

# SANTA LUCIA

SPUMANTI			10 cl	37.5 cl	75 cl
Hoppa Sparkling <small>non-alcoholic</small>	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 <sup>V+</sup>	Chardonnay	Ferrari, Trentino			85

VINI BIANCHI			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	8.5		52
Blancfumat	Sauvignon blanc	Collavini, Friuli	9		54
Monteoro	Vermentino	Sella & Mosca, Sardegna			54
Chardonnay <sup>V+ bio</sup>	Chardonnay	Alois Lageder, Alto Adige			55
Roero Arneis	Arneis	Batasiolo, Piemonte	9.5		56

VINI ROSATI			10 cl	37.5 cl	75 cl
Calafuria Salento	Negroamaro	Tormaresca, Puglia	8.5		52
Scalabrone Bolgheri	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana			56
Gemella rosato	Sangiovese	Bindella, Toscana	9.5		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
Cannonau di Sardegna Riserva	Cannonau	Sella & Mosca, Sardegna			52
Villa Antinori rosso	Sangiovese, Cabernet Sauvignon, Merlot, Syrah	Antinori, Toscana	9		54
Brolo Campofiorin <sup>V+</sup>	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 <sup>V+</sup>	Barbera	Prunotto, Piemonte			59
Ardore	Merlot, Cabernet Sauvignon, Cabernet franc	Bindella, Toscana			59
Torcicoda Primitivo	Primitivo	Tormaresca, Puglia	9.5		59
Vino Nobile di Montepulciano	Sangiovese, Colorino, Canaiolo, Mammolo	Bindella, Toscana	9.5	32	62
Botrosecco	Cabernet Sauvignon, Cabernet franc	Le Mortelle, Toscana	10		62
Le Volte dell'Ornellaia	Merlot, Cabernet Sauvignon	Ornellaia, Toscana			62
Sodale	Merlot	Cotarella, Lazio	10		64
Tanca Farrà	Cannonau, Cabernet Sauvignon	Sella & Mosca, Sardegna	11		68
Il Bruciato	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana			69
Barolo	Nebbiolo	Batasiolo, Piemonte	41		81
I Quadri Vino Nobile	Sangiovese	Bindella, Toscana			81
Brunello di Montalcino	Sangiovese	Banfi, Toscana	41		82
Costasera Amarone <sup>V+</sup>	Corvina, Rondinella, Molinara	Masi, Veneto	44		86
Guidalberto	Cabernet Sauvignon, Merlot	Tenuta San Guido, Toscana	48		96
Cont'Ugo	Merlot	Tenuta Guado al Tasso, Toscana			98
Il Pino di Biserno	Cabernets, Merlot, Petit Verdot	Tenuta di Biserno, Toscana	49		98
Bricco dell'Uccellone <sup>V+</sup>	Barbera	Braida, Piemonte	62		120
Tignanello	Sangiovese, Cabernet Sauvignon, Cabernet franc	Tenuta Tignanello, Antinori, Toscana	98		195

Also available in the magnum bottle.

# SANTA LUCIA


SEASONAL DRINKS		
<b>Campari Amalfi</b>	Campari, Tassoni Limonata, grapefruit	14
The bitter elegance of Campari meets the sparkling freshness of Tassoni Limonata – pura freschezza.		
<b>Gemella rosato</b>	Sangiovese – Bindella, Toscana	10 cl 9.5

STARTERS		
<b>Antipasto «Santa Lucia»</b>	Parma ham (20 mesi), spicy salami, parmesan (30 mesi), «Bella di Cerignola» olives, rosemary focaccia	23
<b>Bruschetta ai pomodori <sup>V+</sup></b>	homemade toasted bread, tomatoes, onions, garlic, olive oil	12
<b>Focaccia alla marinara <sup>V+</sup></b>	tomatoes, garlic, olive oil, oregano	13
<b>Focaccia al rosmarino <sup>V+</sup></b>	olive oil, rosemary, salt	13
<b>Burrata con pomodori datterini <sup>V</sup></b>	burrata, date tomatoes, basil, olive oil	19
<b>Carpaccio di manzo «LUMA»</b>	swiss beef carpaccio, parmesan (30 months), lemon, olive oil	23
<b>Prosciutto di Parma</b>	parma ham (20 months) with buffalo mozzarella	19 +4
<b>Cozze alla marinara</b>	mussels, tomato sauce, garlic crostone	21

