



It is our pleasure to present our new creations  
tried and tested classics to you.

You can expect a culinary journey consisting of the finest regional products  
paired with plenty of Italianità.

Let yourself be inspired on our marvellous terrace with a view of Lake  
Lucerne and the surrounding mountain peaks. Enjoy culinary specialities  
and exquisite dishes from selected Italian regions.

## PRIMI PASSI

### PIATTO DI ANTIPASTI FROM 2 PERSONS UP P/P 22

Marinated olives, grilled antipasti, grana padana, marinated artichokes, baked arancini with basil-pine pesto. Served with warm focaccia

Optional a 70g Italian cured ham + 16

Optional additional 70g truffle mortadella + 14

### INSALATA CESARE CARDINI 21

Fresh romaine lettuce, savoury parmesan croutons, herbs and classic caesar dressing  
Caesar dressing

Optionally with crispy baked chicken thigh meat with thyme +12

### INSALATA 18

Crisp lettuce, homemade granola and date tomatoes with a choice of Italian or French dressing

### CARPACCIO DI MANZO 29

Marinated Swiss beef carpaccio, salad tips, taralli and grated pecorino cheese

### ZUPPA SAISONALE 14

White asparagus cream soup, parmesan croutons and wild garlic oil

## INTERMEZZI

### SPAGHETTI ALLA CHITARRA

22 / 28

Air-dried durum wheat pasta, lemon sauce, liscio parsley and black pepper

We source our pasta from the Faella manufactory in Gragnano. Even today, only the best grains from the Campania region are used for the high-quality pasta. The careful preparation of the dough, the pressing of the pasta using bronze moulds and the gentle drying process over 60 hours guarantee a pasta experience in a class of its own.

### RAVIOLI DI ASPARGI

26 / 32

Handmade asparagus and ricotta ravioli with wild garlic oil, green asparagus and macadamia

## PESCE

### FRIED DORADE

44

With parsley and mint gremolata, grilled vegetables and white polenta

## FUORI DALLA ROCCIA CALDA

The meat on the hot stone,

### FILETTO DI MANZO \*

Swiss beef fillet refined by Luma

150 / 200 g

46 / 62

### ENTRECÔTE

Swiss beef entrecôte

250 g

48

### VITELLO \*

Swiss veal loin refined by Luma

200 g

64

\*The LUMA meat maturation process is unique and results in meat of incredible tenderness, juiciness and flavour.

Our beef and veal is exclusively from Swiss animals

served with your choice of two sauces,

- Choron sauce with tomato dust
- Gremolata made from parsley, marjoram, oregano and lovage
- Hertenstein butter with a Mediterranean flavour

and your choice of one side dish.

Additional side dish

- French fries with homemade potato seasoning +9
- Aranchini with tomato sauce +9
- Grilled vegetables +9
- Romana Cesare +7

## AL FORNO

### ROSSO

Juicy tomatoes, harvested when fully ripe and cooked into a fruity sauce, meet crispy pastry. Experience the perfect harmony of melt-in-the-mouth mozzarella and aromatic tomatoes - a flavour experience that will transport you to Italy.

### BUFFALINA

22

Tomato sauce, buffalo mozzarella, olive oil and basil

### TRÜFFEADELLA

28

Tomato sauce, truffle mortadella, stracciatella cheese, truffle oil and black pepper

### BIANCA

Our Pizza Bianca seduces you with creamy mascarpone that melts on tender pizza dough. Refined with fresh herbs and the best ingredients, it is a poem for gourmets.

### DIAVOLA

26

Spicy salami, red onions, chilli flakes, pink pepper and olive oil

## DOLCI

### TIRAMISU HERTENSTEIN 12

Espresso, amaretto, sponge cake, white coffee ice cream and mascarpone foam

### FRAGOLA 14

Marinated strawberries, vanilla ice cream, whipped cream

### CREMA BRUCIALE 9

Burnt cream, crème fraiche, hazelnut brittle

### AFFOGATO AL CAFFÉ 9

Espresso with a scoop of vanilla ice cream

## GELATO

Per Scoope 6

With Whipped Cream 1

VANIGLIA, CIOCCOLATO, NOCCIOLA, CAMELLO, CAFE BIANCO, FRAGOLA

Vanilla, chocolate, hazelnut, caramel, white coffee, strawberry sorbet

## BAMBINI

### PIZZA RIDERE 🍃

16

Bambini pizza with tomato sauce, straciatella and basil

### PASTA E BASTA 🍃

12

Choice of spaghetti

with tomato sauce 🍃

+ 4

with bolognese

+ 4

## Dear Guests

Our staff will be happy to inform you on request about ingredients in our dishes that may trigger allergies or intolerances.

## Deklaration

Chicken	Switzerland
Veal/beef	Switzerland / South America
Pork	Switzerland
Sea bream	Greece / Portugal

We serve bread from Switzerland, Poland and France for a more detailed declaration of the bread please ask our staff

Vegetarian

