

# 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>Insalata Primavera con asparagi e scaglie di Grana Padana</b> salad with asparagus and slices of Grana Padana	<b>27.50</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>Minestra con asparagi</b> vegetable soup with asparagus	<b>13.50</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 die aglio orsino</b> pasta with homepade pesto from wild garlic	<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>

## Asparagus

<b>Asparagi alla Monferrato</b> asparagus from Baden / GE baked over with Gorgonzola	<b>27.50</b>
<b>Asparagi con crudo di parma e scaglie di Grana Padana</b> asparagus from Baden / GE with smoked ham and slices of Grana Padana	<b>29.50</b>

## Fresh filled pasta

<b>Ravioli rustici ripieno all'aglio orsino e funghi con pomodoro fresco</b> hearty ravioli filled with wild garlic and mushrooms on fresh tomatoes	<b>28.50</b>
<b>Ravioli agli asparagi con burro alla salvia</b> raviol with asparagus on sage butter	<b>28.50</b>

## Sea food

<b>Spaghetti alle vongole</b> with clams (IT) on a white wine sauce	<b>32.50</b>
<b>Spaghetti ai frutti di mare al pomodoro</b> spaghetti with sea food (DNK) on 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 gillthead (TK) with olives, capers, lemon and olive oil, served with potato gnocchi	<b>35.00</b>

## Meat

### Pork (CH)

<b>Ossobucco di maiale al vino rosso con gnocchi al burro</b> Ossobucco seared in red wine with potato gnocchi turned in butter	<b>28.50</b>
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### Beef (PRY)

<b>Bistecca di manzo con asparagi salsa olandese</b> Entrecôte (approx. 250g), with asparagus and sauce Hollandaise	<b>45.00</b>
<b>Bistecca di manzo con penne all' arrabbiata</b> Entrecôte (approx. 250g), with penne in a spicy, hot tomato sauce	<b>42.50</b>

## Sweets (\* homemade)

<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>

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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. (© 04.2024)