

## STARTERS

	piccola	porzione
Thinly sliced veal on tuna sauce	26	34
Fish and seafood variation	29	39
Mixed salad <sup>V+</sup>		16
Rocket salad with parmesan cheese and small tomatoes <sup>V</sup>		21
Beef carpaccio with rocket and parmesan cheese		29
Buffalo mozzarella with small tomatoes and basil <sup>V</sup>		21
Carpaccio of sea bass and fennel		32
Parma ham from the Berkel	26	34
Parma ham rolls with white truffle puree	per piece	22

## FIRST COURSE

La nostra pasta è «fatta in casa»

Our pasta is «fatta in casa»

Penne all'arrabbiata <sup>V</sup>	21	28
Ricotta and spinach ravioli with cream or butter and sage <sup>V</sup>	25	35
Meat ravioli with tomato sauce	25	35
Spaghetti with clams	26	36
Gratinated scampi		39

## VEGANO

Oven baked panella with confit vegetables <sup>V+</sup>	29
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## MENU OF THE DAY solo a pranzo / only for lunch

inclusa la zuppa o l'insalata del giorno / including soup of the day or salad

<b>Monday</b>	Boiled beef served with salsa verde and seasonal vegetables	46
<b>Tuesday</b>	Veal loin served with risotto and spinach	58
<b>Wednesday</b>	Roasted veal shank served with mixed vegetables and mashed potatoes	51
<b>Thursday</b>	Braised beef served with polenta and spinach	47
<b>Friday</b>	Bouillabaisse served with bread croutons and rouille sauce	42

## FISH

incluso contorno a scelta/ including side dish of choice

Sea bass fillet Mediterranean style	49
Grilled sole or à la meunière	66
Scampi, homemade sauce	69
Grilled scampi skewer with remoulade sauce	65
Baked sea bass	(2 pers.) 130

## MEAT

incluso contorno a scelta/ including side dish of choice

Veal escalope with lemon sauce	48
Veal escalope with raw ham and sage	49
Veal knot with rosemary	58
Breaded veal cutlet «Milanese»	64
Tournedos «rossini»	69
Braised veal shank «Milanese»	49
Veal medallions with morel sauce	62
Veal liver venetian style	48
Chateaubriand, béarnaise sauce or black pepper sauce	(2 pers.) 138
Double veal chop with rosemary	(2 pers.) 135

## SIDE DISHES

Pommes allumettes <sup>V+</sup> made from potatoes from the Markus Schäfer-Stettler farm in Hochwald

Fresh spinach <sup>V+</sup>, risotto with parmesan <sup>V</sup>, saffron risotto <sup>V</sup>,  
mixed vegetables <sup>V+</sup>, potato puree <sup>V</sup>

additional side dish 8

## DESSERT

From the cart Specialties from our own house pasticceria	16	24
Ice-cream or sorbet	per scoop	5
Choice of cheeses Italian and regional cheese specialties	18	26

## FOR OUR SMALL GUESTS

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.

<sup>V</sup> vegetarian <sup>V+</sup> vegan

For information about allergenics please ask our employees.

All prices in CHF incl. VAT / 04.25