



SILVRETTA
THERME ISCHGL

Welcome to the Trattoria

In our Trattoria we'll treat you to classic Italian cooking. And we keep strictly to the original recipes and use original Italian products as far as possible.

All dishes are freshly prepared for you. Please understand that when we are busy serving many guests it is unavoidable that you will have to wait some time. All our dishes are also available for pre-ordering and takeaway. When preparing the dishes, we partly use allergenic ingredients when cooking.

Our trained service team will be happy to provide you with more information about this.

Buon Appetito

YOUR SILVRETTA THERME ISCHGL TEAM

From 22 hrs: Pizza only!

Make your late evening something special with our delicious pizzas.



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Seasonal
specialty

Asparagus menu



INSALATONA WITH ASPARAGUS – 15,50

Mixed salad | Cherry tomatoes | Orange fillets | Asparagus | Parmesan G, A

CALAMARI SALAD WITH ASPARAGUS AND ARUGULA – 18,50

Lukewarm calamari | Cherry tomatoes | Arugula | Red onion D, L, G

SALMON TARTARE – 20,50

Wild garlic cream | Lemon gel | Olives D, G, C

ASPARAGUS CREAM SOUP – 7,50

Wild garlic | Strawberries G

SALMON FILLET – 25,50

Green asparagus | Cherry tomato ragout | Cauliflower puree D, G, A

TAGLIATA DI MANZO (MEDIUM) – 28,50

With green asparagus | Wild garlic pesto | Parmesan G, C

RISOTTO CARBONARA WITH GREEN ASPARAGUS – 17,50

Parmesan | Egg yolk | Guanciale (bacon) G, C, A, L

RISOTTO WITH WILD GARLIC AND GRILLED PRAWNS – 22,50

Parmesan | Rocket | Cherry tomatoes B, A, C, G

GNOCCHI DI PATATE – 17,50

With wild garlic pesto and cherry tomatoes A, G, C

HOMEMADE RAVIOLI WITH ASPARAGUS (8 pcs.) – 18,50

Asparagus | Ricotta | Parsley Oil G, C, A, F, L

PIZZA WITH ASPARAGUS – 15,50

Tomato sauce | Mozzarella | Bacon | Gorgonzola | Green asparagus |
Parmesan | Oregano A, G, F, L





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Antipasti



CARPACCIO - 19,50

Wafer-thin beef fillet, rocket, Parmesan, herb cream **O, P, R, G**

MOZZARELLA CAPRESE - 14,50

Tomatoes | Mozzarella | Basil | Rocket | Balsamic **G, O, E, H**

BRUSCHETTA - 10,90

Tomatoes | Rocket | Basil pesto on top (with sheep's milk cheese) **G, O, H, A, E**

VITELLO TONNATO - 16,50

Veal escalopes, medium rare, cooled and served with tuna fish sauce, capers, rocket & cherry tomatoes **A, G, C, O, D**

PARMIGIANA DI MELANZANE - 14,50

Warm casserole of grilled aubergines, mozzarella, parmesan and tomato sauce **A, G, O, L**

Salads



INSALATA DI TONNO - 14,20

Refreshing tuna fish salad with green salad, tuna, cherry tomatoes, olives & onions **D, L, F**

INSALATA DI POLLO ALLE ERBE - 16,20

Succulent chicken breast (served cold) cooked with Mediterranean herbs), with green salad, Parmesan, croutons & cherry tomatoes **G, C, A, O**

INSALATA MISTA - 8,80

Gemischter Salat **G, O**



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Pasta



PASTA BOLOGNESE – 13,50

A, O, L, C

PASTA POMODORO – 9,80

A, O, L, C

PASTA ALL'AMATRICIANA – 14,80

Italian classic: savoury pasta with guanciale bacon,
pecorino cheese and chilli

A, O, L, F, C

PASTA WITH SMOKED SALMON – 17,50

A, D, C, L, G

PASTA AGLIO E OLIO – 9,80

A, C

PASTA VONGOLE – 19,90

D, A, O, L, F

LASAGNE AL FORNO – 15,80

A, C, O, L, G

LASAGNE AL VEGETARIANE – 14,50

A, C, O, L, G

GNOCCHI PESTO GENOVESE – 13,50

A, E, H, C

GNOCCHI POMODORO – 13,30

A, O, C

RAVIOLI AL RICOTTA – 14,90

Home-made ravioli (8 pcs.) with Parmesan and
sage butter A, G, C

RAVIOLI AL CARNE – 16,50

Home-made ravioli (8 pcs.) with meat filling,
Parmesan and sage butter or tomato sauce A, G, C, O, F

All our **pasta variations** are also available gluten-free.

