

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	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
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

Zuppa del giorno soup of the day (as long as it lasts)	9.50
Pappa di pomodoro tomato soup	10.50
Minestra con asparagi verdi vegetable soup with green asparagus	13.50

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 di aglio orsino pasta with homepade pesto from wild garlic	24.50
Pasta all'amatriciana pasta with bacon, olives, tomatoes and Pecorino cheese	27.50
Trofie al pesto di pistacchie con speck pasta with homemade pesto made from pistacchio, bacon and cream	29.50
Spaghetti alle vongole Spaghetti with clams (IT) on a white wine sauce	32.50

Fresh filled pasta

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

Sea food

Spaghetti alle vongole with clams (IT) on white wine sauce	32.50
Spaghetti ai frutti di mare e vino bianco spaghetti with sea food (DNK) on white wine 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)

Salsiccia siciliana con asparagi verdi e patate novelle Sizilian porc sausage with green asparagus and new potatoes	32.50
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Beef (PRY)

Bistecca di manzo con insalata Entrecôte (approx. 250g), with a salad bouquet	42.50
Bistecca di manzo con penne all' arrabbiata Entrecôte (approx. 250g), with penne in a spicy, hot tomato sauce	42.50

Sweets (* homemade)

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)

