

SANTA LUCIA

SEASONAL DRINKS

Rubino Spritz	
Martini Riserva Speciale Rubino, Tassoni Ginger Ale, Orange	14
Spicy elegance meets vibrant freshness, with a touch of Italy.	
Cúmaro Riserva – aus der Magnumflasche	
Montepulciano - Umani Ronchi, Marche	10cl 11
A proven Bindella favourite in magnum, full-bodied, rounded and richly spiced.	

STARTERS

Zucca al forno con caprino e semi di zucca ^V 	
roasted pumpkin, Italian goat cheese, pumpkin seeds, honey	19
Antipasto «Santa Lucia»	
Parma ham (20 mesi), spicy salami, parmesan (30 mesi), «Bella di Cerignola» olives, rosemary focaccia	23
Bruschetta ai pomodori ^{V+}	
homemade toasted bread, tomatoes, onions, garlic, olive oil	12
Focaccia alla marinara ^{V+}	
tomatoes, garlic, olive oil, oregano	13
Focaccia al rosmarino ^{V+}	
olive oil, rosemary, salt	13
Burrata con pomodori datterini ^V	
burrata, date tomatoes, basil, olive oil	19
Carpaccio di manzo «LUMA»	
swiss beef carpaccio, parmesan (30 months), lemon, olive oil	23
Prosciutto di Parma	
parma ham (20 months)	19
with buffalo mozzarella	+4
Cozze alla marinara	
mussels, tomato sauce, garlic crostone	21

SALADS

Santa Lucia ^V	
lettuce, spring onions, chicory, apple, coriander, mint, citrus vinaigrette	14
Caprese ^V	
date tomatoes, buffalo mozzarella, basil, olive oil	16
Mista ^{V+}	
mixed salad	12
Verde ^{V+}	
green leaf salad	11
Insalata di fregola sarda allo zafferano ^{V+}	
fregola Sarda pasta salad with saffron, pomegranate, olives, chickpeas, semi-dried tomatoes, mixed vegetables	21
with grilled king prawns	+9
with grilled planted.pulled ^{V+} or grilled chicken strips	+7

SOUPS

Minestra d'orzo alla Valtellinese 	
barley soup, Valtellina style	13
Minestrone ^V	
italian vegetable soup	11

MAIN COURSES	
Ossobucco alla milanese  braised veal shank Milanese style, saffron risotto	42
Tagliata di manzo «LUMA» swiss beef tagliata, rocket, parmesan (30 months), olive oil, roasted potatoes	48
Piccata milanese veal escalopes in Grana Padano-egg coating, tomato spaghetti	43
Saltimbocca alla romana veal escalopes, parma ham (20 months), sage, risotto	43
Scaloppine al limone veal escalopes, lemon sauce, egg noodles	43
Gamberoni al tegamino fried king prawns, garlic, chillies, rice	41
Branzino alla mugnaia sea bass, lemon sauce, fried capers, parsley, rice	41
Verdure di stagione grigliate con burrata e salsa verde ^V Grilled seasonal vegetables, burrata, homemade salsa verde, pine nuts, olive oil	28
SIDE DISHES SUPPLEMENTS	
Patatine ^{V+} , tagliatelle all'uovo ^V , risotto ^V , verdure ^{V+} , riso ^{V+} roasted potatoes, tagliatelle, risotto, vegetables, rice	8

IN THE KITCHEN

Prosciutto di Parma, 20 mesi
Our pasta is freshly prepared every day.
Spaghetti and penne made from
durum wheat semolina – de Cecco.
Riso superfino Carnaroli – Tenuta Margherita
Parmigiano Reggiano – aged at least 30 months
Grana Padano
Italian extra virgin olive oil – Covan

KUNST IN UNSERER
SANTA LUCIA

We share the joy of art.
With our guests and employees.
We experience it as a quiet, comforting force.
It adds value to our surroundings.
It beautifies it.
Like springtime enhances nature.
With magical colors and scents.

A TAVOLA

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

VINI DI BINDELLA

We purchase our wines from Bindella.
Importer of Italian wines since 1909.
And itself a winemaker in Montepulciano.
On the 55 ha, family-owned vineyard in Montepulciano, Bindella produces the traditional, distinctive
Vino Nobile made from Sangiovese grapes

PER I BAMBINI

Children are invited to discover the diversity of
Italian cuisine as well. Indulge their every whim.
At a special price of CHF 10.
Up to and including the age of 12 years –
accompanied by an adult. Drinks are excluded.



