

Origin of meat:  
We exclusively use fresh  
Swiss meat, meat products  
and chicken.  
San Daniele Ham: Italy.

## Antipasti / hors d'oeuvre

<b>Bruschetta di pomodoro</b>		<b>9.50</b>
Bruschetta bread with tomatoes, olive oil, garlic and italian herbs		
<b>Tatara di manzo</b>	24.–	<b>28.–</b>
Beef Tatar with toast and butter		

### Antipasto dal Tavolo

Assorted, typical Italian hors d'oeuvres from buffet (Served until 21.45 p.m.)	15.–	<b>21.–</b>
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## Minestre / soups

<b>Minestrone casalinga</b>		<b>10.90</b>
<b>Crema di pomodoro</b>		<b>9.50</b>

## Insalate / salads

<b>Verde / green salad</b>		<b>8.50</b>
<b>Mista / mixed salad</b>	7.50	<b>9.80</b>
<b>Formentino / lamb's lettuce with egg</b>		<b>11.50</b>
<b>Pomodoro / tomatoes</b>		<b>9.50</b>
<b>Rucola con Parmigiano</b>		<b>12.–</b>
Rocket salad with grana Padano		
<b>Pomodoro con Mozzarella</b>	15.70	<b>18.50</b>
Tomatoes with mozzarella and homemade dressing		
<b>Insalata gigante</b>		<b>19.80</b>
Large salad plate with egg		
<b>Insalata mediterraneo</b>		<b>21.–</b>
Pasta salad with spinach, rocket salad, grated walnuts, dried tomatoes, black olives, grana Padano chips		

## Risotto

<b>Risotto alla sarda</b>	21.–	<b>25.–</b>
White wine risotto with minced beef, tomatoes, saffron, oregano, grana Padano, olive oil		
<b>Risotto ai funghi porcini</b>	20.50	<b>24.–</b>
Risotto with cep mushrooms		

## Spaghetti

### Spaghetti della casa

<b>Portofino</b>		<b>27.–</b>
Blacktiger-prawns, cep mushrooms, garlic, parsley, tomato, chillies, olive oil, white wine		
<b>All'astice e gamberoni</b>		<b>34.–</b>
Pieces of lobster (appr. 80g), lobsterbutter, a Blacktiger-prawn, tomato and zucchini-strips and onions		
<b>Al limone</b>	16.50	<b>19.–</b>
Lemon juice, basil, grana Padano, olive oil		
<b>Del Padrone</b>		<b>23.50</b>
Ham, green peas, onions, Grana Padano, cream		

<b>Aglio, olio e peperoncini</b>	14.90	<b>17.50</b>
<b>Bolognese, with beef bolognese</b>	16.50	<b>19.50</b>
<b>Pesto</b>	15.70	<b>18.50</b>
<b>Carbonara (Swiss recipe)</b>	19.50	<b>23.–</b>
Cream, bacon, egg, grana Padano, onions		
<b>Carbonara (Original recipe)</b>	19.50	<b>23.–</b>
Bacon, egg, grana Padano, garlic, parsley		

### Spaghetтата (3 pers. or more) p. p. 26.–

Giant spaghetti dish à discrétion with five different sauces (Bolognese, Pesto, Carbonara, Pollo, Napoli)

### Per i più piccoli

Specially for children:



<b>Spaghetti Napoli</b>		<b>7.–</b>
<b>Lasagne verde al forno</b>		<b>8.–</b>
<b>Pizza per bambini</b>		<b>8.–</b>
Tomatoes, ham, oregano, basil, mozzarella		
<b>Pinocchio</b>		<b>10.–</b>
Chicken scallops and french fries		

Small portions only where indicated

The dishes on this menu are served daily from 11.30 a.m. to 2 p.m., and from 6 p.m. to 10.30 p.m.

Prices incl. VAT

G1 6.2017

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<b>Spaghetтата</b> (3 pers. or more) p. p.	<b>26.–</b>
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Served in a pan on a hotplate:

**Entrecôte «Café de Paris» 39.–**

A delicate Swiss Gourmet-sirloin steak (180 g) , carved into strips, with a spicy herb sauce and crispy french fries.