Please note that our lasagne, gnocchi and ravioli are not available in a
gluten-free version.



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Meat



TAGLIATA DI MANZO - 25,50

Griddled rump steak, cut into strips and served with rocket salad and Parmesan O, P, L, G

PICCATA MILANESE DI POLLO - 22,50

Breaded chicken fillet with egg and Parmesan, served with Spaghetti and tomato sauce C, G, A, O

SALTIMBOCCA - 22,50

Roast veal schnitzel served with dry-cured ham in a white wine sauce, rosemary baby potatoes and vegetables O, P, L

POLPETTE CLASSICO - 16,90

A classic: beef meatballs cooked in a spicy tomato sauce & baked in the pizza oven, served with Baguette A, L, O, F, P, G

Fish



SALMONE DI CARTOCCIO - 23,50

Salmon fillet cooked in foil, with cherry tomatoes, garlic, olive oil, parsley and olives, served with triplet potatoes D, G, L, F, A



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Classic pizzas



LA TRATTORIA – 15,90

Tomato sauce | Mozzarella | Champignons | Spicy salami | Brie | Onions |
Basil | Oregano A, G

MARGHERITA (VEGETARIAN) – 10,80

Tomato sauce | Mozzarella | Oregano A, G, F

FUNGHI (VEGETARIAN) – 12,50

Tomato sauce | Mozzarella | Champignons | Oregano A, G, F

MILANESE – 15,80

Tomato sauce | Mozzarella | Spicy salami | Gorgonzola | Jalapenos | Oregano A, G, F

PROSCIUTTO – 12,90

Tomato sauce | Mozzarella | Ham | Oregano A, G, F

PROSCIUTTO-FUNGHI – 13,80

Tomato sauce | Mozzarella | Ham | Champignons | Oregano A, G, F

LA SAPORITA – 15,40

Tomato sauce | Mozzarella | Smoked provola | Bacon | Champignons | Oregano A, G, F, M

SALAMI – 13,50

Tomato sauce | Mozzarella | Mild or spicy salami | Oregano A, G, M, F

CAPRICCIOSA – 13,90

Tomato sauce | Mozzarella | Ham | Artichoke | Olives | Champignons | Oregano A, G, F

4 STAGIONI – 14,50

Tomato sauce | Mozzarella | Salami | Ham | Artichoke |
Olives | Oregano A, G, F, M

DIAVOLA – 14,90

Tomato sauce | Mozzarella | Spicy salami | Pepperoni | Garlic |
Oregano A, G, M, F

SPINACI (VEGETARIAN) – 14,20

Tomato sauce | Mozzarella | Leaf spinach | Gorgonzola | Garlic |
Oregano A, G, F

4 FORMAGGI (VEGETARIAN) – 15,50

Tomato sauce | Mozzarella | Gorgonzola | Alpine Cheese | Brie | Oregano A, G, F

CALZONE (PIZZA POCKET) – 13,80

Tomato sauce | Mozzarella | Ham | Spicy salami | Champignons |
Oregano A, G, M, F



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Pizza Specials



VITALE (PIZZA POCKET) - 13,90

Tomato sauce | Mozzarella | Ham |
Oregano | A chilled salad is added to the pizza
pocket after cooking A, G, L, F, O

RUSTIKALE - 15,20

Tomato sauce | Mozzarella | Spicy
salami | Bacon | Onion | Parmesan |
Oregano A, G, M, F

ALPINE CHEESE - 14,90

Tomato sauce | Mozzarella | Bacon |
Alpine cheese | Parmesan A, G, M, F

PRIMAVERA - 16,50

Tomato sauce | Mozzarella di Buffala |
Pesto Genovese added after cooking |
San Daniele | Basil | Parmesan shavings |
Oregano A, G, M, F

