

It is our pleasure to present 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.

TAVOLATA (PERFECT TO START, SELECTABLE FROM 2 PEOPLE) Marinated olives, grilled antipasti, Grana Padana cheese, marinated artichokes baked arancini with basil and pine pesto. Served with warm focaccia bread.	per person	22
with 70g Italian raw ham with 70g truffle mortadella with 70g truffle mortadella		+16 +14
ZOPPA SEASONALE Truffled potato soup with herb oil		16
INSALATA CESARE CARDINI Fresh romaine lettuce, spicy parmesan croutons, herbs and classic Caesar dressing		19
Optional with crispy baked chicken in a breadcrumb coating and thyme		+10
SALAD Crisp leaf salads, homemade granola and cherry tomatoes Optional Italian or French dressing		16
BEEF CARPACCIO Marinated beef carpaccio of Swiss beef, salad tips, taralli and shaved pecorino		29



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

Orecchiette

Homemade durum wheat paste in crustacean cream, wild-caught prawns, tarragon and salted lemon

Ravioli

Dumplings stuffed with pumpkin and ricotta, sage, nut butter and roasted macadamia



PIZZE

Rosso

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.



22

Fine tomato sauce, buffalo mozzarella, olive oil and basil

PIZZA TRÜFFADELLA 🐘

30

Fine 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.

PIZZA DIAVOLA 🐘

28

Spicy salami, red onions, chili flakes and olive oil



CARNE E PESCE

RAGOUT A treat for connoisseurs: Juicy braised chamois ragout on creamy polenta from Ticino with autumn vegetables	44
OUT OF THE HOT STONE Beef fillet* 150g / 200g Entrecôte, Spanish Charra Beef 300g Calf-Vitello Steak 200g	49/62 48 61
Choose a side dish for your steak. (including)	
Other additionally selectable side dishes: (extra) 🥖	
French fries with homemade potato seasoning Arancini with tomato sauce Grilled vegetables Roman Caesar	9 9 9 7
Sauces (2pcs. to choose from, including):	
 Choron sauce with tomato dust Gremolata of parsley, marjoram, oregano, lovage Hertenstein butter - whipped herb butter with Mediterranean flavours 	
*The LUMA meat maturation process is unique and results in a meat of incredible tenderness, juiciness and taste. Our beef and veal is exclusively from Swiss animals.	
PANCETTA SEA FISH Sea bass au gratin with pancetta, braised autumn vegetables, capers and sage	38

All prices in CHF and including VAT.



DOLCI

TIRAMISU — I LOVE YOU <a> ✓ Espresso, amaretto, ladyfingers, white coffee ice cream and mascarpone foam	12
CASSATA SIZILIANA Semi-frozen with candied fruit and pistachio	12
DROWNED IN COFFEE Espresso with a scoop of vanilla ice cream	9
GELATO	
per scoop of ice cream With whipped cream	6 1
VANILLA, CHOCOLATE, HAZELNUT, CARAMEL, CAFE, STRAWBERRY, TANGERINE, LEMON	
Vanilla, Chocolate, Hazelnut, Caramel, Coffee, Strawberry Sorbet, Tangerine Sorbet, Lemon So	orbet



BAMBINI

Kids PIZZA 🖊	16
Bambini Pizza with Tomato Sugo, Stracciatella and Basil	
Pasta 🖊	
Spaghetti to choose from	12
With tomato sauce 🖊	+ 4
With Bolognese	+ 4



Dear guests,

Our staff will be happy to provide information on request about ingredients in our dishes that may cause allergies or intolerances.

Or scan the QR code.



DECLARATION

Loup de mer Greece / Italy / Portugal

Chicken Switzerland

Chamois Austria / Switzerland / Germany

Veal/ Beef Switzerland / Argentina

Pig Switzerland

Salsiccia Switzerland / Italy

Anchovies North-East Atlantic (wild-caught)

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 🥖

Contains pork or products thereof.