

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
Pappa al pomodoro ^v Tomato soup with bread		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 Toasted bread slices with tomatoes, artichokes 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.

al salmone Salmon, dill cream sauce		26
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

Homemade ravioli filled with ricotta and artichokes, with sage butter

34

PESCI E FRUTTI DI MARE

Branzino alla griglia con caponata

Grilled sea bass fillets with caponata and rosemary fried potatoes

39

Bistecca di tonno

Grilled tuna steak with lemon sauce, spinach and rice

44

I nostri gamberoni al profumo dell'orto

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.

Parmigiano di melanzane con burrata ^v

Eggplant parmigiana with burrata

32

Manicotti alla fiorentina ^v

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

34

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 - Covan

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./873/03.26