

LA PROPOSTA DELLO CHEF

WE MATCH UP TRADITION WITH CONTEMPORARY LUXURY

Our «Proposta dello Chef» stands for fresh, light, and seasonal food, and for balanced, healthy and vegetarian choices. Modern, seasonally changing combinations are prepared à la minute for you to enjoy, surprising you with forgotten ingredients of Italian cuisine. Buon appetito!

MENU SPECIALE | 48*

INSALATA PRIMAVERA + GALLETTO ALLA CACCIATORA + PUNTO E BASTA!

1 INSALATA

INSALATA PRIMAVERA | 14 | 18

Catolagna chicory on a fresh homemade broad bean puree garnished with crispy apple slices, blueberries, roasted hazelnuts, Parmesan shavings «Vecchio» DOP and with blueberry-tomato puree

2 ZUPPA

ZUPPA ALL'AGLIO ORSINO | 12

Fresh homemade wild garlic-potato soup garnished with roasted almond shavings and sautéed wild garlic leaves

3 PASTA

TORTELLONI CON CREMA DI ASPARAGI | 27

Tortelloni fatti in casa served on a fresh homemade asparagus cream with a mozzarella di bufala coated in cornflakes, garnished with sautéed asparagus tips, goji berries and roasted pine nuts

con tuna fillet (PH) in a sesame coating
+11

4 PIZZA

ISOLANA | 26

Homemade cream of ricotta and salame piccante Ventricina garnished with zucchini, plum tomatoes, roasted cashew nuts decorated with mint and thin slices of Carasau bread

con porchetta (CH)  +5

5 PIATTO CLASSICO

GALLETTO ALLA CACCIATORA | 37

Mistkratzerli (CH) roasted in the oven, served with roast potatoes and sautéed shallots, in an alla cacciatora sauce with tomatoes, olives and mushrooms



VINO ROSSO

SOPHIE TENUTA DEL FONTINO 1DL 9 | 1.5L 130

2022 | spontaneous fermentation with indigenous yeasts, produced according to the biodynamic method. Matured in used barriques
Merlot, Syrah, Cabernet Franc



«Ruby red in colour; flavours of red berries and Mediterranean herbs such as rosemary on the palate. The finish is soft and enveloping, making it very pleasant and easy to drink.»

Goes with: Pasta, Pizza and grilled dishes

*Additions to the respective dishes must be ordered additionally at an extra charge

For more detailed information on the ingredients we use, please check our menu. If you have any allergies or intolerances, our staff will be happy to advise you. All prices are in CHF, inclusive of VAT.



Find more wines here or ask our service staff. Salute!