

Cantinetta BINDELLA

BANQUET MENU
SUGGESTIONS
& INFORMATION



Cantinetta BINDELLA

OUR RESTAURANT

Simpatico.

We have gently renovated this old town property on Ritterquai, along the Aare, keeping to the style and creating a classic Italian ristorante with bar and open wine cellar. The harmonious proportions of the rooms, the furnishings and attention to detail create an inviting, cozy atmosphere. The colorful paintings by the artist Werner Liechti also fit into this context. The Cantinetta Bindella is a popular meeting place not only because of its large garden with the old plane trees; the cuisine is based on the traditional simple table culture of Tuscany. The wine list offers a cross-section of Italy's best-known growing regions – from north to south.

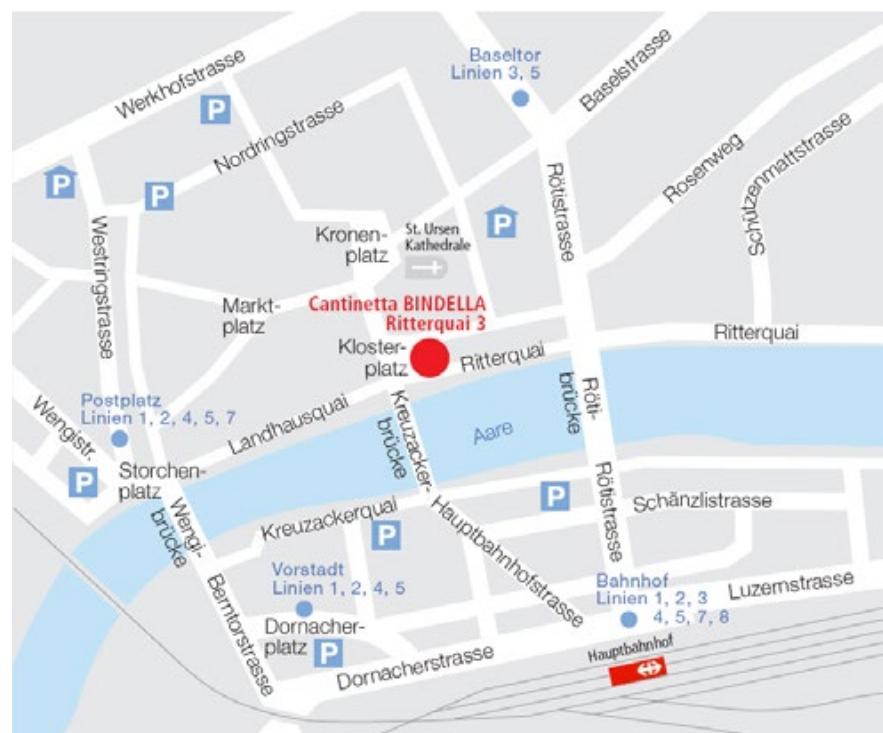
Cantinetta Bindella

Ritterquai 3, 4500 Solothurn

T +41 32 623 16 85

cantinetta.bindella.solothurn@bindella.ch

bindella.ch



APERITIF SUGGESTIONS

Aperitif «Bindella»

Price per person 15.-

Olive ^{V+} e parmigiano reggiano, 30 mesi ^V

Olives and parmesan

Pomodori secchi ^{V+}

Dried tomatoes

Grissini ^{V+}

Grissini

Small Aperitif

Price per person 23.-

Crostini misti con taleggio, pomodori, verdure ^V

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive ^{V+} e parmigiano reggiano, 30 mesi ^V

Olives and parmesan

Aperitif «Cantinetta»

Price per person 32.-

Crostini misti con taleggio, pomodori, verdure e tonno

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive ^{V+} e parmigiano reggiano, 30 mesi ^V

Olives and parmesan

Rustici di pasta sfoglia

Assorted cakes and puff pastries

Rich Aperitif

Price per person 50.-

Crostini misti con taleggio, pomodori, verdure e tonno

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive ^{V+} e parmigiano reggiano, 30 mesi ^V

Olives and parmesan

Rustici di pasta sfoglia

Assorted cakes and puff pastries

Gamberoni in salsa rosa

King prawns with cocktail sauce

Polpette di carne al pomodoro

Meat balls with tomato sauce

MENU SUGGESTIONS

Menu suggestion 1:

Prices per person:

Complete menu 77.-

3-courses menu 70.-

Carpaccio di manzo con rucola e parmigiano reggiano

Beef carpaccio with rocket and parmesan

Ravioli di ricotta e spinaci al pomodoro e basilico ^v

Ricotta-spinach ravioli on tomato sauce with basil

Scaloppine di vitello al limone, patatine e verdura di stagione

Veal escalope on lemon sauce, roast potatoes and seasonal vegetables

Tiramisù ^v

Homemade tiramisù

Menu suggestion 2:

Prices per person:

Complete menu 87.-

3-courses with soup 72.-

3-courses with Parma ham 80.-

Prosciutto di Parma Limonta dop, 24 mesi - dalla Berkel con mozzarella di bufala

Parma ham with buffalo mozzarella

Zuppa di pomodoro e basilico ^{v+}

Tomato soup with basil

Medaglioni di filetto di manzo al marsala con risotto al parmigiano reggiano

Beef fillet medallions from the grill on Marsala sauce with parmesan risotto

Panna cotta alla salsa di frutta di stagione

Homemade panna cotta with seasonal fruit sauce

Menu suggestion 3:

Prices per person:

Complete menu 75.-

3-courses menu 68.-

Pomodorini datteri con mozzarella di bufala e basilico ^v

Date tomatoes with buffalo mozzarella and basil

Fusilli ai funghi di stagione e zafferano ^v

Homemade fusilli with seasonal mushrooms and saffron

Piccata di vitello alla milanese con risotto allo zafferano

Veal escalope in parmesan-egg coating, served with saffron risotto

Cassata della casa al Maraschino ^v

Homemade cassata with Maraschino

MENU SUGGESTIONS



Menu suggestion 4:

Prices per person:

Complete menu 78.-

3-courses menu 72.-

Antipasti misti della casa

Italian starters house style

Crema al vino bianco ^v

White wine cream soup

Controfiletto di manzo alla griglia con rucola, parmigiano reggiano e pomodorini datteri, patatine

Sliced beef entrecôte from the grill with rocket, date tomatoes and parmesan, served with roast potatoes

La nostra mousse al toblerone ^v

Homemade Toblerone-mousse

(gluten free)

Menu suggestion 5:

Prices per person:

Complete menu 72.-

3-courses menu 67.-

Gamberoni marinati e verdure alla griglia

Marinated king prawns and grilled vegetables

Fusilli al pesto e pinoli ^{vv}

Homemade fusilli with basil-pesto and pine nuts

Petto di faraona al moscato con patatine al rosmarino e spinaci

Guinea fowl breast roasted in the oven with Moscato sauce, served with rosemary potatoes and spinach

Panna cotta al cioccolato

Homemade panna cotta with chocolate sauce

v: vegetarian • v+: vegan

All prices in CHF incl. VAT

MENU SUGGESTIONS

Menu suggestion 6:

Prices per person:

Complete menu 75.-

3-courses menu 68.-

Zuppa fredda di verdure alla menta ^{V+}
Cold vegetable soupe with fresh mint

Risotto con gamberoni e spinaci
Risotto with king prawns and spinach

**Filetto di tonno al pomodoro fresco,
aglio e prezzemolo con zucchine
alla griglia**

Tuna fillet with fresh tomatoes, garlic and
parsley, served with grilled zucchini

Tiramisù fatto in casa ^V
Homemade tiramisù

Menu suggestion 7:

Prices per person:

Complete menu 75.-

3-courses menu 68.-

**Carpaccio di tonno e gamberoni
marinati all'olio alle erbe**
Tuna carpaccio and marinated
king prawns on herb oil

Ravioli di stagione con salsa alle erbe ^V
Homemade seasonal ravioli
on herb sauce

**Filetto di branzino allo zafferano
su caponata con riso**
Grilled sea bass fillet with saffron sauce
on caponata, served with rice

Affogato al caffè ^V
Vanilla ice cream topped with espresso
and cream

Menu suggestion 8:

Prices per person:

Complete menu 75.-

3-courses menu 68.-

**Insalata di rucola al parmigiano
reggiano e pomodori secchi** ^V
Rocket salad with parmesan
and dried tomatoes

Pennette all'arrabbiata ^{V+}
Pennette with spicy tomato sauce

**Il nostro tris di pesce,
patate e verdure**
Grilled king prawns, tuna and
sea bass fillet with herb oil,
potatoes and vegetables

**Macedonia di frutta di stagione
con gelato alla vaniglia** ^V
Seasonal fruit salad
with vanilla ice cream

MENU SUGGESTIONS

Menu suggestion 9:

Prices per person:

Complete menu 75.-

3-courses menu 68.-

Melone con prosciutto di Parma Limonta dop, 24 mesi - dalla Berkel

Melon with Parma ham Limonta,
matured for 24 months, from our Berkel

Pennette all'arrabbiata con verdurine ^{V+}

Pennette with spicy tomato sauce
and small vegetables

Pollastrello con patate al forno e caponata

Cockerel with roast potatoes
and caponata

Coppetta Limoncello ^V

Lemon sorbet with limoncello liqueur

Menu suggestion 10:

(vegetarian menu)

Prices per person:

Complete menu 65.-

3-courses menu 60.-

Insalata mista di stagione ^{V+}

Mixed seasonal salad

Verdure alla griglia con pomodorini datteri e mozzarella di bufala ^V

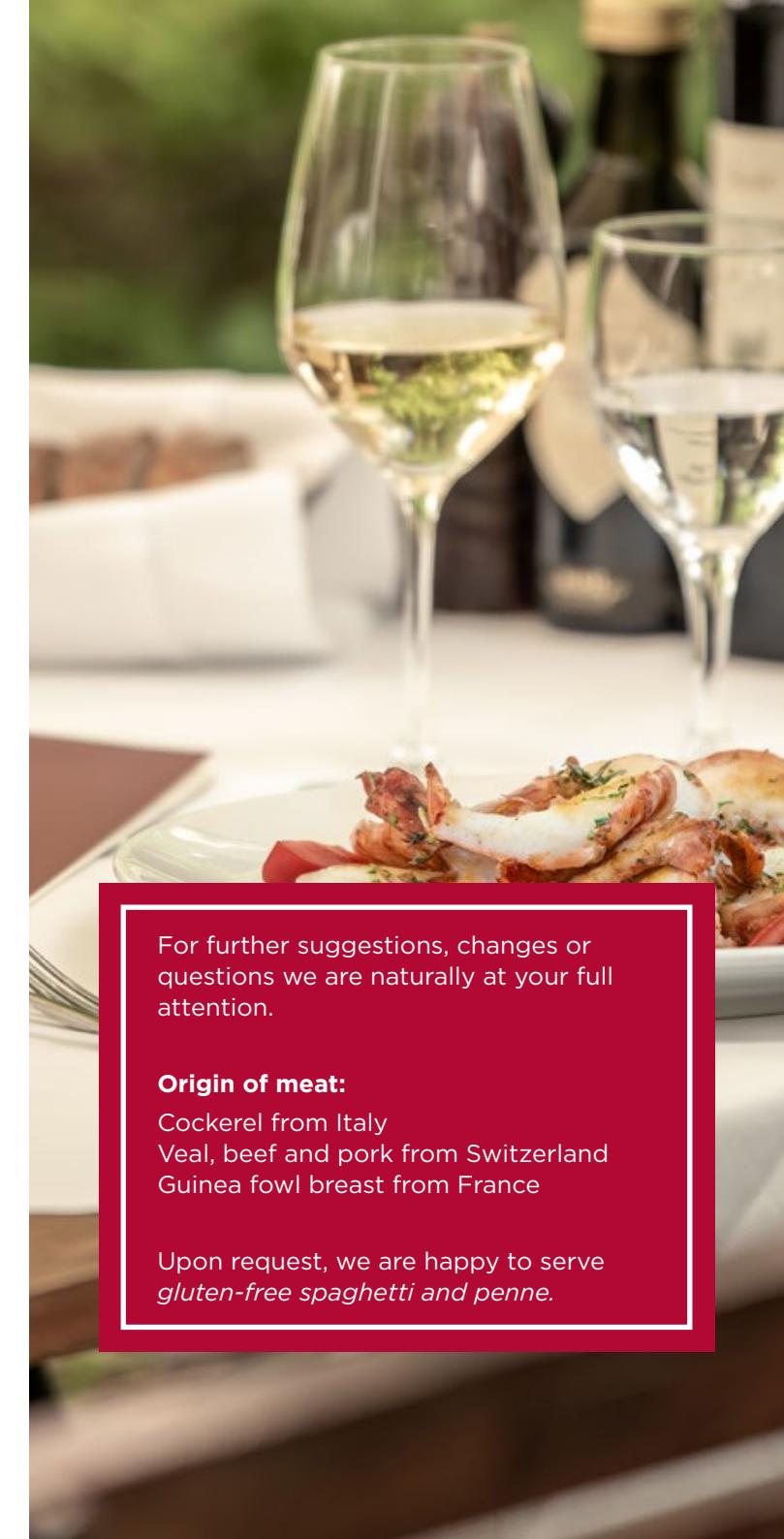
Grilled vegetables with date tomatoes
and buffalo mozzarella

Fusilli al pomodoro e basilico ^{V+}

Homemade fusilli
with tomato sauce and basil

Tortino fondente al cioccolato ^V

Homemade warm chocolate cake
with liquid core



For further suggestions, changes or
questions we are naturally at your full
attention.

