

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 ^{V+}	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
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
La Pettegola	Vermentino	Banfi, Toscana	9.5		56
Roero Arneis	Arneis	Prunotto, Piemonte			59

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
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	Merlot, Cabernet Sauvignon, Cabernet franc	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
Il Bruciato	Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso, Toscana	11.5		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 ^{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.

SANTA LUCIA


BEVANDE STAGIONALE		10 cl	75 cl	150 cl
La Pettegola				
Vermentino – Banfi, Toscana		9.5	56	
Intense aroma of citrus fruit and apricots, floral, full-bodied and fresh on the palate.				
Gemella rosato Magnum «Edizione Santa Lucia»				
Sangiovese – Bindella, Toscana		9.5		110
Santa Lucia Rosé, directly from our own Vallocaia estate. Presented in the special Gemella design and served from the magnum bottle.				

STARTERS		
Prosciutto San Daniele con melone 		
«Jolly» honeydew melon, San Daniele raw ham (18 mesi)		23
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) with buffalo mozzarella		19 +4
Cozze alla marinara		
mussels, tomato sauce, garlic crostone		21

SALADS		
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		
Gazpacho «San Marzano» ^V 		
«San Marzano» tomato gazpacho		11
Minestrone ^V		
italian vegetable soup		11

MAIN COURSES

Vitello tonnato 	Veal, tuna sauce, pink pickled onions, cress, capers	28	38
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

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

*STRACCIATELLA DI BUFALA

(from «stracciare», to tear) is nothing other than the inside of a burrata.
This trending cheese is similar to mozzarella, but softer and creamier, in our version made from buffalo milk.

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/07.26

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

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

Pesto rosso ai limoni cedri

«fatto in casa» ^V 
Homemade tomato pesto with cedro lemon, Stracciatella di Bufala*, Peperoni Cruschi, pine nuts
 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 |

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.

San Daniele Superiore

San Daniele raw ham (18 mesi), summer date tomatoes, Stracciatella di Bufala*, basil
 29 |

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 |

Gamberoni e pistacchio ^{bianca}
king prawns, pistachios, basil
 29 |

Prosciutto e funghi
ham, mushrooms, oregano
 24 |

Toscana
spicy salami
 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 |

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 |

OUR PASTA

Rigatoni ^V – egg pasta, handmade in-house
Tagliatelle ^V – egg pasta, handmade in-house
 Casarecce ^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 ^V
tomatoes, eggplant, basil, Grana Padano
 24 |