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 10 PM: Pizza only!
Make your late evening something special with our delicious pizzas.

SILVRETTA
THERME ISCHGL

Seasonal specialty

Asparagus menu

INSALATONA WITH ASPARAGUS – 15,50
Mixed salad | Cherry tomatoes | Orange illets | Asparagus | Parmesan G, A

ASPARAGUS CREAM SOUP – 7,50
Wild garlic | Strawberries G

SALMON FILLET – 25,50
Green asparagus | Cherry tomato ragout | Cauli lower puree D, G, A

TAGLIATA DI MANZO (MEDIUM) – 28,50
With green asparagus | Wild garlic pesto | Parmesan G, C

RISOTTO WITH WILD GARLIC AND GRILLED PRAWNS – 22,50
Parmesan | Rocket | Cherry tomatoes B, A, C, G

GNOCCHI DI PATATE – 17,50
Wild garlic pesto | Cherry tomatoes A, G, C

HOMEMADE RAVIOLI WITH PRAWN FILLING (8 pcs.) – 18,50
Asparagus | Lemon zest | Brown Butter | Cress B, A, G, C

PIZZA WITH ASPARAGUS – 15,50
Tomato sauce | Mozzarella | Bacon | Mountain cheese | Green asparagus | Parmesan | Oregano A, G, F

All prices in Euro. Subject to changes in price and general error.
More information about allergenic ingredients can be found at the end of the menu.

SILVRETTA
THERME ISCHGL

Starters

SALMONE AL FORNO CON PAPRIKA AFFUMICATA E CREMA DI PATATE – 18,50
Salmon with Smoked Paprika and Potato Cream D, G, C

VITELLO TONNATO CLASSICO, OLIVE, CAPPERI – 18,90
Fine Slices of Veal Loin with Tuna Sauce, Capers and Olives D, G, O, C

BRUSCHETTA CON SAN DANIELE E FICHI, RUCOLA, BALSAMICO, PARMIGIANO – 14,50
Bruschetta with paper-thin San Daniele Ham, finely chopped Tomatoes, Arugula, Balsamic Vinegar, and Parmesan
A, O, G, C

FRITTURA DI VERDURE INVERNALI – 14,50
Crispy Baked Seasonal Winter Vegetables G, A, O, C

Soups

MINESTRONE DI VERDURE ALL'ITALIANA – 6,80
Italian Vegetable Soup L, F

BRODO DI MANZO CON POLPETTE, PASTA E VERDURE – 7,50
Clear Beef Broth with Meatballs, Noodles, and Vegetables L, M, A, G, C, F

Salads

INSALATA DI PATATE E FAGIOLINI – 12,50
Fine Leaf Salads with Potatoes, Green Beans, Olives, and Capers O, G

INSALATA DI BARBABIETOLE – 14,50
Fine Leaf Salads with Beetroot and Goat Cheese G, O

PANZANELLA INVERNALE – 13,50
Winter Bread Salad with Pickled Onions, Celery, and Winter Vegetables A, F, O
Italian Bread Salad "Panzanella" is made with Toasted White Bread and Cherry Tomatoes

INSALATA MISTA – 7,80
Mixed Salad with Cherry Tomatoes O, G

PIZZA BREAD – 8,50
Classic pizza bread with salt, rosemary, and garlic F, A

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Meat & Fish

COTOLETTO DI AGNELLO CON PATATE AL ROSMARINO E VERDURE MISTE, ACCOMPAGNATE DA UNA DEMI-GLACE – 25,80
Rack of Lamb with Rosemary Potatoes, Colorful Vegetables, and a Demi-Glace
G, A, C, L, M

TAGLIATA DI MANZO – 23,50
Grilled Entrecôte with Arugula and Parmesan
O, G

PICCATA MILANESE DI POLLO – 24,50
Chicken Fillet Breaded in Egg and Parmesan, Served with Spaghetti in Tomato Sauce
A, G, C

SALTIMBOCCA – 22,50
Kalbfleisch in Prosciutto mit Drillingskartoffeln und gemischtem Gemüse
A, O, G

BRASATO DI MANZO CON POLENTA AL TARTUFO E CAROTE – 19,50
Braised Beef with Truffle Polenta and Carrots
D, G, M, L, O

POLPETTE AL SUGO – 19,50
Beef Meatballs in a Fine Tomato Sauce
L, M, F

SALMONE AL FORNO – 25,50
Oven-Baked Salmon Fillet with Cauliflower Puree and Peas
D, G

FILETTO DI BRANZINO IN CARTOCCIO – 28,50
Fillet of Sea Bass with Olives, Rosemary, and Grilled Cherry Tomatoes,
Gently Cooked in Parchment Paper, Served with Sugar Snap Peas
D, G

