

EVENING MENU

Antipasti see daily display in the showcase

Portion of marinated olives	8.00
Antipasti misti piccoli (3 Sorten)	18.50
Antipasti misti grandi (5 Sorten)	31.50
Bruschette 4 pieces of garlic tomato bread	16.50
Bruschette sardine portoghesi 3 pieces of bread with Portuguese sardines	19.50

Salades

(salad dressing in-house production, Italian classic)

Piccola insalata con semi misti small mixed salad with varied seeds	8.00
Insalata con semi misti mixed salad with spinach, lettuce and varied seeds	12.00
Insalatone big mixed salad	24.50
Insalata di spinaci con formaggio di capra e miele – spinach salad with warm goat cheese, honey and pear	27.50

Soups (homemade) 4 dl

½ portion can also be served as a starter - CHF 2.00 less

Pappa di pomodoro tomato soup	10.50
Crema di zucca con crostini al tartufo pumpkin soup with truffel flavored croûtons	12.50

Pasta

½ portion can also be served as a starter – CHF 3.00 less

Pasta al pomodoro pasta with tomato sauce and basil	21.00
Pasta all'arrabbiata spicy, hot with tomato sauce	22.00
Pasta con spinaci freschi al limone Pasta with fresh spinach and lemon juice	23.50
Pasta al pesto rosso pasta with homepade pesto from sun dried tomatoes	24.50
Pasta all'amatriciana pasta with bacon, olives, tomatoes and Pecorino cheese	27.50
Spaghetti alle cozze al vino bianco Spaghetti with mussels (DNK) in white wine sauce	28.50
Spaghetti alle cozze al pomodoro Spaghetti with mussels (DNK) in tomato sauce	28.50
Trofie con ragù di chinghiale pasta with ragu from wild boar (EU)	28.50
Trofie al pesto di pistacchie con speck pasta with homemade pesto made from pistacchio, bacon and cream	29.50

Fresh filled pasta

Cappellacci ripieni di ossobuco con burro alla salvia pasta filled with seared beef in sage butter	28.50
Trotelli alla zucca violina al crema di curry e scheggia di mandorle Ravioli filled with pumpkin in a creamy curry sauce and almond splitter	28.50

Sea food

Cozze alle marinara (DNK) al vino bianco mussels sauteed in white wine and garlic	28.50
Big plate for two people	47.00
Spaghetti ai frutti di mare al pomodoro spaghetti with sea food (DNK) with tomato sauce	34.50
Filetto di branzino con olive, capperi, limone e olio d'oliva, servito con gnocchi di patate filet of gilthead (TK) with olives, capers, lemon and olive oil, served with potato gnocchi	35.00

Meat

Pork (CH)

Scalopine al limone, verdure mediterrane, paglia e fieno al burro Steak in lemonsauce with meditteranian vegetables and green and white noodles	36.00
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Beef

Ossobucco di manzo alla milanese con paglia e fieno al burro knuckle of beef (CH) with root vegetable, seared in white wine, served with green and white noodles, turned in butter	36.00
Bistecca di manzo con insalata Entrecôte (PRY), with a bouquet of salad	42.50
Bistecca di manzo con penne all' arrabbiata Entrecôte (RRY), with penne in a spicy, hot tomato sauce	42.50

Sweets (* home made)

Panna cotta con prugne al vino rosso * Panna cotta with plumps in red wine	9.00
Tiramisu	9.00

See more daily specialties on our boards or ask our staff

Dear guest, our staff gladly informs you about ingredients which can cause allergies and intolerances. Please ask ! Exceptions are declared. All prices incl. 8.1 % VAT. (© 09.2024)

