



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 2021

Nusserhof, Bozen

8,5

CASON HIRSCHPRUNN TANNAT 2020

Alois Lageder, Margreid

10

BARBERA SUPERIORE CÀ DI PIAN 2023

La Spinetta, Piemonte

7

BOLGHERI CONT'UGO 2023

Guado al Tasso, Toscana

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 tower | homemade carne salada | burrata | gnocco fritto

18

CROCCHETTE DI MELANZANE ALLA PARMIGIANA

croquettes | eggplant | mozzarella | tomato | parmesan | basil

12

TRIS DI BRUSCHETTE

cherry tomato - burrata | pumpkin - ricotta | kale - pecorino

12

antipasti

ACCIUGHE

Cantabrian anchovies | butter | homemade brioche bread

12

INSALATA D'AUTUNNO

wild herb salad | oven vegetables | pumpkin | bread crisps | buffalo mozzarella

14

BATTUTA DI MANZO

beef tartare | mediterranean marinade | homemade brioche bread | butter

17

CRUDO DI BRANZINO

seabass | raw | herb-cucumber broth | cherry tomatoes | lemon oil

19

classici

(SEIT 1481)

CARPACCIO DI CERVO

venison carpaccio | walnut | cranberry | Schwarzenstein cheese
17

BACON DUMPLING SOUP

fresh bacon "Frickhof" | beef broth
10

CREMA DI ZUCCA

pumpkin cream soup | robiola fresh cheese | nuts | bread croutons
10

POTATO LEAVES WITH "SAUERKRAUT"

baked potato leaves | home-fermented "sauerkraut"
15

DUMPLING TRIS

pressed cheese dumpling - fried onion | spinach dumpling - parmesan
fondue | mushroom dumpling - kale salad | parmesan cheese | butter
17

VEAL WIENER SCHNITZEL

Veal Wiener 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

RAVIOLI AL TARTUFO

homemade ravioli | parmesan fondue | beurre blanc | truffle

22 / 24

CANNELLONI

cannelloni | spinach | ricotta | pesto | San Marzano tomatoes

15 / 17

REGINETTE ALL'ANATRA

homemade pasta | duck ragout | mushrooms | grana padano

16 / 18

PACCHERI POMODORO

homemade pasta | tomato sauce | burrata | basil

17 / 19

FREGOLA SARDA | COZZE E VONGOLE

2 persons | fregola | homemade pasta | mussels | clams | tomato |
baked with pizza dough

21 per person

RISOTTO AL RADICCHIO

risotto | treviso radicchio | castelmagno cheese | red wine reduction |
sweetbreads

17 / 19

TAGLIOLINI AL GRANCHIO

homemade fine pasta | crab | bisque | kaffir lime

22 / 24

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

secondi

BRASATO AL BAROLO

beef cheek | Barolo | celery root purée | baby carrot | herbs |
bread crumble

25

AGNELLO GRATINATO

lamb knuckle medium rare | herb crust | celery cream |
baked pumpkin | hash browns

29

TRIPPA ALLA PARMIGIANA

tripe | tomato sauce | Parmigiano Reggiano | polenta

18

ORATA ALLA BRACE

grilled sea bream | cannellini beans | kale | bottarga foam

28

FORMAGGIO AL FORNO

Capriz baked cheese | truffle honey | root baguette | topinambur |
pickled walnuts

19

BEEF FILLET 220G

35

RIBEYE 300G

32

FRICK CUT 1KG DRY AGED

78 (2 persons)

SIDE DISHES

homemade fries | roasted Jerusalem artichoke | kale |
salsa verde with dried tomatoes | truffle mayonnaise

pizze

PER PARTIRE

PATATINE FRITTE

Homemade fries

6

Truffle 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

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

VERDE VITA

pesto genovese | fior di latte mozzarella | confit tomatoes | nduja

12

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

QUATTRO FORMAGGI

mozzarella fior di latte | bufala mozzarella | parmigiano |
gorgonzola | 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 | basil

12

SAPORITA

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

13

ORTOLANA

tomato sauce | grilled vegetables | burrata | arugula | basil

13

PRIMAVERA

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

13

CALZONE

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mozzarella fior di latte | mascarpone | soppressata salami |
confit tomatoes | braised onions | tomato sauce served separately

13

LE BIANCHE

FORESTA

without tomato sauce | mozzarella fior di latte | porcini mushrooms |
salsiccia | confit tomatoes | parmesan

12

MORTAZZA

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

13

LE GOURMET

RAGÙ

veal ragout | mascarpone | parmesan | rosemary

16

PIZZA COZZE E VONGOLE

Tomato sauce | garlic | clams | mussels | bottarga

23

PIZZA DOLCE

PIZZA NUTELLA

Nutella | mascarpone | banana | pistachio crumble

11

with our pizzas we recommend

BIRRA ROSSA - Mountbecher

0,3L 4

0,5L 6

la dolce vita

TIRAMISÚ

classic

7

TORTINO AL CIOCCOLATO

warm chocolate cake | white chocolate foam | marinated raspberries

9

PROFITEROLES

cream puffs | vanilla cream | chocolate mousse

8

TORTA AL LIMONE

lemon mousse cake

8

CANNOLO SICILIANO

served in a glass | cannolo dough | white chocolate espuma |
candied oranges | ricotta | pistachio

8

GELATO SOFT

chocolate ice cream | hazelnut crumble | homemade Nutella

7

PIZZA NUTELLA

Nutella | mascarpone | banana | pistachio crumble

11



SCHWARZER ADLER

CONCEPT LIVING & ITALIAN RESTAURANT



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