



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

PROSECCO

Terre al Piano, Veneto

5

TRENTO DOC 1673 BLANC DE BLANCS RISERVA

Cesarini Sforza, Trento

8

CHAMPAGNE INTUITION

Legras & Haas, Champagne

11

WHITE WINE 0,1L

GRÜNER VELTLINER RIGGER 2022

Griesserhof, Vahren

6,5

WEISSBURGUNDER VERSALTO 2023

Alois Lageder, Margreid

6

SAUVIGNON RAIF 2024

Castelfeder, Auer

5,5

CHARDONNAY TRADITION 2024

Terlan, Terlan

5

RIESLING RÜDESHEIMER 2017

August Kessler, Rheingau

8,5

BOURGOGNE BLANC 2022

Vincent Giradin, Burgund

9,5

BORDEAUX BLANC

VIRGINIE DE VALANDRAUD 2016 - CORAVIN

Château Valandraud, Bordeaux

15

RED WINE 0,1L

BLAUBURGUNDER BUCHHOLZ 2023

Castelfeder, Auer

6

LAGREIN RISERVA GRAFLEITEN 2020

Obermoser, Bozen

8

CASON HIRSCHPRUNN TANNAT 2019

Alois Lageder, Margreid

10

CHIANTI BROLIO RISERVA 2021

Ricasoli, Toscana

7

BAROLO 2021

Prunotto, Piemonte

12

TIGNANELLO 2021 - CORAVIN

Tenuta Tignanello, Toscana

25

ROSÈ WINE 0,1L

GIARDINO ROSÉ 2024

Antinori, Toscana

6

SWEET WINE 0,05L

MUFFATO DELLA SALA 2022

Castello della Sala, Umbria

8

per partire

TORRE DI SAPORI

antipasti | homemade carne salada | burrata | gnocco fritto
18

CROCCHETTE CACCIO E PEPE

croquettes | caccio e pepe | pecorino | black pepper
12

TRIS DI BRUSCHETTE

tomato - pesto | burrata - peach | swiss chard - pecorino
12

antipasti

ACCIUGHE

Cantabrian anchovies | butter | homemade brioche bread
12

SPIEDINI DI GAMBERI

shrimp skewers | mediterranean breadcrumbs | lime mayo
18

PANZANELLA - SALAD

cucumber | tomato | red onion | olives | bread croutons |
celery sticks | buffalo mozzarella
14

BATTUTA DI MANZO

beef tartare | mediterranean marinade | homemade brioche bread | butter
17

CAPRESE

San Marzano tomatoes | rucola | mozzarella fior di latte
13

classici

(SEIT 1481)

CALF ´S HEAD TERRINE

calf ´s head terrine | ´Frick´ local butchery | shallots vinaigrette
16

BACON DUMPLING SOUP

fresh bacon ´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
17

VEAL WIENER SCHNITZEL

Veal loin schnitzel | fried in clarified butter | boiled potatoes |
freshly stirred lingonberries
24

primi

TORTELLINI IN BRODO

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

PLIN AL CINGHIALE

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

CANNELLONI

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

CONCHIGLIE ALLA ZOZZONA

homemade pasta | guanciale | salsiccia | tomato | egg yolk |
pecorino romano
16 / 18

GNOCCHI POMODORO

homemade potato gnocchi | tomato sauce | stracciatella di burata |
guanciale
17 / 19

SPAGHETTI COZZE E VONGOLE

spaghetti | Setaro pasta from Naples | venus clams | mussels | tomato
19 / 21

RISOTTO AMALFI

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

TAGLIOLINI AL TARTUFO

homemade pasta | beurre blanc | truffle
22 / 24

secondi

SALTIMBOCCA ALLA ROMANA

veal escalope | raw ham | sage | mashed potatoes | peperonata
23

OSSOBUCO ALLA MILANESE

braised veal | polenta | gremolata
25

COSTOLETTE DI AGNELLO

grilled lamb chops | potato cream | olives | tomato
29

TRIPPA ALLA PARMIGIANA

tripe | tomato sauce | Parmigiano Reggiano | polenta
18

CONTROFILETTO

entrecôte 250g | salsa verde | potato | garden beans
28

OMBRINA ALLA MEDITERRANEA

adlerfish | white wine foam | capers | broccoli ravel | potatoes
28

POLENTA E FUNGHI

polenta | porcini mushrooms | parmesan fondue | gremolata
19

CHATEAUBRIAND 600 G

2 persons | beef filet | homemade fries | swiss chard | lemon mayo |
pepper sauce
42 per person

FRICK CUT 1 KG

2 persons | simmental beef | "Frick" local butchery | homemade fries |
swiss chard | lemon mayo | pepper sauce
39 per person



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

pizze

PER PARTIRE

PATATINE FRITTE

Homemade fries

6

Truffle Mayo 2

Lime Mayo 2

Garlic Mayo 2

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 | basil

9

NAPOLETANA

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

9

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

LE FAVOLOSE

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

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 | burrata | tomato reduction

12

PRIMAVERA

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

13

la dolce vita

LE BIANCHE

FORESTA
without tomato sauce | mozzarella fior di latte | porcini mushrooms |
salsiccia | barolo reduction
12

MORTAZZA
without tomato sauce | mozzarella fior di latte | mortadella |
burrata | pesto | pistachios
13

LE GOURMET

PIZZA COZZE E VONGOLE
mozzarella fior di latte | garlic | clams | mussels | basil
23

PIZZA TARTUFO
Creme fraiche | mushrooms | fresh black truffle | confit egg yolk
21

DOMPI BOYS
tomato sauce | salami golfetta | confit tomatoes | mascarpone |
rucola | 0,75l Champagne Dom Pérignon Vintage
290

with our pizzas we recommend

BIRRA ROSSA - Mountbecher
0,3L 3,5
0,5L 5,5

TIRAMISÚ
classic
7

MERINGATA ALLE FRAGOLE
pavlova | baisier | vanilla cream | strawberry
8

PANNA COTTA
classic | rasberry sauce
7

PROFITEROLES
cream puffs | vanilla cream | chocolate mousse
8

TORTA AL LIMONE
lemon mousse cake
8

ESOTICO
white chocolate mousse | mango sauce | coconut
8

GELATO SOFT
fior di latte ice cream | caramel sauce | pistachio crumble
7



SCHWARZER ADLER

CONCEPT LIVING & ITALIAN RESTAURANT



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