



À la carte menu



Welcome to Schwarzen Adler, a place where history and enjoyment go hand in hand. Today, you are seated in a building that boasts over 500 years of tradition, shaped by craftsmanship, science, and a unique connection to the city of Vipiteno.

Originally comprised of four houses, the current hotel with restaurant has a rich history documented from the year 1481, when the carpenter André Zimmermann lived here and likely crafted the Gothic beam ceiling on the first floor himself.

The Schwarzer Adler once served as the gathering place for the guild of carpenters and canal workers. A notable guest was the famous physician and naturalist Paracelsus. In 1534, he visited his friend, the then-owner Stefan Kerner, who was a city council member and hospital master.

The building is marked not only by the famous sign from 1553 but also by a statue at the corner of the house, erected in 1636 by innkeeper Christoph Steyrer as a token of gratitude after the building survived a lightning strike. Unfortunately, the statues were stolen in the 1920s, but the story remains alive within these walls and rooms.

In the 20th century, the Schwarzer Adler transformed into a four-star hotel, and its vaulted-ceiling Speckkeller (Speck storage and maturation cellar) where became a lively tavern. Renowned football teams such as AC Milan and Juventus FC, as well as prominent politicians and famous actors, have all been welcome guests here during their stays in Vipiteno.

As you savor the fine dishes and wines, think of the many guests who sat here before you: townspeople, travelers, scholars, craftsmen, and stars. Welcome to the Schwarzer Adler – a place where the past lives on, and you become part of its story.

Source: Eller, A. K. (2018). *Geschichte der Häuser und Familien der Stadt Sterzing* (Band 2).

vini

SPARKLING 0,1L

SÜDTIROLER SEKT STEIL

Geier, Marling

5

FRANCIACORTA CUVEÉ PRESTIGE

Ca del Bosco, Franciacorta

8

CHAMPAGNE INTUITION

Legras & Haas, Champagne

11

WHITE WINE 0,1L

GRÜNER VELTLINER RIGGER 2022

Griesserhof, Vahren

6

WEISSBURGUNDER TRADITION 2023

Terlan, Terlan

6

CHARDONNAY DOSS 2023

Castelfeder, Auer

5,5

VERMENTINO PERLATO DEL BOSCO 2023

Tua Rita, Toscana

5

RIESLING RÜDESHEIMER 2017

August Kessler, Rheingau

7

RED WINE 0,1L

BLAUBURGUNDER BUCHHOLZ 2022

Castelfeder, Auer

6

LAGREIN RISERVA 2020

Nusserhof, Bozen

8

CASON HIRSCHPRUNN TANNAT 2019

Alois Lageder, Margreid

9

ROSSI DEI NOTRI 2023

Tua Rita, Toscana

5

BAROLO 2020

Prunotto, Piemonte

11

SWEET WINE 0,05L

MUFFATO DELLA SALA 2022

Castello della Sala, Umbria

8

per partire

TORRE DI SAPORI

antipasti | homemade carne salada | buffalo ricotta | gnocco fritto
18

CROCCHETTE

eggplant croquettes | basil emulsion | olive powder
12

TRIS DI BRUSCHETTE

tomatoes - ricotta | burrata - eggplant | stracchino - courgette
12

antipasti

ACCIUGHE

Cantabrian anchovies | butter | homemade brioche bread
12

GAMBERONI IN UMIDO

king prawns | tomato sauce | olives | capers | provolone | gratinated
18

PANZANELLA SALAD

cucumber | tomato | red onion | olives | pan fritto |
celery sticks | buffalo mozzarella
14

CARPACCIO

beef carpaccio | lemon mayonnaise | salted capers
17

CAPRESE

San Marzano tomatoes | basil | burrata
13

PANE E RAGOUT

ragout | bolognese | homemade ciabatta bread
12

zuppe

PASTA E FAGIOLI

creamy bean soup | homemade pasta | gremolata
10

TORTELLINI IN BRODO

tortellini "Sapori di Valeggio" | filled with beef | beef broth
13

classici (SINCE 1481)

CALF 'S HEAD TERRINE

calf's head terrine | "Frick" local butchery | shallots vinaigrette
16

LIVER DUMPLING SOUP

fresh liver Frickhof | beef broth
10

EISACK VALLEY WINE SOUP

cream soup | Kerner white wine | cinnamon croutons
10

POTATO LEAVES WITH "SAUERKRAUT"

baked potato leaves | home-fermented "sauerkraut"
15

DUMPLING TRIS

pressed cheese dumpling | spinach dumpling | mushroom dumpling |
parmesan cheese | butter
16

SADDLE OF DEER

deer steak | juniper crust | red cabbage | deep fried potato dumplings
31

primi

TAGLIOLINI VITELLO

homemade tagliolini | veal ragout | parmesan spuma
17 / 19

PLIN AL CINGHIALE

homemade ravioli del plin | wild boar filling | gravy | sage |
parmesan fonduta
17 / 19

