ANTIPASTI E ZUPPA

Carne cruda alla piemontese **26**
Beef tartare, Parmesan cheese (30 months), thyme oil

Prosciutto di parma e burrata **24** **32**
Parma ham (24 month) with burrata

Minestrone [V+] **13**
Italian vegetable soup

Insalata caprese [V] **21**
Date tomatoes, burrata, basil oil

Insalata verde di stagione [V+] **12**
Green seasonal salad

Insalata mista di stagione [V+] **13**
Mixed seasonal salad

Bruschette miste [V] **13**
Focaccia slices with tomatoes, truffle ricotta and black olives

Carpaccio di manzo **25** **29**
Beef carpaccio with rocket and Parmesan shavings

PASTE – TUTTE FATTE IN CASA

Spaghetti – all'uovo
Tagliatelle – all'uovo
Rigatoni – all'uovo

On request, we are happy to serve you gluten-free, vegan spaghetti or penne.

ai frutti di mare **28**
Seafood, tomato sauce

alla carbonara **26**
Guanciale, egg yolks, cream and parmesan

all'arrabbiata [V+] **24**
Tomato, chillies, garlic and basil

alla calabrese **30**
Veal, tomatoes, cream and chillies

al ragù bolognese **26**
Minced beef, tomatoes

PER I BAMBINI

Children are invited to discover the diversity of Italian cuisine as well.
Indulge their every whim.

At a special price of CHF 15.
Up to and including the age of 12 years –
accompanied by an adult.
Drinks are excluded.

v = vegetarian / v+ = vegan

Specialità fatte a mano

Ravioli «Cantinetta» [v] **34**
Handmade ravioli filled with porcini mushrooms, served with parmesan sauce

Pesci e frutti di mare

Filetto di lucioperca con verza alla panna **46**
Pike-perch fillet with creamed savoy cabbage, black truffle and sautéed potatoes

Sogliola alla griglia **53**
Whole grilled sole with fresh sage and roasted potatoes

I nostri gamberoni al profumo dell'ortono **42**
King prawns from the oven with fresh garden herbs, rice

Carni

Scaloppine al limone **44**
Swiss veal escalope with lemon sauce, homemade tagliatelle

Saltimbocca alla romana **44**
Swiss veal escalope with sage and prosciutto, saffron risotto

Piccata di vitello **45**
Swiss veal escalope in parmesan-egg coating with saffron risotto

Filetto di manzo al tegamino alle erbette **52**
Beef fillet served in a pan with fresh herbs and risotto

Pollastrello (ca. 20 minuti) **39**
Cockerel from the oven

alla diavola
Chilli butter, thyme, lemon, roast potatoes

al timo
Thyme, lemon, roast potatoes

Fegato di vitello con risotto [g] **42**
Sliced veal liver with herbs, onions and olive oil, served with risotto

Vegetariano

We also offer vegan alternatives. Ask our staff.

Piccata di melanzane [v] **32**
Eggplant piccata in a Parmesan and egg coating, homemade spaghetti in tomato sauce

Manicotti alla fiorentina [v] **34**
Handmade manicotti filled with spinach ricotta, tomatoes, cream, parmesan (30 months)

Ciambotta calabrese con burrata [v] **30**
Vegetable stew with potatoes, tomatoes, courgettes,
eggplant, carrots, peppers, fennel, onions and burrata

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REFERENCE TO THE PRODUCTS

in the kitchen
Prosciutto di Parma Cavazzuti, 24 mesi – dalla Berkel

All pasta is prepared fresh every day.

Riso superfino Carnaroli – Tenuta Margherita

Parmigiano reggiano dop – stagionatura di almeno 30 mesi

Olio extra vergine di oliva italiano – De Cecco

Grana Padano

at the table

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

Condimento con mosto cotto di uva – Serego Alighieri, Masi

Grana Padano in the cheese grater

For information on allergens in individual dishes, please contact our staff.

Preise in CHF inkl. MwSt./873/10.26

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