MARINARA - 13,20

Tomato sauce | Garlic | Basil |
Oregano - without mozzarella F, A

ROCKET - 15,20

Tomato sauce | Mozzarella | Rocket |
San Daniele | Parmesan shavings A, G, M, F

PORCINI - 16,90

Tomato sauce | Mozzarella | Porcini |
Fresh tomatoes | Venison salami |
Alpine cheese | Oregano A, G, M, F

CHIATONA - 16,50

Tomato sauce | Burrata di Buffala |
San Daniele | Cherry tomatoes | Basil |
Parmesan shavings | Oregano A, G, M, F

SPECIALE - 15,70

Tomato sauce | Mozzarella | Salami |
Ham | Mushroom | Onion | Tuna
A, G, M, F

PARMIGIANA - 14,50

Tomato sauce | Mozzarella | Aubergine |
Parmesan | Basil | Oregano A, G, F

VEGETARIANA **VEGETARIAN** - 13,60

Tomato sauce | Mozzarella | Seasonal
Vegetables | Oregano A, G, F

DOLCE E SALATO - 15,30

Tomato sauce | Mozzarella | Mascarpone |
Onion | Spinata (Spicy Italian Salami) |
Oregano A, G, F, M

With fish



TONNO - 14,50

Tomato sauce | Mozzarella | Tuna | Onion |
Garlic | Oregano D, A, G, F

NAPOLI - 15,80

Tomato sauce | Anchovies | Capers |
Oregano - without mozzarella D, A, G, F

Without tomato sauce



LA MIA - 14,90

Mozzarella | San Daniele | Parmesan shavings |
Basil | Olive oil | Oregano A, G, F

BELLA VITA - 16,50

Mozzarella | Mortadella | Basil | Oregano |
Buffalo mozzarella after baking
A, G, M, L, F



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For our littlest guests



SPAGHETTI POMODORO – 7,10

A, O, F, C

SPAGHETTI BOLOGNESE – 8,30

A, O, F, C

PIZZA MARGHERITA – 8,30

A,G,F

PIZZA SALAMI – 9,50

A,G,F

Desserts from our patisserie



CREME BRÛLÉE (FOR 2 PERSONS) – 14,90

with cream and strawberries G, O

TIRAMISU IN A GLASS – 6,50

with homemade chocolate ice cream A, G, C, O

PANNA COTTA – 5,80

with berry ragout G

CHOCOLATE MOUSSE IN A GLASS – 6,50

with cherries A, G, C



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Non-alcoholic drinks

Römerquelle (mineral water sparkling or still)	0,33l	3,50
Römerquelle (mineral water sparkling or still)	0,75l	7,10
Coca Cola Fanta Sprite Mezzo Mix ^o	0,3l	4,40
Coca Cola Fanta Sprite Mezzo Mix ^o	0,5l	5,90
Coke Zero (bottle)	0,33l	4,40
Almdudler (bottle)	0,35l	4,40
Ice tea Peach Lemon (bottle)	0,33l	4,30
Red Bull ORGANICS Tonic Water Black Orange Ginger Beer Bitter Lemon	0,25l	4,90
Red Bull Sugarfree Energy Drink	0,25l	4,90
Ski water Elderberry Raspberry	0,5l	3,40

Fruit juices

Orange Multivitamin	0,2l	3,70
Apple Currant	0,3l	4,30
Fruit juice spritzer (water or soda)	0,3l	3,90
Fruit juice spritzer (water or soda)	0,5l	5,30

Hot drinks

Americano		3,50
Espresso		3,10
Espresso Macchiato ^G		3,20
Doppio		6,00
Cappuccino ^G		4,50
Latte Macchiato ^G		4,50
Hot chocolate with cream ^G		4,50
Lumbumba		8,00
Tea (various types)		3,50
Tea (various types) with honey		4,50
Tea with rum		6,00
Affogato al caffè ^G		5,30

Draught Beers

Trumer Pils ^A	0,2l	3,00
Trumer Pils ^A	0,3l	4,30
Trumer Pils ^A	0,5l	5,50
'Radler' (Beer with sparkling water & lemonade) sweet sour ^A	0,3l	4,40
'Radler' (Beer with sparkling water & lemonade) sweet sour ^A	0,5l	5,60

