

Antipastí e Zuppe

INSALATA VERDE	leafy green salad	8.50
ISALATA MISTA	mixed seasonal salad	10.50
NÜSSLISALAT MIMOSA	Lamb's lettuce salad with egg an bacon, served with italian12 or french dressing	12.50
MOZZARELLA DI BUFFALO ALLA CAPRESE	mnozzarella di buffalo with tomatoes, basil, rocket, parmesan, balsamic vinegar and olive oil	14.50
CARPACCIO VENEZIANA	carpaccio of beef with coarsely grated parmesan, rocket, Lemon, balsamic vinegar and olive oil	19.50
ZUPPA DI POMODORO	tomato soup with whipped cream and basil	10.50

Pasta e Rísottí

SPAGHETTI MARINA	with king prawns, garlic, peperoncini, tomatoes, basil, rocket	27.50
SPAGHETTI ALLA CARBONARA	with ham, eggyolk, cream sauce and parmesan	22.50
SPAGHETTI ALL'ARRABBIATA	served in tomato sauce with peperoncini, garlic and parmesan	21.50
TAGLIATELLE ALLA CHRISTINA	in a tomato & vodka cream sauce with basil and parmesan	23.50
TAGLIATELLE POSTINO	in a saffron cream sauce with strips of chicken breast, parmesan	26.50
GAMBERONI ZAFFERANO	black tiger king prawns from the grill, served with garlic, rocket and olive oil, comes with saffron risotto	36.50
GNOCCHI BRISSAGO	Potato gnocchi in a tomato & vodka cream sauce with basil, Parmesan	22.50

Carne

SCALOPPINE PAVAROTTI	veal schnitzel on rocket with balsamic vinegar, topped with coarsely grated parmesan and melted butter, served with french fries and vegetables of the day		38.—
SCALOPPINE AL LIMONE	veal schnitzel with olive oil and lemon, served with a white wine risotto and vegetables off he day		37.—
BISTECCA DI MAIALE LUCCULLUS	pork steak from the grill, with home-made herb butter, french fries and vegetables off he day	250 Gr.	32.—
PETTO DI POLLO FIRENZE	chicken breast from the grill, in orange sauce with white wine risotto and vegetables of the day		29.—
CONTROFILETTO DI MANZO PEPPONE	Sirloin steak from the grill with home-made herb butter, french fries and vegetables of the day	250 Gr.	45.—
CONTROFILETTO DI MANZO HOFMATT	Sirloin steak from the grill with home-made herb butter, rocket, saffron-risotto and vegetables off he day	250 Gr.	47.—

SIDE DISHES AT A GLANCE white wine risotto, saffron risotto, french fries, croquettes, tagliatelle

DECLARATION Veal, pork and chicken: Switzerland – Beef: South America / Switzerland / Ireland
Fish goujons, king prawns: Vietnam – Lamb: New Zealand
Mussels: Netherlands – Salmon: Norway
All prices in Swiss Francs incl. 7.7% VAT.

Pizze aus dem Holzfeuerofen

PIZZA MARGHERITA	tomatoes, mozzarella, basil, oregano	17.50
PIZZA HAWAII	tomatoes, mozzarella, ham, ananas, oregano	20.50
PIZZA CALABRESE	tomatoes, mozzarella, spicy salami, oregano	20.50
PIZZA PROSCIUTTO	tomatoes, mozzarella, ham oregano	20.50
PIZZA PROSCIUTTO E FUNGHI	tomatoes, mozzarella, ham, champignons, oregano	20.50
PIZZA QUATTRO STAGIONI	tomatoes, mozzarella, ham, champignons, artichokes, olives, oregano	23.50
PIZZA FIORENTINA NUOVA	tomatoes, mozzarella, spinach, cherry-tomatoes, mascarpone, oregano	22.50
PIZZA BIBBONA	tomatoes, mozzarella, spicy salami, onions, garlic, capers, oregano	21.50
PIZZA SICILIANA	tomatoes, mozzarella, anchovies, capers, olives, onions, oregano	22.50
PIZZA CAPRICCIOSA	tomatoes, mozzarella, ham, champignons, onions, olives, oregano	22.50
PIZZA AI FRUTTI DI MARE	tomatoes, mozzarella, sea food, king prawns, oregano	26.50
PIZZA POLLINO SPECIALE	tomatoes, mozzarella, chicken, champignons, spinach, herb butter, oregano	25.50
PIZZA VEGETARIANA	tomatoes, mozzarella, different vegetables, champignons, mascarpone, oregano	23.50
PIZZA DIAVOLA	tomatoes, mozzarella, bacon, spicy salami, gorgonzola cheese, garlic, oregano	23.50
PIZZA TOSCANA	tomatoes, mozzarella, cherry-tomatoes, mascarpone, rocket, basil, oregano	22.50
PIZZA FANTASIA	tomatoes, mozzarella, cherry-tomatoes, ham, champignons, mascarpone, basil, oregano	23.50