

ANTIPASTI

Starters

TAGLIERE OLIVES D'OR FOR 1 OR 2 PERSONS – Grissini Piemontesi
Culatello di Zibello ham, Soppressata, Mortadella "Bologna", Parmigiano Reggiano
olives, bell pepper with ricotta 23/46



CARPACCIO DI TONNO FRESCO – Tuna carpaccio, capers
lemon, dill, arugula 30  

CALAMARI FRITTI – Crispy calamari, lemon, herb aioli 21



GAMBERONI ALL 'AGLIO – King prawns in garlic-butter sauce 28

CARPACCIO DI MANZO – Grilled beef carpaccio, truffle aioli, potato crisps
arugula, Parmigiano Reggiano 30  

VITELLO TONNATO – Enzo's original recipe from Piedmont 28  

POLPETTE DELLA MAMMA – Homemade oven baked veal meat balls
pomodoro, Parmigiano Reggiano, Pangrattato 24

TIGELLE – Italian flat bread, truffle prosciutto, trevisano, Squacquerone cheese
caramelized Tropea onions 22

vegetarian



vegan



lactose free



gluten free



Signature Dish

INSALATE E MINESTRE

Salads and soups

INSALATA OLIVES D'OR – Organic salad & vegetables, tomatoes, pumpkin seeds
Parmigiano Reggiano, house dressing 18 

SCAROLA – Endive salad, pickled beetroot, oranges, roasted walnuts 18  

MARMANDE TOMATOES & BUFFALO MOZZARELLA

Basil pesto, pistachios from Bronte 27  

CREMA DI ZUCCA – Pumpkin cream soup, horseradish, pumpkin seeds 18 

MINESTRONE CON PANCETTA 18 

CACIUCCO ALLA LIVORNESE – Tuscany fish soup, tomatoes 21 

PIZZE

Sourdough Pizza



OLIVES D'OR – San Marzano tomatoes, mozzarella, Culatello di Zibello ham, arugula
Parmigiano Reggiano, burrata Pugliese 31



DIAVOLA (SPICY) – San Marzano tomatoes, mozzarella, 'Nduja sausage, Ventricina salami
garlic, Taggiasca olives 29

ORTOLANA – San Marzano tomatoes, mozzarella, grilled vegetables, burrata Pugliese 32 

BIANCA AL TARTUFO – Truffle cream, truffle ham, Parmigiano Reggiano 36

MARGHERITA – San Marzano tomatoes, buffalo mozzarella, basil 26 

PASTA E RISOTTO

Pasta and Risotto

FETTUCCINE FRESCHI AL SALMONE – Fresh and smoked salmon
lemon cream sauce, pangrattato 45



LINGUINE AI FRUTTI DI MARE – King prawns, vongole, Moscardini, calamari
chili, tomato, lemon 46

RAVIOLI PLIN – Meat filling, sage butter, Parmigiano Reggiano 40

RISOTTO CARNAROLI ALLA ZAFFERANO – Carnaroli risotto with saffron, pumpkin
burrata Pugliese 38 

CHITARRA DI GRAGNANO – Tomato cream sauce, Soppressata, cream
Pangrattato, ricotta salata 41

FATTO IN CASA

Homemade

RAVIOLI FRESCHI AI FUNGHI – Mushroom ravioli, hazelnut butter
sage, Parmigiano Reggiano, pickled tomatoes 40 

GNOCCHI DI PATATE – Potato gnocchi, tomato pesto,
Cima di Rapa, burrata Pugliese 42 

MAFALDE – Braised beef ragu, parmiginano cheese, parsley 48

LASAGNA – Buffalo ricotta, organic spinach, tomato, Parmigiano Reggiano cheese 38 

All pasta dishes except lasagne are also available with gluten-free spaghetti

PESCE E CARNE

Fish and meat



SOGLIOLA – Roasted whole sole, caper and anchovy butter
almonds, lemon 72*

BRANZINO – Sea bass fillet, tomato ragout, onion, garlic, lemon 55*

GAMBERONI ALLA PUTTANESCA – Grilled king prawns in the shell (4 pieces)
tomatoes, capers, olives, anchovies, chilli 63*

SALTIMBOCCA DI FILETTO DI VITELLO – Veal fillet saltimbocca
raw ham, sage, broccolini, Marsala jus 58

STINCO D'AGNELLO – Braised lamb chop, croutons, Tropea onions, guanciale 62*

GALLETO ALLA GRIGLIA – Cockerel from the grill, salsa verde, lemon, garlic
(Preparation time about 20 minutes) 46

FILETTO DI MANZO (200 GR) – Grilled Australian beef fillet
eggplant, pickled pumpkin, pepper sauce 69*

*Surcharge CHF 15.- for Dine Around Package

CONTORNI

Side dishes

Choose optional side dishes – all side dishes CHF 8.50

INSALATA A FOGLIE BIO – Italian organic leaf salad, radish, garden herbs

POMMES FRITES – Parmigiano Reggiano, truffle aioli

SPINACI – Sautéed spinach, garlic, pine nuts

PATATE ARROSTO CON ERBETTE – Roasted herb potatoes

FUNGHI DI BOSCO – Roasted wild mushrooms, garlic, Piedmontese hazelnuts

CARNAROLI RISOTTO

TAGLIATELLE

VERDURA MEDITERRANEA – Mixed Mediterranean vegetables

All baked goods are sourced from the Gwerder bakery in the region.
Please inform our staff about possible intolerances or allergies. The prices are in CHF.