

Starters and salads

	small portion	portion
Bruschetta con pane alle olive, pomodori e rucola ^{V+} Toasted olive bread with tomatoes and rocket		12
Prosciutto di Parma Cavazzuti dop, 24 mesi e burrata Parma ham Cavazzuti, 24 months with burrata	23	29
Pomodori datterini con mozzarella di bufala e basilico ^V Date tomatoes with buffalo mozzarella and basil		21
Insalata verde o mista di stagione ^{V+} Green or mixed seasonal salad		12
Carpaccio di manzo all'olio di oliva e limone con scaglie di parmigiano reggiano e rucola Beef carpaccio with olive oil, lemon, parmesan cheese and rocket	23	30
Vitello Tonnato Thinly sliced veal roast with tuna sauce	29	35

Soup

Zuppa fredda di cetrioli, yogurt e aneto ^{V+} Cold cucumber soup, yogurt and dill		11
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v vegetarian

v+ vegan

First dishes

	small portion	portion
Spaghetti all'aglio, olio e peperoncino ^{V+} Spaghetti with garlic, olive oil and chilies	21	26
Trofie al ragù bianco e verdure Trofie with white minced meat sauce and diced vegetables	22	27
Lasagna al forno Homemade lasagna		25
Ravioli al pomodoro e mozzarella con crema di pomodorini gialli e olio al basilic ^V Ravioli filled with tomato and mozzarella, yellow tomato sauce and basil oil	22	27
Mezze maniche allo zafferano con polipetti, seppie, calamari e zucchine Mezze maniche with saffron sauce, squid, cuttlefish, calamari and courgette	25	30

Vegan

Melanzane alla parmigiana con contorno a scelta ^{V+} Eggplant parmigiana with side dish of choice		28
Verdure alla griglia con olio di oliva ^{V+} Grilled vegetables with olive oil		21
Entrecote di Planted con salsa al limone, rucola, formaggio e pomodorini, patate al forno ^{V+} Planted entrecôte with lemon sauce, rocket, cheese and date tomatoes, roasted potatoes		34

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Main courses

	small portion	portion
Trancio di pesce spada con salsa al pomodoro datterino, polvere di olive taggiasche e pangrattato aromatizzato Grilled swordfish steak with date tomato sauce, Taggiasca olive powder and seasoned breadcrumbs		46
I nostri gamberoni al profumo dell'orto King prawns from the oven with fresh garden herbs	37	42
Scaloppine di vitello al limone Veal escalopes with lemon sauce	41	46
Ribeye di manzo alla griglia con crema alle erbe Grilled beef ribeye with herb cream		56

Side dishes

Please choose your side dish.

Riso ^{v+}, tagliatelle ^v, patate al rosmarino ^{v+}, risotto ^v, verdure alla griglia ^{v+}
Rice, tagliatelle, rosemary potatoes, risotto, grilled vegetables

Spinaci freschi all'aglio ed olio di oliva ^{v+}
Fresh leaf spinach with garlic and olive oil

For the kids

Children are invited to discover
the diversity of Italian cuisine as well.
Indulge their every whim.
At a special price of CHF 15.
Up to and including the age of 12 years – accompanied by an adult.
Drinks are excluded.

v vegetarian

v+ vegan

Reference to the used products

in the kitchen

Prosciutto di Parma Cavazzuti dop, 24 mesi – dalla Berkel
All pasta is freshly prepared every day,
except the spaghetti from durum wheat semolina– De Cecco.
Riso superfino Carnaroli – Tenuta Margherita
Parmigiano reggiano – stagionatura di almeno 30 mesi
Olio extra vergine di oliva italiano – Corona delle Puglie

At the table

Olio extra vergine di oliva di Toscana igp – Bindella, Tenuta Vallocaia
Aceto balsamico di Modena — Serègo Alighieri, Masi

Water

Tap water 75 cl à CHF 3

Meat and fish origin

Beef and veal from Switzerland
Poultry from Switzerland
Sea bass from Greece
King prawns from Vietnam
Tuna from the Philippines

On request we will gladly serve you *gluten-free spaghetti or penne*.

For information about allergens please ask our employees.