



**in Zurich – Regensdorf**

# *Tavolata al Ciao*

**Discover our Italian four-course menu - served on etagères and perfect for sharing.  
Enjoy a piece of Italy with us - every day at lunchtime and in the evening.**

Exquisite selection of hot and cold starters



Pasta-Duo  
harmonises freshness and tradition



brasato accompanied by creamy polenta



As a crowning finale  
homemade tiramisu and Mövenpick ice cream

**CHF 59.00 per person**

## Raccomandazione sui vini

### Vino bianco

#### **Mersino Vermentino Bio 2020**

Vermentino

DOC Maremma Toscana, Valdonica

**1dl | 7.5dl**

**8.5 | 58**

All grapes come from early harvests – all selected by hand. They are grown on volcanic weathered soils. After fermenting on yeast for two weeks and maturing in steel tanks for 5 months, the wine has an impressive straw-yellow colour with green reflections. The nose is characterised by mineral, floral and citrus fruit notes. The palate is fresh, acidic and well structured.

### Vino Rosso

#### **Arnaio Bio 2019**

Sangiovese, Ciliegiolo

DOC Maremma Toscana, Valdonica

**1dl | 7.5dl**

**9.5 | 59**

In addition to Vermentino, 11 different Sangiovese clones grow in volcanic soils at the organically certified Valdonica winery. This wine is fermented in steel tanks with local, wild and natural yeasts and matured for 10 months. With a ruby red colour, a fragrant nose and aromas of blackcurrant and cinnamon, an excellent accompaniment to our Tagliata di Manzo.

## Antipasto e Minestra



### Crema di Pomodori Vegetarian | Vegan

Tomatoes | roasted pine nuts | basil

12

### Bruschetta Vegetarian

Roasted bread | tomatoes | garlic | onions | olive oil | basil

13



### Mozzarella di Buffala Campana Vegetarian

Cherry tomatoes | buffalo mozzarella | basil

19



### Rocket salad Vegetarian | vegan

Raspberry dressing | lentil cracker

12



### Insalata Mista Vegetarisch | Vegan

Leaf salad | cherrytomatoes | cucumber

14



### Carpaccio di Manzo

Gel of lemon | olive oil | Grana Padano | rocket salad | pine nut

22

Served with 1dl of La Pernice Rosato di Merlot

### Antipasti Etagere for 2 Person

Calamaretti with lemon | bruschetta | grilled and pickled vegetables | ham from San Daniele | Ventricina | Arancini

29

### Calamaretti

Cream of garlic | lemon

180g

16

350g

28

### Pizza bread Vegetarian | Vegan

Pizzadough | garlic | herbs

12

## Piatti di carne e pesce



### Melanzane al forno Vegetarian | Vegan

Baked eggplant | tomato sauce

21

### Salmone

Grilled salmon | salicorn | fregola sarda

36

### Scaloppina al limone

Veal | risotto | lemon

36

### Costata di manzo

Rib Eye steak from swiss grass-fed beef | chimichurri | Pimientos de Padrón | cream of garlic | patatas bravas

47

### Controfiletto

Beef entrecote | pepper sauce | grilled vegetables | steakhouse fries

45

### Burger « Mama Mia »

Beef | rocket salad | truffle mayonnaise | tomato | french fries

28

with mozzarella

2.5

## Mövenpick Signature Dishes

✓	<b>Ceasar Salad</b>		<b>21</b>
	Croûtons   bacon   Ceasar dressing with chicken		<b>8.5</b>
✓	<b>Classic Mövenpick Tartar</b>	70g	<b>26</b>
	Beef   toast   Swiss butter	130g	<b>32</b>
✓	<b>Sliced veal "Zurich style" with "Rösti"</b>	100g	<b>32</b>
	Veal   mushrooms   cream   white wine   parsley	140g	<b>39</b>

## Risotto e Pasta

🌿	<b>Risotto con verdura</b> <small>Vegetarian</small>		<b>28</b>
	White wine   tomato   eggplant   peppers   zucchini   Grana Padano		
	<b>Fried Shrimps</b>		<b>36</b>
	Fregola Sarda		

