

SANTA LUCIA

SPUMANTI			10 cl	37.5 cl	75 cl
Hoppa Sparkling <small>non-alcoholic</small>	Cabernet Blanc, Muscaris	Weinschwester, 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
Blancfumat	Sauvignon blanc	Collavini, Friuli	9		54
Monteoro	Vermentino	Sella & Mosca, Sardegna			54
Chardonnay ^{V+ bio}	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 ^{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
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 ^{V+}	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 ^{V+}	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		
Campari Amalfi	Campari, Tassoni Limonata, grapefruit	14
The bitter elegance of Campari meets the sparkling freshness of Tassoni Limonata – pura freschezza.		
Gemella rosato	Sangiovese – Bindella, Toscana	10 cl 9.5

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) with buffalo mozzarella	19 +4
Cozze alla marinara	mussels, tomato sauce, garlic crostone	21

SALADS		
Insalata di carciofi e parmigiano reggiano ^V 	raw marinated fresh artichoke salad, parmesan (30 months) olive oil, lemon juice	18
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 with grilled king prawns with grilled planted. pulled ^{V+} or grilled chicken strips	21 +9 +7

SOUPS		
Vellutata di asparagi con grissini artigianali ^V 	asparagus cream soup, breadsticks	13
Minestrone ^V	italian vegetable soup	11

MAIN COURSES

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

RISOTTOS

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

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

823, 824, 833, 862

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

Lasagne al forno	29
homemade beef lasagne	
Tortellini all'Alfredo	27
Raw ham-filled tortellini, ham, cream	
Ravioli di burrata al burro e salvia ^V	27
burrata ravioli, sage butter	

Carbonara di asparagi ^V 	25
green asparagus, egg yolk, cream, Grana Padano	
Carbonara	25
bacon, egg yolk, cream, Grana Padano	
Santa Lucia	28
veal, peperonata, chillies, cream	
Bolognese	25
tomatoes, beef	
Santa Chiara	26
tomatoes, beef, cream	
Burrata ^V	26
burrata, date tomatoes, basil	
Arrabbiata ^{V+}	23
tomatoes, chillies, garlic	

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.


Primavera 	27
cured ham, field beans, mozzarella balls, peppermint	
Napoli	20
capers, anchovies	
Gran gusto	26
gorgonzola, mushrooms, ham, free-range fried egg	
Verdure ^V	24
bell peppers, zucchini, eggplants, spinach, date tomatoes	
Margherita ^V	19
basil	
Padrone	28
veal, chillies, red onions	
Tonno	24
tuna, red onions, capers, tarragon	
Quattro formaggi ^V	25
gorgonzola, taleggio, bassanese, oregano	
Gamberoni e pistacchio 	29
king prawns, pistachios, basil	
Prosciutto e funghi	25
ham, mushrooms, oregano	
Toscana	26
spicy salami	

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	26
artichokes, bell peppers, mushrooms, ham, olives, oregano	
Santa Lucia	26
ham, mushrooms, anchovies, bell peppers, oregano	
Michelangelo	29
mascarpone, parma ham (20 months), rocket, mozzarella pearls, date tomatoes	
Bufalina ^V	27
buffalo mozzarella, date tomatoes, pesto, basil	
Parmigiana	27
rocket, parma ham (20 months), parmesan (30 months)	
Calzone	25
ham, free-range egg, pesto	
Burrata ^V	27
burrata, date tomatoes, basil	
'Nduja e mascarpone	27
spicy Calabrian spreadable sausage, mascarpone, red onions, olives	
Prosciutto	24
ham, thyme	
Quattro stagioni planted. ^{V+} no mozzarella	24
artichokes, bell peppers, mushrooms, planted.pulled, olives, oregano	

OUR PASTA

Rigatoni ^V – egg pasta, handmade in-house
Tagliatelle ^V – egg pasta, handmade in-house
 Bucatini ^{V+} – De Cecco
Spaghetti ^{V+} and Penne ^{V+} – De Cecco
Potato gnocchi ^V

We serve gluten-free penne upon request.

'Nduja e Stracciatella	26
spicy Calabrian spreadable sausage, date tomatoes, stracciatella di burrata, olives	
Melanzane ^V	25
tomatoes, eggplant, basil, Grana Padano	