Draught wheat Beers

Erdinger ^A	0,3l	4,30
Erdinger ^A	0,5l	5,60
Cola Weizen (half cola/half wheat beer) ^A	0,3l	4,40
Cola Weizen (half cola/half wheat beer) ^A	0,5l	5,60

Bottled Beers

Puntigamer Panther ^A	0,5l	5,60
Erdinger (dark) ^A	0,5l	5,50
Corona ^A	0,33l	5,00
Erdinger Natur Radler ^A	0,5l	5,50

Non-alcoholic bottled Beer

Erdinger Weizenbier ^A	0,5l	5,50
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Aperitif

Campari Soda	5cl	6,90
Campari Orange	5cl	7,90
Hugo	0,25l	6,70
Lillet Wildberry	0,25l	7,70
Glas Prosecco o	0,1l	5,40
Aperol-Spritz	0,25l	6,70
Champagner Moët o Chandon Brut	0,2l	30,00

Bitters

Averna	5cl	5,50
Ramazzotti	5cl	5,50
Jägermeister	2cl	4,00
Fernet	2cl	4,00

Cognac

Remy Martin X.O.	2cl	20,00
Hennessy	2cl	7,00

Grappa

Grappa Ornellaia	2cl	10,00
Grappa Sassicaia	2cl	11,00

Liqueurs

Baileys G, C, O	2cl	4,30
Cointreau	2cl	4,30
Grand Marnier	2cl	4,60
Pernod	2cl	4,60
Limoncello	2cl	3,90

Tyrol fine brandies

Plum Cuvée Brennerei Pfeifer	2cl	6,00
Bramble Brennerei Kössler	2cl	16,00

Open white wines

Kerner „Aristos“ D.O.C 2022 o Eisacktaler Kellerei Südtirol	1/8l	8,20
Grüner Veltliner Federspiel Fass 7 o Weingut Haslinger Wachau	1/8l	7,70
Chardonnay Reserve 2022 o Krug Gumpoldskirchen Thermenregion	1/8l	6,80
Trebbiano „Lugana 2021/22 o Tenuta Avanzi Vigna Bragnana Sirmione	1/8l	5,90

Open red wines

Blauer Zweigelt Eichkogel o Weingut Krug Thermenregion 2021	1/8l	6,70
Valpolicella Ripasso Superiore D.O.C 2019 o Tenute Falezza Verona	1/8l	8,20
Il Bruciato Bolgheri D.O.C 2020 o Cabernet Sauvignon, Merlot, Syrah Tenuta Guada al Tasso, Bolgheri	1/8l	9,40

Open rosé wines

See Rosé 2022 o Pia Strehn Deutschkreutz	1/8l	7,50
Wine spritzer o with lemonade	0,25l	4,20
with soda	0,25l	4,00



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Our speciality spritzers for winter



APEROL-SPRITZ - 6,70

Aperol | Prosecco | Soda | Orange o

LILLET WILDBERRY - 7,70

Lillet Rosé | Wildberry Schweppes | Berries o

HUGO - 6,70

Prosecco | Soda | Elderberry syrup | Mint | Lime o

BLACK APEROL - 6,90

Aperol | Prosecco | Red Bull Organics Black Orange o

LIMONCELLO SPRITZ - 6,90

Limoncello | Prosecco | Bitter Lemon o

BLACK CAMPARI - 7,90

Campari | Prosecco | Red Bull Organics Black Orange o

BLUE BIRDIE - 6,70

Curacao | Lemon juice | Red Bull Organics Tonic o

TONICELLO - 6,70

Limoncello | Prosecco | Red Bull Organics Tonic o

GINGER - 7,70

Vodka | Elderberry syrup | Red Bull Organics Ginger Beer o, A

Allergen list

- A** Gluten-containing grains **B** Crustaceans **C** Poultry eggs **D** Fish (except fish gelatine) **E** Peanuts
F Soya beans **G** Milk from mammals (incl. lactose) **H** Edible nuts **L** Celery **M** Mustard
N Sesame seeds **O** Sulphur dioxide and sulphites **P** Lupins **R** Molluscs, including snails, bivalves, squid

All prices in Euro. Subject to changes in price and general error.