

STARTERS

	piccola	porzione
Thinly sliced veal on tuna sauce	25	34
Fish and seafood variation	28	39
Mixed salad ^{v+}		16
Rocket salad with parmesan cheese and small tomatoes ^v		19
Beef carpaccio with rocket and parmesan cheese		29
Buffalo mozzarella with small tomatoes and basil ^v		19
Carpaccio of sea bass and fennel		32
Parma ham from the Berkel	26	34
Parma ham rolls with white truffle puree	per piece	22

FIRST COURSE

La nostra pasta è «fatta in casa»

Our pasta is «fatta in casa»

Tortellini in broth		13
Penne all'arrabbiata ^v	20	28
Ricotta and spinach ravioli with cream or butter and sage ^v	24	34
Meat ravioli with tomato sauce	24	34
Spaghetti with clams	25	36
Spaghetti with seafood and tomatoes	25	36
Gratinated scampi		38

VEGANO

Oven baked panella with confit vegetables ^{v+}		29
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MENU OF THE DAY solo a pranzo / only for lunch

inclusa la zuppa o l'insalata del giorno / including soup of the day or salad

Monday	Boiled beef served with salsa verde and seasonal vegetables	46
Tuesday	Veal loin served with risotto and spinach	58
Wednesday	Roasted veal shank served with mixed vegetables and mashed potatoes	51
Thursday	Braised beef served with polenta and spinach	47
Friday	Bouillabaisse served with bread croutons and rouille sauce	42

FISH

incluso contorno a scelta/ including side dish of choice

Sea bass fillet Mediterranean style		49
Grilled sole or à la meunière		63
Baked sole		63
Scampi, homemade sauce		65
Grilled scampi skewer with remoulade sauce		62
Baked sea bass	(2 pers.)	122

MEAT

incluso contorno a scelta/ including side dish of choice

Veal escalope with lemon sauce or rocket		47
Veal escalope with raw ham and sage		49
Veal knot with rosemary		58
Breaded veal cutlet «Milanese»		64
Tournedos «rossini»		68
Braised veal shank «Milanese»		49
Veal paillard		46
Veal escalopes in «purgatorio dello Chef»		50
Veal medallions with morel sauce		62
Veal liver venetian style		46
Chateaubriand, béarnaise sauce or black pepper sauce	(2 pers.)	135
Double veal chop with rosemary	(2 pers.)	130

SIDE DISHES

Pommes allumettes ^{v+} made from potatoes from the Markus Schäfer-Stettler farm in Hochwald

Fresh spinach ^{v+}, risotto with parmesan ^v, saffron risotto ^v,
mixed vegetables ^{v+}, potato puree ^v

additional side dish 8

DESSERT

From the cart Specialties from our own house pasticceria	16	24
Ice-cream or sorbet	per scoop	5
Choice of cheeses Italian and regional cheese specialties	18	26

FOR OUR SMALL GUESTS

Children are invited to discover the diversity of Italian cuisine as well.

Indulge their every whim.

At a special price of CHF 15.

Up to and including the age of 12 years – accompanied by an adult. Drinks are excluded.

^v vegetarian ^{v+} vegan

For information about allergens please ask our employees.

All prices in CHF incl. VAT / 11.23