

ANTIPASTI & INSALATE * starters and salads

Insalata Mista

14

Leaf salads ° cucumber ° bell peppers ° carrots from Martin Zogg „St. Gallen“
cherry tomatoes ° red beetroot by Beat Meyer „Aargau“ ° parsley ° chives ° sun flower seeds
pumpkin seeds ° croutons

Salad sauces: French, balsamic or raspberry and walnut

Starter of the day

15

Changes daily

ZUPPA * Soup

Soup of the day

15

Changes daily

TAGLIOLINI, SPAGHETTI & PENNE * assorted pastas

Small/Large

Tartufo

25/30

Freshly grated winter truffle ° herb sauce ° parsley

Manzo

23/28

Strips of Swiss beef ° cherry tomato ° Pecorino cheese ° rocket

Amatriciana

20/25

Tomato sauce ° crispy bacon ° red onion ° black pepper ° Pecorino
native olive oil, extra virgin

RAVIOLI * filled pasta

Small/Large

Raviolino al Basilico

21/26

Dried tomatoes ° buffalo mozzarella ° Cipolotte ° roasted cashew seeds

Raviolacci Cep Mushroom

21/26

Mixed mushroom cream sauce ° fried mushrooms from Kerns ° leek ° colourful cherry tomatoes

GNOCCHI DI PATATE * Potato Gnocchi

Small/Large

Gorgonzola

21/26

Gorgonzola sauce ° cherry tomatoes ° rocket ° pear chutney ° caramelized walnuts ° honey

Vegetarian



Lactose free



Gluten free



Our prices are in Swiss francs and include 7.7% VAT

PIZZA * from the stone oven

Small 24 cm/Large 30 cm

Margherita

Tomato sauce ° Mozzarella fior di latte ° Basil

14/18

Marinara

Tomato sauce ° Garlic oil ° Basil

12/16

Tartufo & Taleggio

Mascarpone ° Taleggio ° Black Truffle ° Basil

26/30

Vegetariana

Tomato sauce ° Mozzarella ° Scamorza ° Aubergine ° Zucchini ° Cherry tomatoes

15/19

Bruschetta Fresca

Tomato ° Mozzarella ° Rocket ° Parmesan ° Olive oil

15/19

Parmigiana

Tomato sauce ° Mozzarella ° Aubergine ° Parmesan

18/22

Quattro Formaggi

Tomato sauce ° Mozzarella ° Pecorino ° Gorgonzola ° Scamorza

19/23

Quattro Stagioni

Tomato sauce ° Mozzarella ° Olives ° Artichoke ° Champignon ° Cooked ham

20/24

Prosciutto & Funghi

Tomato sauce ° Mozzarella ° Cooked ham ° Champignon

20/24

Diavola

Tomato sauce ° Mozzarella ° Ventricina Salami

20/24

San Daniele

Tomato sauce ° Mozzarella ° San Daniele ° Cherry tomato ° Parmesan ° Rocket

20/24

Bella Italia

Tomato sauce ° Basil ° San Daniele ° Pesto Genovese ° Buffalo mozzarella Straciatella

24/28

Calzone

Tomato sauce ° Mozzarella ° Cooked ham ° Champignon

24/28

Trentino

Hokkaido pumpkin sauce ° Buffalo mozzarella ° Basil ° Red onion
Black forest ham ° Ricotta di Bufala

23/27

Inverno

Hokkaido pumpkin sauce ° Swiss mountain cheese ° Crispy bacon
Aubergine ° Cep mushrooms ° Cranberry marmelade

23/27

Afumicata

Tomato sauce ° Mozzarella ° Fior di Latte ° Scamorza ° Pancetta ° Cep mushrooms

23/27

Modena

Smoked Mozzarella ° Ricotta di Bufala ° Pistachio ° Mortadella di Modena

22/26

DOLCE * Dessert

Daily Dessert

Changes daily

12

...or ask our wait staff for our Mövepick ice cream menu

For information to allergens in our dishes, please ask a member of our service team.

Vegetarian  Lactose free  Gluten free 

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