PAZZERIA Klagenfurt

Pazzeria Klagenfurt is a jewel hidden within the old walls of one of the city's oldest houses in the city, right in the enchanting Badgasse, where the paths between the elegant Alter Platz and Osterwitzplatz intersect. Under the historic arches of a 14th century inn, we have created a place where your hunger will take you on a journey through authentic Italian cucina antica, where old recipes flourish and local treasures adorn our table.

Our pizzas paint a picture as soft and seductive as the pastel-colored sunsets of Italy: imagine the delicate mortadella from Bologna sprinkled with green jewels of Bronte pistachios, resting on a velvety pillow of Roman artichoke hearts, topped with a swirl of buffalo mozzarella stracciatella, all enveloped by the scent of Mediterranean citrus orchards. Questa non è una semplice pizza, amici miei, ma un bacio dolce e appassionato, like that of a tender lover.

And this caress of the senses can turn into a true Italian romanza.
Feel how the deep, earthy aromas of mushrooms from Bergamo's mysterious valleys open up and merge with the hearty Coppa Piacentina, all danced in pink pepper blossoms and delicate veils of ricotta mousse. Like a faithful lover, this pizza will capture your heart and never leave it.

But, miei cari, Pazzeria is not just a culinary journey through Italia, it is a celebration of life and our rich traditions! We create a world of laughter and simplicity, where the clink of glasses fills the air and pizzas are joyfully shared with hands, where music touches the soul and spontaneous plays enliven the courtyard while children play in carefree joy.

At the Pazzeria, amici miei, anything is possible... because here, under this roof, we are all a bit „pazzeria", crazy about life, love, and of course, pizza. Our Neapolitan pizza is not just food; it is emotion, a piece of history and a legacy that we share with you in every delicious bite. Straight from our hearts into your hands, we serve you the best that Bella Italia has to offer!

Con amore e passione, Patrizia & Christian

www.pazzeria.at @pazzeria_klagenfurt

the Bar

SIGNATURE DRINKS

Fine Gin Tonic Selection
Gin Fizz Lavender
Pink Martini Soda
Sorbet with Vodka

WINE

italian white & red wine,
pink sparkling wine

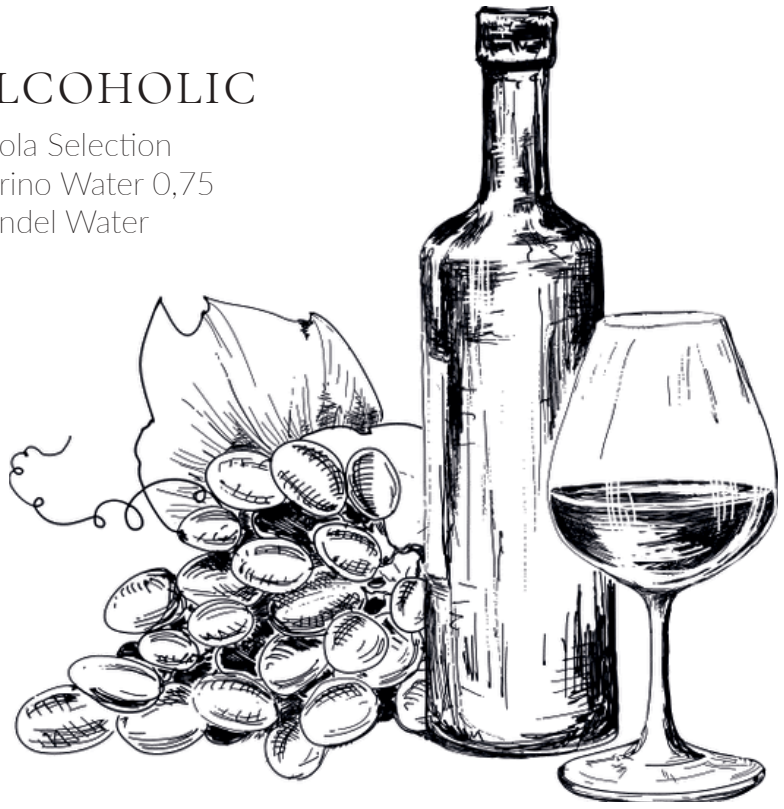
Ask for our recommendations

BEER

Red Moretti, Light Moretti,
Weihenstephaner Wheat

NON ALCOHOLIC

Fritz Kola Selection
Sanpellegrino Water 0,75
Lavendel Water



OPENING HOURS

Wednesday to Saturday

11:30 - 15:00
17:00 - 22:00

Sundays & Public Holidays

16:00 - 22:00

Benvenuti

If you have food allergies, please speak to our staff, we will inform you about allergens.

