

*Informazioni*

## **INFORMAZIONI**

**OPEN 365 DAYS A YEAR!**

**REDUCED MENU** 1:45 P.M. – 6:00 P.M.

**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.

# Antipasti

## ANTIPASTI

<b>BRUSCHETTE AL POMODORO</b> <b>V</b>	14.8
Slices of toasted bread, tomatoes, onions, garlic, basil, olive oil	
<b>ANTIPASTO EMILIA</b>	22.5
One glass of Lambrusco Ceci, Salame Strolghino, Mortadella di Bologna IGP, Parmigiano Reggiano DOP, balsamic vinegar	
<b>ANTIPASTO MISTO</b>	24.5
Various specialities from the display cabinet	
<b>ACCIUGHE DEL MAR CANTABRICO</b>	19.5
Anchovy fillets from the Cantabrian Sea, slices of toasted bread, butter	
<b>COZZE ALLA MARINARA</b>	26.5
Fresh mussels with white wine, tomatoes, garlic	

## MINESTRE

<b>CAPPELLETTI IN BRODO</b>	15.8
Chicken broth with meat dumplings	
<b>MINISTRONE</b> <b>V</b>	16.5
Fresh vegetable soup	

# Insalate

## INSALATE

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

*Primi*

*Primi*

## PRIMI PIATTI

	small		
<b>SPAGHETTI AL POMODORO</b> V	18.5	20.8	
Tomato sauce, basil			
<b>PENNE ALL'ARRABBIATA</b> V	20.5	22.8	
Tomato sauce, garlic, basil, fresh peppers			
<b>TAGLIATELLE ALLA BOLOGNESE</b>	22.5	24.8	
Egg pasta with minced meat sauce			
<b>TAGLIATELLE AI FUNGHI PORCINI TARTUFATI</b> V	24.5	26.8	
Egg pasta with porcini mushrooms, tomatoes, white truffle oil			
<b>GARGANELLI «LUCE»</b>	25.2	27.5	
Egg pasta with shrimps, salmon, tomatoes, brandy cream sauce, smoked salmon			
<b>LASAGNE VERDI ALL'EMILIANA</b>		26.5	
Spinach pasta with minced meat filling, béchamel, Parmesan cheese			

## PASTA DI NOSTRA PRODUZIONE HOUSE-MADE PASTA

<b>STROZZAPRETI BUFALA</b> V	24.2	26.5	
Tomato sauce, cherry tomatoes, buffalo mozzarella, pepperoncino			
<b>GNOCCHI AL PESTO</b> V	23.2	25.5	
House-made pesto sauce			

## CARNI

<b>PIATTO FIT</b>		29.5	
Large mixed salad platter with chicken breast (additional side dish not included)			
<b>PETTO DI POLLO AL GORGONZOLA</b>		32.5	
Roasted chicken breast with raw ham, Gorgonzola cheese			
<b>SCALOPPINE DI VITELLO AL LIMONE</b>		43.5	
Escalope of veal with a lemon sauce	small	37.5	

## PESCI

<b>CODA DI ROSPO ALLA ROMAGNOLA</b> (400 - 500 gr)		45	
Monkfish oven-baked in the Romagna style (parsley, garlic, breadcrumbs)			

## I CONTORNI

Risotto, vegetables, tagliatelle, roast potatoes with rosemary			
Surcharge for second side dish			7.5

*Secondi*



## PIZZE

### VEGETARIANE

**FORNARINA** (as a side dish) 9.8  
Pizza dough, rosemary, olive oil, sea salt

**MARGHERITA** 18.9  
Tomatoes, mozzarella fior di latte

**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

**VENTRICINA** 25.5  
Tomatoes, mozzarella fior di latte, spicy Ventricina salami from Abruzzo

**ROMAGNOLA** 27.5  
Tomatoes, mozzarella fior di latte, rocket, stracchino, 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

### SPECIALI

**CETARA** 25.8  
Tomatoes, anchovy fillets from Cetara, buffalo mozzarella, Taggiasca olives, oregano

**«NOSTALGIA GRISSINO»** 28.5  
Tomatoes, mozzarella fior di latte, rocket, bresaola, Parmesan shavings

**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

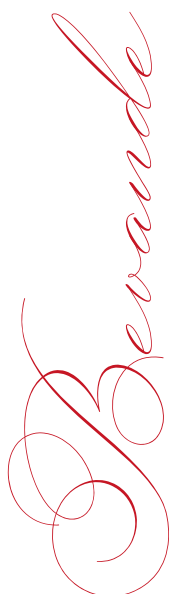
ROCKET 4.5

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

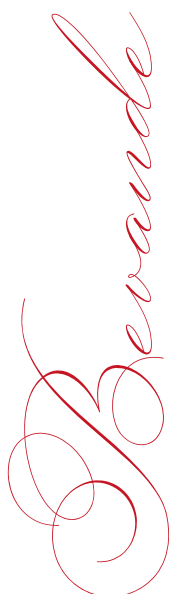
	per dl	7.5 dl
<b>GIUSEPPE VERDI LAMBRUSCO EMILIA IGT</b> Lambrusco, frizzante e amabile Ceci, Emilia-Romagna	7.8	49
<b>PROSECCO SUPERIORE EXTRA DRY DOCG</b> <b>CONEGLIANO VALDOBBIADENE</b> Glera Col di Rocca, Veneto	9.5	55
<b>«K» PROSECCO ROSÉ MILLESIMATO BRUT DOC</b> Glera, Pinot Noir Refrontolo, Veneto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

## APERITIVI

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

## LONGDRINKS

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



## COCKTAILS

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

## GIN

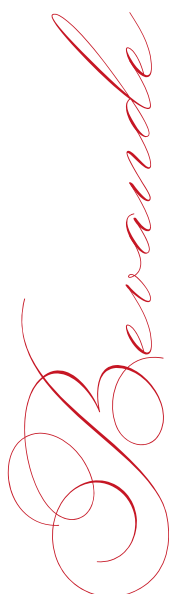
	vol %	4 cl
<b>BULLDOG LONDON DRY GIN, ENGLAND</b>	40	11
<b>MALFY GIN ROSA, ITALY</b>	41	13.5

## VODKA

	vol %	4 cl
<b>SKYY, SAN FRANCISCO - USA</b>	40	10
<b>BELVEDERE, POLAND</b>	40	13.5

## WHISKEY

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



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

*Sevande*

## 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		
SCHWEPPES 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» Tap water			50 cl	3.8
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

*Caffè e Tè*