

aperitif

martini l'aperitivo non-alcoholic	9.00
aperol spritz limoncello spritz hugo	14.00
negroni	15.00

bevande

da PONE water still heavy, spend -.50 / liter, 5dl & 10dl	3.50	7.00
coca cola, coca cola zero, ice tea lemon, 3dl		5.00
aranciata, chinotto, lemonsoda, shorley, 3dl		5.00
bier paul open panache 1, 5dl & 3dl	7.50	5.00
moretti, menabrea, erdinger, moretti non-alcoholic 1, 3dl		6.00

white vine

	1.5l	1dl	7.5dl
prosecco treviso, extra dry, veneto		9.00	63.00
chardonnay		8.00	55.00
mandrarossa, sicily			
sauvignon blanc		8.50	59.00
cantina puiatti, friuli			
l'ariella		8.50	59.00
greco di tufo, vinosia, campania			

rose vine

norico rosé	8.50	59.00
schiaffa & teroldego, dolomite vineyards		

red vine

bonera	8.00	55.00	
nero d'avola, mandrarossa, sicily			
ripasso	9.50	66.00	
corvina, rondinella, molinara, bertani, veneto			
moreccio bolgheri	140.00	10.00	70.00
cabernet sauvignon / merlot / syrah, casa di terra, tuscany			
rocca rubia riserva	125.00	9.00	63.00
carignano, cantina santadi, sardinia			

coffee / tea

espresso		4.50
cappuccino doppio		5.50
sirocco golden assam, red kiss, morrocan mint		5.00

digestive

limoncello, amaro del capo, averna, ramazzotti	4cl	8.00
grappa amarone barrique, piemont	2cl	10.00

our sweets

tiramisu without alcohol 1, 2, 3		13.00
panna cotta with caramelcream / berry compote 1, 2, 3		12.00
babà al rum 1, 9		14.00
affogato espresso with vanilla icecream 2		8.50
dessert variation for 2 - 4 person 1, 2		30.00
fried dough with nutella or pistachio cream for 2 person 1, 2, 3, 6		20.00
ice cream cup 120ml		6.00
strawberry sorbet, mango sorbet, vanilla 2, chocolate 2		

prices in CHF including VAT | september 2024

our starters

bruschetta & tomatoes 4 pieces 1	20.00
bruschetta with pickled vegetables 4 pieces 1	20.00
pumkinsoup with mascarponecream 2	18.00
meatballs with pickled vegetables 4 pieces 2, 3	24.00
grilled squid with mashed potatoes 2, 11	28.00
tris di montanara three fried pizza doughs with various sauces 1	20.00
tris di frittatine for 2 people, ask our service 1, 2, 3	26.00
mixed salad	14.00
burrata or buffalo mozzarella with date tomatoes 2	19.50
buffalo mozzarella & parma ham 2	25.50
mixed plate for 2 people	42.00
parma ham, mortadella, cheese, artichokes, olives, dried tomatoes, salami 2	

our pasta & risotto

spaghetti chitarra with fresh tomatoes 1, 3	22.00
orecchiette with pesto, burrata & dry tomatoes 1, 2, 3	24.00
spaghetti chitarra alla carbonara egg, bacon, pecorino 1, 2, 3	26.00
gnocchi sorrentina tomato sauce & buffalo mozzarella 2, 3	24.00
paccheri with giant prawns & zucchini 1, 3, 11	27.50
orecchiette with sausage & pickled vegetables 1, 3	27.50
risotto with roasted mushrooms & sausage 2	29.00
specialty of the day	

our pizzas

cosacca organic pelati, pecorino cheese (without fior di latte, lactose-free) 1	20.00
marinara organic pelati, red garlic, oregano (without fior di latte, lactose-free) 1	20.00
napoli organic pelati, red garlic, oregano, capers, olives, anchovies fillets (without fior di latte, lactose-free) 1, 11	25.50
margherita organic pelati, fior di latte 1, 2	21.50
provola & pepe organic pelati, smoked provola cheese, black pepper & basil (lactose-free) 1	21.50
margherinara a small amount of organic pelati, tomato confit, buffalo mozzarella, oregano 1, 2	25.50
capricciosa organic pelati, fior di latte, mushrooms, salami, cooked ham (cold topping), artichokes, olives 1, 2	27.50
tonno yellow tomato cream, fior di latte, caramelized red onions, olives, fin tuna (cold topping) 1, 2, 11	27.50
prosciutto organic pelati, fior di latte, cooked ham (cold topping) 1, 2	25.50
salame piccante organic pelati, fior di latte, spicy salami 1, 2	26.50
parma fior di latte, parma ham, arugula, date tomatoes, grana padano shavings (all toppings are cold, without organic pelati) 1, 2	29.50
carrettiera smoked provolo cheese, friarielli from naples (cooked cabbage), sausage 1, 2	27.50
mortadella lemon pesto, smoked provolo cheese, mortadella (cold topping), pistachio granules 1, 2, 6	29.50
scarola smoked provola cheese, scarola vegetables, olives, capers, tomatoes, anchovies (without organic pelati) 1, 2, 11	26.50
4 formaggi liquid gorgonzola, caciocavallo, cacioricotta, fior di latte, grana padano, hazelnut granules 1, 2, 6	28.00
siciliana organic pelati, fior di latte, fried auberinge, cacioricotta 1	28.50
oro di napoli yellow date tomatoes, fior di latte, spicy salami, caciocavallo 1, 2	27.50
vegana daily vegetables, without fior di latte, hazelnuts 1, 2	27.00
calzone ricotta, cooked ham, salami, fior di latte, organic pelati 1, 2	25.50
terra antica peperoni cream, sausage, provola cheese, grated provolone cheese (without organic pelati sauce & fior di latte)	25.50
pizza of the month we are happy to provide you with detailed information 1	27.50
pizza gluten-free we also make all of our pizzas gluten-free for you, for an additional charge of 6.00	

declaration

italy: anchovys, bresaola, chesse, parma ham, salami, cooked ham, tuna

allergene

1 cereal containing gluten, e.g. wheat & semolina etc. 2 milk and products derived from it 3 eggs and products made from them 6 pistachios, hazelnuts, walnuts, etc. 9 sulfites 11 fish and products derived from them | vegetarian



instagram