

# 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> 4 pieces of garlic tomato bread	<b>16.50</b>
<b>Bruschette sardine portoghesi</b> 3 pieces of bread with Portuguese sardines	<b>19.50</b>

## Salades

(salad dressing in-house production, Italian classic)

<b>Piccola insalata con semi misti</b> small mixed salad with varied seeds	<b>8.00</b>
<b>Insalata con semi misti</b> mixed salad with spinach, lettuce and varied seeds	<b>12.00</b>
<b>Insalatone</b> big mixed salad	<b>24.50</b>
<b>Insalata di spinaci con formaggio di capra e miele</b> – spinach salad with warm goat cheese, honey and pear	<b>27.50</b>
<b>Caprese con pomodoro e mozzarella bufala</b> salad with tomatoes and Mozzarella di Bufalo, basil and olive oil	<b>28.50</b>

## Soups (homemade) 4 dl

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

<b>Pappa di pomodoro</b> tomato soup	<b>10.50</b>
<b>Gaspacho Andaluz con croutons all' aglio</b> cold tomato soup with cucumber and garlic croûtons	<b>12.50</b>

## Pasta

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

<b>Pasta al pomodoro</b> pasta with tomato sauce and basil	<b>21.00</b>
<b>Pasta all'arrabbiata</b> spicy, hot with tomato sauce	<b>22.00</b>
<b>Pasta con spinaci freschi al limone</b> with fresh spinach and lemon juice	<b>23.50</b>
<b>Pasta al pesto rosso</b> pasta with homemade pesto from sun dried tomatoes	<b>24.50</b>
<b>Pasta all'amatriciana</b> pasta with bacon, olives, tomatoes and Pecorino cheese	<b>27.50</b>
<b>Spaghetti alle vongole</b> Spaghetti with clams (IT) on a white wine sauce	<b>32.50</b>
<b>Trofie al pesto di pistacchie con speck</b> pasta with homemade pesto made from pistacchio, bacon and cream	<b>29.50</b>

## Fresh filled pasta

<b>Bauletti ripieni con manzo brassato con burro alla salvia</b> pasta filled with seared beef with sage butter	<b>28.50</b>
<b>Panciotti ripieni di melanzane e scamorza con crudaiola</b> pasta filled with eggplant and Scamorza cheese with a sauce of fresh tomato, olive oil and garlic	<b>28.50</b>

## Sea food

<b>Spaghetti alle vongole</b> with clams (IT) with a white wine sauce	<b>32.50</b>
<b>Spaghetti ai frutti di mare al pomodoro</b> spaghetti with sea food (DNK) with tomato sauce	<b>34.50</b>
<b>Filetto di branzino con olive, capperi, limone e olio d'oliva, servito con gnocchi di patate</b> filet of gilthead (TK) with olives, capers, lemon and olive oil, served with potato gnocchi	<b>35.00</b>

## Meat

### Pork (CH)

<b>Scalopine al limone, verdure mediterranee, paglia e fieno al burro</b> Steaks in lemonsauce with mediterranean vegetables and green and white noodles	<b>36.00</b>
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### Beef

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

## Sweets (\* home made)

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

**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. (© 07.2024)

