

English



Here, good food is made even better. With over 20 years of experience in our neighborhood, we know what matters.

Our vegan pizza, pasta, and desserts are made according to the ‚Lievito Madre‘ sourdough principle and with high-quality ingredients in our own gluten-free production facility.

Now we are fully committed to healthy, gluten-free enjoyment – without compromising on taste!

*Mixto Verde*

# BREAK-FAST

*Italian breakfast – all day long.*



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Happy chickens, better eggs – taste it yourself.

XL Croissant, vegan Plain or with jam	4.9
Cinnamon roll, vegan	4.9
La Grande Croissant, lactose-free filled with soft poached egg, arugula, and cherry tomatoes	6.9
Vitality Muesli, vegan with oat milk, fresh berries & fruits, raisins, and walnuts	8

*What Panino? „like Burgers but  
Italian and healthier“*

XL toasted panino	8.9
I <b>Classic</b> – parma ham, mozzarella fior di latte, arugula, cherry tomatoes	
II <b>Salami</b> – salami, mozzarella fior di latte, arugula, cherry tomatoes	
III <b>Vegetariano</b> – mozzarella fior di latte, arugula, cherry tomatoes	
IV <b>Vegano</b> – avocado, vegan mozzarella-flavored spread, arugula, cherry tomatoes	

Served with homemade vegan crème fraîche

Little Red Riding Hood, lactose-free 3 gluten-free slices of toasted homemade bread on a bed of arugula and cherry tomatoes, topped with vegan spread and 3 XXL soft poached eggs	11
Eisenhans, lactose-free 3 gluten-free slices of toasted homemade bread on a bed of arugula and cherry tomatoes, topped with vegan spread, salami, and 3 XXL soft poached eggs	13
Hansel & Gretel, lactose-free 3 gluten-free slices of toasted homemade bread on a bed of arugula and cherry tomatoes, topped with vegan spread, Parma ham, and 3 XXL soft poached eggs	14
Frog-King-Plate, lactose-free Gluten-free, toasted slices of homemade bread with avocado slices and 3 XXL soft poached eggs, raisins, and walnuts. Served with homemade vegan crème fraîche	15

# MIDDAY SPECIAL

*Monday to Friday – available from 11:30 a.m. to 3 p.m.*

## Pasta dishes

Daily Lunch Specials – rotating selection



## STARTERS

### Creamy tomato soup

(vegan on request)

Mozzarella fior di latte cubes, basil, served with gluten-free toasted slices of house bread

9

### Buffalo burrata

heart of burrata DOP, rocket, cherry tomatoes, seasonal fruit, served with gluten-free toasted slices of house bread

16

### Dueto Mixto

Buffalo burrata, prosciutto di parma DOP on rocket salad with cherry tomatoes, parmigiano reggiano shavings, walnuts, and raisins, served with gluten-free, toasted slices of homemade bread

18

Extra gluten-free toasted slices of house bread (lactose-free) +2€.

## PIZZA

**Lactose-free pizza dough, Giumbo Ø 32 cm**

Some pizzas also vegan on request (+2€).

### Girasole/Margherita

San Marzano tomato sauce, mozzarella fior di latte, cherry tomatoes, basil

15

### Rocket

San Marzano tomato sauce, mozzarella fior di latte, rocket, cherry tomatoes, parmigiano reggiano shavings

16

### Diavola

San Marzano tomato sauce, mozzarella fior di latte, air-dried salsiccia piccante (mildly spicy), green peppers. Alternatively with salami.

17

### Quattro Formaggi Royal

San Marzano tomato sauce, mozzarella fior di latte, gorgonzola, parmigiano reggiano shavings, cream cheese

17

### Bunga Bunga

San Marzano tomato sauce, mozzarella fior di latte, air-dried salsiccia piccante (mildly spicy), gorgonzola, Lombardi peppers

18

### Snow white, Bianca Neve

San Marzano tomato sauce, gorgonzola, parmigiano reggiano shavings, raisins, walnuts

18

# SALATS

Side salad	8
Rocket and cherry tomato salad with roasted sunflower seeds, served with gluten-free toasted slices of house bread	
Fitness salad	16
Rocket and cherry tomato salad with raisins, walnuts, roasted sunflower seeds, seasonal fruit and parmigiano reggiano shavings, served with gluten-free toasted slices of house bread	
Caprese salad	17
Buffalo mozzarella on rocket salad with cherry tomatoes, served with gluten-free toasted slices of house bread	

Extra gluten-free toasted slices of house bread (lactose-free) +2€.

