

## STARTERS

Mixed Antipasti	12,50   small 9,50
Pizza Pane	5,50
Extra Breadbasket	2,50
Olives	4,50
Bruschetta Papageno	5,80
Caprese	6,80
Caprese di Bufala	8,80
Baked feta cheese	7,50
with tomatoes – onions – olives & herbs	
Vitello Tonnato	8,80
Carpaccio of Beef	9,80
rucola – Grana Padano	
Fried Anchovies	9,80
with roasted focaccia and aioli	

## SALADS

Mixed Salad	5,80   small 3,80
Rucola	8,80   small 7,00
tomatoes – rucola – Grana Padano	
Primavera	9,80   small 7,50
marinated vegetables – olives – artichokes	
Casa	9,80   small 7,50
corn – artichokes – olives – mozzarella	
Pecora	9,80   small 7,50
feta cheese – olives – pepperoni – onions	
Pollo	10,50   small 7,50
rosemary chicken – fried mushrooms – Grana Padano	
Gamberetti	10,50   small 7,50
prawns – croûtons	

## HOME-MADE PASTA

Fussili al Arrabiata	8,80
spicy tomato sauce – garlic – pepper – oregano	
Fussili Lattuga	10,50
stewed lettuce – tomatoes – nuts – bacon	
Spaghetti Aglio e Olio	8,80
garlic – peperoncini – stewed tomatoes – parsley	
Spaghetti alla Bolognese	9,80
tomato sauce – minced meat – Grana Padano – oregano	
Spaghetti Papageno	12,80
garlic oil – stewed tomatoes – buffalo cheese – anchovies	
Spaghetti Frutti di Mare	12,80
tomato white wine sauce – seafood	
Tagliatelle Gamberetti	12,80
tomato white wine sauce – prawns	
Tagliatelle Salmone	12,80
saffron sauce – salmon – tarragon – grapes	
Tagliatelle Tagliata	13,50
tomato cream sauce – beef tenderloin tips – mushrooms – Grana Padano	

## GNOCCHI

Gnocchi Spinaci	9,80
spinach – gorgonzola	
Gnocchi Caprese	9,80
tomatoes – mozzarella – basil	
Gnocchi al burro e Salvia	11,80
Prosciutto di parma – sage butter – rucola	
Gnocchi Salmone	12,80
salmon – broccoli – almonds	

## AL FORNO

Lasagne	10,50
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## PIZZA

Margherita	8,80
mozzarella – tomatoes – basil – Grana Padano	
Margherita di Bufala	11,80
buffalo cheese – tomatoes – basil	
Prosciutto	9,80
ham*	
Salami	9,80
salami*	
Quattro Formaggi	9,80
gorgonzola – Grana Padano, pecorino – mozzarella	
Vegetariana	10,80
marinated vegetables – onions – Grana Padano – rosemary	
Papageno	9,80
fresh tomatoes – rucola – Grana Padano – extra virgin olive oil – sea salt	
Contadina	11,80
pickled tomatoes – feta cheese – olives – onions – Crema di Balsamico – rucola	
Capricciosa	10,80
ham* – mushrooms – artishokes – chillies	
Salsiccia Picante	10,80
spicy salami* – fresh tomatoes – spicy oil	
Zauberflöte	11,80
spicy salami* – Prosciutto di parma – rucola	

## PIZZA

Mozart	11,80
ham* – salami* – spicy salami* – mushrooms – pepper	
Diavolo	11,80
spicy salami – hot chillies – fresh tomatoes – feta cheese	
Pamina	11,80
mascarpone – rucola – Prosciutto di parma	
Salmone	12,50
salmon – crème fraîche – rucola	
Frutti di Mare	12,50
marinated seafood – garlic – lemon	
Surf 'n Turf	12,50
prawns – Prosciutto di parma – garlic – Crema di balsamico	



## SÜSSES

Mousse au Chocolat	4,50
Tiramisu	5,80
Panna Cotta with berries	6,80
Chocolate cake with a care of chocolate fudge	7,50
with mango and passion fruit	



We have a special menu for our meat - and fish dishes

## LET'S START WITH ...

Prosecco DOC.....	0,1l	3,50
Prosecco with elderflower syrup.....	0,1l	3,80
Prosecco Aperol <sup>6,9</sup> .....	0,1l	3,80
Martini <sup>9</sup> Bianco/Rosso.....	5cl	3,80
Lillet Blanc.....	5cl	3,80
Aperol Spritz <sup>6,9</sup> .....	0,2l	4,90
Prosecco – Soda – Aperol		
Campari Orange <sup>6,9</sup> .....	0,2l	4,90
Bellini <sup>9</sup> on the rocks.....	0,2l	6,50
Prosecco with white peaches		
Hugo.....	0,2l	5,90
Prosecco – Soda – mint leaves – elderflower		
Hugo non- alcoholic.....	0,2l	5,90
Ginger Ale – Soda – mint leaves – elderflower		

