

ACQUA

ANTIPASTI

Vitello Tonnato con capperi fritti

Vitello Tonnato with fried capers

Appetizer 16.00 / Main course 26.00

(Main course: with Potatoes as a side dish)

Prosciutto e melone con focaccia

fatta in casa

Dry-cured ham with melon and

homemade focaccia

18.00

Polipo grigliato con crema di patate e olio al prezzemolo

Sautéed octopus with mashed potatoes and

parsley oil

18.00

Bruschettone con caprino, miele, uva, noci e rucola

Bruschetta with baked goat cheese, honey,

grapes and arugula salad

15.00

Testina di vitello bollita alle verdure con chutney di cipolla

Boiled veal head with steamed vegetables
and onion chutney

Appetizer 16.00 / Main course 26.00

(Main course: with Potatoes as a side dish)

Trippa alla fiorentina con pane grigliato

Tripe in tomato sauce with grilled bread

Appetizer 16.00 / Main course 26.00

(Main course: with potatoes as a side dish)

Antipasti „al vassoio“ (3 to choose -except Testina -
veal head)

24.00 / person (for groups of 6 or more)

Upon request, our service team
will be happy to inform you
about the ingredients in our dishes,
that can cause allergies or intolerances.
All prices are in CHF and incl. 8,1% VAT.

ACQUA

PRIMI

Fresh homemade pasta

Types of pasta, to choose from:

Cavatelli, Spaghetti or Paccheri

Gluten-free pasta available upon request!

Sauces, to choose from:

Cacio e pepe con cavolo riccio

Sheep's cheese and pepper with red cabbage chips

Appetizer 17.00 / Main course 23.00

Aaglio olio e peperoncino alla bottarga

Garlic and Chili with cured roe

Appetizer 18.00 / Main course 24.00

Aaglio olio e peperoncino

Garlic and Chili

Appetizer 14.00 / Main course 20.00

Bolognese Originale

Traditional Bolognese Ragù with beef, veal and pork, slow-cooked in milk and finished with tomato

Appetizer 19.00 / Main course 25.00

Amatriciana

Guanciale with tomato sauce and sheep's cheese

Appetizer 18.00 / Main course 24.00

Pesto di basilico con pomodori ciliegia e grana padano croccante

Basil pesto with cherry tomatoes and crispy Grana Padano cheese

Appetizer 17.00 / Main course 23.00

Risotto alla milanese con midollo

Saffron risotto with bone marrow

Appetizer 19.00 / Main course 25.00

Without bone marrow

Appetizer 14.00 / Main course 20.00

Primi Appetizer „al vassoio“

(3 to choose)

26.00 / person (for groups of 6 or more)

Primi Main course „al vassoio“

(3 to choose)

32.00 / person (for groups of 6 or more)

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SECONDI

Filetto di manzo al vino rosso con patate a arrosto e spinaci

Beef fillet with red wine jus, roasted potatoes and spinach

57.00

Ossobuco di vitello brasato con patate arrosto e verdure miste

Braised veal ossobuco with roasted potatoes and vegetables

49.00

Branzino al cartoccio con verdure di stagione e patate arrosto

Seabass baked in foil with seasonal vegetables and roasted potatoes

47.00

Melanzane alla parmigiana con patate arrosto

Eggplant casserole with mozzarella and roasted potatoes

39.00

Scialatielli al ragù napoletano e la sua carne con patate e spinaci

Scialatielli with Neapolitan ragù, served on three plates:

Pasta with tomato sauce and braised meat –
Pork ribs, beef meatballs and beef roulade –
along with potatoes and spinach

Main course 49.00

**Bistecca alla fiorentina (1kg)
grigliata con verdure, patate e insalata**

Grilled T-Bone Steak

With vegetables, potatoes and salad

160.- (serves two)

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DOLCI DELL' ACQUA

Panna cotta ai frutti di bosco

Panna Cotta with wild berry sauce

10.00

Tiramisu

Classic Tiramisu

11.00

Non cannolo siciliano

Sicilian pastry with ricotta, pistachio and chocolate chips

11.00

Cantucci e Vin Santo

Cantucci and dessert wine

15.00

Sgroppino

Lemon sorbet with prosecco

15.00

Gelato fatto in casa

Homemade ice cream

4.00/scoop

Ice cream: Vanilla, chocolate, hazelnut, pistachio, coffee

Sorbet: Raspberry, lemon

Spumoni, homemade ice cream from Apulia! Vegan, lactose free and gluten free

Pizzika

Chocolate sorbet with chili chutney

12.00

Limone e zenzero

Lemon sorbet with ginger **12.00**

Pistacchio e nocciola

Pistachio-hazelnut ice cream with peanut

12.00

Marzapane e caffè

Marzipan ice cream with a coffee-chocolate centre

12.00

Cuore nero

Olive ice cream with rum chocolate

12.00

Fichi e cupeta

Fig and almond ice cream

12.00

Tre Mori

Chocolate ice cream with a hazelnut centre

12.00

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ACQUA STAGIONALI

ANTIPASTI

**Carpaccio di salmone marinato al miele
con insalata di finocchio**

Salmon carpaccio marinated in honey with
fennel salad

18.00

Insalata Caprese con Burrata

Tomato salad with burrata and basil oil

15.00

PRIMO

**Paccheri alle melanzane e pomodori secchi
con ricotta salata**

Paccheri with eggplant, sun-dried tomatoes
and aged ricotta

Appetizer 18.00 / Main course 24.00

SECONDO

**Filetto di agnello con pesto alle erbe, insalata
di patate e spinaci**

Seared lamb fillet with herb pesto, potato salad
and spinach

49.00

**Uova al pomodoro e origano con patate
arrosto**

Fried egg with tomato sauce, oregano and
roasted potatoes

24.00

DOLCE

**Fragole marinate con mousse di
cioccolato bianco e crumble al limone**

Marinated strawberries with white
chocolate mousse and lemon crumble

12.00

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