

Our wine selection

Many of our wines originate from small, organic artisanal vineyards. Teaming up with a seasoned oenologist, we've meticulously curated the perfect pairings to complement our pizzas, enhancing every flavor experience.

Bollicine



Lavì Spumante Rosè Extra Dry BIO 6,5 - 35

Colomba Bianca (Sicily). Fruity - Fresh
Grape Variety(ies): Nero d'Avola. 11% ABV - O

Col de Mez Prosecco Extra Dry DOCG 7 - 38

Cantina Colli del Soligo (Veneto). Fragrant bouquet - Fresh
Grape Variety(ies): Glera. 13% ABV - O

Leggiadro Spumante Brut Metodo Classico . . . 65

Produttori Vini Manduria (Apulia). Silky - Complex - Elegant
Grape Variety(ies): 80% Fiano - 20% Malvasia. 12.5% ABV - O

Franciacorta Brut DOCG 75

Le Quattro Terre (Lombardy). Floral - Mineral - Fresh
Grape Variety(ies): Chardonnay. 12.5% ABV - O

Vini Bianchi



Coda di Volpe – DOP Sannio 6,5 - 34

Vigne Sannite (Campania). Mineral - Juicy
Grape Variety(ies): Coda di Volpe. 13% ABV - O

Organic Zibibbo - DOC Sicilia - BIO 6,5 - 34

Musita (Sicily). Aromatic - Elegant
Grape Variety(ies): Zibibbo (Muscat) 13.5% ABV - O

Pecorino Organic - IGP Abruzzo - BIO 7 - 38

Feudo Antico (Abruzzo). Mineral - Juicy
Grape Variety(ies): Pecorino. 13.5% ABV - O

Vitese Grillo - DOC Sicilia - BIO 38

Colomba Bianca (Sicily). Mineral - Fresh
Grape Variety(ies): Grillo. 13% ABV - O

Campe Dhei Pinot Grigio - DOC Delle Venezie . . . 40

Viticoltori Ponte (Veneto). Dry - Juicy
Grape Variety(ies): Pinot Grigio. 13% ABV - O

Friulano - DOC Collio 62

Primosic (Friuli). Round - Fine - Elegant - Harmonious
Grape Variety(ies): Friulano. 13% ABV - O

Rosè



Aka Primitivo Rosato - IGP Salento 7,5 - 42

Produttori Vini Manduria (Apulia). Notes of red berry fruits
Grape Variety(ies): Primitivo. 13% ABV - O

Are you looking for new discoveries?

Ask our staff about our special wines not listed on the menu.

We have a curated selection that will enchant your palate!

Vini Rossi



Organic Montepulciano D'Abruzzo DOP - BIO 6 - 32

Feudo Antico (Abruzzo). Fruity with round tannins
Grape Variety(ies): Montepulciano. 13% ABV - O

Peperosso - IGP Calabria 7 - 42

Cantina Spadafora 1915 (Calabria). Fruity - Spicy - Juicy
Grape Variety(ies): Magliocco, Merlot - 13% ABV - O

Lambrusco di Modena DOP 28 Frizzante Amabile

Cantina di Carpi e Sorbara (Emilia-Romagna). Sparkling-Sweet-Fruity
Grape Variety(ies): Lambrusco Salamino, Sorbara, Marani-8% ABV-O

Lirica Primitivo di Manduria DOP 42

Produttori di Manduria (Apulia). Full-bodied - Juicy
Grape Variety(ies): Primitivo - 14% ABV - O

Resilience Nero d'Avola DOC Sicilia - BIO 46

Colomba Bianca (Sicily). Powerful - Velvety - Elegant
Grape Variety(ies): Nero d'Avola. 14.5% ABV - O

Barbera d'Alba DOC Superiore - BIO 48

Demarie (Piedmont). Dry - Gentle Tannins - Smooth
Grape Variety(ies): Barbera. 14.5% ABV - O

Grion Cabernet Sauvignon - IGT Veneto 58

Balan (Veneto). Dry - Spicy - Elegant
Grape Variety(ies): Cabernet Sauvignon. 13% ABV - O





Drink pairing
 Wine  Cocktail
Our suggestions

La Pizza Romana in Teglia

The Roman pizza is characterized by its thin and crispy crust, which consists of almost 90% water and ferments at a controlled temperature of 5 degrees Celsius for 72 hours. The pizza has a rectangular shape and is baked twice on a blue iron sheet at nearly 300 degrees Celsius. Then, it is meticulously adorned with various ingredients like a work of art and can be enjoyed by hand. All our pizzas are topped fresh after baking. This is done to enhance the flavor of the ingredients used and is also the reason why the pizzas may be served cold or lukewarm depending on the toppings. To make it easy to enjoy the pizza with your hands and without utensils, it is served in 8 small slices, further emphasizing the taste and tradition of this type of pizza.

