

Autumn Specialities with Pumpkin



Piatti Autunno con zucca

Antipasto/Starter

Zuppa di zucca

A fine, freshly-prepared pumpkin soup.

9.–

Secondi/Main dishes

Fegato di vitello con zucca

35.–

Fresh veal liver with onions and herbs and crispy fried pumpkin rösti.

Risotto con zucca e gamberetti

27.–

Carnaroli risotto prepared with iced pumpkin, cocktailshrimps, pumpkin oil and tomatoes with Italian herbs.

Penne gratinati con zucca e melanzane

22.–

Penne, prepared with fresh pumpkin, pumpkin seed oil, aubergines, tomatoes, herbs, onions and garlic, browned with Grana Padano.

Ravioli con zucca

24.–

Pumpkin-ricotta-ravioli with home-made pumpkin-creamsauce, diced pumpkin and pumpkin seed oil.

Gamberoni arrosto con «Rösti» di zucca

Spicy grilled giant prawns with crispy fried pumpkin rösti.

34.–

To accompany our pumpkin dishes we recommend a red wine from the Umbria region in 7.5 dl quality by the glass.

Vino rosso / Red wine:

**Trentanni, Umbria igp
Falesco, 2015**

1dl Fr. 6.90