

# Cantinetta

BINDELLA



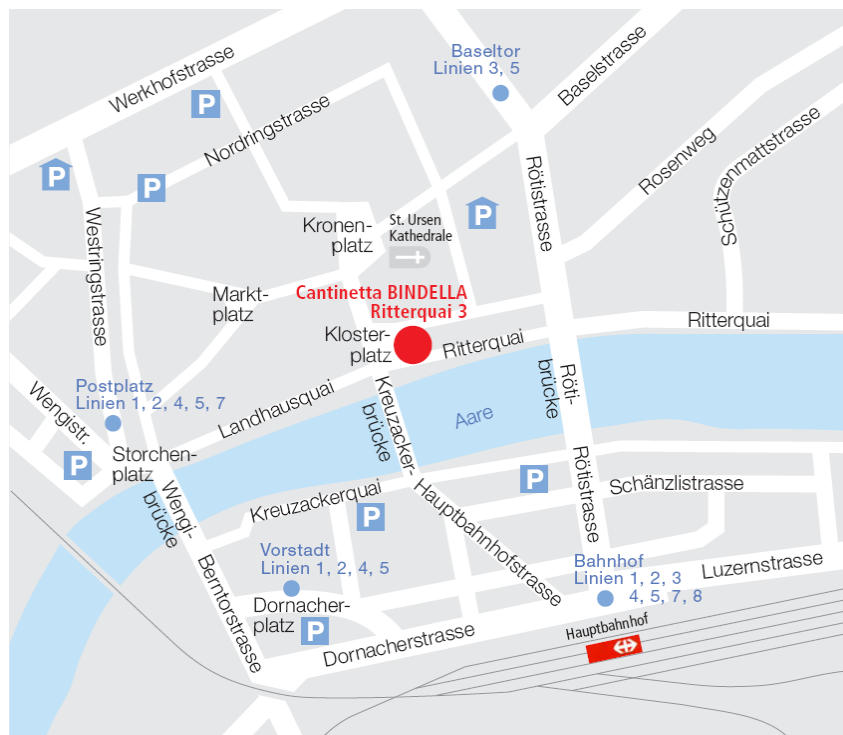
## Content

Our restaurant	2
General conditions	3
Standard business conditions	4
Aperitif suggestions	5
La Tavolata	6
Menu suggestions	7
Checklist	11

## Our restaurant

### Simpatico.

We renovated this old town property on the Ritterquai along the Aare authentically and gently and arranged a classic Italian Ristorante with a bar and an open wine cellar. The harmonic room proportions, the furnishings and the care for details create an inviting and cosy atmosphere. In this context also fit the colourful paintings from the painter Werner Liechti. Cantinetta Bindella is a popular meeting place because of its large garden with the old plane trees. The kitchen is based on the traditional simple dining culture of the Tuscany. The wine list offers a survey of the most famous regions of Italy – from North to South.



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## **General conditions**

### **Rooms**

The Cantinetta Bindella consists of one single open room for a party up to 80 persons. Our summer terrasse offers space for up to 120 persons, the «Glockenplatz» and garden can accommodate stand-up receptions for a maximum of 200 persons. A separate banquet room is not available.

### **Banquet reservations**

We request your early reservation to prepare your occasion carefully. For smaller banquets we should receive the definite confirmation at least one week in advance.

### **Menus**

For groups of 15 persons or more we request to order a menu in advance (unified menu) with the choice of an additional vegetarian menu.

### **Service duration**

Please note the duration of the service times:

- For a three course menu approx. 1 ½ hours
- For a four course menu approx. 2 hours
- For the Tavolata menu approx. 2 ½ hours

### **Decoration**

Menu cards and candles are included in our service. We will gladly arrange special decorations such as flower arrangements, rose petals or decorative pieces according to your wishes.

### **Wine culture**

Our selection of wines is primarily concentrated on Italy. Ask for our comprehensive wine list or visit our open wine cellar. We attach the greatest importance to the qualitative aspect of the production and selection of the wines we sell – following the guiding principle:

We assume the responsibility. From the vine to the glass.

