

# Menu

## Starters:

<b>Fassona beef Tartare</b> ..... <b>CHF 29.00</b> seasoned by the Chef (100 gr.)
<b>Fassona beef Tartare</b> ..... <b>CHF 39.00</b> seasoned by the Chef (200 gr.)
<b>Marinated pumpkin</b> ..... <b>CHF 25.50</b> with walnut sauce and bottarga
<b>“Sciatt” from Valtellina</b> ..... <b>CHF 26.00</b> (buckwheat fritters with melted cheese on a bed of radicchio)
<b>Musky Octopus</b> ..... <b>CHF 22.50</b> sautéed on creamed almonds and olives

## Our Risottos:

<b>Ticinese Risotto</b> ..... <b>CHF 24.50</b> with luganighetta sausage and saffron
<b>Risotto with porcini mushrooms,</b> ..... <b>CHF 26.50</b> crispy speck, and saffron
<b>Risotto with red prawns</b> ..... <b>CHF 28.50</b> from Mazara del Vallo and burrata cream
<b>Risotto with seafood</b> ..... <b>CHF 32.00</b>
<b>Risotto with porcini mushrooms flavoured</b> ..... <b>CHF 24.50</b> with lemon grass
<b>Risotto with Roses</b> ..... <b>CHF 26.50</b> whipped with Champagne
<b>Risotto with cream</b> ..... <b>CHF 24.50</b> of red cabbage, blueberries and burrata emulsion
<b>Risotto with pears and gorgonzola</b> ..... <b>CHF 23.50</b>
<b>Risotto with fig and walnut sauce</b> ..... <b>CHF 22.50</b>

## Our First Courses:

<b>*Spaghetti chitarra allo scoglio</b> ..... <b>CHF 28.00</b> (with seafood)
<b>*Fresh paccheri</b> ..... <b>CHF 24.50</b> with pistachio cream, crispy mortadella, and burrata cream
<b>*Fresh paccheri with vegetables</b> ..... <b>CHF 22.50</b> on saffron and cream (vegetarian dish)
<b>*Fresh paccheri with vegetables</b> ..... <b>CHF 22.50</b> on saffron cream and vegetable broth (vegan dish)
<b>*Spaghetti chitarra carbonara</b> ..... <b>CHF 23.50</b>
<b>Home-made lasagna</b> ..... <b>CHF 23.50</b>
<b>*Penne all’arrabbiata</b> ..... <b>CHF 20.50</b>
<b>*Home-made tagliatelle</b> ..... <b>CHF 23.50</b> with meat ragù sauce
<b>Potato gnocchi</b> ..... <b>CHF 23.50</b> with gorgonzola cream and crispy speck
<b>Potato gnocchi</b> ..... <b>CHF 24.50</b> with porcini mushrooms and ricotta cream flavoured with truffle
<b>*Paccheri with salmon</b> ..... <b>CHF 22.50</b> with ricotta cream and sautéed arugula

\*Also available Gluten-Free at no extra charge

## Our Soups:

<b>Grison soup</b> ..... <b>CHF 16.50</b> (pearl barley, carrots, celery, and dried meat)
<b>Home-made minestrone</b> ..... <b>CHF 12.50</b>
<b>Barley soup</b> ..... <b>CHF 16.50</b> with truffled porcini mushrooms and crispy bacon
<b>Almond cream soup and sautéed</b> ..... <b>CHF 18.50</b> cuttlefish flavoured with truffle
<b>Tomato cream soup</b> ..... <b>CHF 10.50</b>

Dear guest/customer, in the case of multiple sides, half portions, or generous portions, a supplement will be added.

If you have any allergies and/or food intolerances, feel free to ask for information about our food and drinks. We are ready and prepared to advise you in the best possible way.