Origin of meat:

Cockerel from Italy

Veal, beef and pork from Switzerland

Guinea fowl breast from France

Upon request, we are happy to serve
gluten-free spaghetti and penne.

WINE & TABLE CULTURE

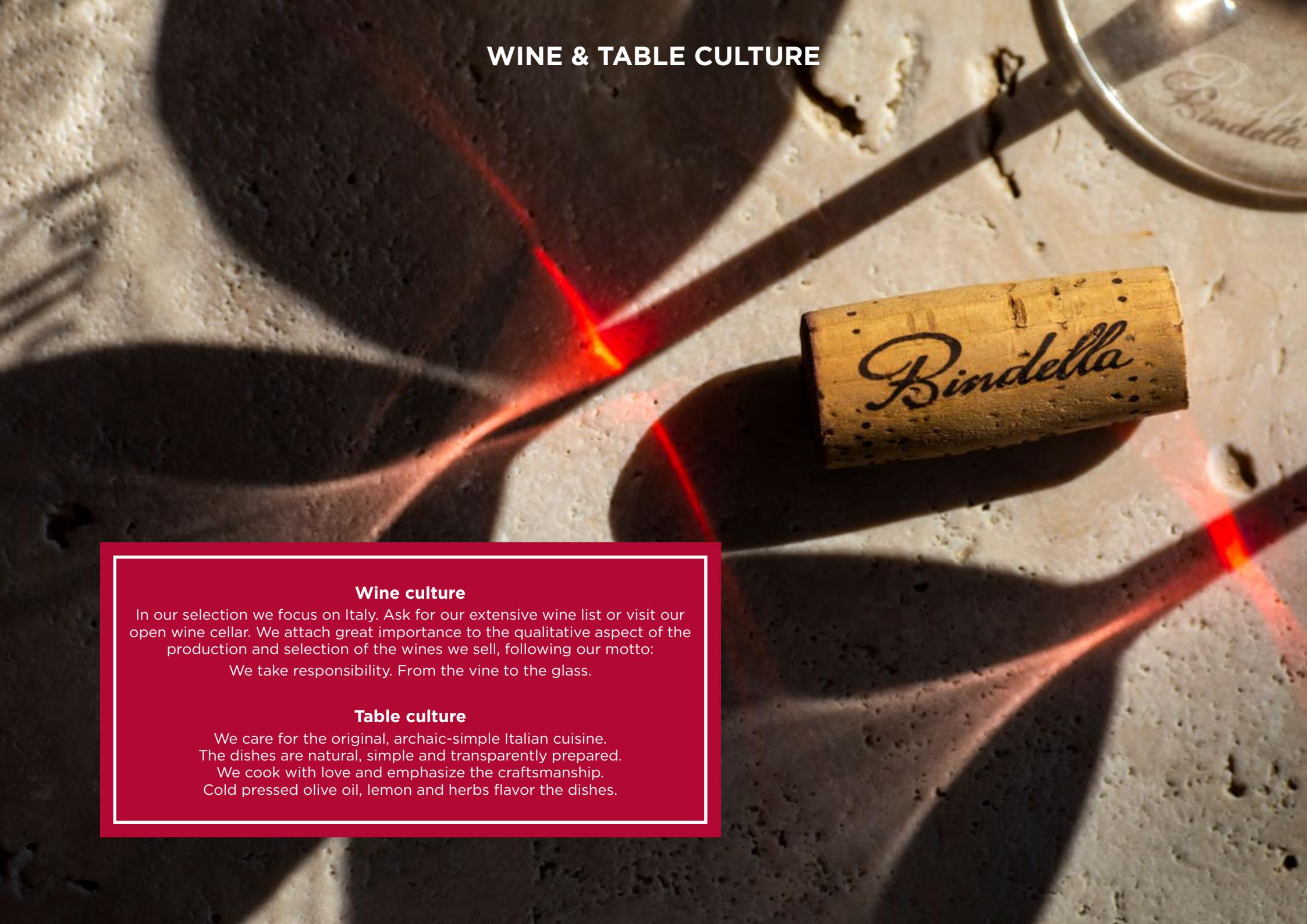
Wine culture

In our selection we focus on Italy. Ask for our extensive wine list or visit our open wine cellar. We attach great importance to the qualitative aspect of the production and selection of the wines we sell, following our motto:

We take responsibility. From the vine to the glass.

Table culture

We care for the original, archaic-simple Italian cuisine. The dishes are natural, simple and transparently prepared. We cook with love and emphasize the craftsmanship. Cold pressed olive oil, lemon and herbs flavor the dishes.

