

SANTA LUCIA

SEASONAL DRINKS		10 cl	75 cl
Borgofulvia	non-alcoholic		
Our alcohol-free sparkling wine, refreshing, crisp and full-bodied		9	
Also available as an alcohol-free spritz with Jsotta Aperitivo		12	
Più Bianco			
Grechetto, Trebbiano – Bindella, Toscana		8.5	56
Ardore			
Merlot, Cabernet Sauvignon, Cabernet franc – Bindella, Toscana		9	59

STARTERS	
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	
Insalata amara agli agrumi	V+ 
bitter leaf salad, orange and grapefruit segments, pumpkin seeds, mandarin dressing	16
Santa Lucia	V
lettuce, spring onions, chicory, radishes, 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	
Zuppa di patate al tartufo nero	V+ 
homemade potato soup, black truffle pesto	13
Minestrone	V
italian vegetable soup	11

MAIN COURSES

Guancia di manzo «LUMA» al barolo 	
braised Swiss beef cheek, Barolo jus, root vegetables, celery potato purée	39
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, Venere rice	41
Lucioperca alla mugnaia	
pike-perch fillet, lemon sauce, fried capers, parsley, Venere rice	41
Verdure al forno con mozzarella di bufala ^V	
seasonal oven-roasted vegetables, buffalo mozzarella, salsa verde, olive oil	29

SIDE DISHES SUPPLEMENTS

Patatine ^{V+} , tagliatelle all'uovo ^V , risotto ^V , verdure ^{V+} , riso venere ^{V+}	
roasted potatoes, tagliatelle, risotto, vegetables, Venere rice	8

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

ART IN OUR
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.

FOR THE CHILDREN

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.



V: vegetarian

V+: vegan

All prices in CHF incl. VAT/01.26

ALLERGENICS

For information about allergenics
please ask our employees.

A THE TABLE

Olio extra vergine di oliva di Toscana igp
Bindella, Tenuta Vallocaia

Condimento con mosto cotto di uva – Masi
Grana Padano in the cheese grater

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

WINES OF 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

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.

Salsiccia e Friarielli bianca

salsiccia, italian rapini, chillies

26

Napoli

capers, anchovies

19

Gran gusto

gorgonzola, mushrooms,
ham, free-range fried egg

25

Verdure ^V

bell peppers, zucchini, eggplants,
spinach, date tomatoes

23

Margherita ^V

basil

18

Padrone

veal, chillies, red onions

27

Tonno

tuna, red onions, capers, tarragon

23

Quattro formaggi ^V

gorgonzola, taleggio,
bassanese, oregano

24

Frutti di mare

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

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 ^V

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 ^V

burrata, date tomatoes, basil

26

‘Nduja e mascarpone

spicy Calabrian spreadable sausage,
mascarpone, red onions, olives

26

Prosciutto

ham, thyme

23

Quattro stagioni planted. ^{V+ no mozzarella}

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

23

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

Ragù di Cinghiale

house-made wild boar ragù,
rosemary

26

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 ^V

burrata, date tomatoes, basil

25

Arrabbiata ^{V+}

tomatoes, chillies, garlic

22

Contadina ^{V+}

spring onions, date tomatoes,
olives, planted.pulled

23

Napoli ^{V+}

tomatoes, basil

19

Salmone

smoked salmon, dill, cream

26

Pesto genovese ^V

basil, Grana Padano,
olive oil, pine nuts

22

Aglio, olio e peperoncino ^{V+}

garlic, olive oil, chillies

18

Frutti di mare

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

29

Gamberoni

king prawns, tomatoes, chillies

29

OUR PASTA

Rigatoni ^V – egg pasta, handmade in-house

Tagliatelle ^V – egg pasta, handmade in-house

 Papardelle ^V – egg pasta, handmade in-house

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

Gnocchi ^V

We serve gluten-free penne upon request.

‘Nduja e Stracciatella

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

25

Melanzane ^V

tomatoes, eggplant, basil,
Grana Padano

24

SANTA LUCIA

SPARKLING WINES

			10 cl	37.5 cl	75 cl
Borgofulvia non-alcoholic	Chardonnay	Il Poggiarello, Emilia-Romagna	8.5		54
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			85

WHITE WINES

			10 cl	37.5 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		52
Blancfumat	Sauvignon blanc	Collavini, Friuli	8.5		54
Monteoro	Vermentino	Sella & Mosca, Sardegna			54
Chardonnay	Chardonnay	Alois Lageder, Alto Adige			55
Roero Arneis	Arneis	Prunotto, Piemonte			56
Più Bianco 	Grechetto, Trebbiano	Bindella, Toscana	8.5		56

ROSÉ WINES

			10 cl	37.5 cl	75 cl
Calafuria Salento	Negroamaro	Tormaresca, Puglia	8		52
Scalabrone Bolgheri	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana			56

RED WINES

			10 cl	37.5 cl	75 cl
Col di Sasso	Cabernet Sauvignon, Sangiovese	Banfi, Toscana			47
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
Cannonau di Sardegna Riserva ^{V+}	Cannonau	Sella & Mosca, Sardegna			52
Brolo Campofiorin 	Corvina, Rondinella, Oseleta	Masi, Veneto			55
Pèppoli Chianti Classico	Sangiovese, Merlot, Syrah	Antinori, Toscana		30	58
Villa Antinori rosso	Sangiovese, Cabernet Sauvignon, Merlot, Syrah	Antinori, Toscana	9		58
Cygnus	Nero d'Avola, Cabernet Sauvignon	Tasca, Sicilia			58
Bansella Barbera Nizza ^{V+}	Barbera	Prunotto, Piemonte			58
Ardore 	Merlot, Cabernet Sauvignon, Cabernet franc	Bindella, Toscana	9		59
Torcicoda Primitivo 	Primitivo	Tormaresca, Puglia	9		59
Botrosecco	Cabernet Sauvignon, Cabernet franc	Le Mortelle, Toscana	9.5		61
Le Volte dell'Ornellaia	Merlot, Cabernet Sauvignon	Ornellaia, Toscana			62
Vino Nobile di Montepulciano	Sangiovese, Colorino, Canaiolo, Mammolo	Bindella, Toscana		32	62
Sodale 	Merlot	Cotarella, Lazio	9.5		62
Il Bruciato	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana			69
Barolo	Nebbiolo	Batasiolo, Piemonte		39	78
I Quadri Vino Nobile	Sangiovese	Bindella, Toscana			81
Brunello di Montalcino	Sangiovese	Banfi, Toscana		45	89
Costasera Amarone ^{V+}	Corvina, Rondinella, Molinara	Masi, Veneto		46	91
Guidalberto	Cabernet Sauvignon, Merlot	Tenuta San Guido, Toscana		48	94
Cont'Ugo	Merlot	Tenuta Guado al Tasso, Toscana			96
Il Pino di Biserno	Cabernets, Merlot, Petit Verdot	Tenuta di Biserno, Toscana		54	104
Bricco dell'Uccellone ^{V+}	Barbera	Braida, Piemonte		62	120
Tignanello	Sangiovese, Cabernet Sauvignon, Cabernet franc	Tenuta Tignanello, Antinori, Toscana		98	195

 Also available in the magnum bottle.