CANNELLONI

cannelloni | spinach | ricotta | San Marzano tomatoes
15 / 17

ZITI SALSICCIA

homemade pasta | salsiccia | fennel seeds | puntarelle | parsley pesto
16 / 18

GNOCCHI AMATRICIANA

homemade potato gnocchi | tomato sauce | Tropea onion | guanciale
17 / 19

SPAGHETTI VONGOLE

spaghetti | pasta Setaro Napoli | clams | bottarga
19 / 21

RISOTTO MARE

risotto | bisque | clams | red prawns (raw) | squid
20 / 22

FAZZOLETTI AL TARTUFO

homemade pasta sheets | buerre blanc | truffle | confit egg yolk
21 / 23

our pasta dishes can also be prepared gluten-free on request

secondi

SALTIMBOCCA ALLA ROMANA

veal escalope | raw ham | sage | mashed potatoes | peperonata

22

OSSOBUCO ALLA MILANESE

braised veal | saffron risotto | gremolata

22

COTOLETTA ALLA BOLOGNESE

breaded, gratinated veal cutlet | Parma ham | Parmigiano Reggiano |
fennel salad | homemade fries

28

TRIPPA ALLA PARMIGIANA

tripe | tomato sauce | Parmigiano Reggiano | polenta

18

SALSICCIA DI BRA

Piedmontese sausage | mashed potatoes | onion sauce

18

CONTROFILETTO

entrecôte 300g | salsa verde | fried polenta | spinach

28

ROMBO ALLA MEDITERRANEA

turbot | white wine sauce | capers | artichokes | potatoes

26

POLENTA E PROVOLONE

polenta | provolone | peperonata | gremolata

17

COSTATA 1 KG

2 persons | Fiorentina | homemade fries | spinach | lemon mayo

39 per Person

FRICK CUT 1 KG

2 persons | Simmentaler beef | "Frick" local butchery | homemade fries |
spinach | lemon mayo

39 per Person



Macelleria, salumeria e agricoltura
dal 1854

pizze

LE CLASSICHE

LA FOCACCIA BIANCA

olive oil | rosemary | maldon salt

6

MARINARA

tomato sauce | oregano | garlic | olive oil

7

MARGHERITA

tomato sauce | mozzarella fior di latte | basil

8

PROVOLA E PEPE

tomato sauce | smoked provola | basil | black pepper | olive oil

9

NAPOLETANA

tomato sauce | mozzarella fior di latte | Cantabrian anchovies | basil

10

PAESINA

tomato sauce | mozzarella fior di latte | country ham | basil

10

PICCANTE

tomato sauce | mozzarella fior di latte | napoli salami |
braised onion | basil

11

REGINA

tomato sauce | confit tomatoes | buffalo mozzarella |
prosciutto crudo | basil

12

MEDITERRANEA

tomato sauce | caper leaves | taggiasca olives |
buffalo mozzarella (after the oven) | basil

12

SICILIANA

tomato sauce | mozzarella fior di latte | capers |
taggiasca olives | Cantabrian anchovies | basil

12

CAPRICCIOSA

tomato sauce | mozzarella fior di latte | ham | mushrooms |
artichokes | basil

12

LE FAVOLOSE

TONNARELLA

tomato sauce | mozzarella fior di latte | tuna |
braised onion | mascarpone | basil

12

TIROLESE

tomato sauce | mozzarella fior di latte | speck |
mushrooms | garlic

12

SAPORITA

tomato sauce | buffalo mozzarella | braised onion | nduja |
salsiccia | basil

13

UMAMI

tomato sauce | oven roasted eggplants | rucola |
burata | tomato reduction

12

PRIMAVERA

tomato sauce | mozzarella fior di latte | sausage |
broccoli rabe | mascarpone cheese

13

LE BIANCHE

FORESTA

without tomato sauce | buffalo mozzarella | king oyster mushrooms |
salsiccia | barolo reduction

12

MORTAZZA

without tomato sauce | mozzarella fior di latte | mortadella |
burrata | pesto | pistachios

13

LE GOURMET

PIZZA GOURMET

stracciatella di burrata | red sicilian prawns | confit tomatoes | pesto |
aged balsamic

23

PIZZA TARTUFO

fonduta di Parmigiano | fresh black truffle | confit egg yolk

21

DOMPI BOYS

tomato sauce | salami golfetta | confit tomatoes | mascarpone | rucola
| 0,75l Champagner Dom Pérignon Vintage

290

with our pizzas we recommend

BIRRA ROSSA - Mountbecher

0,3L 3,5

0,5L 5,5



SCHWARZER ADLER

CONCEPT LIVING & ITALIAN RESTAURANT



Piazza Città 1 - 39049 Vipiteno | Italia

restaurant@schwarzer-adler.it

0472 628161

www.schwarzer-adler.it