A close-up photograph of a wine cork and a wine glass. The cork is light-colored with the brand name 'Bindella' embossed in a dark script. The glass is partially visible in the top right corner, also featuring the 'Bindella' logo. The background is a textured, light-colored surface with dramatic, low-key lighting that creates strong shadows and highlights, particularly a bright red streak of light across the scene.

Bindella



CHECKLIST FOR YOUR EVENT

To help you organize your event, you will find a checklist below. Do not hesitate to contact us with any special requests.

- Journey**
- Parking spaces**
- Wardrobe**
- Facilities**
- Seating**
- Aperitif**
- Menu**
- Breaks**
- Flowers & Decoration**
- Menu cards**
- Name tags**
- Candles**
- Table order**
- Children's menu**
- Good mood**

BASIC CONDITIONS

GENERAL TERMS & CONDITIONS

Basic conditions

Facilities

Cantinetta Bindella consists of a single open space for up to 80 people. The summer terrace can accommodate 120 people. Our bell square with fountain and «garden» is an ideal place for standing aperitifs for up to 200 people. A separate hall or banquet room is not available.

Banquet bookings

In order to prepare your event carefully, we ask for your early reservation. For smaller banquets, we should receive the definite confirmation at least one week in advance.

Menus

For groups of 15 people or more, please order a set menu in advance. We are happy to offer an additional vegetarian menu.

Service time required

Please note the duration of the service hours:

- 3-courses menu approx. 1 ½ hours
- 4-courses menu approx. 2 hours
- Tavolata approx. 2 ½ hours

Decoration

Menu cards as well as candles are included in our service. We will be happy to arrange special decorations such as flower arrangements, rose petals or decorative items according to your wishes.

General Terms & Conditions

Basis

The signed reservation/order confirmation or the contract serves as the basis for all agreements.

Provisional Reservations

Provisional reservations are held for a maximum of 10 days. After this period, we reserve the right to release the reservation.

Selection of Offer

The choice of food and wine must be confirmed no later than 14 working days before the event. If no confirmation is received within this period, we will be pleased to suggest an alternative.

Number of Guests

The final number of guests must be confirmed no later than 48 hours before the start of the event. This number serves as the basis for invoicing.

From 3 working days prior to the event, we will charge the selected menu for 100% of the last confirmed number of guests. Any deviations require our agreement and written confirmation.

Payment Terms

Price changes due to inflation remain reserved. All prices are listed in CHF and include statutory VAT.

For larger events, we reserve the right to request a deposit of up to one third of the expected revenue. In such cases, the reservation becomes binding only after receipt of payment.

An invoice will be issued for each event. This must be settled within the specified payment period.

Individual payment is possible for groups up to 10 people. For groups

BASIC CONDITIONS

GENERAL TERMS & CONDITIONS

larger than 20 people, we kindly request payment by invoice. Invoices from CHF 500 are only sent to Swiss billing addresses. Companies based abroad are requested to pay on site

Additional Staff

If the event extends beyond regular opening hours, a night surcharge of CHF 40 per staff member and hour (or part thereof) will be charged.

The legally mandated closing time must be strictly observed. Staff service ends one hour after closing.

The number of staff is determined by us and adjusted to meet the needs of the event.

Damages

The customer is liable for any damages to rooms, facilities, furniture, and outdoor areas. We do not assume liability for any loss or damage to items brought in by the customer.

Cleaning / Waste

If extraordinary soiling requires special cleaning or additional waste disposal, we reserve the right to charge for the extra effort.

Ticketing for Events

Tickets for events in our restaurant are available either via Eventfrog or directly at the restaurant, depending on the event.

By purchasing a ticket, the buyer acquires a one-time right to attend the event, including the services listed on the ticket, at the specified date and time.

Tickets are non-refundable and non-exchangeable – this also applies in the case of event cancellations or force majeure. In case of a postponement, tickets remain valid for the new date.

Cancellation Policy

Cancellations or significant changes must be communicated to us in writing as early as possible.

For cancellations less than 30 days prior to the event, we reserve the right to charge 30% of the quoted amount.

For cancellations up to 14 days before the event, we will charge 60% of the quoted amount.

For cancellations within 14 days before the event, the full amount (100%) will be charged.

Corkage Fee

As a member of the Bindella Group, we generally do not serve wines brought by guests.

In exceptional cases, a corkage fee of CHF 35 per 75 cl bottle will be charged.

Jurisdiction

This contract is governed by Swiss law. The place of jurisdiction is Zurich.

Solothurn, June 2025