SALADS		
<b>Insalata di carciofi e parmigiano reggiano <sup>V</sup> </b>	raw marinated fresh artichoke salad, parmesan (30 months) olive oil, lemon juice	18
<b>Santa Lucia <sup>V</sup></b>	lettuce, spring onions, chicory, radishes, apple, coriander, mint, citrus vinaigrette	14
<b>Caprese <sup>V</sup></b>	date tomatoes, buffalo mozzarella, basil, olive oil	16
<b>Mista <sup>V+</sup></b>	mixed salad	12
<b>Verde <sup>V+</sup></b>	green leaf salad	11
<b>Insalata di fregola sarda allo zafferano <sup>V+</sup></b>	fregola Sarda pasta salad with saffron, pomegranate, olives, chickpeas, semi-dried tomatoes, mixed vegetables with grilled king prawns with grilled planted. pulled <sup>V+</sup> or grilled chicken strips	21 +9 +7

SOUPS		
<b>Vellutata di asparagi con grissini artigianali <sup>V</sup> </b>	asparagus cream soup, breadsticks	13
<b>Minestrone <sup>V</sup></b>	italian vegetable soup	11

## MAIN COURSES

<b>Polpo grigliato su purea di fagioli bianchi</b> 	grilled octopus, white bean purée, oregano	39
<b>Tagliata di manzo «LUMA»</b>	swiss beef tagliata, rocket, parmesan (30 months), olive oil, roasted potatoes	48
<b>Piccata milanese</b>	veal escalopes in Grana Padano-egg coating, tomato spaghetti	43
<b>Saltimbocca alla romana</b>	veal escalopes, parma ham (20 months), sage, risotto	43
<b>Scaloppine al limone</b>	veal escalopes, lemon sauce, egg noodles	43
<b>Gamberoni al tegamino</b>	fried king prawns, garlic, chillies, rice	41
<b>Branzino alla mugnaia</b>	sea bass, lemon sauce, fried capers, parsley, rice	41
<b>Verdure al forno con mozzarella di bufala</b> <sup>V</sup>	seasonal oven-roasted vegetables, buffalo mozzarella, salsa verde, olive oil	29
<b>SIDE DISHES SUPPLEMENTS</b>		
<b>Patatine</b> <sup>V+</sup> , <b>tagliatelle all'uovo</b> <sup>V</sup> , <b>risotto</b> <sup>V</sup> , <b>verdure</b> <sup>V+</sup> , <b>riso</b> <sup>V+</sup>	roasted potatoes, tagliatelle, risotto, vegetables, rice	8

## RISOTTOS

<b>Gamberoni e limone</b>	king prawns, garlic, lemon	29
<b>Tricolore</b> <sup>V</sup>	tomatoes, buffalo mozzarella, basil, olive oil	26
<b>Funghi di bosco</b> <sup>V</sup>	wild mushrooms	26
<b>Frutti di mare</b>	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.



: seasonal dishes  
V: vegetarian V+: vegan  
821, 822, 826, 827, 828, 831, 834, 836  
All prices in CHF incl. VAT/04.26

## ALLERGENICS



For information about allergenics please ask our employees.