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Pasta & Risotto

TORTELLINI FATTI IN CASA CON CREMA DI FUNGHI PORCINI E BURRO AL TARTUFO – 19,50
Homemade Tortellini with Porcini Cream and Truffle Butter
A, G, C

CAPPELLETTI RIPIENI DI PATATE E MORTADELLA CON CREMA DI PARMIGIANO – 19,50
Homemade Pasta Filled with Potatoes and Mortadella, Served with a Parmesan Cream
A, G, C, L, M, H, E

CAPPELLETTI RICOTTA E LIMONE – 18,50
Homemade Pasta Filled with Ricotta and Lemon Zest, Served with Sage Butter and Parmesan
A, G, C

TAGLIATELLE IN DELICATA SALSA AI FUNGHI – 16,50
Tagliatelle in a Fine Mushroom Sauce
A, G, C, H

TAGLIATELLE AL RAGÚ BOLOGNESE – 14,80
Tagliatelle in Ragu Bolognese
A, G, C, L, M, O

SPAGHETTI AL POMODORO – 13,50
Spaghetti in a Fine Tomato Sauce
A, G, C

GNOCCHI FATTI IN CASA CON CREMA AL GORGONZOLA E RUCOLA – 18,50
Homemade Gnocchi with a Creamy Gorgonzola Sauce and Arugula
A, G, C, O

GNOCCHI AL POMODORO – 17,80
Homemade Gnocchi with a Fine Tomato Sauce
A, G, C

SPAGHETTI CON SALSA DI TONNO E CAPPERI – 15,80
Spaghetti in a delicate Tuna Cream Sauce with Cherry Tomatoes, Olive Oil, and Capers
A, G, C, D

RISOTTO CON PEPERONI ROSSI E BURRATA – 18,50
Risotto with Red Bell Pepper and Burrata
G

RISOTTO CON BARBABIETOLA ROSSA, GORGONZOLA E PANCETTA CROCCANTE – 15,80
Risotto with Beetroot, Gorgonzola, and Crispy Bacon
G, L

Some of our Pasta-Dishes are also available gluten-free – please feel free to ask our service team.

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Classic Pizza

LA TRATTORIA – 15,90
Tomato Sauce | Mozzarella | Mushrooms | Spicy Salami | Brie | Onions | Basil | Oregano A, G, F

MARGHERITA (VEGETARIAN) – 10,80
Tomato Sauce | Mozzarella | Oregano A, G, F

FUNGHI (VEGETARIAN) – 12,50
Tomato Sauce | Mozzarella | Mushrooms | Oregano A, G, F

MILANESE – 15,80
Tomato Sauce | Mozzarella | Spicy Salami | Gorgonzola | Jalapeños | Oregano A, G, M, F

PROSCIUTTO – 12,90
Tomato Sauce | Mozzarella | Ham | Oregano A, G, F

PROSCIUTTO-FUNGHI – 13,80
Tomato Sauce | Mozzarella | Ham | Mushrooms | Oregano A, G, F

LA SAPORITA – 15,40
Tomato Sauce | Mozzarella | Smoked Provola | Bacon | Mushrooms | Oregano A, G, M, F

SALAMI – 14,70
Tomato Sauce | Mozzarella | Salami (choice of mild or spicy) | Oregano A, G, M, F

CAPRICCIOSA – 13,90
Tomato Sauce | Mozzarella | Ham | Artichokes | Olives | Mushrooms | Oregano A, G, F

4 STAGIONI – 14,50
Tomato Sauce | Mozzarella | Salami | Ham | Artichokes | Olives | Oregano A, G, F, M

DIAVOLA – 15,10
Tomato Sauce | Mozzarella | Spicy Salami | Pepperoncini | Garlic | Oregano A, G, M, F

SPINACI (VEGETARIAN) – 14,20
Tomato Sauce | Mozzarella | 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) – 14,50
Tomato Sauce | Mozzarella | Ham | Spicy Salami | Mushrooms | Oregano A, G, M, F

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Special Pizza

VITALE (PIZZA POCKET) – 13,90
Tomato Sauce | Mozzarella | Ham | Oregano | After baking, the pizza pocket is filled with a fresh salad 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 | Buffalo Mozzarella | Pesto Genovese (Basil Pesto) | San Daniele Ham A, G, M, F

MARINARA VEGETARIAN **– 13,20**
Tomato Sauce | Garlic | Basil | Oregano | Without Mozzarella F, A

PARMA & RUCOLA – 15,20
Tomato Sauce | Mozzarella | Arugula | San Daniele Ham | Parmesan Shavings A, G, M, F

PORCINI – 16,90
Tomato Sauce | Mozzarella | Porcini Mushrooms | Fresh Tomatoes | Wild Salami | Alpine Cheese | Oregano A, G, M, F