### **Table culture**

We cultivate the original, archaic, simple Italian cuisine. The dishes are prepared in a natural and transparent way. We cook with love and place special importance on craftsmanship. Cold pressed olive oil, lemon and herbs flavour the dishes.

## **Standard business conditions**

### **Basis**

The reservation confirmation shall be deemed to constitute the basis.

### **Number of persons**

The definitive number of persons must be reported to us at the latest 24 hours before the occasion. It shall be deemed to be the basis for purchasing, production and invoicing.

### **Conditions for cancellations**

In case of an unannounced reduction of the number of guests, the last reported number of persons remains the basis of invoicing.

### **Prices**

The right of changing prices shall be reserved.  
All prices are quoted in Swiss francs and are including VAT.

### **Events with a night supplement**

On occasions, which take longer than 00:30 am, we charge CHF 70 per hour overtime and member of staff. The costs for an overtime permission are at the expense of the organiser.

### **Damages**

The organiser is liable in either case for all damages arising to the rooms, facilities, furnishings and periphery. The Cantinetta Bindella, as landlord, declines all liability.

### **Jurisdiction**

These standard business conditions as well as the contracts closed on the basis hereof are subject to Swiss law. It is agreed that Zurich is the place of performance and jurisdiction.

## Aperitif suggestions

### Aperitif «Bindella»

Parmigiano, olive,  
pomodori secchi e grissini

price per person 11

Parmesan, olives, dried tomatoes  
and grissini

### Small aperitif

Crostini misti con taleggio,  
pomodori, verdure e tonno

Grissini con prosciutto di Parma  
Addobbo dop, 24 mesi – dalla Berkel,  
olive e parmigiano reggiano, 30 mesi

price per person 18

Roasted bread slices with taleggio,  
tomatoes, vegetables and tuna

Grissini with Parma ham,  
olives and parmesan

### Aperitif «Cantinetta»

Crostini misti con taleggio,  
pomodori, verdure e tonno

Grissini con prosciutto di Parma Addobbo dop,  
24 mesi – dalla Berkel, olive

Rustici di pasta sfoglia

Parmigiano reggiano, 30 mesi

price per person 25

Roasted bread slices with taleggio,  
tomatoes, vegetables and tuna

Grissini with Parma ham, olives

Various savoury cakes and puff pastry  
Parmesan

### Rich aperitif

Crostini misti con taleggio,  
pomodori, verdure e tonno

Grissini con prosciutto di Parma Addobbo dop,  
24 mesi – dalla Berkel, olive

Rustici di pasta sfoglia

Parmigiano reggiano, 30 mesi

Insalata di riso

Penne al pomodoro fresco

Gamberoni in salsa rosa

Bocconcini di melone ed ananas fresco

Bocconcini «Dai-Dai»

price per person 40

Roasted bread slices with taleggio,  
tomatoes, vegetables and tuna

Grissini with Parma ham, olives

Various savoury cakes and puff pastry  
Parmesan

Rice salad

Penne with fresh tomatoes

King prawns with cocktail sauce

Fresh melon and pineapple cubes

Three ice-cream cubes, covered with  
tender chocolate.

## La Tavolata

In Italy a Tavolata is the easy way to dine and celebrate together.  
A complete Italian menu in your circle of friends. One takes a seat at the long table,  
draws itself from the applied food and takes the time to enjoy...

### **Antipasti misti della casa**

Variation of Italian starters of the house

### **Primi**

#### **Penne all'arrabbiata**

Penne with spicy tomato sauce

#### **Risotto al limone con gamberoni**

Lemon risotto with king prawns

### **Secondi**

#### **Pollastrello al forno con rosmarino e saltimbocca di maiale alla romana**

Oven-roasted cockerel with rosemary,  
pork escalopes topped with raw ham and sage

#### **Patatine al forno**

Oven-roasted potatoes

#### **Insalata mista**

Mixed salad

### **Dolce**

#### **Dolce della nostra pasticceria**

Dessert choice from our pasticceria

#### **Biscotti con Vin Santo**

#### **Caffè**

Collepino – Banfi, Toscana igt (75cl-bottle per 4 persons)