# Pasta

## Tagliatelle, spaghetti or strozzapreti

<b>Pomodoro e burrata</b> <small>Vegetarian</small>	26
Tomato sauce   olive oil   basil   burrata   pesto	
<b>Al Ragù Bolognese</b>	29
Beef   tomato   basil	
<b>Carbonara</b>	28
Pancetta   egg yolk   pecorino   Grana Padano	
<b>Funghi porcini é manzo</b>	33
Beef entrecôte dices   mushrooms   cream   white wine   jus	
<b>Antonio</b>	29
Swiss chicken   tomato-cream-sauce   garlic	
<b>Porcini mushroom ravioli</b> <small>Vegetarian</small>	31
Truffle cream   tomato sauce   rocket   pecorino	
<b>Ravioli di Melanzane</b> <small>Vegan</small>	24
Vegan cream sauce   vegetable pesto   cashew	
<b>Lasagne alla bolognese al forno</b>	29
Beef   tomato   mozzarella	

# Pizza

<b>Margherita</b> <small>Vegetarian   on request vegan</small> Tomato   mozzarella   basil	<b>19.5</b>
<b>Quattro Formaggi</b> <small>Vegetarian</small> Tomato   mozzarella   Gruyère   Appenzeller   Emmental   basil	<b>27</b>
<b>Prosciutto</b> Tomato   mozzarella   ham	<b>23</b>
<b>Prosciutto Funghi</b> Tomato   mozzarella   ham   mushrooms	<b>24</b>
<b>Calzone</b> Tomato   mozzarella   ham   mushrooms   egg yolk	<b>26</b>
<b>Capricciosa</b> Tomato   mozzarella   ham   mushrooms   artichokes   olives	<b>25</b>
<b>Salame Milano</b> Tomato   mozzarella   salami Milano	<b>25</b>
<b>Tonno</b> Tomato   mozzarella   tuna   red onion	<b>25</b>
<b>San Daniele</b> Tomato   mozzarella   San Daniele ham	<b>29</b>
<b>Mozzarella di Bufala</b> <small>Vegetarian</small> Tomato   mozzarella   buffalo mozzarella   basil	<b>26</b>



# Pizza

## Funghi Vegetarian

Tomato | mozzarella | mushrooms | egg | truffle oil

24

## Salsiccia

Tomato dices | mozzarella | Italian sausage | cream | Gruyère | Appenzeller | garlic

28

## Ventricina

Tomato | mozzarella | mascarpone | spicy salami | rocket

26

## Tacchino e spinaci

Tomato | mozzarella | turkey ham | spinach | mascarpone

25

## Verdura Vegetarian | on request vegan

Tomato | vegetables

20.5



## Signature Dish

Local cuisine, global appeal – traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide.



## Go Healty

Our «Go Healthy» dishes include plenty of fresh and vitamin-rich produce to ensure you benefit from true food-life-balance. The offer changes regularly according to the season and the availability of local ingredients, including vegan, dairy free and superfood components. The starters have between 200 and 300 calories, main courses between 400 and 600 calories and the desserts between 50 and 150 calories.

## Allergens & Intolerancens

Please contact our service team for information about ingredients in our dishes that may cause allergies and/or intolerances.

## Declaration of meat

turkey hen: IT | chicken: CH | pork: CH, IT | beef: CH, ARG | veal: CH | salmon: NO | tuna: THA | Prawns: ARG | Deer: AUT, NZ  
octopus: middle east Atlantic/FAO major fishing Area nr 34, northeast Atlantic/FAO major fishing Area nr 27, Black Sea/FAO major fishing Area nr 37

## Declaration of baked goods

toast: CH | toast for croutons: CH/DE | focaccia: in-house production (CH) | twisted bread for bruschetta: CH |  
pizza: in-house production (CH)



All prices are in CHF including 8.1% VAT

[www.movenpick.com](http://www.movenpick.com)