I Nostri Antipasti – Our Starters

OLIVE ASCOLANE € 4,20
Piece of breaded olives filled with meat and cheese.

CARPACCIO TELLER € 14,00
Beef carpaccio with Rucola and Grana Padano.

TAGLIERE „PAZZERIA“ € 15,00
Mixed Italian cold cuts with vegetables, cheese variation, served with seasonal products.

TAGLIERE DI FORMAGGI €8,90
Mixed Italian cheese bell, seasonal served with walnuts and honey.

BÜFFEL CAPRESE € 10,20
Buffalo mozzarella 125 gr served on salad, capers and crispbread.

BRUSCHETTE FANTASIA € 7,80
3 pieces of homemade bread topped with seasonal Italian products (chef‘s variation).

GRISSINI PARMA € 6,20
5 pieces of homemade grissini with Prosciutto di Parma D.O.C.

PUCCIA € 3,50
Southern Italian-style pizza bread with Evo oil and rosemary.

Pizza Speciale

LA GRANSIGNORA

Black pastry, buffalo mozzarella, quail eggs, truffle cream, parmesan potato chips, crispy basil. *AGH

Impasto Nero, Mozzarella di Bufala, Uova di Quaglia, Tartufo Nero, Patatine al Parmigiano, Basilico Croccante.

€ 18,50

FELLINI

Tomato sauce, buffalo mozzarella, grilled Italian-style melanzani, kohlrabi tips, mint blossoms (Olio Extra Vergine Fragranza Aglio). *AG

Pomodoro, Bufala, Melanzane grigliate alla Pugliese, Friarielli, Fiori di Menta.

€ 15,60

ZAMPANÒ

Tomato sauce, mozzarella, Italian coarse-grained sausage, kohlrabi tips, Pecorino Romano (Olio Evo Nabucco). *AGL

Pomodoro, Salsiccia, Mozzarella, Friarielli, Pecorino Romano.

€ 16,20

Additional toppings are charged separately.
Fish and mushrooms vary according to season.
Surcharge for wholemeal and black dough € 2.00

LA MONA

Tomato sauce, mozzarella, caramelized onions, gorgonzola and salsiccia.

Pomodoro, Mozzarella, Cipolle Caramellate, Gorgonzola e Salsiccia.

€ 16,80

LA DOLCE VITA

Tomato sauce, Parma ham, mozzarella, Grana Padano, edge filled with ricotta and southern Italian flavors (Olio Evo Nabucco). *AG

Pomodoro, Mozzarella, Prosciutto Crudo di Parma DOC, Rucola, Grana Padano 24 Mesi, Cornicie Ripiena con Ricotta al Profumo Siciliano.

€ 16,80

LA DAMA BIANCA

Mozzarella, smoked provola, Gorgonzola & walnuts. *AGH

Mozzarella, Provola Affumicata, Gorgonzola e Noci.

€ 15,50

LE NOTTI DI CABIRIA

Original Napolitan Margherita 1820, buffalo mozzarella, fresh cherry tomato sauce, plenty of basil (Olio Evo Fragranza Basilico). *AG

Pizza Margherita Secondo La Tradizione Napoletana del 1820.

€ 15,60

SUGAR TO THE MONKEY

Tomato sauce, buffalo mozzarella, spicy salami, beetroot cream, basil (Olio Evo Peperoncino), yellow cherry tomatoes.

Pomodoro, Bufala, Salame Calabrese, Basilico e Crema di Rape Rosse.

€ 16,80

ITALIAN WEDDING

Tomato sauce, fior di latte, prosciutto from Piacenza, ricotta mousse, seasonal mushrooms. *AG

Pomodoro, Fior di Latte, Coppa di Piacenza, Porcini Saltati, Mousse di Ricotta, Pepe Rosa.

€ 17,20

LOVE 1962

Tuscan-style pizza dough, rocket, Ricotta cheese, seasonal mushrooms, cherry tomatoes, bacon from Valtellina (vegetarian available). *AG

Schiacciata Toscana, Rucola, Ricotta, Crema di Funghi, Pomodorini, Speck della Valtellina (Olio Extra Vergine al Rosmarino).

€ 15,50

LA STRADA

Tomato sauce, mozzarella, air-dried beef, egg, Grana Padano (16 months), asparagus. *ACG

Pomodoro, Mozzarella, Bresaola, Uovo, Asparagi, Grana Padano (16 Mesi).

€ 16,00

MEDEA

Fresh cherry tomato sauce, buffalo mozzarella, grilled octopus, parsley. *ADG

Salsa Fresca di Pomodori Ciliegini, Mozzarella di Bufala, Polpo alla Griglia, Prezzemolo.

