



PIÙ

RISTORANTE

start with stuzzichini
(probably best translated as „nibbles“) –
whether as a delicious aperitif or
to start a fine multi-course meal.
buon appetito!

stuzzichini

courgette chips, lemon crème fraîche (v+)

9

polenta fries, truffle dip* (v)

11

burrata-tomatoes bruschette (v)

14

fritto misto

squid, shrimps, cod, citrus-aioli

16

focaccia, raw tuna, artichokes

17

salads

rocket, cauliflower, hazelnuts, almonds, herbs (v)
14 • 22

quinoa, spinach, cucumber, chickpea, almonds,
pomegranate, vegan crème fraîche (v+)
14 • 23

date tomatoes, buffalo mozzarella,
spinach, red onions, pine nuts (v)
19 • 26

squid, avocado, oranges, spinach,
rocket, cicorino rosso, red onions
19 • 26

appetizers

vegan tartare, cashew croquettes, focaccia (v+)
19 • 26

tuna tartare, ginger-citrus sauce,
cucumber, peperoncini, focaccia
21 • 28

parma ham, burrata, grissini
24 • 31

beef carpaccio, balsamic mayonnaise,
rocket sprouts, grana padano
24 • 32

**the flour for our pizza comes from the
„caputo“ mill in lively napoli.
we give the dough an indulgent „dolce far niente“
of 48 hours to create its light, airy texture.
pelati specialist „gustarossa“
accounts for its deep red colour.
delicious „fior di latte“ (cow milk mozzarella)
to top off the pizza.**

chef's pizza

spicy salami
25

artichokes, bell peppers, mushrooms, ham, olives
25

vegan fior di latte, fried eggplant, date tomatoes, almonds, basil (v+)
26

date tomatoes, buffalo mozzarella, basil pesto (v)
27

'nduja, stracciatella, caramelized onions
28

vegan fior di latte, wild mushrooms, truffle paste*,
camembert, caramelised onions (v+)
28

parma ham, rocket, mascarpone, date tomatoes, mozzarella pearls
29

tonno rosso, red onions, capers, olive crumble
29

ricotta, truffle cream*, grana padano, black truffle* (v)
36

intingoli

pizza crust dip

.nduja & honey • crème fraîche & garlic (v+) • truffle* & pecorino (v)
per dip • 3.5

**experience more napoli:
try your hand as a pizzaiolo!
and top one of the basic variants below
just as you like. of course you can share
the toppings with your dining companion...**

classic pizzas

marinara

tomato sauce, garlic, oregano (v+)
19

margherita

tomato sauce, fior di latte, basil (v)
20

vegan margherita

tomato sauce, vegan fior di latte, basil (v+)
20

add-ons

in cottura • baked

all'uscita • served separately

prosciutto cotto
5

mozzarella pearls (v)
3

gorgonzola (v)
5

parmesan (v)
3

anchovies
5

rocket (v+)
3

grilled vegetables (v+)
5

basil pesto (v)
4

salami
6

vegan cream cheese (v+)
5

truffle paste * (v+)
7

parma ham
6

tonno rosso
8

burrata (v)
7

dough matured 48h,
short and hot baked:
450°C, 60-90 seconds

high,
airy crust



soft, thin
base

pasta

paccheri, tomato sauce, garlic, basil (v)
24

rigatoni „spicy vodka“ (v+)
25

fusilli giganti, basil pesto,
stracciatella, semi-dried tomatoes (v)
26

mezzi rigatoni „carbonara“
guanciale, pecorino, egg yolk
27

pappardelle, bolognese
27

spaghetti alla chitarra, date tomatoes, eggplant, burrata (v)
27

caramelle ricotta & spinach, brown butter sauce, parmesan (v)
28

tagliolini al nero, crab meat, peperoncini, lemon
34

gnocchi, black truffle* (v)
34

mains

veal ossobuco, gremolata

39

veal tagliata „al limone“

44

beef fillet „al pepe verde“

48

sea bass fillet, confit date tomatoes, leccino olives, potato salsa

39

tuna, pistachios, tomatoes

39

parmigiana di melanzane (v+)

27

side dishes

saffron risotto (v)

polenta fries (v)

potato purée (v)

baby potatoes (v)

spinach (v+)

almond-chillies-broccoli (v+)

7

v: vegetarian • v+: vegan

* with truffle flavor / fresh truffle usually summer truffle

for information about allergens please scan the qr-code on the backside.

all prices in chf incl. vat / 750 / 09.25



information about allergens



menu français