

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

TIGELLE – Truffle prosciutto, trevisano, Squacquerone cheese, caramelized tropea onions 3 pieces 22



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

CALAMARI FRITTI – Crispy calamari, lemon, herb aioli 21



GAMBERONI ALL'AGLIO – Giant prawns in garlic-butter sauce, pimento 28

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

VITELLO TONNATO – Enzo's original recipe from Piedmont with asparagus 28  

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 – Apple, Gorgonzola cheese, herbs, red onion, caramelized walnuts 22  

MARMANDE TOMATOES & BUFFALO MOZZARELLA

basil pesto, pistachios from Bronte 27  

CREMA DI ASPARAGI BIANCHI – White asparagus cream soup, asparagus ragout 18  

MINESTRONE CON PANCETTA 18 

PASSATA DI POMODORO – Tomato soup, crostone, Parmigiano Reggiano, basil 16 

PIZZE

Sourdough Pizza

 **OLIVES D'OR** – San Marzano tomatoes, mozzarella, Culatello di Zibello ham, arugula, Parmigiano Reggiano, burrata Pugliese 30

 **DIAVOLA (SPICY)** – San Marzano tomatoes, mozzarella, 'Nduja sausage, Ventricina salami, garlic, Taggiasca olives 28

BIANCA AL SALMONE AFFUMICATO – Mozzarella, ricotta, smoked salmon, green asparagus, Sakura cress, capers, sour cream 30

FIOR DI ZUCCA – Zucchini blossoms, grilled zucchini, buffalo mozzarella, Squaquerone cheese, cherry tomatoes, Tropea onions, basil, chili 28 

MARGHERITA – San Marzano tomatoes, buffalo mozzarella, basil 26 

PASTA E RISOTTO

Pasta and Risotto

FETTUCCINE FRESCHE AL SALMONE – Fresh and smoked salmon,
lemon cream sauce, pangrattato 45
additional 10g Oona Kaviar 35



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

CALAMARATA BELLA DONNA – Tomatoes, 'Nduja sausage, capers,
Taggiasca olives, Parmigiano Reggiano (slightly spicy) 38

RAVIOLI FRESCI AL PARMIGIANO – Parmesan ravioli, artichokes,
artichoke crisp, mint 40 

GNOCCHI DI PATATE – Potato gnocchi, morel sauce, spinach,
date tomatoes, Burrata Pugliese 42 

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

LASAGNA CLASSICHA – Bolognese, béchamel, Parmigiano Reggiano 42

RISOTTO CARNAROLI – Wild asparagus, king oyster mushrooms,
Stracchino 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 AL FORNO – Sea bass fillet from the oven, tomatoes, garlic, lemon 51*

GAMBERONI ALLA PUTANESCA – Grilled giant prawns in the shell (4 pieces)
tomatoes, capers, olives, anchovies, chili 63*

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

COSTOLETA D'AGNELLO – Lamb chop, sautéed Scarola, pine nuts, raisins, jus 62*

GALLETO ALLA GRIGLIA – Cockerel from the grill, salsa verde, lemon 46

FILETTO DI MANZO (200 GR) – Grilled Australian beef fillet,
arugula, Parmigiano Reggiano, basil 67*

*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

CAROTE ARROSTO – Roasted carrots

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 Merz bakery in the region.
Please inform our staff about possible intolerances or allergies. The prices are in CHF.