

Antipasti

ANTIPASTI

BRUSCHETTE AL POMODORO V	14.8
Slices of toasted bread, tomatoes, onions, garlic, basil, olive oil	
CROSTINI «LUCE»	24.5
Slices of toasted bread, Parma ham DOP, buffalo mozzarella, white truffle oil, fresh black seasonal truffle	
ANTIPASTO EMILIA	22.5
One glass of Lambrusco Ceci, Salame Strolghino, Mortadella di Bologna IGP, Parmigiano Reggiano DOP, balsamic vinegar	
ANTIPASTO MISTO	24.5
Various specialities from the display cabinet	
BURRATINA E CULATELLO DI ZIBELLO DOP	26.5
Burrata, high quality pork ham from Emilia-Romagna	
CARPACCIO DI MANZO	26.5
Fillet of beef carpaccio with Grana Padano DOP, rocket, extra virgin olive oil, lemon juice	
ACCIUGHE DEL MAR CANTABRICO	19.5
Anchovy fillets from the Cantabrian Sea, slices of toasted bread, butter	
COCKTAIL DI GAMBERI	26.5
Shrimps served with house-made cocktail sauce	
COZZE ALLA MARINARA	26.5
Fresh mussels with white wine, tomatoes, garlic	
GRATINATO DI CROSTACEI	24.5
Scallops, mussels and scampi gratinated according to a Romagna recipe (parsley, garlic, breadcrumbs)	

Minestre

MINESTRE

CAPPELLETTI IN BRODO	15.8
Chicken broth with meat dumplings	
MINISTRONE V	16.5
Fresh vegetable soup	

Insalate

INSALATE

INSALATA VERDE V	10.5
Green salad	
INSALATA MISTA V	12.5
Mixed salad	
INSALATA DI RUCOLA CON GRANA V	16.5
Rocket salad with cherry tomatoes, Grana Padano DOP, balsamic vinegar, olive oil	
FIOR DI BUFALA CON POMODORO E BASILICO V	20.5
Buffalo mozzarella, tomatoes, extra virgin olive oil, basil	
INSALATINA DI POLPO	22.5
Squid salad with Taggiasca olives, olive oil, lemon juice	

Piadine

PIADINE ROMAGNOLE

STRACCHINO E RUCOLA	18.5
Stracchino cheese, rocket	
BUFALA, POMODORO E BASILICO	20.5
Buffalo mozzarella, tomatoes, basil	
N'DUJA E STRACCHINO	22.5
N'duja (spicy spreadable salami from Calabria), stracchino cheese	
PROSCIUTTO CRUDO, STRACCHINO E RUCOLA	24.5
Raw ham, stracchino cheese, rocket	

HISTORY OF THE PIADINA ROMAGNOLA

Without doubt one of the region's most typical recipes, the Piadina Romagnola – the flat bread of Romagna – has become a symbol of this part of Italy that derives from an ancient tradition with a long history. It was once prepared by the peasants and poor people on the so-called testo, a baking dish originally made of clay or cast iron. Nowadays a cast iron pan is used or else a large stove top, as is the case here at the Luce. Its unique, delicious taste means it can be combined with lots of different fillings and makes it an excellent substitute for bread at all meals.

"Nothing speaks more of Romagna than this bread of ours – it is a symbol that embodies our devotion to our land ..." G. Pascoli (Italian poet from Romagna)

Primi

Primi

PRIMI PIATTI

SPAGHETTI AL POMODORO V Tomato sauce, basil	small 18.5	20.8
SPAGHETTI ALLA CARBONARA Fried guanciale (cheek bacon), egg, cream, Parmesan cheese	23.2	25.5
SPAGHETTI ALLE VONGOLE Fresh clams, cherry tomatoes, garlic, parsley	25.2	27.5
PENNE ALL'ARRABBIATA V Tomato sauce, garlic, basil, fresh peppers	20.5	22.8
TAGLIATELLE ALLA BOLOGNESE Egg pasta with minced meat sauce	22.5	24.8
TAGLIATELLE AI FUNGHI PORCINI TARTUFATI V Egg pasta with porcini mushrooms, tomatoes, white truffle oil	24.5	26.8
TAGLIATELLE AL CREMA DI PISTACCHIO Egg pasta with pistachio cream, burrata, smoked salmon	26.2	28.5
GARGANELLI «LUCE» Egg pasta with shrimps, salmon, tomatoes, brandy cream sauce, smoked salmon	25.2	27.5
CAPPELLETTI CON CREMA DI PARMIGIANO E GUANCIALE Dumplings with meat filling, Parmesan cream, guanciale (cheek bacon)	25.2	27.5
LUNETTE TARTUFATE V Dumplings filled with cheese, truffle cream sauce, black truffle	26.2	28.5
LASAGNE VERDI ALL'EMILIANA Spinach pasta with minced meat filling, béchamel, Parmesan cheese		26.5
RISOTTO DELL'ADRIATICO White wine risotto with various seafood, fish, tomatoes		38.5