*Stay fit, eat pizza.*

# PIZZA SPECIALE

Parma De Lux	19
San Marzano tomato sauce, mozzarella fior di latte, Prosciutto di Parma DOP, cherry tomatoes, parmigiano reggiano shavings, rocket	
La Bufala	19
San Marzano tomato sauce, mozzarella fior di latte, buffalo mozzarella topped after baking, cherry tomatoes, basil	
Sana, vegan	19
San Marzano tomato sauce, vegan mozzarella-flavored melt, cherry tomatoes, rocket, avocado slices, raisins	
Burratina	22
San Marzano tomato sauce, mozzarella fior di latte, heart of burrata DOP, cherry tomatoes, basil	
Avocadina	22
S.M. tomato sauce, mozzarella f.d.l., cherry tomatoes, avocado slices, gorgonzola	
Salmone	22
with San Marzano tomato sauce, mozzarella fior di latte, rocket, marinated salmon strips, and homemade vegan crème fraîche	
Tartufata „Vegusto“	22
with basil pesto, pine nuts, and parmigiano reggiano, mozzarella fior di latte, fresh black truffle slices, air-dried salsiccia piccante (mild-spicy), cherry tomatoes, mixed greens	

Each extra +2€. Extras like burrata, Parma ham, salsiccia, salmon, or buffalo mozzarella +5€.

## PASTA

Penne Diavola Mediterraneo, vegan San Marzano tomato sauce, vegan mozzarella-flavored melt, peperoncino, with five different mediterranean greens	14
Penne Genovese with basil pesto, pine nuts, and parmigiano reggiano, mixed greens	16
Penne Caprese San Marzano tomato sauce, prosecco cream sauce, buffalo mozzarella, cherry tomatoes, mixed greens	17
Penne Bolognese Minced meat ragout in San Marzano tomato sauce, flambéed with red wine	17
Lasage al Forno Minced meat in creamy béchamel sauce, with mozzarella fior di latte and baked au gratin	18
Cannelloni Ricotta and spinach filling topped with mozzarella fior di latte, mixed greens	19
Tortelloni Casa with veal filling in basil and lemon sauce, parmigiano reggiano shavings, fresh black truffle slices, and various mediterranean greens	22

## LITTLE PASTA

Penne „Bambini“, just for little guests in a creamy butter sauce or classic San Marzano tomato sauce	8
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## DESERT

Artfully garnished with various fruits. (See selection in our showcase)

Panna Cotta	6	Chocolate cake	6
Carrot cake	6	Cheesecake	6
Almond tart Light or dark	6	Tiramisu	7

*I would have liked to,  
but I didn't dare.*

# HAPPY HOUR

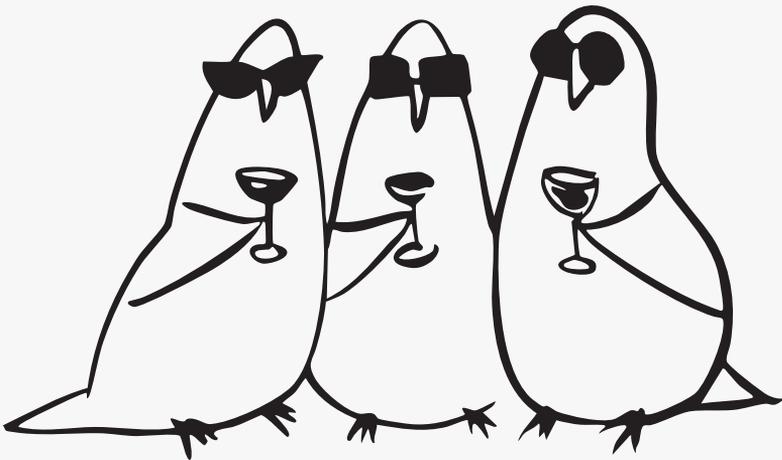
All aperitifs for 7€ – available from 3pm to 5pm.

Aperol Spritz  
Sarti Spritz  
Hugo

Negroni  
Crodino  
Estate Italiana

Mimosa  
Rosato Bella  
Lillet Tonic

Campari & Soda  
Campari Spritz  
Campari Tocco Rosso



*Down with reason,  
long live nonsense.*

## DRINKS 0,33L

*Happy Hour – available from 3 to 5 p.m. All drinks for 7€*

Mimosa Pineapple juice, Prosecco, Aperol, freshly squeezed orange juice	9.5	Estate Italiana Pressed fruit, Prosecco, freshly squeezed orange juice	9.5
Negroni Campari, gin, vermouth	9.5	Rosato Bella Ramazzotti Rose, Tonic Water	9.5
Hugo Prosecco, elderberry syrup, lime	9.5	Lillet Tonic Prosecco, Tonic Water, Lillet	9.5
Campari Spritz Campari, Prosecco	9.5	Campari Tocco Rosso Campari, Prosecco, elderberry syrup	9.5
Aperol Spritz Aperol, Prosecco	9.5	Crodino (Alk.free) bitter aperitif	8

*Art is beautiful, but it takes a lot of work.*

## COFFEE

Enjoy our freshly brewed coffee. All coffees also  
vegan on request! With oat milk (+1€), gluten-free.

