potatoes

fries

grilled vegetables





# Meat





- 99. **Zwiebelrostbraten (AGMO)**  
traditional roast beef with onion-sauce and rosemary potatoes
- 102. **Grigliata di carne con patatine fritte (G)**  
grilled plate (beef, pork, turkey) with fries
- 103. **Entrecôte ai ferri (G)**  
grilled Beef with herb butter and fries
- 104. **Chevapcici (G)**  
cevapcici with fries
- 105. **Tagliata di manzo con Rucola e parmigiano (G)**  
Beef with rocket and freshly grated Parmesan cheese
- 106. **Cotoletta viennese con patatine (AC)**  
wiener schnitzel with fries (pork or turkey)

# Burger



- 578. **Cheeseburger (AG)**  
with beef and cheddar cheese
- 579. **Chickenburger (AG)**  
with grilled chicken breast and cheddar cheese
- 580. **Primaveraburger (AG)**  
with beef, cheddar cheese and bacon
- 753. **Chiliburger (AG)**  
With beef, cheddar cheese and jalapeño



Our burgers are all topped with lettuce, onion, pickles, tomatoes, and BBQ  
sauce!

As a side dish we serve fries



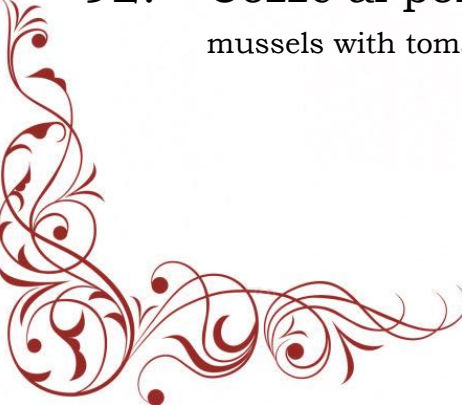

# Fish



- 80. Calamari fritti (ACGMR)  
fried squid with tartar sauce and green salad
- 72. Calamari alla griglia con patate e insalata (R)  
grilled squid with parsley potatoes and green salad
- 83. Calamari ripieni con patate e insalata (GR)  
stuffed squid with parsley potatoes and green salad
- 73. Branzino alla griglia mediterraneo (D)  
grilled sea bass-fillet with vegetables and parsley potatoes
- 71. Bistecca di salmone (D)  
grilled salmon steak with vegetables
- 74. Orata alla griglia mediterranea (D)  
grilled gilthead-fillet with vegetables and parsley potatoes

# Mussels



- 91. Cozze al vino bianco con pane all'aglio (AOR)  
mussels with white wine sauce, garlic and crispy garlic bread
  - 92. Cozze al pomodoro e basilico con pane all'aglio (ACR)  
mussels with tomato sauce, basil and crispy garlic bread
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# Pasta



31. **Spaghetti aglio olio e peperoncino (A)**  
spaghetti with olive oil, garlic and peperoncino (hot)
  32. **Spaghetti al pomodoro (AL)**  
spaghetti with tomato sauce
  33. **Spaghetti bolognese (ALO)**  
spaghetti with beef meat sauce
  34. **Penne all'arrabbiata (AL)**  
penne with tomato sauce and peperoncino (hot)
  35. **Penne all'amatriciana (AL)**  
penne with tomato sauce, onions and pancetta (hot)
  36. **Spaghetti alla carbonara (ACG)**  
spaghetti with cream sauce, bacon, egg and parmesan cheese
  38. **Tagliatelle quattro formaggi (AG)**  
ribbon noodles with cream sauce, mozzarella, gorgonzola, ricotta and parmesan cheese
  39. **Tagliatelle al pesto genovese (ACG)**  
ribbon noodles with basil cream sauce and parmesan cheese
  40. **Tortellini panna e prosciutto (ACGLO)**  
tortellini in cream sauce with ham
  41. **Lasagne alla bolognese (ACGLO)**  
lasagne topped with beef meat sauce and mozzarella cheese
  42. **Spaghetti vegetariana (AL)**  
spaghetti with tomato sauce and fresh vegetables
  45. **Tagliatelle porcini (AG)**  
ribbon noodles with porcini mushrooms
  47. **Penne alla Corleone (AGL)**  
Penne with tomato sauce, beef, garlic, peppers and olives (hot)
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# Pasta with fish



- 61. **Tagliatelle al salmone (ADGL)**  
ribbon noodle with dill cream sauce and smoked salmon fillet
- 64. **Spaghetti alle vongole (AOR)**  
spaghetti with white wine sauce and clams
- 65. **Spaghetti allo scoglio (ABDOR)**  
spaghetti with white wine sauce, seafood,  
mussels, clams and prawns
- 82. **Penne al tonno (ADL)**  
penne with tomato sauce and tuna fish