CHIATONA – 16,50
Tomato Sauce | Buffalo Mozzarella | San Daniele Ham | Cherry Tomatoes | Basil | Parmesan Shavings | Oregano A, G, M, F

SPECIALE – 15,70
Tomato Sauce | Mozzarella | Salami | Ham | Mushrooms | Onion | Tuna A, G, M, F

PARMIGIANA – 14,50
Tomato Sauce | Mozzarella | Eggplant | 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 F, A, D, M, O

without Tomato Sauce

LA MIA – 14,90
Mozzarella | San Daniele Ham | Parmesan Shavings | Basil | Olive Oil | Oregano A, G, F

BELLA VITA – 16,50
Mozzarella | Mortadella | Basil | Oregano | Buffalo Mozzarella A, G, M, L, F

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Für Our Little Ones

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

We kindly ask for your understanding that we can only offer children's dishes for children.

Desserts

CLASSIC TIRAMISU IN A GLASS – 8,50
A, G, C

DELICATE YOGURT PANNA COTTA – 7,50
with Berry-Cinnamon Compote
G, O

MIGLIACCIO, ITALIAN "CHEESECAKE" – 7,50
with Ricotta and Raspberry Sorbet
A, G, C, O

CHOCOLATE CAKE – 7,50
Chocolate Cake with Chestnuts and Creamy Chocolate Ice Cream
A, G, C, H, E

PISTACHIO MOUSSE – 7,50
with Dark Chocolate Glaze
G, H, E

CREMOSA ITALIIAN CHOCOLATE-HAZELNUT CREAM – 6,50
with Crumble and Chocolate Chips
A, G, C, H, E

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Homemade Ice Cream

All of our ice cream varieties are made in-house by our pâtissier. We do not use preservatives or artificial flavors in our ice cream production, but instead rely on pure fruit purée, real vanilla, high-quality chocolate, and natural ingredients.

WINTER ICED COFFEE WITH CINNAMON – 8,50
3 scoops of vanilla ice cream | Coffee liqueur | Cinnamon | Whipped cream
G, C, L, F, A, H, O

HOT LOVE SUNDAE – 9,50
3 scoops of vanilla ice cream | Warm raspberries | Whipped cream
G

DANISH SUNDAE – 9,50
3 scoops of vanilla ice cream | Warm chocolate sauce | Almonds | Whipped cream
G, H, E

MIXED ICE CREAM – 6,50
1 scoop of vanilla ice cream | 1 scoop of chocolate ice cream |
1 scoop of strawberry ice cream | Whipped cream
G

ALMOND SUNDAE – 10,90
2 scoops of almond ice cream | 1 scoop of chocolate ice cream | Almonds |
Chocolate sauce | Baileys | Whipped cream
G, O, A, H, E

SPECULOOS SUNDAE – 10,90
2 scoops of speculoos ice cream | 1 scoop of vanilla ice cream | Caramel sauce |
Cinnamon | Whipped cream
G, A, H, E

PLUM FRUIT CUP – 10,90
2 scoops of plum-cinnamon ice cream | 1 scoop of strawberry ice cream |
Yogurt | Fruit sauce | Whipped cream
G

OUR WAFER CONES CONTAIN ALLERGENS: A, G, C, H, E

All prices are in euros. Price changes and errors excepted.
Please note that our kitchen prepares dishes from scratch, so there may be potential cross-contamination..

SILVRETTA
THERME ISCHGL

Non-Alcoholic Drinks

Römerquelle (Still and Sparkling Mineral Water)	0,33l 0,75l	3,50 7,10
Coca Cola | Fanta | Sprite | Mezzo Mix O	0,3l 0,5l	4,40 5,90
Coke Zero (Bottle)	0,33l	4,40
Almdudler (Bottle)	0,35l	4,40
Ice Tea Pfirsich | Zitrone (Bottle)	0,33l	4,30
Organics by Red Bull Bitter Lemon | Black Orange | Ginger Ale | Ginger Beer | Tonic Water	0,25l	4,90
Red Bull Sugarfree | Energy Drink	0,25l	4,90
"Skiwasser" Elderflower | Raspberry with Soda or Water	0,3l 0,5l	2,80 3,40
Soda Lemon	0,3l 0,5l	3,00 4,00

Fruit Juices

Orange | Multivitamin	0,2l	3,70
Apple | Blackcurrant	0,3l	4,30
Fruit Juice with a Splash (Water or Soda)	0,3l 0,5l	3,90 5,30

Hot Drinks

Americano	3,50
Espresso	3,20
Espresso Macchiato G	3,40
Doppio	6,00
Cappuccino G	4,50
Latte Macchiato G	4,50
Hot Chocolate with whipped cream G	4,50
Hot Chocolate with Rum G	8,00
Tea (various varieties)	3,50
Tea (var. varieties) with honey	4,50
Tea with Rum	7,00
Affogato al caffè G	5,70

Draft Beer

Trumer Pils A	0,2l 0,3l 0,5l	3,00 4,30 5,50
Shandy sweet|sour A	0,3l 0,5l	4,30 5,50

Wheat Beer on Tap

Erdinger A	0,3l 0,5l	4,40 5,60
Cola-Weizen (a mix of wheat beer and cola) A	0,3l 0,5l	4,40 5,60

Bottled Beer

Puntigamer A	0,5l	5,20
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 Wheat Beer A	0,5l	5,50

All prices in euros. Subject to price changes and errors.

