

# EVENING MENU

## Antipasti see daily display in the showcase

<b>Portion of marinated olives</b>	<b>8.00</b>
<b>Antipasto piccolo</b> small plate with 3 sortes	<b>14.50</b>
<b>Antipasto misto</b>	<b>19.50</b>
<b>Bruschette</b>	<b>16.50</b>
4 pieces of toasted bread with garlic tomatoes	
<b>Bruschette sardine portoghesi</b>	<b>19.50</b>
3 pieces of toasted bread with Portuguese sardines	

## Salades

(salad dressing in-house production, Italian classic)

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

## Soups (homemade) 4 dl

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

<b>Zuppa del giorno</b> soup of the day	<b>9.50</b>
<b>Pappa di pomodoro</b> tomato soup	<b>10.50</b>
<b>Crema di zucca con crostini al tartufo</b>	<b>12.50</b>
pumpkin soup with truffel flavoured croûtons	

## Pasta

<b>Pasta al pomodoro</b>	<b>21.00</b>
pasta with tomato sauce and basil	
<b>Pasta all'arrabbiata</b> spicy, hot with tomato sauce	<b>22.00</b>
<b>Pasta con spinaci freschi al limone</b>	<b>23.50</b>
with fresh spinach and lemon juice	
<b>Pasta al pesto rosso</b>	<b>24.50</b>
pasta with homemade pesto from sun dried tomatoes, almonds, Parmesan and olive oil	
<b>Pasta all'amatriciana</b>	<b>27.50</b>
pasta with bacon, olives, tomatoes and Pecorino cheese	
<b>Spaghetti alle cozze al vino bianco</b>	<b>28.50</b>
Spaghetti with mussels (DNK) on a white wine sauce	
<b>Spaghetti alle cozze al pomodoro</b>	<b>28.50</b>
Spaghetti with mussels (DNK) on a tomato sauce	
<b>Trofie con ragù di cinghiale</b>	<b>28.50</b>
pasta with wild boar (EU)	
<b>Trofie al pesto di pistacchi con speck</b>	<b>29.50</b>
pasta with homemade pesto made from pistacchio, bacon and cream	

## Fresh filled pasta

<b>Trotelli alla zucca violina al crema di curry e scheggia di mandorle</b>	<b>28.50</b>
Ravioli filled with pumpkin on a curry cream sauce with almond chips	
<b>Giganti neri al salmone in salsa rosa</b>	<b>28.50</b>
black Ravioli filled with salmon on a tomato cream sauce	

## Sea food

<b>Cozze alle marinara (DNK) al vino bianco</b>	<b>28.50</b>
mussels seared in white wine with garlic	
<b>Big plate for 2 people</b>	<b>47.00</b>
<b>Spaghetti ai frutti di mare e vino bianco</b>	<b>34.50</b>
spaghetti with sea food (DNK) in white wine	
<b>Filetto di branzino con olive, capperi, limone e olio d'oliva, servito con gnocchi di patate</b>	<b>35.00</b>
filet of gilthead (TK) with olives, capers, lemon and olive oil, served with potato gnocchi	

## Meat

### Pork (CH)

<b>Ossobucco di maiale al vino rosso con gnocchi al burro</b>	<b>28.50</b>
knuckle seared in red wine with gnocchi made with potatoes and turned in butter	

### Beef (PRY)

<b>Bistecca di manzo con insalata</b>	<b>42.50</b>
Entrecôte (approx. 250g), with a bouquet of salad	
<b>Bistecca di manzo con penne all'arrabbiata</b>	<b>42.50</b>
Entrecôte (approx. 250g), with penne on a spicy tomato sauce	

## Sweets (\* home made)

<b>Panna cotta prugne al vino rosso *</b>	<b>9.00</b>
Panna cotta with plumps in red wine	
<b>Tiramisu</b>	<b>9.00</b>

... more sweets you find on the ice cream menu!

**more daily specialties on our boards or ask our staff**