

<b>starters</b>	small portion	portion
<b>crostini misti</b> toasted bread slices with tomatoes, olive or tuna paste	per piece	<b>3.5</b>
<b>carpaccio di manzo con parmigiano reggiano</b> beef carpaccio with parmesan	<b>21</b>	<b>25</b>
<b>insalata di mercato <sup>v</sup></b> mixed seasonal salad		<b>10</b>
<b>insalata di rucola con parmigiano reggiano</b> rocket salad with parmesan		<b>14</b>
<b>mozzarella di bufala con pomodorini e basilico <sup>v</sup></b> buffalo mozzarella with small tomatoes and basil	<b>15</b>	<b>21</b>
<b>prosciutto di Parma Cavazutti dop, 22 mesi con parmigiano reggiano</b>	<b>20</b>	<b>25</b>
<b>soups</b>		
<b>minestrone vegetariano <sup>v+</sup> or soup of the day</b>		<b>11</b>
<b>pasta and risotto</b>		
<b>spaghetti* all'aglio, olio e peperoncino <sup>v+</sup></b> spaghetti with garlic, olive oil and chillies		<b>22</b>
<b>spaghetti* alla bolognese</b>		<b>26</b>
<b>spaghetti* alla carbonara</b> spaghetti with bacon, egg yolk and cream		<b>26</b>
<b>spaghetti* alle vongole veraci</b> paghetti with hard clams, garlic, chillies and white wine		<b>33</b>
<b>casarecce* alla mediterranea <sup>v+</sup></b> casarecce with olives, artichokes and dried tomatoes		<b>25</b>
<b>casarecce* al salmone</b> casarecce with roasted salmon cubes on lemon cream sauce with basil		<b>27</b>
<b>rigatoni* alla peperonata <sup>v+</sup></b> rigatoni with eggplants, zucchini and bell peppers on tomato sauce		<b>23</b>
<b>rigatoni* all'amatriciana</b> gnocchi with bacon, onions, chillies and tomato sauce		<b>26</b>
<b>ravioli di ricotta e spinaci al burro e salvia <sup>v</sup></b> ravioli filled with ricotta and spinach with butter and sage		<b>25</b>
<b>fagottini di Parma</b> fagottini filled with dry-cured ham on tomato cream sauce		<b>26</b>
<b>risotto «Latini»</b> saffron risotto with sliced veal		<b>32</b>
<b>lasagne al forno</b>		<b>26</b>

## meat and fish

portion

<b>filetti di branzino ai ferri con verdure e riso</b> grilled sea bass fillets with herbs, seasonal vegetables and rice	<b>39</b>
<b>tonno alla griglia con rucola e risotto al limone</b> grilled tuna on rocket, lemon risotto	<b>42</b>
<b>gamberoni in padella, spinaci</b> king prawns roasted in olive oil, spinach	<b>43</b>
<b>pollastrello al timo, patatine al forno (ca. 25 Minuten)</b> oven-roasted cockerel with fresh thyme, roasted potatoes	<b>35</b>
<b>tagliata di manzo, spinaci, risotto</b> sliced sirloin steak, spinach, risotto	<b>45</b>
<b>scaloppine di vitello al limone, tagliatelle</b> veal escalope with lemon sauce, tagliatelle	<b>42</b>
<b>carré di agnello al forno, patatine al forno</b> oven-roasted lamb rack with fresh herbs, roasted potatoes	<b>45</b>

## vegan <sup>v+</sup>

<b>planted.steak con datterini e olive, verdure e patate arrostiti</b> Vegan soy-based steak with date tomatoes, olives, vegetables and roasted potatoes	<b>36</b>
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## side dishes

**seasonal vegetables <sup>v+</sup>, spinach <sup>v+</sup>, rice <sup>v+</sup>, risotto <sup>v</sup>,  
saffron risotto <sup>v</sup>, oven-roasted potatoes <sup>v</sup>, tagliatelle\* <sup>v</sup>**

## 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.  
Drinks are excluded.  
Up to and including the age of 12 years – accompanied by an adult.

Our employees are happy to inform you about our seasonal offers.

## cheese <sup>v</sup>

<b>taleggio</b>	<b>6</b>	<b>parmigiano reggiano</b>	<b>6</b>
<b>gorgonzola</b>	<b>6</b>	<b>all three sorts</b>	<b>15</b>

## home-made desserts

<b>panna cotta</b>	<b>9</b>	<b>chocolate cake <sup>v</sup></b>	<b>9</b>
<b>tiramisù</b>	<b>11</b>	<b>lemon cake <sup>v</sup></b>	<b>9</b>
<b>chocolate mousse <sup>v</sup></b>	<b>9</b>	<b>seasonal ice-parfait</b>	<b>9</b>

## chocolates

<b>bocconcini «Gioia» <sup>v</sup></b>	per piece	<b>2.5</b>
Ice-cream cubes, with chocolate coating. From Italian manufactur.		

## ice-cream <sup>v</sup> and sorbets <sup>v+</sup>

<b>ice-cream</b>	per scoop	<b>4.5</b>
vanilla, chocolate, mocha, stracciatella, pistachio, strawberry		
<b>sorbets</b>	per scoop	<b>4.5</b>
lemon, raspberry, seasonal sorbet		

## coupe

<b>coppa amarena</b>	<b>12</b>	<b>banana split</b>	<b>12</b>
vanilla and pistachio ice-cream, amarena cherry, whipped cream		vanilla ice-cream, banana, chocolate sauce, whipped cream	
<b>coppa stracciatella</b>	<b>12</b>	<b>coppa danimarca</b>	<b>12</b>
stracciatella and mocha ice-cream, whipped cream		vanilla ice-cream, chocolate sauce, whipped cream	
<b>coppa al caffè</b>	<b>12</b>	<b>coppa limoncello</b>	<b>12</b>
mocha ice-cream, strong espresso, whipped cream		lemon sorbet, Limoncello	

For information about allergenics please ask our employees.

## **Reference to the used products**

### **in the kitchen**

Prosciutto di Parma Cavazutti dop, 22 mesi – dalla Berkel  
Marked pasta\* is daily home-made  
Riso superfino Carnaroli – Tenuta Margherita  
Parmigiano reggiano dop – stagionatura di almeno 30 mesi  
Olio extra vergine di oliva italiano – Covan  
Grana Padano

### **at the table**

Olio extra vergine di oliva di Toscana igp – Bindella, Tenuta Vallocaia  
Condimento con mosto cotto di uva – Serego Alighieri, Masi  
Grana Padano in the cheese grater