Espresso	2.5	Flat White	4.4
Espresso Macchiato	2.9	Latte Macchiato	4.4
Espresso Doppio	4.4	Chai Latte	4.4
Cappuccino small	3.9	Hot Chocolate	4.9
Cappuccino	4.4	Matcha Latte	5.5



# TEA TIME

## Jumbo-Tea of choice

Earl Grey, green tea, fruit tea, peppermint, camomile or rooibos

## Mixto Verde-Tea

Infusion with fresh ginger, mint, orange



4.9

5.5

# SODAS

## Water 0,7

Blupura, sparkling or still

4.9

## Fritz-Kola 0,33

Fritz-Kola Super Zero also available!

4.9

## Water 1,0

Blupura, sparkling or still

6.9

## Fritz-Mischmasch 0,33

Kola-Fanta-Mix

4.9

## Juice 0,4

Apple, red currant, elderberry, rhubarb or pineapple

5.5

## Bionade 0,33 ☼

Blackcurrant-rosemary, blood orange, or lemon-bergamot

4.9

*Not wanting to say anything  
is also saying something.*

# HOMEMADE LIMO

## XXL Mixto Limo 0,5

Freshly pureed fruit with mineral water and freshly squeezed orange juice

6.5

## XXL Eistee of choice 0,5

Raspberry-basil or rosemary-peach

6.5

## Vitamin Bomb 0,4

Freshly squeezed orange juice, apple juice, mint

6.5

## Freshly squeezed orange juice 0,4

6.5

# BIO-BEER

## Lammsbräu ☼ 0,33

With or without alcohol

5.9

## August. Helles 0,5

Not gluten-free. Served in a bottle.

5.9

# NIGHT HOUR

All cocktails for 7€ – available from 9 p.m.



*Only those who have a brain can lose it.*

## WHITE WINE

Prosecco Italy 0,1	6.9
The entire bottle (0,75) is also available for <b>29€!</b>	
Pecorino Costa d. Mulino DOC ABRUZZO-ITALY 0,1/0,2	5.5/9.9
The entire bottle (0,75) is also available for <b>35€!</b>	
Lugana Monte del Frà DOC GARDA-ITALY 0,1/0,2	5.5/9.9
The entire bottle (0,75) is also available for <b>35€!</b>	

## RED WINE

Primitivo Tagaro DOC APULIEN-ITALY 0,1/0,2	5.5/9.9
The entire bottle (0,75) is also available for <b>35€!</b>	
Merlot Cusumano IGT MARENA-SICILY 0,1/0,2	5.5/9.9
The entire bottle (0,75) is also available for <b>35€!</b>	

## XL COCKTAIL 0,4L

**Happy Night Hour – available from 9 p.m.** All Cocktails for 7€

Piña Colada	9.5
Havana Club 3 Años, coconut syrup, pineapple juice, cream	
Mojito	9.5
Havana Club 3 Años, cane sugar, lime juice, soda, mint	
Tequila Sunrise	9.5
Tequila, orange juice, lemon juice, grenadine	
Mixto Love	9.5
Gin, Martini Rosé, mineral water, orange juice, grenadine	

## XL COCKTAIL ALK. FREE

Coconut Kiss 0,4	9.5
Coconut syrup, orange juice, pineapple juice, cream	
Afterglow 0,4	9.5
Orange juice, pineapple juice, grenadine	

# Why gluten-free? Our Mixto Verde story

Some people say, “Pizza without gluten? That’s impossible!”

We say, “Yes, it is possible — and how!”

Gluten is a protein found in wheat, rye, and barley that many people have trouble digesting. Our owner Sebastiano knows this all too well. When pizza suddenly stopped being a source of joy and started causing discomfort, it was clear that things couldn’t go on like this.

So Sebastian began testing, experimenting, and rethinking — with a clear goal in mind: enjoyment without sacrifice. Or in short:

*as “unhealthy” as pizza — only healthy.*

This is how *Mixto Verde – Pizzeria | Paninoteca | Café*: came into being: a place for everyone who wants to enjoy food consciously — without giving up their favorite dishes. The motto here is: stay fit. Eat pizza.

In our own gluten-free production facility, we bake according to the traditional *Lievito Madre* sourdough method. Our doughs are made from rice, corn, and quinoa flours — easily digestible and yet full of flavor.

With over 20 years of experience in the neighborhood, we know exactly what matters. And Sebastian understands our guests — because he’s one of them.

That’s why every pizza, every pasta dish, and every dessert contains a piece of *personal history*. And a whole lot of love. And cheese. Because cheese is always love.

*Mixto Verde*

*With love,  
Sebastiano*

The intolerance menu is available on request.  
No liability for any gluten contamination.  
All prices are in euros.