

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 Parma ham Cavazzuti, 24 months	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
Veli di tonno e scampi con rucola e pomodori secchi Thinly sliced tuna and scampi with rocket and dried tomatoes	29	35

Soup

Ribollita alla toscana ^{V+} Tuscan vegetable soup		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	20	25
Paccheri all'astice e pomodori datterini Paccheri with lobster and date tomatoes	30	45
Lasagna al forno Homemade lasagna		25
Ravioli ricotta e spinaci al burro e salvia ^V Homemade ricotta and spinach ravioli with butter and sage	22	27
Gnocchetti sardi al ragù di salsiccia e funghi di stagione Homemade sardinian gnocchetti with sausage ragout and seasonal mushrooms	21	26

Vegan

Orzotto alla crema di barbabietola e noci ^{V+} Barley with beetroot cream and walnuts		22
Verdure alla griglia con olio di oliva ^{V+} Grilled vegetables with olive oil		21
Entrecôte di Planted ai funghi di stagione e riso ^{V+} Planted entrecôte with seasonal mushrooms and rice		34

v vegetarian

v+ vegan

Main courses

	small portion	portion
Filetti di branzino alla griglia con pomodori e olive taggiasche Grilled sea bass fillet with tomatoes and Taggiasca olives	36	41
I nostri gamberoni al profumo dell'orto King prawns from the oven with fresh garden herbs	37	42
Fegato di vitello alla veneta Calf's liver with onions and sage	36	41
Pollastrello al forno con rosmarino Cockerel roasted in the oven with rosemary		40
Filetto di manzo al Marsala e pepe nero Beef fillet with Marsala and black pepper sauce		56

Side dishes

Please choose your side dish.

Riso ^{v+}, tagliatelle ^v, patate al rosmarino ^{v+}, risotto ^v, verdure alla griglia ^{v+}
Rice, tagliatelle, rosmary 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.