Antipasti

ANTIPASTI

BRUSCHETTE AL POMODORO V — 14.8
Slices of toasted bread, tomatoes, onions,
garlic, basil, olive oil

CROSTINI «LUCE» — 24.5
Slices of toasted bread, Parma ham DOP,
buffalo mozzarella, white truffle oil, fresh black seasonal truffle

BURRATINA CON POMODORI SEMI-SECCHI E ALICI DI CETARA — 22.5
Burratina with semi-sun-dried tomatoes and anchovies from
Cetara, finished with basil pearls

TAGLIERE DI SALUMI E GRANA PADANO DOP (2 persons) — 38.50
A selection of Italian salami,
ham specialities, Grana Padano PDO and honey

BURRATINA E CULATELLO DI ZIBELLO DOP — 26.5
Burrata, high quality pork ham from Emilia-Romagna

CARPACCIO DI MANZO — 26.5
Fillet of beef carpaccio with Grana Padano DOP, rocket,
extra virgin olive oil, lemon juice

TARTARE DI ANGUS «LUCE TOWER» — small 80 gr 28.5 / large 140 gr 39
Delicate Angus beef tartare with fresh
black truffle, served with crispy
toast and a homemade
cannolo with a spicy ricotta filling

ACCIUGHE DEL MAR CANTABRICO — 19.5
Anchovy fillets from the Cantabrian Sea,
slices of toasted bread, butter

COCKTAIL DI GAMBERO DI MAZARA E ASTICE — 28.5
A cocktail of Mazara prawns and lobster,
served with a classic cocktail sauce

COZZE ALLA MARINARA — 28.5
Fresh mussels with white wine, tomatoes, garlic

GRATINATO DI CROSTACEI — 24.5
Scallops, mussels and scampi gratinated according
to a Romagna recipe (parsley, garlic, breadcrumbs)

Insalate

INSALATE

INSALATA VERDE V 11
Green salad

INSALATA MISTA V 13
Mixed salad

INSALATA DI RUCOLA CON GRANA V 16.5
Rocket salad with cherry tomatoes, Grana Padano DOP,
balsamic vinegar, olive oil

INSALATA CAPRESE V 20.5
Buffalo mozzarella, cherry tomatoes, extra virgin olive oil and basil

INSALATINA DI POLPO 22.5
Squid salad with Taggiasca olives, olive oil, lemon juice

Minestre

MINESTRE

CAPPELLETTI IN BRODO 15.8
Chicken broth with meat dumplings

MINESTRONE V 16.5
Fresh vegetable soup

Primi Piatti

PRIMI PIATTI

	small	
SPAGHETTI AL POMODORO V Tomato sauce, basil	18.5	20.8
SPAGHETTI ALLA CARBONARA Fried guanciale (cheek bacon), egg, cream, Parmesan cheese	23.2	25.5
SPAGHETTI ALLE VONGOLE Fresh clams, cherry tomatoes, garlic, parsley	26.2	28.5
PENNE ALL'ARRABBIATA V Tomato sauce, garlic, basil, fresh peppers	20.5	22.8
TAGLIATELLE ALLA BOLOGNESE Egg pasta with minced meat sauce	22.5	24.8
TAGLIATELLE AI FUNGHI PORCINI TARTUFATI V Egg pasta with porcini mushrooms, tomatoes, white truffle oil	24.5	26.8
TAGLIATELLE ALLA CREMA DI PISTACCHIO Egg pasta with pistachio cream, burrata, smoked salmon	27.2	29.5
GARGANELLI «LUCE» Egg pasta with shrimps, salmon, tomatoes, brandy cream sauce, smoked salmon	25.2	27.5
CAPPELLETTI CON CREMA DI PARMIGIANO E GUANCIALE Dumplings with meat filling, Parmesan cream, guanciale (cheek bacon)	25.2	27.5
LUNETTE TARTUFATE V Dumplings filled with cheese, truffle cream sauce, black truffle	26.2	28.5
GNOCCHI AL PESTO V House-made pesto sauce	23.2	25.5
LASAGNE CLASSICA ALLA BOLOGNESE Classic lasagne with homemade ragù alla Bolognese, béchamel sauce and Parmigiano Reggiano		26.5
RISOTTO DELL'ADRIATICO White wine risotto with various seafood, fish, tomatoes		38.5

PASTA DI NOSTRA PRODUZIONE
HOUSE-MADE PASTA

STROZZAPRETI BUFALA V Tomato sauce, cherry tomatoes, buffalo mozzarella, pepperoncino	25.2	27.5
STROZZAPRETI RAGÙ E PISELLI Meat sauce, green peas	25.5	27.8
STROZZAPRETI ALLO SCOGLIO Fresh clams and mussels, cherry tomatoes, peppers	29.2	31.5

We will be glad to serve gluten-free pasta on request!