PASTA DI NOSTRA PRODUZIONE HOUSE-MADE PASTA

STROZZAPRETI BUFALA V Tomato sauce, cherry tomatoes, buffalo mozzarella, pepperoncino	24.2	26.5
STROZZAPRETI RAGÙ E PISELLI Meat sauce, green peas	24.5	26.8
STROZZAPRETI ALLO SCOGLIO Fresh clams and mussels, cherry tomatoes, peppers	27.2	29.5
GNOCCHI AL PESTO V House-made pesto sauce	23.2	25.5

We will be glad to serve gluten-free pasta on request!

Secondi Piatti

CARNI

PIATTO FIT		29.5
Large mixed salad platter with chicken breast (additional side dish not included)		
PETTO DI POLLO AL GORGONZOLA		32.5
Roasted chicken breast with raw ham, Gorgonzola cheese		
SCALOPPINE DI VITELLO AL LIMONE		43.5
Escalope of veal with a lemon sauce	small	37.5
SCALOPPINE DI VITELLO AL TARTUFO		45
Escalope of veal with a truffle cream sauce, black truffle	small	39
TAGLIATA DI MANZO «LUCE»		48.5
Sliced beef entrecôte from the grill, garnished with rocket, cherry tomatoes, Grana Padano DOP		
FILETTO DI MANZO ALLA ROSSINI		58
Fillet of beef on toasted bread, truffle sauce, foie gras, black seasonal truffle		
BISTECCA ALLA FIORENTINA	per 100 gr	18.5
T-bone steak from the grill from approx. 700 gr, as long as stock lasts or on advance order (side dish is charged additionally per person)		
Surcharge for herb butter		3.8

PESCI

FRITTURA DI CALAMARETTI		28.5
Small fried squid		
GAMBERONI E SCAMPI ALLA GRIGLIA		43.5
Giant shrimps, grilled scampi		
CODA DI ROSPO ALLA ROMAGNOLA (400 - 500 gr)		45
Monkfish oven-baked in the Romagna style (parsley, garlic, breadcrumbs)		
SOGLIOLA ALLA PIASTRA (600 - 700 gr)		52
Griddle-fried sole		

I CONTORNI

All meat and fish dishes are served with one of the following
side dishes of your choice: risotto, vegetables, tagliatelle,
fried potatoes with rosemary, French fries

Surcharge for second side dish		7.5
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PIZZE

VEGETARIANE

FORNARINA (as a side dish)	9.8
Pizza dough, rosemary, olive oil, sea salt	
MARGHERITA	18.9
Tomatoes, mozzarella fior di latte	
MARGHERITISSIMA	26.5
Tomatoes, mozzarella fior di latte, cherry tomatoes, buffalo mozzarella, basil	
GIARDINO	25.5
Tomatoes, mozzarella fior di latte, mushrooms, various vegetables	
BURRATA E PESTO	26.5
Mozzarella fior di latte, cherry tomatoes, pesto, burrata	

SALUMI E PROSCIUTTI

PROSCIUTTO E FUNGHI	24.5
Tomatoes, mozzarella fior di latte, ham, fresh mushrooms	
QUATTRO STAGIONI	25.5
Tomatoes, mozzarella fior di latte, ham, artichokes, mushrooms, Taggiasca olives	
VENTRICINA	25.5
Tomatoes, mozzarella fior di latte, spicy Ventricina salami from Abruzzo	
SALSICCIA PICCANTE	24.8
Tomatoes, mozzarella fior di latte, spicy sausage, dried peppers, Taggiasca olives	
STRACCIATELLA	27.5
Mozzarella fior di latte, Mortadella di Bologna IGP, rocket, cherry tomatoes, burrata, pistachios	
ROMAGNOLA	27.5
Tomatoes, mozzarella fior di latte, rocket, stracchino cheese, raw ham	

