

STARTERS

PRIMI FATTI IN CASA

- Vg MIXED SEASONAL SALAD** 14.00
Mixed salad with raw and cooked vegetables, served with our homemade dressings and mixed seeds.
- Ve SEASONAL SALAD** 18.00
A bed of mixed green leaves, melon, balsamic glaze, feta cheese and basil oil.
- Vg GAZPACHO** 16.00
Gazpacho with avocado mousse, watermelon and crispy country bread
- MARINATED WATERMELON** 24.00
Ponzu-marinated watermelon, Büscion goat cheese, puffed quinoa, shiso leaves and shiso oil.
- Vg SALMON TROUT TARTARE** 24.00
Salmon trout tartare with trout roe, wasabi mayonnaise, cucumber gel and crispy fried rice.

HOMEMADE GNOCCHI 26.00
Potato gnocchi with butter, whitefish, nettle cream and confit onions.

Vg SUMMER TAGLIOLINI 28.00
Lemon-scented tagliolini with burrata, semi-dried cherry tomatoes and oregano breadcrumbs.

STUFFED CANNELLONI 28.00
Cannelloni filled with luganighetta ragù, béchamel sauce and five-tomato sauce.

OUR FRESH PASTA

- Vg** • Classic Tomato Sauce 18.00
- Vg** • Arrabbiata 18.00
- Chef's Luganighetta Ragù 24.00

CONTORNI EXTRA CHF 6.-

Riso • Verdure • Patate fritte twister

SECONDI

- BEEF TAGLIATA** 41.00
Sliced beef sirloin with rocket oil, Parmesan crisps and baby potatoes.
- Vg CAULIFLOWER STEAK** 28.00
Vanilla cauliflower cream, chives, crispy onions and potatoes.
- GAMBERONI & PATATA DOLCE** 36.00
Pan-seared prawns, sweet potato purée, pak choi, fresh curry sauce and toasted cashew nuts.
- Ve Vegan version with tofu is available** 32.00
- LOW-TEMPERATURE COOKED PORK RIBS** 39.00
Honey-glazed pork ribs, slow-cooked at low temperature, served with celeriac cream, roasted Jerusalem artichokes, preserved apples and cress oil.
- ROAST BEEF** 32.00
Roast beef, tartar sauce, caper powder, marinated egg and paprika oil. alla paprika

TOBLERONE TIRAMISÙ 12.00
The classic tiramisù with Toblerone chocolate shavings.

CREAMY AÇAÍ DESSERT 14.00
Açaí cream with homemade granola and passion fruit gel.

OUR PANNA COTTA 14.00
House tea-infused panna cotta with berry coulis and biscuit crumble.

SALTED CARAMEL SEMIFREDDO 17.00
Peanut butter semifreddo with chocolate crumble and salted caramel.

ICE CREAM & SORBETS 4.00
Vanilla, Chocolate, Stracciatella, Mocha, Lemon, Apricot

Ve VEGANO

Vg VEGETARIANO

PIZZA – SEASONAL

SUMMER

21.00

Tomato, mozzarella, asparagus, prosciutto crudo and parmesan shavings

PIZZA - CLASSICS

MARGHERITA

16.00

Tomato, mozzarella and oregano

HAM

18.50

Tomato, mozzarella, ham and oregano

HAM & MUSHROOMS

19.00

Tomato, mozzarella, ham, mushrooms and oregano

SALAMI / SPICY SALAMI

18.50

Tomato, mozzarella, salami or spicy salami and oregano

TUNA

19.00

Tomato, mozzarella, tuna, onions and oregano

HAWAII

19.50

Tomato, mozzarella, gorgonzola, pineapple and curry

BRANCA

21.00

Tomato, mozzarella, ham, mushrooms, olives, artichokes, anchovies, peppers, garlic and oregano

FOUR CHEESES

19.00

Tomato, mozzarella, gorgonzola and alpine cheese

GIARDINIERA

18.50

Tomato, mozzarella, spinach, artichokes, olives and oregano

NAPOLI

17.50

Tomato, mozzarella, anchovies, olives, capers and oregano

PUGLIESE

16.50

Tomato, mozzarella, onions and oregano

CALZONE

21.50

Tomato, mozzarella, ham, mushrooms, egg and artichokes