

Autumn Specialities with Pumpkin



Piatti Autunno con zucca

Antipasto / Starter

Zuppa di zucca

A fine, freshly-prepared pumpkin soup.

Fr. 11.–

Secondi / Main dishes

Fegato di vitello con zucca

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

Fr. 38.–

Lucioperca su risotto alla zucca

36.–

Tender pike-perch fillets on a Carnaroli risotto prepared with pumpkin pieces and pumpkin seed oil.

Penne gratinati con zucca e melanzane

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

Fr. 26.–

Ravioli con zucca

Fr. 26.–

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

Pollo impanata con semi di zucca

Crispy fried chicken breast in a panko and pumpkin seed coating with a light dip sauce and a delicious pumpkin and potato salad.

Fr. 32.–

To accompany our pumpkin dishes, we recommend our wine of the month, a red wine from the Puglia region, offered by the glass.

Vino rosso / Red wine:

**Trentangeli 2021
Castel del Monte doc
Tenuta Bocca di Lupo**

1dl Fr. 8.50

