

# ACQUA

## ANTIPASTI

**Focaccia con mozzarella di bufala,  
pomodori essiccati e prosciutto**

Focaccia with buffalo mozzarella, dried  
tomatoes and raw ham

**18.00 / 15.00 (without raw ham)**

**Bombetta pugliese con crema di patate viola  
ed erbe fritte**

Pork neck roulade with purple potato cream  
and fried herbs

**17.00**

**Insalata di seppie e arance con prezzemolo  
e spinaci freschi**

Salad of sautéed cuttlefish and orange with  
parsley and fresh spinach

**18.00**

**Bruschetta con caprino al forno, fichi e  
miele, insalata di spinaci e noci**

Bruschetta with baked goat cheese, figs and  
honey, served with spinach salad and walnuts

**17.00**

**Antipasti „al vassoio“ 23.00 / person (for 6 or  
more people)**

## PRIMI

**Fresh pasta homemade with egg and durum  
wheat flour**

**Pappardelle al ragù di lepre e chips di  
cavolo riccio**

Pappardelle with wild hare ragout and kale  
crisps

**Starter 21.00 / Main course 27.00**

**Spaghetti alla chitarra con cozze e aglio  
nero**

Spaghetti "chitarra" with mussels and black  
garlic

**Starter 18.00 / Main course 24.00**

**Risotto alla zucca e aceto balsamico**

Pumpkin risotto with balsamic vinegar

**Starter 16.00 / Main course 22.00**

**Primi starter „al vassoio“ 29.00 / person**

**Primi main course „al vassoio“ 35.00 / person  
(for 6 or more people)**

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## SECONDI

**Pancia di maiale con porcini trifolati con purea di patate e sedano rapa e verdure**  
Pork belly with sautéed porcini mushrooms, potato-celeriac puree and vegetables  
**42.00**

**Entrecote di cinghiale alla liquirizia con purea di patate e sedano rapa e zucca al forno**  
Wild boar entrecote with liquorice sauce, served with potato-celeriac puree and roasted pumpkin  
**47.00**

**Pesce spada in crosta di pane al limone con patate arrosto e spinaci saltati**  
Swordfish in lemon bread crust, served with roasted potatoes and sautéed spinach  
**48.00**

**Uovo fritto con spaghetti di zucca, purea di patate e sedano rapa, testun al barolo e chips di cavolo riccio**  
Fried egg with pumpkin spaghetti, potato-celeriac puree, Barolo must cheese and kale crisps  
**39.00**

**Bistecca alla fiorentina (1kg)  
grigliata con verdure, patate e insalata**  
Grilled T-bone steak with vegetables, potatoes and salad  
**160.00 (for 2 people)**

We generally recommend and serve the Bistecca rare. Other levels of doneness are available upon explicit request. However, please note that we cannot guarantee the tenderness of the meat in such cases.

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 CLASSICI

**Testina di vitello bollita alle verdure con cipolle rosse e pesto alle erbe**  
Boiled veal head with steamed vegetables, red onions and herb pesto  
**Starter 16.00 / Main course 26.00**  
**(Main course: with potatoes as side dish)**

**Trippa alla Fiorentina con pane grigliato**  
Tripe in tomato sauce with grilled bread  
**Starter 16.00 / Main course 26.00**  
**(Main course: with potatoes as side dish)**

**Scialatielli al ragù napoletano e la sua carne con spinaci e patate**  
Scialatielli with Neapolitan Ragù, served on three plates:  
Scialatielli with tomato sauce, accompanied by the meats braised in it - pork ribs, salsiccia, braising beef cuts and beef meatballs - as well as potatoes and spinach  
**Main course 49.00**

**Vitello tonnato**  
Vitello tonnato  
**Starter 21.00 / Main course 32.00**  
**(Main course: with potatoes as side dish)**

**Filetto di manzo al vino rosso con patate arrosto e verdure miste**  
Beef fillet with red wine sauce, roasted potatoes and vegetables  
**54.00**

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## DOLCI DELL'ACQUA

### **Panna cotta alla pesca bianca e melograno**

Panna cotta with white peach and pomegranate

**9.00**

### **Fungo dolce al mascarpone e frutti di bosco**

Sweet mushroom-shaped dessert with mascarpone mousse and wild berries

**12.00**

### **Millefoglie con castagne e caramello**

Mille-feuille with chestnuts and caramel

**11.00**

### **Sgroppino**

Lemon sorbet cocktail

**15.00**

### **Gelato fatto in casa**

Homemade ice cream

**4.00 / scoop**

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

Sorbet: Raspberry, lemon

## SPUMONI

### **Handmade ice cream from Puglia!**

**Vegan, lactose- und gluten-free**

### **Pizzika**

Chocolate sorbet with chilli chutney

**12.00**

### **Limone e zenzero**

Lemon sorbet with ginger

**12.00**

### **Pistacchio e nocciola**

Pistachio and hazelnut ice cream with peanuts

**12.00**

### **Marzapane e caffè**

Marzipan ice cream with a coffee-chocolate core

**12.00**

### **Cuore nero**

Olive ice cream with rum-chocolate

**12.00**

### **Fichi e cupeta**

Fig ice cream with almonds

**12.00**

### **Tre Mori**

Chocolate ice cream with hazelnuts

**12.00**