Mineral water (1 liter per 4 persons)

75 per person

(for 4 persons or more)

## Menu suggestions

**Menu suggestion A:** **Carpaccio di manzo con rucola e parmigiano reggiano**  
Beef carpaccio with rocket and parmesan  
\*\*\*  
**Ravioli di ricotta e spinaci al pomodoro e basilico**  
Ricotta-spinach ravioli on tomato sauce with basil  
\*\*\*  
**Scaloppine di vitello al limone, patatine e verdura di stagione**  
Veal escalopes with lemon sauce, roasted potatoes and seasonal vegetables  
\*\*\*  
**Tiramisù**  
Home-made tiramisu

Entire menu 69 3 courses 62

**Menu suggestion B:** **Prosciutto di Parma Addobbo dop, 24 mesi – dalla Berkel con e mozzarella di bufala**  
Parma ham with buffalo mozzarella  
\*\*\*  
**Zuppa di pomodoro e basilico**  
Tomato soup with basil  
\*\*\*  
**Medaglioni di filetto di manzo al marsala con risotto al parmigiano reggiano**  
Grilled beef fillet medallions on Marsala sauce with parmesan risotto  
\*\*\*  
**Panna cotta alla salsa di frutta di stagione**  
Panna cotta with seasonal fruit sauce

Entire menu 77 3 courses with soup 62  
3 courses with Parma ham 69

**Menu suggestion C:** **Pomodorini datterini con mozzarella di bufala e basilico**  
Date tomatoes with buffalo mozzarella and basil  
\*\*\*  
**Gnocchetti sardi all'eoliana**  
Home-made gnocchetti sardi with eggplant, capers, tuna and dried tomatoes  
\*\*\*  
**Piccata di vitello alla milanese con risotto allo zafferano**  
Veal escalopes coated with parmesan and egg served with saffron risotto  
\*\*\*  
**Cassata della casa al Maraschino**  
Home-made Cassata ice-cream with Maraschino liqueur

Entire menu 66 3 courses 60

**Menu suggestion D:** **Antipasti misti della casa**  
Variation of Italian starters of the house  
\*\*\*  
**Crema al vino bianco**  
White wine cream soup  
\*\*\*  
**Controfiletto di manzo alla griglia con rucola, pomodorini datterati e parmigiano reggiano, patatine**  
Grilled, sliced beef sirloin steak with rocket, date tomatoes and parmesan, served with roasted potatoes  
\*\*\*  
**La nostra mousse al toberone**  
Home-made Toblerone mousse  
(gluten-free)

Entire menu	70	3 courses	65
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**Menu suggestion E:** **Gamberoni marinati e verdure alla griglia**  
Grilled marinated king prawns and vegetables  
\*\*\*  
**Rigatoni al pesto e pinoli**  
Home-made rigatoni with basil pesto and pine nuts  
\*\*\*  
**Petto di faraona al moscato con patatine al rosmarino e spinaci**  
Oven-roasted guinea fowl breast on moscato sauce, served with rosemary potatoes and spinach  
\*\*\*  
**Semifreddo della casa**  
Home-made, seasonal ice-parfait

Entire menu	64	3 courses	59
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**Menu suggestion F:** **Zuppa fredda di verdure alla menta**  
Cold vegetable soup with fresh mint  
\*\*\*  
**Risotto con gamberoni e spinaci**  
Risotto with king prawns and spinach  
\*\*\*  
**Filetto di tonno al pomodoro fresco, aglio e prezzemolo con zucchine alla griglia**  
Tuna fillet with fresh tomatoes, garlic and parsley, served with grilled zucchini  
\*\*\*  
**Tiramisù al limoncello**  
Home-made tiramisu with Limoncello liqueur

Entire menu	65	3 courses	60
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**Menu suggestion G: Carpaccio di tonno e gamberoni marinati all'olio alle erbe**  
 Tuna carpaccio and marinated king prawns with herb oil  
 \*\*\*