€ 18,00

LA PATATA BOLLENTE

4 types of cheese, fried potatoes, speck della Valtellina (Olio Extra Vergine Al Rosmarino). *AG

4 Formaggi, Patate al Forno e Speck della Valtellina.

€ 15,50

LA DOLCE AMATA

Cream of artichokes, fresh mozzarella buffalo milk (stracciatella), mortadella, pistachio pesto, granella. *AGH

Crema di Carciofi, Mortadella, Stracciatella, Pesto di Pistacchio, Granella.

€ 16,80

LA DOPPIA MONA

Spicy Calabrese salami, Andujia, truffle cream, smoked burrata. *AG

Spianata Calabrese, Fiordilatte, Crema al Tartufo e Burrata Affumicata.

€ 18,20

Pizza Classica

MARGHERITA

Tomato sauce, mozzarella, basil. *AG

Pomodoro, Mozzarella, Basilico.

€ 11,90

ROMA

Tomato sauce, black olives, anchovies,
red onions (Olio Evo Fragranza Peperoncino.
*ADG

*Pomodoro, Olive Nere Salentine,
Acciughe, Cipolle Rosse.*

€ 11,50

CALZONE

Tomato sauce, mozzarella, ham. *AG

Pomodoro, Mozzarella, Prosciutto Cotto.

€ 13,50

CAPRICCIOSA

Tomato sauce, mozzarella,
ham, artichokes, olives. *AG

*Pomodoro, Mozzarella, Prosciutto
Cotto Fiocco, Carciofi e Olive.*

€ 13,90

DIAVOLA

Tomato sauce, mozzarella,
spicy Italian sausage. *AG

*Pomodoro, Mozzarella,
Salame Piccante.*

€ 13,80

Our Dough

The beginning of every great Neapolitan pizza is the dough, made with just four basic but high-quality ingredients: Water, salt, yeast and the most important element, flour. We use special „Tipo 00“ flour, which is of the finest quality and ensures the perfect gluten balance for our dough.

We also offer the „5 Cereali“ varieties based on wholemeal and „Nero“ with added charcoal for better digestibility.

Veni, Vidi, Edi – I came, I saw, I ate

Pizza Vegan

PANE AMORE E FANTASIA

Black olives, sun-dried tomatoes, capers from Capri, artichoke hearts with mint on a fine artichoke cream. *AG

Base Crema di Carciofi, Olive Sorrentine, Pomodori Secchi, Capperi di Capri, Cuori di Carciofi alla Menta.

€ 13,80

MERYLIN

Grilled zucchinis & eggplants, basil, capers on a fine cream of beet. *AG

Base Crema di Barbabietola Rossa, Zucchine e Melanzane Grigliate, Basilico e Capperi.

€ 14,00

Insalate

INSALATA GIARDINO € 4,60

Mixed organic salad, cherry tomatoes & bread chips.

INSALATA PARADISO € 9,00

Mixed organic salad, crispy bacon, smoked Italian cheese, walnuts & bread potato chips.

PANZANELLA € 9,00

Original typical salad from Tuscany. Small bread cubes, cherry tomatoes, red onion, garlic cloves, balsamic vinegar, basil & black pepper.

BASKET OF PIZZA BREAD € 3,50

Cucina

ZUPPA DI CIPOLLA GRATINATA € 6,00

Onion soup in beef stock au gratin with Grana Padano.

PEAR SOUP WITH OCTOPUS € 12,80

Fine pea cream with polpo, lost egg & pink pepper.

Vellutata di Piselli con Calamari Golosi e Uovo al Pepe Rosa.

BUCATINI ALLA GRICIA CON TARTUFO € 18,00

Pasta specialty from Rome with pecorino cheese sauce, crispy bacon & sliced truffle.

Tipica Pasta Romana con Crema di Pecorino Romano, Guanciale Croccante e Scaglie di Tartufo Originale.

PASTA ROSSA DELLA CASA € 9,80

Italian-style tortiglioni with fresh cherry tomato sauce with basil & Grana Padano.

Tortiglioni con salsa di pomodori ciliegini freschi in stile italiano con basilico e Grana Padano.

PARMIGIANA € 12,50

Italian lasagne-style specialty, grilled eggplants, mozzarella, tomato sauce, Grana Padano. Gluten-free.

TAGLIATELLE MILANO € 19,50

Fresh tagliatelle made from buckwheat, egg & blackcurrants, served with saffron cream with seasonal mushrooms and salsiccia (vegetarian option).

Tagliatelle Fresche al Grano Saraceno con Crema allo Zafferano, Salsiccia e Funghi.