# Risotto



- 51. **Risotto frutti di mare (BDOR)**  
seafood - Risotto
  - 52. **Risotto Vegetariano (AL)**  
vegetables - Risotto
  - 53. **Risotto Porcini (GO)**  
Porcini - Risotto
  - 54. **Risotto ai funghi (GO)**  
Champignon - Risotto
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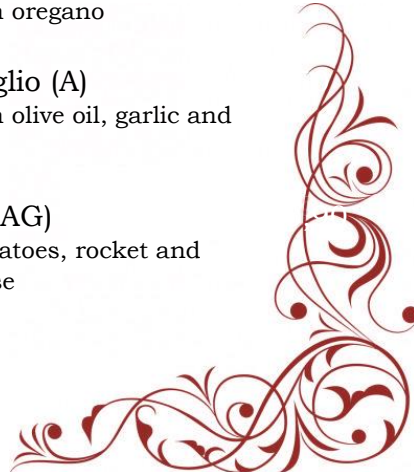




# Pizza al forno



111. Pizza Margherita (AG)  
with oregano
112. Pizza Bresaola (AG)  
with beef ham, rocket, parmesan and oregano
113. Pizza Mafiosi (AG)  
with spicy salami, chilli, pepperoni and oregano
114. Pizza al Tonno e Cipolla (ADG)  
with tuna, onions and oregano
115. Pizza Etna (AGI)  
with salami, onions, bacon and oregano
116. Pizza Quattro Formaggi (AG) 13  
with gorgonzola, ricotta, parmesan and oregano
117. Pizza alla Pescatora (ABDGR)  
with seafood, garlic, parsley and oregano
118. Pizza Calzone (AG)  
with ham, salami, artichokes, mushrooms and oregano
119. Pizza al Sugo di Carne (AGLO)  
with spicy beef sauce and oregano
120. Pizza Quattro Stagioni (AG)  
with ham, mushrooms, pepperoni, artichokes and oregano
121. Pizza San Daniele (AG)  
with raw ham and oregano
122. Pizza Diavolo (AG)  
with spicy salami, chilli and oregano
123. Pizza Vegetariana (AG)  
with fresh vegetables and oregano
124. Pizza ai Funghi (AG)  
with mushrooms and oregano
125. Pizza al Salame (AG)  
with salami and oregano

126. Pizza Montanara (AG)  
with ham, pepperoni and oregano
127. Pizza Regina (AG)  
with ham, mushrooms and oregano
128. Pizza Fellini (AG)  
with ricotta/ital. Curd cheese, spinach, garlic and oregano
129. Pizza Prosciutto (AG)  
with ham and oregano
130. Pizza Prosciutto e Salame (AG)  
with ham, salami and oregano
131. Pizza Capricciosa (AG)  
with ham, mushrooms, olives, artichokes, pepperoni and oregano
132. Pizza Napoletana (ADG)  
with olives, capers, anchovies and oregano
133. Pizza Speciale (AG)  
with raw ham, rocket, parmesan and oregano
134. Pizza Hawaii (AG)  
with ham, pineapple and oregano
136. Pizza Primavera (AG)  
\*Let our pizza chef surprise you
137. Pizza Elina  
with turkey ham and oregano
138. Focaccia (A)  
Pizza bread with oregano
- 139 Focaccia all'aglio (A)  
Pizza bread with olive oil, garlic and oregano
140. Pizza Estate (AG)  
with cherry tomatoes, rocket and parmesan cheese
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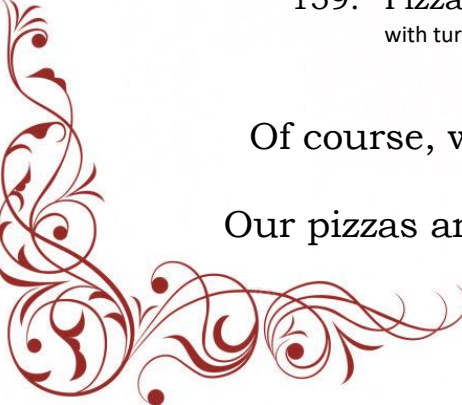
# Pizza al forno