LE MARINARE

TONNO E CIPOLLA	25.5
Tomatoes, mozzarella fior di latte, tuna, red onions	
GAMBERI E ZUCCHINE	27.5
Tomatoes, mozzarella fior di latte, shrimps, zucchini, garlic	
FRUTTI DI MARE	29.5
Tomatoes, mozzarella fior di latte, various seafood, garlic	



PIZZE

SPECIALI

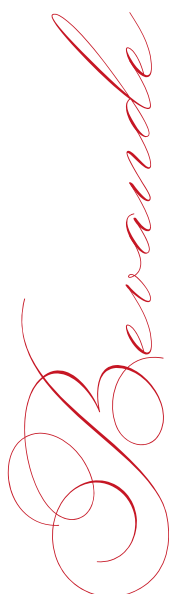
CETARA	25.8
Tomatoes, anchovy fillets from Cetara, buffalo mozzarella, Taggiasca olives, oregano	
CALZONE «LUCE»	27.5
Covered pizza with tomatoes, mozzarella fior di latte, ham, spicy salami, Gorgonzola cheese	
CALABRESE	27.5
Tomatoes, mozzarella fior di latte, N'duja (spicy spreadable salami from Calabria), burrata	
«NOSTALGIA GRISSINO»	28.5
Tomatoes, mozzarella fior di latte, rocket, bresaola, Parmesan shavings	
AMALFI	28.5
Mozzarella fior di latte, smoked salmon, rocket, zest of lemon	
DEL PADRONE	32.5
Tomatoes, mozzarella fior di latte, fillet of beef carpaccio, rocket, Grana Padano DOP	
AL TARTUFO NERO V	32.5
Mozzarella fior di latte, Grana Padano DOP, black truffle, white truffle oil	

SUPPLEMENTO / SURCHARGE

SENZA GLUTINE Gluten-free pizza	5
ROCKET	4.5
MOZZARELLA DI BUFALA	7.5
WHITE TRUFFLE OIL	3.8

We will be happy to serve the following on request:

PICCOLA PIZZA smaller pizza 2.3 cheaper



SPUMANTI E CHAMPAGNE

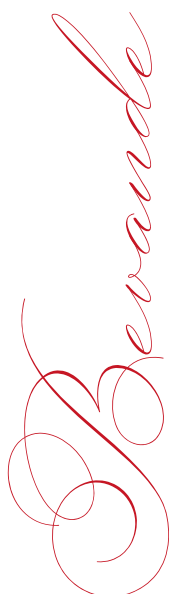
	per dl	7.5 dl
GIUSEPPE VERDI LAMBRUSCO EMILIA IGT Lambrusco, frizzante e amabile Ceci, Emilia-Romagna	7.8	49
PROSECCO SUPERIORE EXTRA DRY DOCG CONEGLIANO VALDOBBIADENE Glera Col di Rocca, Veneto	9.5	55
«K» PROSECCO ROSÉ MILLESIMATO BRUT DOC Glera, Pinot Noir Refrontolo, Veneto	10.5	65
MOSCATO D'ASTI DOCG Moscato Fabio Perrone, Piedmont	9.8	62
FRANCIACORTA BRUT «CUVÉE PRÉSTIGE» DOCG Pinot Noir, Chardonnay, Pinot Bianco Ca'del Bosco, Lombardy	14.8	92
CHAMPAGNE LOUIS ROEDERER COLLECTION 243 Chardonnay, Pinot Noir, Meunier Louis Roederer, France	18.5	125

APERITIVI

	vol %		
SANBITTER non-alcoholic		10 cl	5.8
CRODINO non-alcoholic		17.5 cl	8.5
WHITE WINE SPRITZER (sweet / sour)			8.5
CAMPARI	23	4 cl	8
CINZANO ROSSO	15	4 cl	8
MARTINI BIANCO	15	4 cl	8
CYNAR	16.5	4 cl	8
PASTIS 51	45	4 cl	8
Added soda		10 cl	1.5
Added orange juice		10 cl	2

LONGDRINKS

GRAND TONIC Grand Marnier Cordon Rouge 4 cl, 20 cl tonic water			13.5
BACARDI COLA Bacardi Carta Blanca 4 cl, Cola 33 cl			14.5
VODKA BITTER LEMON Skyy Vodka 4 cl, 20 cl Bitter Lemon			14.5
WHISKEY COLA Jack Daniel's No7 4 cl, 33 cl Cola			15.5
BULLDOG GIN TONIC Bulldog London Dry Gin 4 cl, 20 cl tonic water			15.5