Secondi Piatti

CARNI

PIATTO FIT 29.5
Large mixed salad platter with chicken breast
(additional side dish not included)

PETTO DI POLLO AL GORGONZOLA 32.5
Roasted chicken breast with raw ham, Gorgonzola cheese

SCALOPPINE DI VITELLO AL LIMONE 43.5
Escalope of veal with a lemon sauce small 37.5

SCALOPPINE DI VITELLO AL TARTUFO 45
Escalope of veal with a truffle cream sauce, black truffle small 39

TAGLIATA DI MANZO «LUCE» 52
Sliced beef entrecôte from the grill, garnished with
rocket, cherry tomatoes, Grana Padano DOP

FILETTO DI MANZO ALLA ROSSINI 58
Fillet of beef on toasted bread, truffle sauce, foie gras,
black seasonal truffle

BISTECCA ALLA FIORENTINA per 100 gr 18.5
T-bone steak from the grill
from approx. 800 gr, as long as stock lasts or on advance order
(side dish is charged additionally per person)

Surcharge for herb butter 3.8

PESCI

FRITTURA DI CALAMARETTI 28.5
Small fried squid

SALMONE ALLA GRIGLIA 32.5
Grilled salmon fillet with a delicate lemon and olive oil vinaigrette

GAMBERONI E SCAMPI ALLA GRIGLIA 45
Giant shrimps, grilled scampi

CODA DI ROSPO ALLA ROMAGNOLA (400 - 500 gr) 48.5
Monkfish oven-baked in the Romagna style
(parsley, garlic, breadcrumbs)

SOGLIOLA ALLA PIASTRA (600 - 700 gr) 52
Griddle-fried sole

I CONTORNI

All meat and fish dishes are served with one of the following
side dishes of your choice: risotto, vegetables, tagliatelle,
fried potatoes with rosemary, French fries

Surcharge for second side dish 7.5



PIZZE

VEGETARIANE

FORNARINA (as a side dish) 10.5
Pizza dough, rosemary, olive oil, sea salt

MARGHERITA 18.9
Tomatoes, mozzarella fior di latte

MARGHERITISSIMA 26.5
Tomatoes, mozzarella fior di latte, cherry tomatoes, buffalo mozzarella, basil

GIARDINO 26.5
Tomatoes, mozzarella fior di latte, mushrooms, various vegetables

TOWER 27.5
Tomatoes, pesto, stracciatella di burrata and pistachios

SALUMI E PROSCIUTTI

PROSCIUTTO E FUNGHI 24.5
Tomatoes, mozzarella fior di latte, ham, fresh mushrooms

QUATTRO STAGIONI 25.8
Tomatoes, mozzarella fior di latte, ham, artichokes, mushrooms, Taggiasca olives

VENTRICINA 26.5
Tomatoes, mozzarella fior di latte, spicy Ventricina salami from Abruzzo

SALSICCIA PICCANTE 25.2
Tomatoes, mozzarella fior di latte, spicy sausage, dried peppers, Taggiasca olives

EMILIANA 28.5
Mozzarella fior di latte, Mortadella di Bologna IGP, rocket, cherry tomatoes, burrata, pistachios

ROMAGNOLA 28.5
Tomatoes, mozzarella fior di latte, rocket, stracchino cheese, raw ham



PIZZE

LE MARINARE

TONNO E CIPOLLA 25.5
Tomatoes, mozzarella fior di latte, tuna, red onions

CETARA 25.8
Tomatoes, anchovy fillets from Cetara, buffalo mozzarella, Taggiasca olives, oregano

GAMBERI E ZUCCHINE 27.5
Tomatoes, mozzarella fior di latte, shrimps, zucchini, garlic

SPECIALI

CALZONE «LUCE» 27.5
Covered pizza with tomatoes, mozzarella fior di latte, ham, spicy salami, Gorgonzola cheese

CALABRESE 27.5
Tomatoes, mozzarella fior di latte,
N'duja (spicy spreadable salami from Calabria), burrata

«NOSTALGIA GRISSINO» 28.5
Tomatoes, mozzarella fior di latte, rocket, bresaola, Parmesan shavings

DEL PADRONE 32.5
Tomatoes, mozzarella fior di latte, fillet of beef carpaccio, rocket, Grana Padano DOP

AL TARTUFO NERO V 32.5
Mozzarella fior di latte, Grana Padano DOP,
black truffle, white truffle oil

