

ANTIPASTI E ZUPPA

Carne cruda alla piemontese Beef tartare, Parmesan cheese (30 months), thyme oil		26
Prosciutto di parma e burrata Parma ham (24 month) with burrata	24	32
Tortellini in brodo Beef consommé with tortellini		13
Insalata caprese ^v Date tomatoes, burrata, basil oil		21
Insalata verde di stagione ^{v+} Green seasonal salad		12
Insalata mista di stagione ^{v+} Mixed seasonal salad		13
Bruschette miste ^v Focaccia slices with tomatoes, courgette on lemon ricotta and black olives		13
Carpaccio di manzo Beef carpaccio with rocket and Parmesan shavings	25	29

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 Seafood, tomato sauce		28
alla carbonara Guanciale, egg yolks, cream and parmesan		26
all'arrabbiata ^{v+} Tomato, chillies, garlic and basil		24
alla calabrese Veal, tomatoes, cream and chillies		30
al ragù bolognese Minced beef, tomatoes		26

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.**

SPECIALITÀ FATTE A MANO

Ravioli «Cantinetta» ^v

Handmade ravioli filled with lemon and ricotta, served with thyme butter

34

PESCI E FRUTTI DI MARE

Branzino alla griglia con salsa di mango

Grilled sea bass fillets with mango sauce, grilled baby broccoli and rice

42

Sogliola alla griglia

Whole grilled sole with fresh sage and roasted potatoes

53

I nostri gamberoni al profumo dell'ortono

King prawns from the oven with fresh garden herbs, rice

42

CARNI

Scaloppine al limone

Swiss veal escalope with lemon sauce, homemade tagliatelle

44

Saltimbocca alla romana

Swiss veal escalope with sage and prosciutto, saffron risotto

44

Piccata di vitello

Swiss veal escalope in parmesan-egg coating with saffron risotto

45

Filetto di manzo al tegamino alle erbe

Beef fillet served in a pan with fresh herbs and risotto

52

Pollastrello (ca. 20 minuti)

Cockerel from the oven

39

alla diavola

Chilli butter, thyme, lemon, roast potatoes

al timo

Thyme, lemon, roast potatoes

Fegato di vitello con risotto ^g

Sliced veal liver with herbs, onions and olive oil, served with risotto

42

VEGETARIANO

WE ALSO OFFER VEGAN ALTERNATIVES. ASK OUR STAFF.

Piccata di melanzane ^v

Eggplant piccata in a Parmesan and egg coating, homemade spaghetti in tomato sauce

32

Manicotti alla fiorentina ^v

Handmade manicotti filled with spinach ricotta, tomatoes, cream, parmesan (30 months)

34

Ciambotta calabrese con burrata ^v

Vegetable stew with potatoes, tomatoes, courgettes, eggplant, carrots, peppers, fennel, onions and burrata

30

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 – Olitalia

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.