## Pizze / Pizzas

<b>Pizza Margherita</b>	14.30	17.–
Tomato sauce, oregano, basil, mozzarella		
<b>Pizza Diavolo</b>	18.–	21.50
Mincemeat, tomato sauce, mushrooms, oregano, chillies, mozzarella, garlic		
<b>Pizza Milano</b>	17.50	21.–
Salami piccante, tomato sauce, mozzarella		
<b>Pizza Gorgonzola</b>	16.50	19.50
Gorgonzola, oregano, mozzarella		
<b>Pizza Padrino</b>	20.80	24.50
Smoked salmon, carpaccio (rump beef) pesto, tomato sauce, oregano, mozzarella		
<b>Pizza Hawaii</b>	17.50	20.50
Shoulder ham, pineapple, oregano, tomato sauce, mozzarella		
<b>Pizza ai funghi e prosciutto della spalla</b>	18.30	21.50
Mushrooms, shoulder ham, tomato sauce, garlic, oregano, mozzarella		
<b>Pizza al prosciutto della spalla</b>	16.70	19.60
Shoulder ham, tomato sauce, oregano, mozzarella		
<b>Pizza Toscana</b>	17.80	21.–
Paprika sausage, peppers, tomato sauce, bacon, onions, oregano, mozzarella		
<b>Pizza Primavera</b>	16.50	19.50
Egg plant, zucchini, broccoli buds, oregano, garlic, tomato sauce, mozzarella		
<b>Pizza «Marco Polo»</b>	19.–	22.40
Chicken breast (Switzerland), curry, pineapple, oregano, tomato sauce, mozzarella		
<b>Pizza quattro stagioni</b>	18.30	21.50
Peppers, shoulder ham, tomato sauce, artichokes, mushrooms, oregano, olives, sardines, mozzarella		
<b>Calzone ripieno</b>	26.–	
Shoulder ham & mozzarella filling with egg, tomato sauce, grana Padano and pesto		

**Pizza «San Daniele» 22.– 26.–**  
San Daniele raw ham, tomato sauce, rucola, mozzarella, basil, oregano

## Pasta fresca

Insider tips for pasta fans:

**Ravioli «Mamma Mia»**

Home-made ravioli with a delicate veal filling

**On a fine cream sauce with vegetables** 23.– 27.–

**Typical italien, only with butter** 23.– 27.–

**Tris di pasta** 26.–

Panzerotti, penne, lasagne

**Tris di gnocchi** 24.–

Potato gnocchi with gorgonzola sauce, tomato sauce and pesto

**Tagliatelle con tartufi neri** 23.80 28.–  
Home-made noodles with black truffles and white truffle butter

**Lasagne verde al forno** 24.50  
Home-made with beef Bolognese

**Panzerotti «Mamma Mia»** 23.50  
Filled with spinach, quark and herbs on a fine cream & tomato sauce with bechamel and grana Padano au gratin

**Gnocchi di patate al Gorgonzola** 17.80 21.–  
Potato gnocchi on a delicate Gorgonzola sauce

**Penne all'arrabiata** 17.– 20.–  
Penne on a spicy tomato sauce

**Tagliatelle al salmone** 20.80 24.50  
Home-made noodles with smoked salmon on a delicate prosecco-cream sauce

**Pizza «Mamma Mia» 22.– 26.–**  
Veal, tomato sauce, mozzarella, basil

Small portions only where indicated

Prices incl. VAT

# Giro d'Italia

We exclusively use San Marzano-tomatoes, olive oil extra vergine and carnaroli risotto rice!

## Piemonte

**Paillard di manzo** 36.-  
Large thinly sliced grilled beef paillard served with lemon, Café de Paris sauce and french fries.

## Lombardia

**Piccata alla milanese** 33.- 37.-  
Veal scallops, prepared Milan-style, with tomato spaghetti.

## Trentino

**Filetto di Salmerino al limone** 34.-  
Char fillet prepared on a fine lemon sauce. Served with delicate vegetable rice and spinach leaves.

## Veneto

**Scaloppine di vitello al limone** 33.- 37.-  
Veal scallops on a subtle lemon sauce with saffron risotto.

## Friuli

**Gamberoni «Mamma Mia»** 23.- 27.-  
Halved Blacktiger-prawns au gratin, served in a «spiral pot» with a spicy herb sauce.

## Liguria

**Gamberoni arrosto** 36.-  
Spicy, grilled Blacktiger-prawns, prepared with chillies, garlic, spices and Italian herbs with dry rice and spinach leaves.

## Venezia

**Fegato di vitello alla veneziana** 30.- 35.-  
Fresh veal liver with onions and herbs and a fine saffron risotto.

## Emilia Romagna

**Scaloppine di pollo all'Emiliana** 24.60 29.-  
Chicken scallops, prepared on a delicate pesto cream sauce with fresh home-made noodles.

## Toscana

**Filetto di maiale al tegamino** 33.-  
Pork fillet-médailles prepared in the oven with italian herbs, garlic and olive oil presented in a pan. Served with a delicate tomato risotto.

## Latium

**Petti di pollo** 28.-  
Tender warm breast of chicken with a mixed salad and Café de Paris-Mousse.

## Puglia

**Sogliola alla griglia** 39.-  
Large grilled sole (app. 350 g) with vegetable rice.

## Sicilia

**Scaloppine di vitello al Marsala** 38.-  
Subtly-spiced veal scallops, presented in a pan, on a delicate sauce with Marsala wine and cream. Served with home-made noodles.

**Contorni / additional vegetables: Broccoli buds, spinach (per portion) 6.-**

**Small portions only where indicated**

You can choose one of the following side dishes to accompany your Giro d'Italia main (except Gamberoni «Mamma Mia»):  
Rice, vegetable rice, white wine risotto, saffron risotto, tomato risotto, home-made noodles, spaghetti, french fries, polenta.

**Dolci / dessert:**

Ask for our special dessert / ice cream menu

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