COCKTAILS

LAMBRUSCO ON ICE Lambrusco Ceci, Cinzano Rosso, slice of orange, ice	10.5
ROSÉ SPRITZ Rosé wine, Citro, cranberry syrup, mint	10.5
MARTINI ROYALE BIANCO Martini Bianco, Prosecco, lime	12.5
LIMONCELLO SPRITZ Limoncello, Prosecco, soda, peppermint, slice of lemon	12.5
APEROL SPRITZ Aperol, Prosecco, soda, slice of orange	12.5
CAMPARI SPRITZ Campari, Prosecco, soda, slice of orange	12.5
HUGO Prosecco, elderflower syrup, soda, lime, mint	12.5
NEGRONI Campari, gin, Cinzano Rosso, slice of orange	15
KIR ROYAL Franciacorta Ca'del Bosco, cassis	16
MARTINI VIBRANTE & TONIC (NON-ALCOHOLIC) Martini Vibrante, tonic, slice of orange	10

GIN

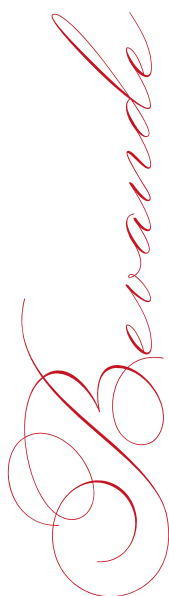
	vol %	4 cl
BULLDOG LONDON DRY GIN, ENGLAND	40	11
MALFY GIN ROSA, ITALY	41	13.5

VODKA

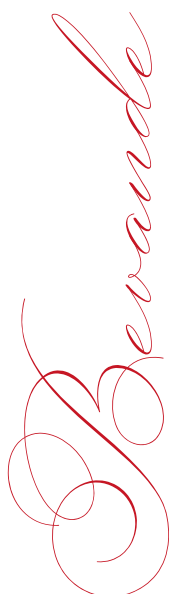
	vol %	4 cl
SKYY, SAN FRANCISCO - USA	40	10
BELVEDERE, POLAND	40	13.5

WHISKEY

	vol %	4 cl
JACK DANIEL'S NO7 SOURMASH WHISKEY TENNESSEE, USA	40	11
WILD TURKEY 101 PROOF BOURBON WHISKEY KENTUCKY - USA	50.5	13.5
BUSHMILLS 16 YEARS SINGLE MALT IRISH WHISKEY, IRELAND	40	17.5
GLENMORANGIE SIGNET HIGHLAND SINGLE MALT SCOTCH WHISKY, SCOTLAND	46	24.5



RUM	vol %	2 cl
APPLETON SIGNATURE BLEND, JAMAICA	40	9
DIPLOMÁTICO MANTUANO 8 YEARS RON EXTRA ANEJO, VENEZUELA	40	9.8
ZACAPA CENTENARIO XO 25 YEARS GRAN RESERVA ESPECIAL, GUATEMALA	40	16.5
TEQUILA - MEXICO	vol %	2 cl
ESPOLON REPOSADO 100% Puro Agave	40	9.5
COGNAC - FRANCE	vol %	2 cl
BISQUIT & DUBOUCHÉ VSPO	40	10.5
HENNESSY X.O	40	18.5
HENNESSY PARADIS RARE COGNAC Le Cognac «PAR EXCELLENCE»	40	55
BRANDY	vol %	2 cl
VECCHIA ROMAGNA RISERVA TRE BOTTI, EMILIA-ROMAGNA - ITALY	40.8	10.5
TORRES JAIME I 30 YEARS RISERVA DE LA FAMILIA, PENEDEÈS - SPAIN	38	16.5
LIQUORI E DISTILLATI	vol %	2 cl
LIMONCELLO, SICILY - ITALY	28	7.5
MELA VERDE VILLA DE VARDA, TRENINO - ITALY	28	8
AMARETTO DISARONNO, LOMBARDY - ITALY	28	8
SAMBUCA MOLINARI, LAZIO - ITALY	40	8
GRAND MARNIER CORDON ROUGE, COGNAC - FRANCE	40	8.5
BAILEYS, ORIGINAL IRISH CREAM, IRELAND	17	8.5
WILLIAMINE MORAND, VALAIS - SWITZERLAND	43	9.5
CALVADOS CHÂTEAU DU BREVIL VSOP, BRITTANY - FRANCE	42	9.5
VIEILLE PRUNE VEDRENNE BURGUNDY - FRANCE	40	9.5