SUPPLEMENTO / SURCHARGE

SENZA GLUTINE Gluten-free pizza	5
ROCKET	4.8
MOZZARELLA DI BUFALA	7.5
BURRATA	8.5
WHITE TRUFFLE OIL	3.8

We will be happy to serve the following on request:

PICCOLA PIZZA smaller pizza 2.3 cheaper

Bevande

SPUMANTI E CHAMPAGNE

	per dl	7.5 dl
PROSECCO SUPERIORE EXTRA DRY DOCG CONEGLIANO VALDOBBIADENE Glera, Col di Rocca, Veneto	9.5	58
MOSCATO D'ASTI DOCG Moscato Fabio Perrone, Piedmont	9.8	62
FRANCIACORTA BRUT «CUVÉE PRÉSTIGE» DOCG Pinot Noir, Chardonnay, Pinot Bianco Ca'del Bosco, Lombardy	14.8	95
CHAMPAGNE MOËT & CHANDON ROSÉ IMPÉRIAL Pinot Noir, Pinot Meunier, Chardonnay Moët & Chandon, France	16.5	110
CHAMPAGNE POL ROGER BRUT VINTAGE Pinot Noir, Chardonnay Pol Roger, France	18.5	125

APERITIVI

	vol %		
SANBITTER non-alcoholic		10 cl	5.8
CRODINO non-alcoholic		17.5 cl	8.5
WHITE WINE SPRITZER (sweet / sour)			8.5
CAMPARI	23	4 cl	8
CINZANO ROSSO	15	4 cl	8
MARTINI BIANCO	15	4 cl	8
CYNAR	16.5	4 cl	8
PASTIS 51	45	4 cl	8
Added soda		10 cl	1.5
Added orange juice		10 cl	2

LONGDRINKS

GRAND TONIC 13.5
Grand Marnier Cordon Rouge 4 cl, 20 cl tonic water

BACARDI COLA 14.5
Bacardi Carta Blanca 4 cl, Cola 33 cl

VODKA BITTER LEMON 14.5
Skyy Vodka 4 cl, 20 cl Bitter Lemon

WHISKEY COLA 16.5
Jack Daniel's No7 4 cl, 33 cl Cola

BULLDOG GIN TONIC 16.5
Bulldog London Dry Gin 4 cl, 20 cl tonic water

Bevande

COCKTAILS

ROSÉ SPRITZ 11
Rosé wine, Citro, cranberry syrup

LIMONCELLO SPRITZ 13
Limoncello, Prosecco, soda

APEROL SPRITZ 13
Aperol, Prosecco, soda

CAMPARI SPRITZ 13
Campari, Prosecco, soda

SARTI LEMON 13
Sarti Rosa, bitter lemon

HUGO 13
Prosecco, elderflower syrup, soda

AMARETTO LEMON FIZZ 14
Amaretto, lemon juice, sugar syrup, prosecco and soda water

ESPRESSO MARTINI 14
Vodka, coffee liqueur, espresso, sugar syrup

NEGRONI 16
Campari, gin, Cinzano Rosso

SANBITTER LEMON (NON-ALCOHOLIC)) 10
Sanbitter, bitter lemon

MARTINI VIBRANTE & TONIC (NON-ALCOHOLIC)) 10
Martini Vibrante, tonic

GIN

	vol %	4 cl
BULLDOG LONDON DRY GIN, ENGLAND	40	12
MALFY GIN ROSA, ITALY	41	14.5

VODKA

	vol %	4 cl
SKYY, SAN FRANCISCO - USA	40	10
BELVEDERE, POLAND	40	13.5

RUM

	vol %	2 cl
ZACAPA XO SOLERA GRAN RESERVA ESPECIAL, GUATEMALA	40	16.5

TEQUILA - MEXICO

	vol %	2 cl
ESPOLON REPOSADO 100% Puro Agave	40	9.5

Bevande

WHISKEY

	vol %	4 cl
JACK DANIEL'S NO7 SOURMASH WHISKEY TENNESSEE - USA	40	12
WILD TURKEY 101 PROOF BOURBON WHISKEY KENTUCKY - USA	50.5	13.5
BUSHMILLS 16 YEARS SINGLE MALT IRISH WHISKEY, IRELAND	40	19.5
RED BREAST 21 YEARS SINGLE POT STILL IRISH WHISKEY, IRELAND	46	28
GLENMORANGIE SIGNET HIGHLAND SINGLE MALT SCOTCH WHISKY, SCOTLAND	46	28
HIGHLAND PARK 21 YEARS OLD SINGLE MALT SCOTCH WHISKEY, SCOTLAND	46	38.5