148. Pizza alla Giuseppe (AG)  
with spicy salami, ricotta, corn and oregano
147. Pizza alla Rudi (AG)  
with salami, mushrooms, feta cheese, garlic chilli and oregano
166. Pizza alla Dottore (AG)  
With salami, feta cheese, rocket and oregano
152. Pizza alla Benzema (AG)  
with feta cheese, pepperoni, onions and oregano
153. Pizza alla Robben (AG)  
with spicy salami, bacon and oregano
154. Pizza alla Ronaldo (AG) 0  
with spicy salami, gorgonzola, onions and oregano
155. Pizza alla Vidic (AG)  
with ham, artichokes, capers and oregano
156. Pizza alla Alaba (AG)  
with ham, artichokes, mushrooms and oregano
157. Pizza alla Neymar (AG)  
with salami, corn, pineapple and oregano
461. Pizza alla Neuer (ACG)  
with ham, bacon, egg, corn, onions, garlic and oregano
167. Pizza van Persie (AG)  
with spicy salami, gorgonzola, ricotta, parmesan and oregano
171. Pizza alla Greca (ADG)  
with spicy salami, feta cheese, anchovies, olives, capers, oregano
151. Pizza alla Özil (AG)  
with turkey ham, turkey salami and oregano
159. Pizza alla Ibrahimovic (AG)  
with turkey ham, mushrooms and oregano

Of course, we also offer every pizza as a **gluten-free** pizza.

Our pizzas are all topped with original Italian mozzarella and fresh, homemade tomato sauce!





# Dessert



## 172. Tiramisù (ACEG)

Homemade delicious tiramisù, delicately garnished with whipped cream

## 173. Profiterole (ACFG)

Original Italian choux pastry doughnuts filled with ital. cream and covered with chocolate sauce, finely garnished with whipped cream

## 174. Pannacotta ai frutti di Bosco (EG)

Homemade Italian vanilla pudding with real bourbon vanilla and wild berry sauce, delicately garnished with whipped cream

# Coffee specialities



Espresso

Espresso lungo

Macchiato

extended coffee

Cappuccino

Latte Macchiato

Espresso Doppio

Espresso Corretto


# Tea



Tee – diverse Sorten

Tee/Zitrone

Tee/Rum





# Non-alcoholic drinks



Cola, Cola light, Cola Zero, Spezi, Fanta, Sprite, Almdudler, O-Saft, Apple-juice, Peach and Lemon Iced Tea	0,33 l 0,50 l
sprayed with soda	0,50 l
water	0,50 l
Mineral (sparkling and still)	0,33 l
Mineral lemon	0,33 l
Soda	0,33 l
Soda Lemon	
Soda	0,50 l
Soda Lemon	
Juice Water	0,33 l
Juice Water	0,50 l
Juice Soda Water	0,33 l
Juice Soda Water	0,50 l
Pago various sorts	0,25 l
Pago various sorts sprayed	0,50 l
Schweppes	0,25 l
non-alcoholic beer	0,50 l
non-alcoholic Wheat beer bottle	0,50 l



# Alcoholic drinks



Prosecco

Prosecco Strawberry/Mango/Orange

Flasche Prosecco

Aperol Veneziano

(Prosecco, Soda, Aperol)

Aperol Spritzer

(Weißwein, Soda, Aperol)

Hugo Spritzer

(elderberry syrup, white wine, soda, mint)

Tiroler Spritzer

(Almdudler with white wine)

Whisky Cola or Orange

0,25 l

Vodka Red Bull

0,25 l

Campari Soda/ Orange

0,25 l

Limoncello

2 cl

Martini

2 cl

Whisky, Vodka, Havanna, Rum

2 cl

Grappa, Jägermeister, Ramazotti,

Cynar, Sambuca, Montenegro, Averna,

Fernet, Eierlikör

Williams Birne, Zirben, Obstler

2 cl





# Wine



## red wine

House wine	1/8 l
House wine	1/4 l
House wine	1/2 l
House wine	1 l

Chianti	1/8 l
bottle	0,7 l

Cabernet	1/8 l
bottle	0,7 l

Merlot	1/8 l
bottle	0,7 l

Lambrusco	1/8 l
bottle	0,7 l

Cola red	1/4 l
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Spritzer red	1/4 l
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<i>Vino Rosè</i>	1/8 l
	1/4 l
bottle	0,7 l

## white wine

House wine	1/8 l
House wine	1/4 l
House wine	1/2 l
House wine	1 l

Pinot Grigio	1/8 l
bottle	0,7 l

Friulano	1/8 l
bottle	0,7 l

Chardonnay	1/8 l
bottle	0,7 l

Lambrusco	1/8 l
bottle	0,7 l

Cola white	1/4 l
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Spritzer white	1/4 l
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27,90



# Beer



Gösser beer from the barrel	0,30 l
	0,50 l

Gösser beer Radler	0,30 l
	0,50 l

Wheat beer bottle	0,50 l
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All our wines contain sulphites, all  
our beers contain gluten.