AMARI - ITALIA

	vol %	4 cl
BRAULIO AMARO LOMBARDY	21	8
AVERNA SICILY	29	8
AMARO MONTENEGRO EMILIA-ROMAGNA	23	8
RAMAZZOTTI LOMBARDY	30	8
JEFFERSON AMARO IMPORTANTE CALABRIA	30	10.5

BIRRA ALLA SPINA

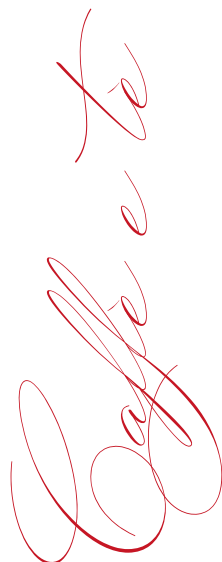
ANGELO PORETTI 4 LUPOLI	30 cl	5.8
FELDSCHLÖSSCHEN BRAUFRISCH / SEASONAL BEER	30 cl	5.5
GURTEN BÄRE GOLD / PANACHÉE	20 cl	4.5
GURTEN BÄRE GOLD / PANACHÉE	30 cl	5.2

BIRRA BOTTIGLIE

FELDSCHLÖSSCHEN NON-ALCOHOLIC	33 cl	6.2
DUNKLE PERLE	33 cl	6.2
SCHNEIDER WEISSE PALE WHEAT BEER	50 cl	9

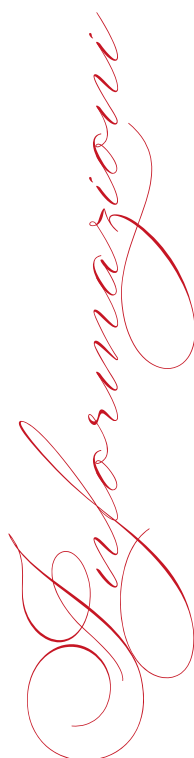
BIBITE FREDE

SAN PELLEGRINO / ACQUA PANNA	50 cl	6.5		
LIMONATA SAN PELLEGRINO	20 cl	5.8		
ARANCIATA SAN PELLEGRINO	20 cl	5.8		
CHINOTTO SAN PELLEGRINO	20 cl	5.8		
COCA COLA / ZERO	33 cl	5.5		
RIVELLA RED / BLUE	33 cl	5.5		
FANTA	33 cl	5.5		
RAMSEIER APPLE SPRITZER	33 cl	5.5		
SCHWEPES TONIC / BITTER LEMON	20 cl	5.5		
GRANINI ORANGE JUICE / TOMATO JUICE	20 cl	5.5		
ORANGE JUICE, FRESHLY SQUEEZED	20 cl	7.5		
CITRO (non-bottled)	30 cl	4.5	50 cl	6.5
ICE TEA (non-bottled)	30 cl	4.5	50 cl	6.5
ELDERFLOWER SYRUP	30 cl	3.5	50 cl	5.5
«ACQUA DI BERNA»			50 cl	3.8
Tap water				
CORDIAL FOR CHILDREN				free of charge



CAFFÈ E TÈ

ESPRESSO / CAFFÈ / RISTRETTO	4.8
DECAFFEINATO	4.8
MACCHIATO	5
DOPPIO	8
CORRETTO GRAPPA	8.5
CAFFÈ MOKA	12.5
FOR TWO PEOPLE, waiting time: about 7 - 8 minutes	
CAPPUCCINO	5.8
LATTE MACCHIATO	6.8
CIOCCOLATA CALDA / FREDDA	5.5
TÈ DIVERSI «SIROCCO»	5.8
Gentle Blue, Jade Oolong, Green Jasmine, Verbena, Camomile Orange Blossoms, Moroccan Mint, Ginger Lemon, Red Kiss	



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V PIATTI VEGETARIANI / Vegetarian dishes

10% DISCOUNT ON TAKEAWAY ORDERS

ALL PRICES IN CHF incl. VAT

ALLERGENE

On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies and/or intolerances.