COGNAC - FRANCE

	vol %	2 cl
COURVOISIER VSOP	40	10.5
HENNESSY X.O	40	18.5
HENNESSY PARADIS RARE COGNAC Le Cognac «PAR EXELLENCE»	40	55

BRANDY

	vol %	2 cl
VECCHIA ROMAGNA RISERVA TRE BOTTI, EMILIA-ROMAGNA - ITALY	40.8	10.5
TORRES JAIME I 30 YEARS RISERVA DE LA FAMILIA, PENEDÈS - SPAIN	38	16.5

LIQUORI E DISTILLATI

	vol %	2 cl
LIMONCELLO, SICILY - ITALY	28	7.5
AMARETTO DISARONNO, LOMBARDY - ITALY	28	8
SAMBUCA MOLINARI, LAZIO - ITALY	40	8
GRAND MARNIER CORDON ROUGE, COGNAC - FRANCE	40	8.5
BAILEYS, ORIGINAL IRISH CREAM, IRELAND	17	8.5
CALVADOS CHÂTEAU DU BREUIL VSOP, BRITTANY - FRANCE	42	9.5
VIEILLE PRUNE VEDRENNE BURGUNDY - FRANCE	40	9.5
VIEILLE POIRE WILLIAMS RÉSERVE BARON LOUIS STUDER, LUZERN - SCHWEIZ	36	10.5

Bevande

PORTWEIN - PORTUGAL

	vol %	6 cl
PORTO OLD TAWNY 20 YEARS QUINTA DO NOVAL	20.5	14.5

AMARI - ITALIA

	vol %	4 cl
BRAULIO AMARO LOMBARDY	21	8
AVERNA SICILIY	29	8
AMARO MONTENEGRO EMILIA-ROMAGNA	23	8
RAMAZZOTTI LOMBARDY	30	8
PADRE PEPPE ELIXIR (top tip) ALTAMURA-PUGLIA	42	8.5
JEFFERSON AMARO IMPORTANTE CALABRIA	30	10.5

BIRRA ALLA SPINA

GURTEN BÄRE GOLD / PANACHÉE	20 cl	4.8
GURTEN BÄRE GOLD / PANACHÉE	30 cl	5.5
FELDSCHLÖSSCHEN BRAUFRISCH / SEASONAL BEER	30 cl	5.5

BIRRA BOTTIGLIE

ANGELO PORETTI 4 LUPOLI	30 cl	6.5
FELDSCHLÖSSCHEN NON-ALCOHOLIC	33 cl	6.2
VALAISANNE BRUNE	33 cl	6.5
SCHNEIDER WEISSE PALE WHEAT BEER	50 cl	9

BIBITE FREDDE

SAN PELLEGRINO / ACQUA PANNA			50 cl	6.5
GAZZOSA (LIMONATA) LURISIA			27.5 cl	5.8
ARANCIATA ROSSA LURISIA			27.5 cl	5.8
CHINOTTO LURISIA			27.5 cl	5.8
PEPSI / ZERO			30 cl	5.5
RIVELLA RED / BLUE			33 cl	5.5
FANTA			33 cl	5.5
RAMSEIER APPLE SPRITZER			33 cl	5.5
ALPINESSE TONIC WATER / BITTER LEMON			20 cl	5.5
GRANINI ORANGE JUICE / TOMATO JUICE			20 cl	5.5
ORANGE JUICE, FRESHLY SQUEEZED			20 cl	8.5
CITRO (non-bottled)	30 cl	4.5	50 cl	6.5
ICE TEA (non-bottled)	30 cl	4.5	50 cl	6.5
ELDERFLOWER SYRUP	30 cl	3.5	50 cl	5.5
«ACQUA DI BERNA» Tap water			50 cl	3.5
CORDIAL FOR CHILDREN			free of charge	

Caffè e Tè

CAFFÈ E TÈ

ESPRESSO / CAFFÈ / RISTRETTO	4.9
DECAFFEINATO	4.9
MACCHIATO	5.2
DOPPIO	8
CORRETTO GRAPPA	8.5
CAPPUCCINO	5.8
LATTE MACCHIATO	6.8
CIOCCOLATA CALDA / FREDDA	5.5
TÈ DIVERSI «SIROCCO»	5.8

Gentle Blue, Jade Oolong, Green Jasmine,
Verbena, Camomile Orange Blossoms,
Moroccan Mint, Ginger Lemon

Informazioni

INFORMAZIONI

OPEN 365 DAYS A YEAR!

V PIATTI VEGETARIANI / Vegetarian dishes

ALL PRICES IN CHF incl. VAT

ALLERGENE

On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies and/or intolerances.