

Cantinetta

BINDELLA

**BANQUET MENU
SUGGESTIONS
& INFORMATION**

Cantinetta BINDELLA

OUR RESTAURANT

Simpatico.

We have gently renovated this old town property on Ritterquai, along the Aare, keeping to the style and creating a classic Italian ristorante with bar and open wine cellar. The harmonious proportions of the rooms, the furnishings and attention to detail create an inviting, cozy atmosphere. The colorful paintings by the artist Werner Liechti also fit into this context. The Cantinetta Bindella is a popular meeting place not only because of its large garden with the old plane trees; the cuisine is based on the traditional simple table culture of Tuscany. The wine list offers a cross-section of Italy's best-known growing regions - from north to south.

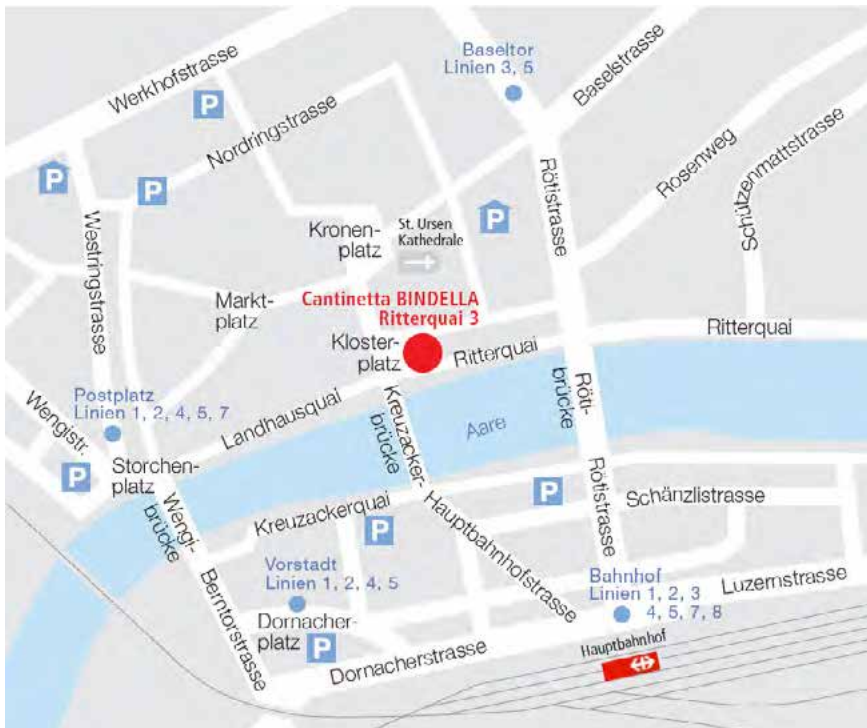
Cantinetta Bindella

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APERITIF SUGGESTIONS

Aperitif «Bindella»

Price per person 12.-

Olive^{v+} e parmigiano reggiano, 30 mesi^v

Olives and parmesan

Pomodori secchi^{v+}

Dried tomatoes

Grissini^{v+}

Grissini

Small Aperitif

Price per person 20.-

Crostini misti con taleggio, pomodori, verdure^v

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive^{v+} e parmigiano reggiano, 30 mesi^v

Olives and parmesan

Aperitif «Cantinetta»

Price per person 27.-

Crostini misti con taleggio, pomodori, verdure e tonno

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive^{v+} e parmigiano reggiano, 30 mesi^v

Olives and parmesan

Rustici di pasta sfoglia

Assorted cakes and puff pastries

Rich Aperitif

Price per person 40.-

Crostini misti con taleggio, pomodori, verdure e tonno

Toasted bread slices with taleggio, tomatoes, vegetables, tuna

Grissini con prosciutto di Parma Limonta dop, 24 mesi

Grissini with Parma ham

Olive^{v+} e parmigiano reggiano, 30 mesi^v

Olives and parmesan

Rustici di pasta sfoglia

Assorted cakes and puff pastries

Gamberoni in salsa rosa

King prawns with cocktail sauce

Polpettine di carne al pomodoro

Meat balls with tomato sauce

v: vegetarian • v+: vegan

All prices in CHF incl. VAT

LA TAVOLATA NUOVA

Price per person 75.-

Antipasti misti della casa
Italian appetizers house style

Primi

Penne all'arrabbiata ^{v+}
Penne on spicy tomato sauce

Risotto ai funghi ^v
Seasonal mushroom risotto

Secondi

Pollastrello al forno con rosmarino
Fresh cockerel with rosemary roasted in the oven

Saltimbocca di maiale alla romana
Pork escalope with raw ham and sage

Patatine al forno ^{v+}
Baked potatoes

Verdure di stagione ^{v+}
Seasonal vegetables

Dolce

Dolci della nostra pasticceria e caffè
Dessert selection from our pasticceria and coffee

v: vegetarian • v+: vegan
All prices in CHF incl. VAT



In Italy, the Tavolata is the uncomplicated way to dine and celebrate together.