: seasonal dishes

V: vegetarian V+: vegan
821, 822, 826, 827, 828, 831, 834, 836
All prices in CHF incl. VAT/10.26

ALLERGENICS



For information about allergenics
please ask our employees.

FILLED PASTA

Lasagne al forno homemade beef lasagne	29
Tortellini all'Alfredo raw ham-filled tortellini, ham, cream	26
Ravioli di burrata al burro e salvia ^V burrata ravioli, sage butter	26

RISOTTOS

Gamberoni e limone king prawns, garlic, lemon	29
Tricolore ^V tomatoes, buffalo mozzarella, basil, olive oil	26
Funghi di bosco ^V wild mushrooms	26
Frutti di mare mussels & clams, king prawns, tomatoes, garlic, parsley	29

BLACK TRUFFLE FESTIVAL



We receive fresh black truffles from Italy daily,
always of the highest quality.

Pizza Tartufata ^V mozzarella, truffle cream, wild mushrooms, Parmesan (30 months)	29
Tagliolini al tartufo nero ^V homemade tagliolini, truffle cream	29
Raviolini al tartufo nero ^V raviolini filled with black truffle and cream cheese, truffle cream	29
additional fresh black autumn truffle	+9

PIZZA

We prepare the dough for our pizze fresh each day
using Swiss flour, topped in the classic Italian manner
with tomato sauce and Fior di Latte mozzarella.

Dolce Vita



bresaola della Valtellina,
buffalo mozzarella, date tomatoes,
pine nuts, basil

28

Napoli

capers, anchovies

19

Gran gusto

gorgonzola, mushrooms,
ham, free-range fried egg

25

Verdure

bell peppers, zucchini, eggplants,
spinach, date tomatoes

23

Margherita

basil

18

Padrone

veal, chillies, red onions

27

Tonno

tuna, red onions, capers, tarragon

23

Quattro formaggi

gorgonzola, taleggio,
bassanese, oregano

24

Gamberoni e pistacchio

bianca

king prawns, pistachios, basil

29

Prosciutto e funghi

ham, mushrooms, oregano

24

Toscana

spicy salami

25

THE HISTORY OF PIZZA

Born more than 300 years ago in lively Naples.

Pizza has become a worldwide favourite. Since 1965,
it is a first place winner in our Santa Lucias.

Crispy and always the same quality.

Freshly baked for you – in our blazingly hot
beechwood-fired oven.

Quattro stagioni

artichokes, bell peppers, mushrooms,
ham, olives, oregano

25

Santa Lucia

ham, mushrooms, anchovies,
bell peppers, oregano

25

Michelangelo

mascarpone, parma ham (20 months),
rocket, mozzarella pearls,
date tomatoes

28

Bufalina

buffalo mozzarella, date tomatoes,
pesto, basil

26

Parmigiana

rocket, parma ham (20 months),
parmesan (30 months)

26

Calzone

ham, free-range egg, pesto

24

Burrata

burrata, date tomatoes, basil

26

'Nduja e mascarpone

spicy Calabrian spreadable sausage,
mascarpone, red onions, olives

26

Prosciutto

ham, thyme

23

Quattro stagioni planted.

artichokes, bell peppers, mushrooms,
planted.pulled, olives, oregano

23

Carbonara

bacon, egg yolk, cream,
Grana Padano

24

Santa Lucia

veal, peperonata, chillies, cream

27

Bolognese

tomatoes, beef

24

Santa Chiara

tomatoes, beef, cream

25

Burrata

burrata, date tomatoes, basil

25

Contadina

spring onions, date tomatoes,
olives, planted.pulled

23

Arrabbiata

tomatoes, chillies, garlic

22

Napoli

tomatoes, basil

19

Salmone

smoked salmon, dill, cream

26

Pesto genovese

basil, Grana Padano,
olive oil, pine nuts

22

Aglio, olio e peperoncino

garlic, olive oil, chillies

18

Frutti di mare

mussels & clams, king prawns,
tomatoes, garlic, parsley

29

OUR PASTA

Rigatoni ^V – egg pasta, handmade in-house

Tagliatelle ^V – egg pasta, handmade in-house

Tagliolini ^V – egg pasta, handmade in-house

Spaghetti ^{V+} and Penne ^{V+} – De Cecco

Potato gnocchi ^V

We serve gluten-free penne upon request.