# Wine Bottle Specialities

## VINI BIANCHI

**Grüner Veltliner, Lössterassen** 0,75 l

Kremstal DAC

Weingut Bründlmayer Grafenegg

*In der Nase feines Traubenaroma, am Gaumen saftige und pfeffrige Aromen, zarter Löss-Schmelz im Abgang, frisch und lebendig, Trinkfreude pur!*

**Sauvignon blanc** 0,75 l

Südsteiermark DAC

Weingut E.&W. Polz, Spielfeld

*Strahlendes Grüngelb; sehr klare Aromatik mit Tiefgang, am Gaumen lebendig und äußerst facettenreich, von einer kühlen Würze abgerundet; sehr angenehme Säurestruktur, viel Trinkvergnügen.*

**Santa Cristina Bianco** 0,75 l

Umbria IGT

M.se Antinori, Florenz

*Strohgelb in der Farbe, in der Nase Zitrusfrüchte, kandierter Frucht, am Gaumen ausgewogen, schmackhaft und schön frisch und weichen Fruchtnoten. Milde Säurestruktur mit der ganzen italienischen Lebensfreude.*

**I Frati** 0,75 l

Lugana DOC

Ca dei Frati, Sirmione

*Hellgelb, in der Nase feine blumige und würzig-kräuterige Noten, Aprikosen und zarte Mandelnüancen, am Gaumen ausgewogen, perfekte Säure, saftig-delikate Frucht, finessenreicher Abgang.*

## VINI ROSATO

**In Bloom Rosé** 0,75 l

Hannes Reeh,

Neusiedler See

*Cuvee aus Merlot, Syrah, Zweigelt*

*In Bloom Rosé ist, wie alle Weine von Hannes Reeh, ein ehrlicher, geselliger und Charakter, der aber auch vielschichtig, intensiv und komplex daherkommt – eben "in voller Blüte"*

# Wine Bottle Specialities

## Rosa dei Frati

0,75 l

Rivera del Garda Brescaia DOC

Ca dei Frati, Sirmoine

*Zartes Rosa, in der Nase frischer Duft mit feinen Noten von Aprikosen und Mandeln, am Gaumen schmeichelhaft, vollmundig, mi feiner, delikater Säure und elegantem Abgang.*

## VINI ROSSO

## Blauer Zweigelt

0,75 l

Neusiedlersee DAC

Markus IRO, Gols

*Kräftiges Rubingarant, violette Reflexe. Zarte Tabakwürze, dunkles Waldbeerenkonfit, etwas Nougat, ein Hauch von Cassis, Gewürznoten. Saftig, elegant, fruchtsüß, gut integrierte Tannine zart nach Brombeeren, langanhaltend.*

## Shiraz vom Schiefer

0,75 l

Hannes Haiden

Oggau / Leithaberg

*Der Shiraz stammt aus der Riede Pratschkraftigen in Oggau. In der Nase zarter Veilchenduft, rote saftige Ribisel, am Gaumen ausdrucksstark und mit kraftvoller Frucht, kühle Aromatik, elegant, mit Tiefgang und Länge.*

## Primitivo „Neprica“, I.G.T

0,75 l

Cantina Tormaresca

Bari / Apulien

*Intensives Rubinrot, in der Nase rote Früchte, Amarenakirsche, mit Noten von kandierten Früchten und Lakritze, am Gaumen weich, rundes und strukturiertes Tannin, ausgeglichene Säure, langer Abgang.*

## Chianti classico Riserva D.O.C. G .

0,75 l

Villa Antinori,

M.se Antinori, Florenz Toscana

*Rubinrot, in der Nase intensive Fruchtnoten von reifer Kirsche, Preiselbeere und Waldbeeren mit angenehmen und gut integrierten Aromen von getoastetem Holz, Tabak und einer leichten Balsampur, am Gaumen weiche, saftige Tannine, langanhaltendes Finale*



All our wines contain sulphites, all our beers contain gluten.



# Allergenic legend



**A**  
GLUTENHALTIGES  
GETREIDE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**B**  
KREBSTIERE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**C**  
EIER VON  
GFLÜGEL  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**D**  
FISCH UND  
DARAUS  
GEWONNENE  
ERZEUGNISSE  
(AUSSER  
FISCHGELATINE)



**E**  
ERDNÜSSE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**F**  
SOJABOHNEN  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**G**  
MILCH VON  
SÄUGETIEREN  
UND MILCHER-  
ZEUGNISSE  
(INKLUSIVE  
LAKTOSE)



**H**  
SCHALENFRÜCHTE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**L**  
SELLERIE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**M**  
SENF UND  
DARAUS  
GEWONNENE  
ERZEUGNISSE



**N**  
SESAMSAMEN  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**O**  
SCHWEFELDIOXID  
UND SULFITE



**P**  
LUPINEN  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE



**R**  
WEICHTIERE WIE  
SCHNECKEN,  
MUSCHELN,  
TINTENFISCHE  
UND DARAUS  
GEWONNENE  
ERZEUGNISSE

» [wko.at/ktn/hygiene](http://wko.at/ktn/hygiene)