But what's the story behind the name "SETTE" (Italian for seven)? Seven is a magical number, attributed to various aspects. The 7 Kings of Rome, the 7 hills of Rome, the 7 wonders of the world, including the Colosseum, are examples of this. The restaurant is located in the 7 district, and our house number is 7. What's special: the authentic Roman tradition and dining culture - for the first time in Vienna. Our goal is to make our guests feel like they're on vacation with us.

Antipasti

Fried dishes

Purple Pockets

Crispy breaded and golden-fried blue-violet potato croquette with a mozzarella heart, **ACFG 6,20**

Suppli Classico Romano

Crispy breaded and golden-fried rice balls, made from tomato-basil sauce and Parmigiano Reggiano, with melted mozzarella. **ACFGL 6,20**

Cold dishes

Burrata Pugliese

Pugliese burrata with confit tomatoes, oregano, basil, and Guglielmi PGI olive oil. **G 14,50**

Carpaccio di Black Angus

Bed of arugula, Black Angus carpaccio with white truffle oil. **17,20**

Carpaccio di Tonno

Marinated tuna carpaccio with citrus fruits, orange zest, and Guglielmi PGI olive oil. **D 19,80**

Total Green

Green salad with balsamic vinegar, Guglielmi PGI olive oil
SMALL 4,60 MEDIUM 8,20

Focaccias

La Classica

Roman-style pizza bread, **AF 3,90**

Twilight

Roman-style pizza bread with garlic oil chili cream, confit tomatoes, black olive powder, homemade toasted bread crumbs with orange zest and parsley, Guglielmi PGI olive oil. **ACF 10,80**

Mare Fuori

Roman-style pizza bread, buffalo stracciatella, anchovies, mountain oregano, lemon zest, Guglielmi PGI olive oil. **ADFG 12,80**

Padellino Pizza Slice

Assoluto di Melanzane

Cream of roasted eggplant, fried eggplant, Parmigiana cream, Parmesan, basil. **AFG 8,50**

Daniel San

Buffalo stracciatella, confit tomatoes, 24-month aged Prosciutto San Daniele DOP, fried rocket, tomato flakes. **AFG 8,50**

Pizze in Teglia

Margheritissima

Organic tomato sauce, buffalo stracciatella, basil, Guglielmi PDO olive oil, **AFG 13,50**



Marinara Fotonica

Organic tomato sauce, confit tomato mayonnaise, garlic cream, semi-dried yellow tomatoes, tomato flakes, black garlic powder, mountain oregano, Guglielmi PGI olive oil.

ACF 15,20



Zucchina 3D

Scapece zucchini cream, fried zucchini, zucchini flower powder, colorful organic flower mix, lemon oil, pepper.

AF 16,50



Cetara Cost

Büffel-Stracciatella, Sardellen, Konfit-Tomaten, Berg-Oregano, Zitronenzeste, **ADFG 17,20**



Gorgonzilla

Mozzarella, Gorgonzola DOP cream, Parmesan chips, sweet and sour onions. **AFG 18,20**



Parmangus

Parmesan cream, Black Angus carpaccio, confit tomatoes, fried arugula, white truffle oil. **AFG 23,80**



Tonnetto

Mint mayonnaise, citrus-marinated tuna carpaccio, sweet and sour onions, bottarga, Guglielmi PGI olive oil.

ACDF 29,80



EXTRA INGREDIENTS AVAILABLE from **3,00**

Top Picks Pizze in Teglia

Mortazza

Mozzarella, Mortadella Bologna IGP, buffalo stracciatella, pistachio granules from Bronte, Guglielmi PGI olive oil.

AFGH 16,20



Diavolissima

Organic tomato sauce, Nduja mayonnaise, spicy Ventricina salami, buffalo mozzarella, basil, Guglielmi PGI olive oil.

ACFG 16,50



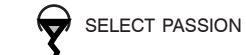
Sette

Organic tomato sauce, mayonnaise, cherry tomatoes, buffalo mozzarella, mountain oregano, basil pesto, Guglielmi PGI olive oil. **ACFGH 17,80**



Crudarella

24-month aged Prosciutto San Daniele DOP, buffalo stracciatella, semi-dried yellow tomatoes, mountain oregano, basil, Guglielmi PGI olive oil. **AFG 19,50**



Dolci

Bon Bon al Cocco

Coconut balls on a chocolate bed, raspberries, coconut flakes, colorful organic flower mix. **6,50**

Velvet Panna Cotta

Creamy vanilla panna cotta with mixed berry coulis. **G 7,50**

Tropical Cheesecake

Deconstructed passion fruit mango cheesecake. **ACG 8,20**

Pistacchiozzo

Roman Maritocco with Bronte pistachio cream. **ACGH 8,50**

ALLERGENS

A gluten-containing cereals and products **B** crustaceans and products thereof **C** eggs and products thereof **D** fish and products thereof (except fish gelatin)
E peanuts and products thereof **F** soybeans and products thereof **G** milk and dairy products (including lactose) from mammals **H** nuts and products thereof **L** celery and products thereof **M** mustard and products thereof **N** sesame seeds and products thereof **O** sulphur dioxide and sulphites **P** lupins and products thereof
R molluscs such as snails, mussels, and squids, and products thereof