

EVENING MENU

Antipasti see daily display in the showcase

Portion of marinated olives	8.00
Antipasti piccolo small plate with 3 sortes	18.50
Antipasti misto grande 5 sortes	31.50
Bruschette 4 pieces of garlic tomato bread	17.50
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 grosser gemischter Salat	24.50
Insalata con formaggio di capra e miele mixed salad with warm goat cheese, honey and pear	27.50
Caprese con pomodoro e mozzarella bufala Tomatoes and buffalo mozzarella with basil and olive oil	28.50

Soups (homemade) 4 dl

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

Pappa di pomodoro tomato soup	10.50
Gaspacho Andaluz con croutons all' aglio Cold tomato soup with cucumber and garlic croutons	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 with fresh spinach and lemon juice	23.50
Pasta al pesto rosso Pasta with homemade dried tomato pesto	24.50
Pasta all'amatriciana pasta with bacon, olives, tomatoes and Pecorino cheese	27.50
Pasta con salsiccia in salsa cremosa con finocchio - Pasta with salsiccia (CH) in a creamy sauce with fennel	29.50
Spaghetti alle vongole Spaghetti with clams (IT) on a white wine sauce	32.50

Fresh filled pasta

Bauletti ripieni con manzo brassato con burro alla salvia - Pasta filled with braised beef with sage butter	28.50
Panciotti ripieni di melanzane e scamorza - Pasta filled with aubergines and scamorza cheese with fresh diced tomatoes, olive oil and garlic	28.50

Sea food

Spaghetti alle vongole with clams (IT) on white wine sauce	32.50
Spaghetti ai frutti di mare al pomodoro Spaghetti with seafood (DNK) with tomato sauce	34.50
Filetto di branzino con salsa di pomodoro fresco, capperi, olive, servito con gnocchi di patate Sea bass fillet (frozen) in fresh tomato sauce with olives & carp, served with potato gnocchi	35.00

Meat

Pork (CH)

Salsiccia siciliana con patate arrosto e verdure di stagione Sicilian pork sausages, served with fried potatoes and market vegetables	34.50
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Beef (CH)

Ossobucco di manzo alla milanese con paglia e fieno al burro - Beef shank braised with vegetables on white wine sauce, served with roast potatoes	36.00
Bistecca di manzo con insalata Entrecôte, with salad bouquet	42.50
Bistecca di manzo con patate arrosto Entrecôte (CH), served with roast potatoes	42.50

Sweets

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. (© 03.2025)