**Ravioli al limone con salsa alle erbe**  
 Home-made ricotta-lemon ravioli with herb sauce  
 \*\*\*

**Filetto di branzino allo zafferano su caponata con riso**  
 Grilled sea bass fillet on saffron sauce with caponata, served with rice  
 \*\*\*

**Affogato al caffè**  
 Vanilla ice-cream poured with espresso and cream

Entire menu          62    3 courses      58

**Menu suggestion H: Insalata di rucola al parmigiano reggiano e pomodori secchi**  
 Rocket salad with parmesan and dried tomatoes  
 \*\*\*

**Pennette all'arrabiata**  
 Pennette with spicy tomato sauce and small vegetables  
 \*\*\*

**Il nostro tris di pesce, patate e verdure**  
 Grilled king prawns, tuna and sea bass fillet with herb oil,  
 potatoes and vegetables  
 \*\*\*

**Macedonia di frutta di stagione con gelato alla vaniglia**  
 Seasonal fruit salad with vanilla ice-cream

Entire menu          66    3 courses      60

**Menu suggestion I: Melone con prosciutto di Parma Addobbo dop, 24 mesi – dalla Berkel**  
 Melon with Parma ham Addobbo, aged 24 months, from our Berkel  
 \*\*\*

**Ravioli all'arrabiata con verdure**  
 Ricotta ravioli with spicy tomato sauce and small vegetables  
 \*\*\*

**Pollastrello con patate al forno e caponata**  
 Cockerel with baked potatoes and caponata  
 \*\*\*

**Coppetta Limoncello**  
 Lemon sherbet with Limoncello liqueur

Entire menu          62    3 courses      57

**Menu suggestion L:** **Insalata mista di stagione**  
 (vegetarian) Mixed seasonal salad  
 \*\*\*  
**Verdure alla griglia con pomodorini datterini e mozzarella di bufala**  
 Grilled vegetables with date tomatoes and buffalo mozzarella  
 \*\*\*  
**Rigatoni al pesto di basilico**  
 Home-made rigatoni with basil pesto  
 \*\*\*  
**Tortino fondente al cioccolato**  
 Home-made warm chocolate cake with a liquid center  
 (gluten-free)

Entire menu	55	3 courses	49
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**Menu suggestion M:** **Ribollita alla toscana**  
 (seasonal) Tuscan vegetable soup  
 \*\*\*  
**Spaghetti «Cantinetta Bindella»**  
 \*\*\*  
**Brasato di manzo al vino rosso «Vallocaia»,  
 gnocchetti di semolino gratinati al parmigiano reggiano**  
 Home-made braised beef with «Vallocaia» red wine sauce and  
 semolina gnocchi gratinated with parmesan  
 \*\*\*  
**La nostra crema Catalana**  
 Home-made crema Catalana  
 (gluten-free)

Entire menu	66	3 courses	60
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For other suggestions, changes or questions we are at your disposal. Please contact us.

### References to the used products

in the kitchen

Prosciutto di Parma Addobbo dop, 24 mesi – dalla Berkel  
 All our pasta is daily home-made besides  
 the spaghetti of durum wheat semolina – Barilla.  
 Riso superfino Carnaroli – Tenuta Margherita  
 Parmigiano reggiano – stagionatura di almeno 30 mesi  
 Olio extra vergine di oliva italiano – Covan  
 Grana padano

at the table

Olio extra vergine di oliva di Toscana igp – Bindella, Tenuta Vallocaia  
 Aceto balsamico di Modena – Serego Alighieri, Masi  
 Grana padano in the cheese grater

For information about allergenics please ask our employees.

On request we are pleased to serve you *gluten-free spaghetti and penne*.

## Checklist for your event

To facilitate the organization of your event, you'll find a checklist.  
Do not hesitate to contact us for special needs.

- Directions
- Parking
- Wardrobe
- Premises
- Seating
- Aperitif
- Menu
- Breaks
- Flowers/Decoration
- Menus
- Name tags
- Candles
- Seating plan
- Children menus
- Good mood