



The kitchen: our first love.

Designed to make sense
reception of a place
which also becomes home,
gives space to flavors and sensations
that bring new discoveries to mind
and immerse in tradition,
in a memory and in the embrace
of an emotion.

Look now
all ours
proposals





APPETIZERS OF CHEESE, MEAT AND VEGETABLES

The delicacy of the Union: cheeses, cold cuts, mozzarella di bufala and zeppole	CHF 30.-
Beetroot salad with crispy speck	CHF 16.-
Caprese salad	CHF 18.-
Culatello and burratina	CHF 20.-
Italian ham and mozzarella	CHF 16.-
Stuffed courgette flower	CHF 14.-
Fried Naples: crocchè, arancini, zeppole, battered vegetables, breaded mozzarella, montanara	CHF 20.-
Mozzarella in "carrozza"	CHF 10.-
La "Zizzona"	CHF 40.- al kg



SEAFOOD APPETIZERS

Trio of marinated: tuna, salmon, swordfish	CHF 24.-
Ligurian octopus	CHF 20.-
Luciana-style octopus (baby octopus, olives, capers, cherry tomatoes, chilli)	CHF 15.-
Octopus salad	CHF 24.-
Our seafood salad (octopus, squid, shrimp, mixed seafood)	CHF 26.-
Smoked salmon tartare	CHF 20.-
Peppered mussels	CHF 14.-
Seafood sauté	CHF 25.-
Zì Vicienz's soup (mussels, shrimps, octopus tentacles, cherry tomatoes, chilli pepper, garlic)	CHF 30.-



FIRST COURSES WITH MEAT

Luganiga and saffron risotto	CHF 18.-
Sorrentine gnocchi (ragù, mozzarella, basil)	CHF 14.-
Pennette alla scarpariello (cherry tomatoes, pecorino, chilli pepper, basil)	CHF 18.-
Bucatini alla carbonara	CHF 18.-
Paccheri pistachio cream, luganiga, provola	CHF 20.-
Mammà-style paccheri (ragù, ricotta, basil, pepper)	CHF 18.-

Spaghetti with fresh tomatoes	CHF 16.-
Vegetable soup	CHF 18.-
Milanese risotto with ossobuco	CHF 28.-



FIRST SEAFOOD COURSES

Seafood risotto (shrimp, squid, octopus, mussels, clams)	CHF 26.-
Scialatielli with seafood (mussels, clams, mixed fruits)	CHF 26.-
Linguine with baby octopus	CHF 24.-
Spaghetti with clams	CHF 22.-
Paccheri, squid and yellow datterini	CHF 15.-
Spaghetti with sea urchins	CHF 30.-



SECOND COURSES WITH MEAT

Elephant ear served with rocket	CHF 28.-
Mixed grill: chicken breast, luganiga, beef, pork	CHF 32.-
Rack of pork ribs	CHF 22.-
Grilled beef slice "seasoned you"	CHF 31.-
Grilled chicken steak	CHF 23.-
Beef tartare (egg, capers, cucumber, anchovies, mustard, onions, lemon)	CHF 28.-
Grilled rib eye steak	CHF 39.- 500 g
Luganiga or sausage with potatoes and friarielli	CHF 22.-
Seared scamorza with friarielli	CHF 20.-
Chicken in the basket with our sauce and rustic potatoes	CHF 18.-
Hamburger Gourmet e french fries	CHF 29.-



SECOND COURSES WITH FISH

Great fried fish of the Unione	CHF 28.-
Fried cod with cream of friarielli	CHF 22.-
Roasted octopus with saffron mashed potatoes	CHF 20.-
Grilled squid	CHF 22.-
Grilled prawns	CHF 28.-
Mixed grill of fish, salmon, swordfish, squid and prawns	CHF 35.-
O' cuopp'e zì Emanuel (baby squid, squid, cod)	CHF 24.-
Fish of the day	CHF 90.- al kg



CHARBONNADE E FONDUES

Charbonnade, its delicious sauces and its side dishes
(veal, beef, chicken, pork, 150g per cut)
(by reservation, minimum two people) **CHF 50.-**