MEZZELUNE CON SCAMPI € 21,00

Tortelloni or stuffed pasta with polpa di scampi and rocket. Sauce with scampi and cherry tomatoes.

Non-alcoholic drinks

Fritz Kola Klassik 0,33 l	€ 3,70
Fritz Kola Zero 0,33 l	€ 3,70
Fritz Kola Mixed 0,33 l	€ 3,90
San Pellegrino Limonade 0,25 l	€ 3,10
San Pellegrino Orange 0,25 l	€ 3,10
Acqua Sanpellegrino 0,25 l	€ 2,90
Acqua Sanpellegrino 0,75 l	€ 5,20
Römerquelle Still 0,33 l	€ 3,00
Römerquelle Still 0,75 l	€ 5,20
Römerquelle Sparkling 0,33 l	€ 3,00
Soda water 0,5 l	€ 1,80
Soda Lemon 0,5 l	€ 4,00
Apple juice sparkling 0,5 l	€ 4,00
Elderberry juice or mint sparkling 0,50 l	€ 4,40
Lanvender Whater gespritzt 0,5 l	€ 4,40
Strawberry Pago	€ 3,80

Birra / Beer

Moretti from the barrel 0,25 l	€ 3,40
Moretti from the barrel 0,40 l	€ 4,80
Moretti Rossa 0,25 l	€ 3,80
Moretti Rossa 0,40 l	€ 5,20
Puntigamer Bottle 0,50 l	€ 4,20
Radler Bottle 0,50 l	€ 4,20
Non-alcoholic Gösser 0,5 l	€ 4,00
Klagenfurt City Beer 0,33 l	€ 3,60
Weihenstephan Wheat 0,5 l	€ 5,20

Spritz , Prosecco & Alcoholic mixed drinks

Prosecco	€ 4,80
Prosecco Strawberry	€ 4,80
Prosecco Mint	€ 4,80
Prosecco Mint sparkling	€ 5,20
Prosecco Rose	€ 5,20
Aperol Spritz with Prosecco	€ 5,80
Crazy Aperol (Strawberry juice, vodka, prosecco, soda & pepper)	€ 6,70
Gin Fizz Lavender (0,2 Cl Gin, Lavender Sirup, Soda)	€ 6,70
Summer Spritz 0,40 l	€ 3,80
White Spritz 0,40 l	€ 4,40
Red Spritz 0,40 l	€ 4,40

Dessert

PIZZA NUTELLA € 14,00
Calzone filled with Nutella, bananas
and nuts. Ideal for 4 people.

PISTACHIO TIRAMISU € 7,00

TORTA DELLA NONNA € 5,00
Shortcrust pastry with vanilla and almond cream.
Pasta Frolla con Crema alla Vaniglia e Mandorle.

PANNA COTTA WITH STRAWBERRY SAUCE € 7,00

CHOCOLATE SOUFFLE € 4,40

SORBETTO € 4,20
width Vodka +€ 1,70

Cafè & Tea

Ristretto	€ 2,60
Ristretto doppio	€ 3,80
Espresso Macchiato	€ 2,80
Espresso con Grappa	€ 4,80
Capuccino	€ 3,70
Capuccino con Panna	€ 4,00
Latte Macchiato	€ 4,20
American Coffee	€ 3,20
Tea	€ 3,50

Digestives

Grappa Della Casa 2 cl	€ 3,50
Grappa Barrique 2 cl	€ 5,20
Averna 4 cl	€ 4,70
Diplomatico 2 cl	€ 6,00
Sambuca 2 cl	€ 3,70

La Dolce Vita ♥ does not end here

Grazie mille for your visit to our beloved Pazzeria!

It was a real pleasure to take you on a journey
through the flavors of Italy, right here in Klagenfurt.
We hope you enjoyed every fork, every bite, every note
of our food as much as we enjoyed preparing it for you!

Your opinion is worth its weight in gold to us. If you could take
a few moments to rate us online, we would be immensely grateful.
Your reviews not only help us to constantly improve, but they also allow
us to share our Italian passion with even more people.

Ricordatevi, we are not just a pizzeria, we are the PAZZERIA!
And that means we're a bit crazy, but crazy about what we do.

Arrivederci and we hope to see you again soon.
Write to us, give us a call, or even better, just drop by!
La porta è sempre aperta.

Con tutto il nostro cuore,

Patrizia e Christian

Review-Link

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pazzeria.at/bewertung

PS: For inquiries and reservations,
we are also available on WhatsApp
under 0676 6011576. A presto!

@pazzeria_klagenfurt
www.pazzeria.at

grazie!