## A THE TABLE

Olio extra vergine di oliva di Toscana igt 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

## FILLED PASTA

<b>Lasagne al forno</b>	homemade beef lasagne	29
<b>Tortellini all'Alfredo</b>	Raw ham-filled tortellini, ham, cream	26
<b>Ravioli di burrata al burro e salvia</b> <sup>V</sup>	burrata ravioli, sage butter	26

<b>Carbonara di asparagi</b> <sup>V</sup> 	green asparagus, egg yolk, cream, Grana Padano	24
<b>Carbonara</b>	bacon, egg yolk, cream, Grana Padano	24
<b>Santa Lucia</b>	veal, peperonata, chillies, cream	27
<b>Bolognese</b>	tomatoes, beef	24
<b>Santa Chiara</b>	tomatoes, beef, cream	25
<b>Burrata</b> <sup>V</sup>	burrata, date tomatoes, basil	25
<b>Arrabbiata</b> <sup>V+</sup>	tomatoes, chillies, garlic	22

## 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.


<b>Primavera</b> 	cured ham, field beans, mozzarella balls, peppermint	26
<b>Napoli</b>	capers, anchovies	19
<b>Gran gusto</b>	gorgonzola, mushrooms, ham, free-range fried egg	25
<b>Verdure</b> <sup>V</sup>	bell peppers, zucchini, eggplants, spinach, date tomatoes	23
<b>Margherita</b> <sup>V</sup>	basil	18
<b>Padrone</b>	veal, chillies, red onions	27
<b>Tonno</b>	tuna, red onions, capers, tarragon	23
<b>Quattro formaggi</b> <sup>V</sup>	gorgonzola, taleggio, bassanese, oregano	24
<b>Gamberoni e pistacchio</b> <sup>bianca</sup>	king prawns, pistachios, basil	29
<b>Prosciutto e funghi</b>	ham, mushrooms, oregano	24
<b>Toscana</b>	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.

<b>Quattro stagioni</b>	artichokes, bell peppers, mushrooms, ham, olives, oregano	25
<b>Santa Lucia</b>	ham, mushrooms, anchovies, bell peppers, oregano	25
<b>Michelangelo</b>	mascarpone, parma ham (20 months), rocket, mozzarella pearls, date tomatoes	28
<b>Bufalina</b> <sup>V</sup>	buffalo mozzarella, date tomatoes, pesto, basil	26
<b>Parmigiana</b>	rocket, parma ham (20 months), parmesan (30 months)	26
<b>Calzone</b>	ham, free-range egg, pesto	24
<b>Burrata</b> <sup>V</sup>	burrata, date tomatoes, basil	26
<b>'Nduja e mascarpone</b>	spicy Calabrian spreadable sausage, mascarpone, red onions, olives	26
<b>Prosciutto</b>	ham, thyme	23
<b>Quattro stagioni planted.</b> <sup>V+</sup> <sup>no mozzarella</sup>	artichokes, bell peppers, mushrooms, planted.pulled, olives, oregano	23

## OUR PASTA

Rigatoni <sup>V</sup> – egg pasta, handmade in-house  
Tagliatelle <sup>V</sup> – egg pasta, handmade in-house  
 Bucatini <sup>V+</sup> – De Cecco  
Spaghetti <sup>V+</sup> and Penne <sup>V+</sup> – De Cecco  
Potato gnocchi <sup>V</sup>

We serve gluten-free penne upon request.

<b>Contadina</b> <sup>V+</sup>	spring onions, date tomatoes, olives, planted.pulled	23
<b>Napoli</b> <sup>V+</sup>	tomatoes, basil	19
<b>Salmone</b>	smoked salmon, dill, cream	26
<b>Pesto genovese</b> <sup>V</sup>	basil, Grana Padano, olive oil, pine nuts	22
<b>Aglio, olio e peperoncino</b> <sup>V+</sup>	garlic, olive oil, chillies	18
<b>Frutti di mare</b>	mussels & clams, king prawns, tomatoes, garlic, parsley	29
<b>Gamberoni</b>	king prawns, tomatoes, chillies	29
<b>'Nduja e Stracciatella</b>	spicy Calabrian spreadable sausage, date tomatoes, stracciatella di burrata, olives	25
<b>Melanzane</b> <sup>V</sup>	tomatoes, eggplant, basil, Grana Padano	24