

ANTIPASTI

Arancini siciliani 17 <i>Crispy Italian rice balls with Taleggio and smoky aioli</i>	Olive marinate 8 <i>Taggiasca olives and Cerignola green olives</i>
Carciofi alla griglia 21 <i>Grilled artichokes with rocket and Cerignola green olives</i>	Focaccia di patate fatta in casa 13 plain 10 <i>Grilled potato focaccia with 'nduja dip</i>
Asparagi verdi marinati 21 <i>Green asparagus with Finocchiona IGP salami, crispy taralli, lemon and ricotta</i>	Burrata e insalata di agrumi 19 <i>Buffalo burrata with citrus salad, tomato, mint and pistachios</i>
"Carpaccio" di Vitello Tonnato 23 29 <i>Raw, finely pounded veal with classic tonnato sauce and capers</i>	Insalata Caesar alla Cesare Cardini 19 Chicken +10 <i>Marinated Roman lettuce with anchovy, Parmesan dressing and Sardinian bread</i>

PIZZE

Our pizza dough is made with particularly fine, high-gluten flour from Gragnano and is rested for 72 hours before being baked at 350°C.

Margherita DOP 20 <i>San Marzano tomatoes, fior di latte and basil</i>
Inferno 24 <i>Spicy 'nduja, San Marzano tomatoes, fior di latte and basil</i>
Prosciutto 28 <i>Prosciutto San Daniele, San Marzano tomatoes, fior di latte, rocket, burrata, basil</i>
Marinara 20 <i>San Marzano tomatoes, garlic, olive oil and oregano</i>
La Bianca 28 <i>Ricotta, fior di latte, grilled artichoke, green asparagus and lemon</i>
Intingoli – our dip for your pizza crust each 3.50 <i>Smoky aioli or 'nduja dip</i>

PASTA E BASTA

Whether dining alone or with the family, we serve our pasta in various portion sizes – ideal for enjoying together and sharing.

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

SECONDI

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

CONTORNI

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

DOLCI

Panna Cotta 12 <i>Panna cotta made with Alpine cream, served with raspberry sauce and pistachios</i>
Tiramisù 12 <i>Whipped mascarpone, ladyfinger biscuit and coffee – basta</i>
Torta al cioccolato 13 <i>Warm chocolate fondant with a molten centre and strawberry-rhubarb salad</i>
Affogato 9 <i>Espresso poured over a scoop of vanilla ice cream</i>
Gelato 5 Cream 0.50 <i>White coffee ice cream, chocolate, raspberry, lemon, vanilla</i>

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.

For information about ingredients in our dishes that may cause allergies or intolerances, please ask a member of our team.
Declaration of origin: Chicken: CH | Veal/Beef: CH | Pork: CH/IT | Fish: CH/IT/GR