## SOMETHING WARM ...

Espresso.....		1,90
Espresso Macchiato.....		2,10
Espresso Doppio.....		2,80
Espresso Coretto.....		3,90
(with Grappa)		
Cappuccino.....		2,60
Latte Macchiato.....		2,90
Kaffee Crème.....		2,50
Hot chocolate.....		2,90
Chai Latte.....		2,90
Tea.....		2,50
Darjeeling – Fruit tea – Camomile – Peppermint – Green Tee – Chai		

## NON- ALCOHOLIC ...

Acqua Morelli Mineralwater.....	0,25l	2,40		0,75l	5,90			
sparkling or still								
Tablewater.....	0,25l	2,10		0,5l	3,00		1,0l	5,90
sparkling oder still								
Lindauer Juice/Nectar.....	0,2l	2,90		0,4l	3,90			
Applejuice – Rhubarbjuice – Grapejuice – Currantnectar – Passion fruit nectar								
All juices and nectars as a spritzer.....	0,2l	2,50		0,4l	3,50			
Afri Cola <sup>6,9,10/</sup> .....								
Afri Cola light <sup>3,4,6,8,9</sup> .....	0,2l	2,50		0,4l	3,50			
Bluna Orange <sup>2,3,6</sup> .....	0,2l	2,50		0,4l	3,50			
Bluna Lemon <sup>3,4,9,10</sup> .....	0,2l	2,50		0,4l	3,50			
Bluna ColaMix <sup>9</sup> .....	0,2l	2,50		0,4l	3,50			
Thomas Henry.....	0,2l	3,20						
Tonic Water – Bitter Lemon – Ginger Ale								

## PAPAGENO LOUNGE ...

Gin Tonic.....	0,2l	6,50
Gin Gin.....	0,2l	6,50
Pernod with ice water.....	0,2l	6,50
Lillet Vive.....	0,2l	6,50
Lillet Blanc – Tonic Water – mint leaves – cucumber		
Lillet Berry.....	0,2l	6,50
Lillet Rosé – Wild Berry – berries		
Pimm's Cup <sup>6</sup> .....	0,2l	6,50
Pimm's No.1 – Bluna lemon – lemon – orange – cucumber		

## BEERS...

Alle Biere sind von der Brauerei Herrnbräu in Ingolstadt

Pils.....	0,33l	3,30			
Weißbier.....	0,5l	3,50			
Dunkles Weißbier.....	0,5l	3,50			
Leichtes Weißbier (less alcohol).....	0,5l	3,50			
Non- alcoholic Weißbier.....	0,5l	3,50			
Non- alcoholic Helles.....	0,5l	3,50			
Helles on tap.....	0,2l	2,20		0,5l	3,50
Dunkles Bier.....	0,5l	3,50			
Radler.....	0,5l	3,50			

## WE END UP WITH...

Grappa della Casa.....	2cl	3,00
Limoncello <sup>6,9</sup> .....	2cl	4,00
Frangelico.....	2cl	4,00
Sambuca.....	2cl	4,00
Baileys.....	4cl	4,50
Amaretto <sup>9</sup> .....	4cl	4,50
Ramazotti.....	4cl	4,50
Ramazotti Rosato.....	4cl	4,50
Averna.....	4cl	4,00
Fernet Branca/Menta.....	4cl	4,00

## WEINSCHORLE RED/WHITE

sweet/ sour..... 0,2l 3,80 | 0,5l 7,50 | 1,0l 13,50

## WHITE WINE

Pinot Grigio IGT – Chardonnay IGT  
 Custoza DOC – Soave DOC –  
 Frizzantino..... 0,2l 4,20 | 0,5l 10,00 | 1,0l 19,50

## RED WINE

Merlot IGT – Chianti DOCG –  
 Bardolino DOC – Montepulciano DOC –  
 Lambrusco..... 0,2l 4,20 | 0,5l 10,00 | 1,0l 19,50

## ROSÉ WINE

Rosato IGT..... 0,2l 4,50 | 0,5l 10,50 | 1,0l 21,00


**PAPAGENO**  
 MITTELMEERKÜCHE

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WE ARE GLAD, THAT YOU ARE OUR GUESTS