

Antipasti

Starters

INSALATA OLIVES D'OR

Leaf salad with rocket salad, croutons, planed root vegetables, tomatoes, toasted nuts, balsamic vinegar and Grana Padano 18

MOZZARELLA DI BUFALA CON POMODORI E BASILICO

Buffalo mozzarella with tomatoes, basil and pine nuts 27

CARPACCIO DI MANZO ALLA GRIGLIA CON PARMIGIANO

Grilled beef carpaccio with parmesan 28

Minestre

Soups

MINISTRONE CON PANCETTA

Minestrone with bacon 16

CREMA DI ASPARAGI BIANCHI CON SCHIUMA DI LATTE E ANETO

White asparagus cream soup with milk foam and dill 17

vegetarian  vegan  lactose free  gluten free 

Please inform our staff about possible intolerances or allergies. The prices are in CHF.

Pasta

Pasta

SPAGHETTINI O PENNE O SPAGHETTI AL POMODORO, ALL'ARRABBIATA O ALL'AGLIO, OLIO D'OLIVA E PEPERONCINI

Spaghettoni or penne or spaghetti
with mild or hot tomato sauce
or garlic olive oil and peperoncini 27

★ **RAVIOLI AL PLIN**

Ravioli with meat filling, sage, butter and grated cheese 38

GNOCCHI DI PATATE SALTATI CON ASPARAGI BIANCHI E VERDI E BURRATA

Homemade potato gnocchi with tomato sauce,
white and green asparagus and burrata 39

Pizza

Pizza

PIZZA MARINARA

Tomatoes, garlic, oregano and olive oil (without cheese) 22

PIZZA MARGHERITA

Tomatoes, buffalo mozzarella, basil and olive oil 25

PIZZA PARMA

Tomatoes, mozzarella, Parma ham,
rocket salad with aged balsamic vinegar 32

★ PIZZA OLIVES D'OR

Tomatoes, black olives, capers, buffalo mozzarella, anchovies and cherry tomatoes 28

PIZZA BIANCA CON PROSCIUTTO AL TARTUFO

Mozzarella, truffle cream, twofold of truffle ham and truffle from Bad Ragaz (without tomato sauce) 32

Pesce e carne

Fish und Meat

BRANZINO INTERO AL FORNO CON OLIVE TAGGIASCHE, PINOLI E ERBE ,PATATE SALTATE CON CIPOLLA ROSSA gf

Whole sautéed sea bass with Taggiasca olives, pine nuts and herbs sautéed potatoes with red onions 54

GAMBERONI SALTATI ALLE ERBE E LIMONE FREGOLA SARDA CON CATALOGNA

Sautéed king prawns with herbs and lemon
Fregola sarda with catalogna 47

★ FEGATO DI VITELLO ALLA VENEZIANA TAGLIERINI E SPINACI A FOGLIA

Medium seared veal's liver with sage, leaf-parsley and onion, taglierini and leaf spinach 44

FILETTO DI MANZO CON CARCIOFINI E SALSA AL TIMO PATATE SALTATE gf

Seared beef fillet with artichokes, tomatoes, thyme jus and herb potatoes
200g 67
120g 57

Dolci

Süßspeisen

TIRAMISU

Tiramisu 14

CROSTATA DI MELE CON MANDORLE E SORBETTO AI FIORI DI SAMBUCO

Nonna's apple tartlet with almonds and elderflower sorbet 18

GHIACCIATO APEROL SPRITZ

Iced Aperol Spritz 19

GELATO

CIOCCOLATO, NOCI, STRACCIATELLA, VANIGLIA, CAFFÈ, ALLA CANELLA

Ice cream – per scoop 5

Chocolate, walnut, stracciatella, vanilla, coffee, cinnamon

SORBETTO

LIMONE, FRAGOLA, LAMPONE, MANGO

Sorbet – per scoop 5

Lemon, strawberry, raspberry, mango

PANNA MONTATA

Whipped cream 2