

CIAO

Italian Moments

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 | cherrymatoes | 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

29

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

Calamaretti

180g

16

Cream of garlic | lemon

350g

28

Pizza bread

Vegetarian | Vegan

12

Pizzadough | garlic | herbs

Piatti di carne e pesce



Melanzane al forno

Vegetarian | Vegan

Baked eggplant | tomato sauce

21

Salmon

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

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

Risotto e Pasta

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

Pasta

Tagliatelle, spaghetti or strozzapreti

Pomodoro e burrata Vegetarian 26

Tomato sauce | olive oil | basil | burrata | pesto

Al Ragù Bolognese 29

Beef | tomato | basil

Carbonara 28

Pancetta | egg yolk | pecorino | Grana Padano

Funghi porcini e manzo 33

Beef entrecôte dices | mushrooms | cream | white wine | jus

Antonio 29

Swiss chicken | tomato-cream-sauce | garlic

Porcini mushroom ravioli Vegetarian 31

Truffle cream | tomato sauce | rocket | pecorino

Ravioli di Melanzane Vegan 24

Vegan cream sauce | vegetable pesto | cashew

Lasagne alla bolognese al forno 29

Beef | tomato | mozzarella

Pizza

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

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 Healthy

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 & Intolerances

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)

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All prices are in CHF including 8.1% VAT

www.movenpick.com