



APPETIZERS

Porcini mushrooms sautéed with fried polenta	CHF 18.-
Millefeuille of potatoes and beetroot with taleggio cream and crispy speck	CHF 23.-
Our cutting board: buffalo or burrata, Ossolano raw ham, fried gnocchi	CHF 20.-
Vitello tonnato in our way	CHF 21.-
Small fried shrimp with zucchini in tempura and yogurt sauce	CHF 23.-
Goose breast carpaccio and bruschetta with onion jam	CHF 19.-
Vegetable and pearl barley soup	CHF 18.-
Roll of smoked salmon, robiola and rocket with guacamole sauce	CHF 22.-



FIRST DISHES

Bauletti stuffed with lobster with light lemon sauce and asparagus puntarelle	CHF 28.-
Violet potatoes gnocchi with pumpkin cream and crispy speck	CHF 19.-
Spaghetti alla carbonara of the Roman tradition	CHF 21.-
Risotto, brie and pomegranate with crispy raw ham	CHF 22.-
Spaghetti from Gragnano with cheese and pepper	CHF 20.-
Potato gnocchetti with venison ragout	CHF 23.-



SECOND COURSES

Chicken in the basket with our sauce and rustic potatoes	CHF 18.-
Wild boar stew with polenta croutons	CHF 25.-
Sliced beef with gorgonzola and radicchio braised in red wine	CHF 31.-
Saddle of venison boneless Baden-Baden style with its side dishes (by reservation, minimum two people)	CHF 57.-

Venetian liver	CHF 21.-
Tzigoiner (meat on the stick) with cheese potatoes and toasted pine nuts	CHF 35.-
Entrecôte with butter with dried tomatoes, rocket and pine nuts	CHF 34.-
Sea bass fillet with pistachios, riviera olives and cherry tomatoes	CHF 33.-
Great fried fish and our mayonnaise	CHF 28.-



UNIQUE DISHES OF TRADITION

Risotto with Milanese style ossobuco	CHF 28.-
Risotto with perch fillets butter and sage	CHF 34.-



CHARBONNADE AND 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.-



DESSERTS

The chef's dedications	DA CHF 8.- A CHF 10.-
Sorbets: grapes and grappa, grapefruit and Campari, walnut and nocino, lemon and vodka	CHF 10.-

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

✿ 7.7% VAT included

THE CLASSICS

MARINARA

Rosso Gargano tomato, oregano, garlic CHF 10.-

MARGHERITA

Rosso Gargano tomato, Ghidini mozzarella CHF 12.-

PUGLIESE

Rosso Gargano tomato, Ghidini mozzarella, onions CHF 13.-

PROSCIUTTO

Rosso Gargano tomato, Ghidini mozzarella, cooked ham CHF 14.-

DIAVOLA

Rosso Gargano tomato, Ghidini mozzarella, spicy salami CHF 14.-

NAPOLI

Rosso Gargano tomato, Ghidini mozzarella,
Sicilian anchovy fillets, oregano CHF 14.-

MASCARPONE E RUCOLA

Rosso Gargano tomato, Ghidini mozzarella, mascarpone, rocket CHF 14.-

PROSCIUTTO E FUNGHI

Rosso Gargano tomato, Ghidini mozzarella, cooked ham, mushrooms CHF 15.-

TONNO E CIPOLLE

Rosso Gargano tomato, Ghidini mozzarella, tuna, onions CHF 15.-

VEGETARIANA

Rosso Gargano tomato, Ghidini mozzarella, aubergines,
zucchini, peppers CHF 15.-

CAPRICCIOSA

Rosso Gargano tomato, Ghidini mozzarella, cooked ham,
artichokes, mushrooms, black olives, Sicilian anchovy fillets CHF 15.-

QUATTRO STAGIONI

Rosso Gargano tomato, Ghidini mozzarella, cooked ham,
artichokes, mushrooms, black olives CHF 15.-

ROMANA

Rosso Gargano tomato, Ghidini mozzarella, anchovy fillets
of Sicily, black olives, capers, oregano CHF 15.-

SICILIANA

Rosso Gargano tomato, Sicilian anchovy fillets, black olives,
capers, oregano CHF 15.-

THE CALZONI

CALZONE LISCIO

Rosso Gargano tomato, Ghidini mozzarella, cooked ham CHF 14.-

CALZONE FARCITO

Rosso Gargano tomato, Ghidini mozzarella, cooked ham, mushrooms, artichokes CHF 15.-

CALZONE PICCANTE

Rosso Gargano tomato, Ghidini mozzarella, spicy salami, ricotta, pepper CHF 16.-

...GOURMETS

BUFALA MIA

Rosso Gargano tomato, PDO Campania buffalo mozzarella, basil CHF 15.-

LI MORTAZZA TUA

Ghidini mozzarella, Venegoni mortadella, chopped pistachios, burratina CHF 17.-

GOLOSISSIMA

Ghidini mozzarella, pepper cream, sausage, flakes of Parmigiano Reggiano, basil CHF 16.-

FICATA

Ghidini mozzarella, Ossolano raw ham, burratina, fig mustard, flakes of Parmigiano Reggiano CHF 18.-

LA SUBLIME

Ghidini mozzarella, sausage, sweet Novarè PDO gorgonzola, olives CHF 16.-

NAPOLI MIA

Ghidini mozzarella, sausage, Friarielli CHF 17.-

LA DELIZIOSA

Rosso Gargano tomato, Ghidini mozzarella, taleggio PDO, speck CHF 15.-

LA GENEROSA

Rosso Gargano tomato, Ghidini mozzarella, ricotta, walnuts, radicchio CHF 16.-

✿ SUPPLEMENT FOR WHOLEMEAL FLOUR MIX CHF 2.-

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