

start with stuzzichini
(probably best translated as „nibbles“) –
whether as a delicious aperitif or
to start a fine multi-course meal.
in italy we share:
„da condividere“ – everything in the middle of the table.
buon appetito!

stuzzichini



focaccia, raw tuna, artichokes

17

burrata-tomatoes bruschette (v)

15

fritto misto

squid, shrimps, cod, citrus-aioli

17

zucchini chips, lemon crème fraîche (v+)

9

polenta fries, truffle dip* (v)

11

salads



rocket, cauliflower, hazelnuts,
almonds, herbs (v)
15 • 22

quinoa, rocket, broccoli, roasted peppers, cranberries,
smoked almonds, maple syrup dressing (v+)
16 • 23

date tomatoes, buffalo mozzarella,
spinach, red onions, pine nuts (v)
19 • 26

squid, avocado, oranges, spinach,
rocket, cicorino rosso, red onions
19 • 26

appetizers

tuna tartare, ginger-citrus sauce,
cucumber, peperoncini, focaccia
21 • 28

beef carpaccio, balsamic mayo,
rocket sprouts, grana padano
25 • 32

parma ham, burrata, grissini
24 • 31

confit tomatoes, basil cream cheese,
olives, almonds, herbs, focaccia (v+)
19 • 26

roasted tomato soup, stracciatella (v)
13

**experience more napoli:
try your hand as a pizzaiolo!
and top one of the basic variants below
just as you like.**

classic pizzas

marinara

tomato sauce, garlic, oregano (v+)
19

margherita

tomato sauce, fior di latte, basil (v)
20

vegan margherita

tomato sauce, vegan fior di latte, basil (v+)
20

add-ons

in cottura • baked

all'uscita • served separately

prosciutto cotto 5

mozzarella pearls (v) 3

gorgonzola (v) 5

parmesan (v) 3

anchovies 5

rocket (v+) 3

grilled vegetables (v+) 5

basil pesto (v) 4

salami 6

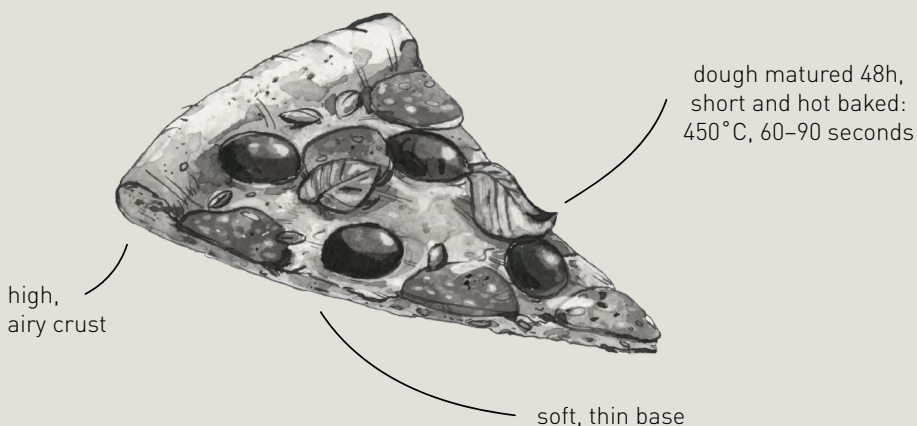
vegan cream cheese (v+) 5

truffle paste* (v+) 7

parma ham 6

tonno rosso 8

burrata (v) 7



the flour for our pizza comes from the
„caputo“ mill in lively napoli.
we give the dough an indulgent „dolce far niente“
of 48 hours to create its light, airy texture.
„gustarosso“, the pelati specialist, provides the deep red colour.
delicious „fior di latte“ (cow's milk mozzarella)
to top off the pizza.

chef's pizzas

parma ham, rocket, mascarpone, date tomatoes, mozzarella pearls
29



buffalo mozzarella, pata negra
39

spicy salami
26

date tomatoes, buffalo mozzarella, basil pesto (v)
27

'nduja, stracciatella, caramelized onions
28

tonno rosso, red onions, capers, olive crumble
29

artichokes, bell peppers, mushrooms, ham, olives
26

vegan fior di latte, fried eggplant, date tomatoes,
almonds, basil (v+)
26

intingoli

pizza crust dip

'nduja & honey • crème fraîche & garlic (v+) • truffle* & pecorino (v)
per dip • 3.5

pasta



spaghetti alla chitarra, date tomatoes,
eggplant, burrata (v)
27

mezzi rigatoni „carbonara“, guanciale, pecorino, egg yolk
27

lasagne, short rib ragù, pecorino béchamel
28

tagliolini al nero, crab meat, peperoncini, lemon
34

pappardelle, bolognese
27

paccheri, tomato sauce, garlic, basil (v)
24

rigatoni „spicy vodka“ (v+)
25

gnocchi, black truffle* (v)
36

secondi

beef fillet „al pepe verde“
56

saltimbocca
45

ossobuco
43

sea bass fillet „alla puttanesca“
44

tuna, pistachios, tomatoes
46

parmigiana di melanzane (v+)**
27

side dishes

saffron risotto (v)
polenta fries (v)
potato purée (v)
potatoes (v)

spinach (v+)
almond-chillies-broccoli (v+)

v: vegetarian • v+: vegan

* with truffle flavor / fresh truffle usually summer truffle

** complete dish, no side dish included

for information about allergens please scan the qr-code on the back of the menu.

all prices in chf incl. vat / 740/750/753/837 / 09.26

**for all those who would like
„un po' di più“ at the end:**



tiramisù

mascarpone cream,
ladyfingers, coffee (v)

14

maritozzi

caramel, pistachios, nutella (v)
per piece • 5

espresso martini

16

„molto di più“ you'll find
in our dolci menu.