Fondue Chinoise, its delicious sauces and side dishes and broth
with Sherry (beef carpaccio)
(by reservation, minimum two people) **CHF 45.-**

Fondue Bourguignonne, its delicious sauces and its side dishes
(beef morsels 250 g - possible supplement CHF 10.- for 150 g)
(by reservation, minimum two people) **CHF 55.-**



SIDES

Baked potatoes **CHF 8.-**

Mixed salad **CHF 15.-**

Mixed chick salad **CHF 21.-**

Tonnarella salad **CHF 23.-**

Norwegian big salad **CHF 26.-**

Caponata **CHF 20.-**

Grilled vegetables: courgettes, aubergines and peppers **CHF 16.-**



DESSERTS

The chef's dedications **CHF 10.-**

Fresh fruit of the season **CHF 8.-**

Fruit salad **CHF 8.-**

Sorbets: **CHF 10.-**
grapes and grappa, grapefruit and Campari, walnut and nocino,
lemon and vodka

✿ *For substances that can cause allergies or other unwanted reactions, request the appropriate information paper*

✿ *7.7% VAT included*

THE CLASSIC PIZZAS

MARINARA

tomato, oregano, garlic

CHF 12.-

MARGHERITA

tomato, mozzarella

CHF 12.-

PUGLIESE

tomato, mozzarella, onions

CHF 13.-

PROSCIUTTO

tomato, mozzarella, cooked ham

CHF 14.-

DIAVOLA

pomodoro, mozzarella, spicy salami

CHF 14.-

NAPOLI

tomato, mozzarella, anchovy fillets, oregano

CHF 14.-

MASCARPONE E RUCOLA

tomato, mozzarella, mascarpone, rocket

CHF 14.-

PROSCIUTTO E FUNGHI

tomato, mozzarella, cooked ham, mushrooms

CHF 14.-

TONNO E CIPOLLE

tomato, mozzarella, tuna, onions

CHF 15.-

VEGETARIANA

tomato, mozzarella, courgettes, aubergines and peppers

CHF 15.-

CAPRICCIOSA

tomato, mozzarella, cooked ham, artichokes, mushrooms,
black olives, anchovy fillets

CHF 15.-

QUATTRO STAGIONI

tomato, mozzarella, cooked ham, artichokes, mushrooms, black olives

CHF 18.-

QUATTRO FORMAGGI

mozzarella, gorgonzola, hemmental, ricotta

CHF 15.-

ROMANA

tomato, anchovy fillets, oregano

CHF 14.-

SICILIANA

tomato, mozzarella fior di latte, aubergines with mushrooms

CHF 16.-

THE CALZONI

CALZONE LISCIO

tomato, mozzarella, cooked ham

CHF 15.-

CALZONE FARCITO

tomato, mozzarella, cooked ham, mushrooms, artichokes

CHF 16.-

CALZONE PICCANTE

tomato, mozzarella, spicy salami, ricotta, pepper

CHF 18.-

... GOURMETS

BUFALA MIA

tomato, PDO Campania buffalo mozzarella, basil

CHF 20.-

LI MORTAZZA TUA

mozzarella, mortadella, chopped pistachios, burratina

CHF 21.-

GOLOSISSIMA

mozzarella, pepper cream, sausage,
flakes of Parmigiano Reggiano, basil

CHF 16.-

FICATA

mozzarella, raw ham, burratina,
fig mustard, flakes of Parmigiano Reggiano

CHF 20.-

LA SUBLIME

mozzarella, sausage, gorgonzola, olives

CHF 16.-

CARRETTIERA

mozzarella, salsiccia, friarielli

CHF 18.-

LA DELIZIOSA

mozzarella, taleggio, speck, basil

CHF 16.-

LA GENEROSA

tomato, mozzarella, ricotta, walnuts, radicchio

CHF 18.-

✿ SUPPLEMENT FOR WHOLEMEAL FLOUR MIX CHF 2.-
OR GLUTEN-FREE CHF 6.-

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