

ANTIPASTI

Arancini siciliani <i>Crispy Italian rice balls with Taleggio and fig aioli</i>	18	Olive e Salame al Finocchio <i>Taggiasca olives and Cerignola green olives with fennel salami</i>	14
Carciofi alla griglia <i>Grilled artichokes with rocket and Cerignola green olives</i>	21	Focaccia di patate fatta in casa <i>Grilled potato focaccia with 'nduja dip</i>	13 plain 10
Gamberi aglio e olio <i>Pan-fried prawns with garlic oil</i>	25 (180g) 35 (260g)	Burrata e insalata di agrumi <i>Buffalo burrata with citrus salad, tomato, mint and pistachios</i>	19
“Carpaccio” di Vitello Tonnato <i>Raw, finely pounded veal with classic tonnato sauce and capers</i>	23 29	Insalata Caesar alla Cesare Cardini <i>Roman lettuce with anchovy, Parmesan dressing and Sardinian bread</i>	19 Chicken +10

PIZZE

Our pizza dough is made with flour from Gragnano and is rested for 72 hours before being baked at 350°C.

Margherita DOP <i>San Marzano tomatoes, fior di latte and basil</i>	20
Sophia Loren <i>San Marzano tomatoes, wafer-thin beef carpaccio, rocket, summer truffle</i>	32
Prosciutto <i>Prosciutto, San Marzano tomatoes, fior di latte, rocket, burrata, basil</i>	28
Marinara <i>San Marzano tomatoes, garlic, olive oil and oregano</i>	20
La Bianca <i>Ricotta, fior di latte, grilled artichoke, courgette and lemon</i>	28
Intingoli – dip for your pizza crust <i>Fig aioli or 'nduja dip</i>	each 3.50

PASTA E BASTA

We serve our pasta in various sizes. Perfect as a starter or a main course.

Pasta alla Chitarra al Pomodoro <i>Spaghetti with a fruity tomato sauce and basil *</i>	20 24
Pappardelle al Ragù <i>Wide ribbon pasta with a rich meaty tomato sauce, Parmesan and milk *</i>	24 28
Ravioli Mezzelune Asparagi e Burrata <i>Homemade asparagus ravioli with bimi broccoli, burrata and sage butter</i>	26 32
Maccheroni al ferreto <i>Maccheroni with sweet pepper-cherry tomato sauce, pepper, Pecorino</i>	22 28
Pasta della Casa <i>Orecchiette with beef fillet strips, date tomatoes and morel cream sauce *</i>	36
<i>* Gluten-free option available +2 CHF</i>	

SECONDI

Branzino alla Mediterranea <i>Pan-fried sea bass fillet with olives, parsley, date tomatoes and capers</i>	28 42
Piccata di pollo alla Milanese <i>Swiss free-range poularde in a Parmesan crust with tomato sugo and basil</i>	32
Tagliata di Manzo <i>Tender beef fillet, pan-seared and sliced thin (tagliata), served with fresh rocket and Parmesan</i>	34 (120g) 42 (160g)
Scaloppine di Vitello al limone <i>Tender veal escalopes in a lemon and white wine sauce</i>	34 (150g)
Scaloppine di Vitello alla Spugnola <i>Tender veal escalopes with a creamy morel sauce</i>	38 (150g)
Filetto di Manzo <i>Pan-seared Swiss beef fillet with herb butter</i>	42 (180g)

CONTORNI

Classic leaf salad <i>House dressing, pine nut dressing or French dressing</i>	7.50
Small Caesar salad	7.50
Seasonal grilled vegetables	7.50
Crispy French fries <i>Optional with 'nduja dip or fig aioli (+3.50)</i>	7.50
Roasted “cacio e pepe” potatoes	7.50

DOLCI

Panna Cotta <i>Panna cotta made with Alpine cream, raspberry sauce and pistachios</i>	12
Tiramisù <i>Whipped mascarpone, ladyfinger biscuit and coffee – basta</i>	12
Torta al cioccolato con noci <i>Warm chocolate and walnut cake with strawberry salad</i>	12
Affogato <i>Espresso poured over a scoop of vanilla ice cream</i>	9
Gelato <i>White coffee ice cream, chocolate, raspberry, lemon, vanilla</i>	5 Cream 0.50

PER I BAMBINI

Children are invited to discover the rich variety of Italian cuisine. They may choose any dish they like for a fixed price of 15 Swiss francs. Valid up to and including 12 years of age when accompanied by an adult. Drinks are not included.

All prices are in CHF and include VAT.



Information on allergens, as well as whether dishes are vegetarian or contain pork, is available via the QR code.
Declaration of origin: Chicken: CH | Veal/Beef: CH | Pork: CH/IT | Fish: CH/IT/GR