Gamberoni

king prawns, tomatoes, chillies

29

'Nduja e Stracciatella

spicy Calabrian spreadable sausage,
date tomatoes, stracciatella di burrata,
olives

25

Melanzane

tomatoes, eggplant, basil,
Grana Padano

24

SANTA LUCIA

SPUMANTI

			10 cl	75 cl
Hoppa Sparkling non alcoholic	Cabernet Blanc, Muscaris	Weinschwestern, Württemberg	9	58
Prosecco doc	Glera	Casa Canevel, Veneto	9	59
Prosecco Rosé doc	Glera, Pinot nero	Casa Canevel, Veneto	9.5	62
Ferrari Perlé – Trento doc ^{V+} 	Chardonnay	Ferrari, Trentino	14	85

VINI BIANCHI

			10 cl	75 cl
Tormaresca Chardonnay	Chardonnay	Tormaresca, Puglia		49
Pinot grigio	Pinot grigio	Torre Rosazza, Friuli	7.5	49
Villa Antinori bianco	Trebbiano, Malvasia, Pinot bianco	Antinori, Toscana		52
Tellus Chardonnay	Chardonnay	Falesco, Lazio	8.5	52
Possessioni bianco	Sauvignon blanc, Garganega	Serego Alighieri, Veneto	9	54
Monteoro	Vermentino	Sella & Mosca, Sardegna		54
Chardonnay ^{V+} bio	Chardonnay	Alois Lageder, Alto Adige		55
Roero Arneis	Arneis	Prunotto, Piemonte		59

VINI ROSATI

			10 cl	75 cl
Calafuria Salento	Negroamaro	Tormaresca, Puglia	8.5	52
Scalabrone Bolgheri	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana		56

VINI ROSSI

			10 cl	37.5 cl	75 cl
Col di Sasso	Cabernet Sauvignon, Sangiovese	Banfi, Toscana			48
Medeus	Cannonau	Sella & Mosca, Sardegna	7.5		49
Regaleali Nero d'Avola	Nero d'Avola	Tasca, Sicilia			49
Tellus Syrah 	Syrah	Cotarella, Lazio			51
Fossolupaio 	Sangiovese, Syrah	Bindella, Toscana	8		52
Villa Antinori rosso	Sangiovese, Cabernet Sauvignon, Merlot, Syrah	Antinori, Toscana	9		54
Brolo Campofiorin ^{V+} 	Corvina, Rondinella, Oseleta	Masi, Veneto			56
Pèppoli Chianti Classico	Sangiovese, Merlot, Syrah	Antinori, Toscana		30	59
Cygnus	Nero d'Avola, Cabernet Sauvignon	Tasca, Sicilia			59
Bansella Barbera Nizza ^{V+}	Barbera	Prunotto, Piemonte			59
Ardore	Cabernet Sauvignon, Cabernet franc, Merlot	Bindella, Toscana			59
Torcicoda Primitivo 	Primitivo	Tormaresca, Puglia	9.5		59
Le Volte dell'Ornellaia	Merlot, Cabernet Sauvignon	Ornellaia, Toscana			61
Vino Nobile di Montepulciano	Sangiovese, Colorino, Canaiolo, Mammolo	Bindella, Toscana		32	62
Botrosecco	Cabernet Sauvignon, Cabernet franc	Le Mortelle, Toscana	10.5		62
Sodale 	Merlot	Cotarella, Lazio	11		64
Cúmaro 	Montepulciano	Umani Ronchi, Marche	11		
Barolo	Nebbiolo	Batasiolo, Piemonte		41	81
I Quadri Vino Nobile	Sangiovese	Bindella, Toscana			81
Brunello di Montalcino	Sangiovese	Banfi, Toscana		41	82
Costasera Amarone ^{V+}	Corvina, Rondinella, Molinara	Masi, Veneto		44	86
Cont'Ugo	Merlot	Tenuta Guado al Tasso, Toscana			95
Guidalberto	Cabernet Sauvignon, Merlot	Tenuta San Guido, Toscana		48	96
Il Pino di Biserno	Cabernets, Merlot, Petit Verdot	Tenuta di Biserno, Toscana		49	98
Bricco dell'Uccellone ^{V+}	Barbera	Braida, Piemonte		62	120
Tignanello	Sangiovese, Cabernet Sauvignon, Cabernet franc	Tenuta Tignanello, Antinori, Toscana		98	195
Ornellaia	Cabernets, Merlot, Petit Verdot	Ornellaia, Toscana		145	285

 Also available in the magnum bottle.

Big Bottles, Big Moments – which large-format bottle is opened for you today? Our team will be happy to let you know.