

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

Antipasti / hors d'oeuvre

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

Antipasto dal Tavolo

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

Minestrone casalinga		10.90
Crema di pomodoro		9.50

Insalate / salads

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

Risotto

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

Spaghetti

Spaghetti della casa

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

Aglio, olio e peperoncini	14.90	17.50
Bolognese, with beef bolognese	16.50	19.50
Pesto	15.70	18.50
Carbonara (Swiss recipe)	19.50	23.–
Cream, bacon, egg, grana Padano, onions		
Carbonara (Original recipe)	19.50	23.–
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:



Spaghetti Napoli		7.–
Lasagne verde al forno		8.–
Pizza per bambini		8.–
Tomatoes, ham, oregano, basil, mozzarella		
Pinocchio		10.–
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

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

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

Prices incl. VAT