A complete Italian menu with friends. You take a seat at the long table, scoop yourself from the served dishes and take your time to enjoy...

MENU SUGGESTIONS

Menu suggestion 1:

Prices per person:
Complete menu 72.-
3-courses menu 65.-

Carpaccio di manzo con rucola e parmigiano reggiano

Beef carpaccio with rocket and parmesan

Ravioli di ricotta e spinaci al pomodoro e basilico ^v

Ricotta-spinach ravioli
on tomato sauce with basil

Scaloppine di vitello al limone, patatine e verdura di stagione

Veal escalope on lemon sauce,
roast potatoes and seasonal vegetables

Tiramisù ^v

Homemade tiramisù

Menu suggestion 2:

Prices per person:
Complete menu 82.-
3-courses with soup 66.-
3-courses with Parma ham 72.-

Prosciutto di Parma Limonta dop, 24 mesi - dalla Berkel con mozzarella di bufala

Parma ham with buffalo mozzarella

Zuppa di pomodoro e basilico ^{v+}

Tomato soup with basil

Medaglioni di filetto di manzo al marsala con risotto al parmigiano reggiano

Beef fillet medallions from the grill
on Marsala sauce with parmesan risotto

Panna cotta alla salsa di frutta di stagione

Homemade panna cotta
with seasonal fruit sauce

Menu suggestion 3:

Prices per person:
Complete menu 68.-
3-courses menu 62.-

Pomodorini datteri con mozzarella di bufala e basilico ^v

Date tomatoes with buffalo mozzarella
and basil

Fusilli ai funghi di stagione e zafferano ^v

Homemade fusilli with seasonal
mushrooms and saffron

Piccata di vitello alla milanese con risotto allo zafferano

Veal escalope in parmesan-egg coating,
served with saffron risotto

Cassata della casa al Maraschino ^v

Homemade cassata with Maraschino

MENU SUGGESTIONS

Menu suggestion 4:

Prices per person:
Complete menu 72.-
3-courses menu 67.-

Antipasti misti della casa
Italian starters house style

Crema al vino bianco ^v
White wine cream soup

***Controfiletto di manzo alla griglia
con rucola, parmigiano reggiano
e pomodorini datterini, patatine***
Sliced beef entrecôte from the grill with
rocket, date tomatoes and parmesan,
served with roast potatoes

La nostra mousse al toberone ^v
Homemade Toblerone-mousse
(gluten free)

Menu suggestion 5:

Prices per person:
Complete menu 68.-
3-courses menu 63.-

***Gamberoni marinati
e verdure alla griglia***
Marinated king prawns
and grilled vegetables

Fusilli al pesto e pinoli ^{v+}
Homemade fusilli with basil-pesto
and pine nuts

***Petto di faraona al moscato
con patatine al rosmarino e spinaci***
Guinea fowl breast roasted in the oven
with Moscato sauce, served with
rosemary potatoes and spinach

Panna cotta al cioccolato
Homemade panna cotta
with chocolate sauce

Menu suggestion 6:

Prices per person:
Complete menu 67.-
3-courses menu 62.-

Zuppa fredda di verdure alla menta ^{v+}
Cold vegetable soupe 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 ^v
Homemade Limoncello-tiramisù

MENU SUGGESTIONS

Menu suggestion 7:

Prices per person:
Complete menu 67.-
3-courses menu 62.-

Carpaccio di tonno e gamberoni marinati all'olio alle erbe

Tuna carpaccio and marinated
king prawns on herb oil

Ravioli di stagione con salsa alle erbe ^v

Homemade seasonal ravioli
on herb sauce

Filetto di branzino allo zafferano su caponata con riso

Grilled sea bass fillet with saffron sauce
on caponata, served with rice

Affogato al caffè ^v

Vanilla ice cream topped with espresso
and cream

Menu suggestion 8:

Prices per person:
Complete menu 68.-
3-courses menu 62.-

Insalata di rucola al parmigiano reggiano e pomodori secchi ^v

Rocket salad with parmesan
and dried tomatoes

Pennette all'arrabbiata ^{v+}

Pennette with spicy tomato sauce

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 ^v

Seasonal fruit salad
with vanilla ice cream

Menu suggestion 9:

Prices per person:
Complete menu 64.-
3-courses menu 59.-

Melone con prosciutto di Parma Limonta dop, 24 mesi - dalla Berkel

Melon with Parma ham Limonta,
matured for 24 months, from our Berkel

Pennette all'arrabbiata con verdure ^{v+}

Pennette with spicy tomato sauce
and small vegetables

Pollastrello con patate al forno e caponata

Cockerel with roast potatoes
and caponata

Coppetta Limoncello ^v

Lemon sorbet with limoncello liqueur

v: vegetarian • v+: vegan

All prices in CHF incl. VAT

MENU SUGGESTIONS

Menu suggestion 10:

(vegetarian menu)

Prices per person:

Complete menu 59.-

3-courses menu 54.-

Insalata mista di stagione ^{v+}

Mixed seasonal salad

Verdure alla griglia con pomodorini datteri e mozzarella di bufala ^v

Grilled vegetables with date tomatoes
and buffalo mozzarella

Fusilli al pomodoro e basilico ^{v+}

Homemade fusilli
with tomato sauce and basil

Tortino fondente al cioccolato ^v

Homemade warm chocolate cake
with liquid core

Menu suggestion 11:

Prices per person:

Complete menu 70.-

3-courses menu 64.-

Ribollita alla toscana

Tuscan vegetable soup

Spaghetti «Cantinetta Bindella»

Spaghetti with garlic, olives, anchovies,
tomato sauce and sheep cheese

Brasato di manzo al vino rosso «Vallocaia», risotto ai funghi

Homemade braised beef
with «Vallocaia»-red wine sauce,
served with mushroom risotto

La nostra crema Catalana

Homemade Crema Catalana

For further suggestions, changes or
questions we are naturally at your full
attention.

Origin of meat:

Cockerel from Italy

Veal, beef and pork from Switzerland

Guinea fowl breast from France

Upon request, we are happy to serve
gluten-free spaghetti and penne.

v: vegetarian • v+: vegan

All prices in CHF incl. VAT

WINE & TABLE CULTURE

Wine culture

In our selection we focus on Italy. Ask for our extensive wine list or visit our open wine cellar. We attach great importance to the qualitative aspect of the production and selection of the wines we sell, following our motto:

We take responsibility. From the vine to the glass.

Table culture

We care for the original, archaic-simple Italian cuisine. The dishes are natural, simple and transparently prepared.

We cook with love and emphasize the craftsmanship. Cold pressed olive oil, lemon and herbs flavor the dishes.



CHECKLIST FOR YOUR EVENT

To help you organize your event, you will find a checklist below. Do not hesitate to contact us with any special requests.

- Journey
- Parking spaces
- Wardrobe
- Facilities
- Seating
- Aperitif
- Menu
- Breaks
- Flowers & Decoration
- Menu cards
- Name tags
- Candles
- Table order
- Children's menu
- Good mood

BASIC CONDITIONS

GENERAL TERMS & CONDITIONS

Basic conditions

Facilities

Cantinetta Bindella consists of a single open space for up to 80 people. The summer terrace can accommodate 120 people. Our bell square with fountain and «garden» is an ideal place for standing aperitifs for up to 200 people. A separate hall or banquet room is not available.

Banquet bookings

In order to prepare your event carefully, we ask for your early reservation. For smaller banquets, we should receive the definite confirmation at least one week in advance.

Menus

For groups of 15 people or more, please order a set menu in advance. We are happy to offer an additional vegetarian menu.

Service time required

Please note the duration of the service hours:

- 3-courses menu approx. 1 ½ hours
- 4-courses menu approx. 2 hours
- Tavolata approx. 2 ½ hours

Decoration

Menu cards as well as candles are included in our service. We will be happy to arrange special decorations such as flower arrangements, rose petals or decorative items according to your wishes.

General Terms & Conditions

Basis & number of persons

The reservation confirmation serves as the basis. The definitive number of persons must be reported to us at least 24 hours before the event. It is the basis for purchasing, production and invoicing.

Cancellation terms

In case of unannounced reduction of guests, the last reported number of persons is the basis for invoicing.

Prices

Prices are subject to change.
All prices are in Swiss francs and include 7.7 % VAT.

Events with night surcharges

For events lasting longer than 0:30 a.m., we charge CHF 70 per hour and employee. The costs of the overtime permit are at the expense of the organizer.

Damages

The organizer is liable in any case for any damage caused to rooms, facilities, furniture and grounds. Cantinetta Bindella, as the host, declines any liability.

Jurisdiction

These General Terms & Conditions as well as the contracts concluded on the basis thereof shall be governed by Swiss law. Zurich is agreed as the place of performance and jurisdiction.

Solothurn, October 2022