SILVRETTA
THERME ISCHGL

Aperitif

Campari Soda		6,90
Campari Orange		7,90
Hugo		7,50
Lillet Wildberry		7,90
Aperol-Spritz		7,50
Glas Prosecco o	0,1l	5,40
Champagner Moët & o Chandon Brut	0,2l	30,00

Open White Wines

Kerner „Aristos“ D.O.C 2022 o Eisacktal Winery | South Tyrol	1|8l	8,20
Grüner Veltliner Federspiel Fass 7 o Winery Haslinger | Wachau	1|8l	7,70
Chardonnay Reserve 2022 o Winery Krug | Gumpoldskirchen | Thermenregion	1|8l	6,80
Trebbiano „Lugana 2021|22 o Tenuta Avanzi | Vigna Bragnana Sirmione	1|8l	5,90
Spritzed White Wine o		
sweet	0,25l	4,20
sour	0,25l	4,00

Open Red Wines

Zweigelt Reserve | Eichkogel 2012 o Winery Krug | Thermal Region	1|8l	6,70
Valpolicella Ripasso Superiore D.O.C 2019 o Tenute Falezza Verona	1|8l	8,50
Il Bruciato Bolgheri D.O.C 2020 o Cabernet Sauvignon, Merlot, Syrah | Tenuta Guada al Tasso, Bolgheri	1|8l	9,70
Spritzed Red Wine o		
sweet	0,25l	4,20
sour	0,25l	4,00

Open Rosé Wines

See Rosé 2022 o Pia Strehn| Deutschkreutz	1|8l	7,50

All prices in euros. Subject to price changes and errors.

SILVRETTA
THERME ISCHGL

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

Fine Spirits

Plum Cuvée Distillery Pfeifer	2cl	8,00
Blackberry Distillery Kössler	2cl	18,00
Apple Brandy Distillery Hochstrasser	2cl	5,00
Hazelnut Spirit Distillery Hochstrasser	2cl	7,00
Apricot Brandy Distillery Hochstrasser	2cl	7,00
Williams Pear Brandy Distillery Hochstrasser	2cl	7,00

Grappa

Grappa Ornellaia	2cl	12,00
Grappa Sassicaia	2cl	13,00

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
Amaretto	2cl	4,30

Rum

Zacapa Reserva Limitata	4cl	15,00
Plantation La Reunion 13y	4cl	11,50
Bacardi	4cl	6,50

Whiskys

Jim Beam	4cl	8,00
Maker's 46	4cl	15,00
Jack Daniels	4cl	9,00
Lot 40	4cl	14,00
Jameson Black Barrel	4cl	13,00
Jameson Bow Street 18y	4cl	18,00
Yamazaki 12y	4cl	26,00
Macallan 12y Sherry Oak	4cl	17,00
Lagavulin 16y	4cl	16,00

All prices in euros. Subject to price changes and errors.

SILVRETTA
THERME ISCHGL

Our Spritz Specials for Winter

APEROL-SPRITZ – 7,50
Aperol | Prosecco | Soda o

BITTER SPRITZ – 7,70
Gin | Campari | Bitter Lemon o

BLACKBERRY ROYAL – 7,50
Blackberry Liqueur | Prosecco o

HUGO – 7,50
Prosecco | Soda | Elderflower Syrup | Mint | Lime o

LILLET GINGER – 7,70
Lillet Blanc | Ginger Beer o

LILLET WILDBERRY – 7,90
Lillet Rosé | Wildberry Schweppes | Berries o

MIMOSA – 7,50
Prosecco | Orange Juice o

RUBY SPRITZ – 7,70
Rosé Wine | Soda | Strawberry Syrup o

VENEZIANO – 7,50
Aperol | White Wine | Soda o

VIOLA SUNSET – 7,70
White Wine | Soda | Violet Syrup | Lemon Slice | Blackberries o

Allergen List

A gluten-containing grains B crustaceans C pultry eggs D fish (except fish gelatine) E peanuts
F soybeans G milk from mammals (including lactose) H tree nuts L calery M mustard
N sesame seeds O sulphur dioxide and sulfites P lupin R mollusks such as snails, shellfish and octopus

All prices in euros. Subject to price changes and errors.