

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

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

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



TAVOLATA

Experience the heart of Italian food culture! Our Tavolata invites you to an unforgettable feast of sharing and enjoyment.

Olive YOU 🥖	9
Olives, Olivo Olio Extra Virgin, Lime and Crispy Breadsticks	
IL DOLCE FAR NIENTE 🥖 Grilled pepperoni, aubergine and zucchini, parmesan, olive tapenade	22
Optional with Italian raw ham	+7
BIG–Caprese 🖊 Sun-ripened colorful tomatoes, creamy buffalo mozzarella, basil	21
Julius CAESAR Salad Romanasalat with Caesar-Dressing, Parmesan croutons	19
Optional with crispy chicken in spicy breading	+10
COPPA Cabana Sun-ripened melon with Italian coppa	21



JON BON Anchovy Pickled anchovy fillets, parsley, lime, chilli	18
Pommes tre colori Crispy fries, pointed pepper mojo, parmesan and basil pesto	12
FRITTAventura Frutti di Mare, fig mustard aioli, lemon	19
Arancini Handmade crispy arancini with Parmesano Reggiano and pointed peppers	16
POLPETTE della Nonna Meatballs with salsiccia and parmesan in strong tomato sauce	22



PIZZE E PASTA

Quality you can taste! Our homemade pasta is pressed through bronze molds, giving it a uniquely rough surface. This guarantees that each sauce adheres perfectly and that the full flavour can unfold.

For authentic "al dente" enjoyment!

PASTA E BASTA – Fatto in Casa – Spaghetti

ALLIMONE .	24 / 16
Con POLPETTE	29 / 21
AL PESTO 🕖	23 / 17
RAVIOLI Dumplings filled with Parmigiano Reggiano, sage, nut butter and macadamia	32 / 24



ROSS0

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

Pizza MOZZABELLA 🥖 Tomato sauce, buffalo mozzarella and fresh basil	22
Optional with ham	+6
Pizza PRIMAVERA Tomato sauce with grilled vegetables and pesto	24

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.

Pizza DIAVOLA Spicy salami, red onions, chili flakes	28
Pizza TRÜFADELLA Stracciatella di bufala with truffled mortadella and roasted pistachios	30



48

CARNE E PESCE

Saltimbocca alla romana

from the best Italian semola and Vitznau free-range eggs with sautéed wild broccoli	
Tagliata (200g) A treat for connoisseurs: tender beef, roasted to perfection pink and finely sliced. Classically served on fresh rocket with shaved Parmigiano Reggiano and a touch of the best olive oil. An Italian classic that celebrates the quality of the ingredients.	48
Pancetta Loup de Mer Loup de Mer fillet in pancetta coating, bean vegetables with Amalfi lemon, capers and sage sauce	38

Fine veal slices with sage and Italian cured ham. Homemade orecchiette 'al Bronzo' made



DOLCI

Tiramisu – TI AMO ♥	12
Fluffy mascarpone foam, white coffee ice cream, cocoa powder	
Pesche /	14
Percoche peach marinated in vanilla syrup,	
au gratin with amaretti crust, vanilla ice cream	
Cassata Siziliana 🏓	12
Semi-frozen with candied fruit and pistachio	
GELATO 🖊	
Per scoop	6
With whipped cream	1
VANIGLIA, CIOCCOLATO, NOCCIOLA, CARAMELLO, CAFE BIANCO, FRAGOLA	
Vanilla, Chocolate, Hazelnut, Caramel, White Coffee, Strawberry Sorbet	



BAMBINI

PIZZA RIDERE Bambini pizza with tomato sauce, stracciatella and basil	16
PASTA E BASTA Choice of spaghetti	12
with tomato sauce 💋 with Bolognese	+ 4 + 4
French Fries	5



Dear guests,

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

Declaration

Loup de mer Greece / Italy / Portugal

Chicken Switzerland

Veal/beef Switzerland / Argenitnia

Porc Switzerland Salsiccia Switzerland

Anchovy Nord - East Atlantik (Wildchatch)

Raw ham Italy / European Union

Spicy Salami Italy

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

Vegetarian 🂋