## Our proposals:

<b>Braised beef</b> ..... cooked at low temperature with Merlot and polenta taragna with French fries or vegetable caponata or baked early potatoes	<b>CHF 32.00</b>
<b>Veal ossobuco</b> with saffron risotto .....	<b>CHF 42.50</b>
<b>Milanese pork cutlet</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 35.00</b>
<b>Roasted pork with apples</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 26.00</b>
<b>Fillet of prime beef (CH)</b> grilled ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 46.00</b>
<b>Beef entrecôte (CH)</b> ..... <b>with three-pepper sauce</b> with French fries or vegetable caponata or baked early potatoes	<b>CHF 38.00</b>
<b>Pork chop Aosta Valley style</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 28.50</b>
<b>Grandma's meatballs home-made</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 26.50</b>
<b>Calf's liver with Rösti</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 36.00</b>
<b>Cordon Bleu of pork (500gr)</b> ..... with French fries or vegetable caponata or baked early potatoes	<b>CHF 32.00</b>

## FONDUE & CHINOISE:

<b>Beef chinoise all-you-can-eat</b> ..... with a side of rice and chips (fried or baked) min. 2 pers	<b>CHF 42.00</b>
<b>Appenzeller cheese fondue</b> ..... with Porcini mushrooms	<b>CHF 29.50</b>
<b>Appenzeller cheese fondue</b> ..... with Porcini mushrooms	<b>CHF 34.00</b>

## Hamburgers:

<b>Piazza</b> ..... (200gr meat, lettuce, tomato egg, crispy bacon caramelised onions cheddar cheese and Piazza sauce)	<b>CHF 28.50</b>
<b>Bufalino</b> ..... (200gr meat, warm buffalo mozzarella grilled aubergines, crispy bacon tomato and hot sauce)	<b>CHF 29.50</b>
<b>Il Tedesco</b> ..... (200gr meat, stringy smoked scamorza cheese egg and mustard sauce)	<b>CHF 26.50</b>

## SALADS:

<b>Green Salad</b> .....	<b>CHF 8.50</b>
<b>"Millecolori" Salad</b> .....	<b>CHF 11.00</b>
<b>Tomato and Onion Salad</b> .....	<b>CHF 11.00</b>
<b>"Misticanza" Salad</b> ..... (radicchio, apples, and walnuts)	<b>CHF 16.50</b>
<b>"Greek Salad"</b> ..... (Feta cheese, green salad, cherry tomatoes, taggiasche olives, red onion)	<b>CHF 22.50</b>

## FOR OUR LITTLE GUESTS:

<b>Baby cutlet with French fries</b> .....	<b>CHF 18.00</b>
<b>Chicken nuggets with fries</b> .....	<b>CHF 16.00</b>
<b>Baby spaghetti with tomato sauce</b> .....	<b>CHF 14.00</b>
<b>Baby penne (pasta)</b> ..... with cream and ham	<b>CHF 14.00</b>

## PASTRY – DESSERTS:

<b>Crème brûlée</b> .....	<b>CHF 12.50</b>
<b>Home-made Tiramisù</b> .....	<b>CHF 12.50</b>
<b>Warm chocolate cake</b> ..... with a molten heart and a scoop of ice cream (approximate wait time 12 minutes)	<b>CHF 14.00</b>
<b>Signature dessert</b> .....	<b>CHF 12.00</b>
<b>Mövenpick ice cream selection</b>	

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# Pizzas

## Calzoni:

<b>Classic calzone</b> .....	<b>CHF 22.00</b>
with tomato, mozzarella, and cooked ham	
<b>Calzone napoletano</b> .....	<b>CHF 23.00</b>
with tomato, mozzarella, ricotta, and spicy salami	
<b>Calzone Piazza</b> .....	<b>CHF 28.00</b>
with double dough, tomato, mozzarella, cooked ham, mushrooms, olives, ricotta, and egg	

## White Pizzas:

<b>Zola e pere</b> .....	<b>CHF 23.00</b>
with mozzarella, cooked ham, gorgonzola, pears, nuts, and honey	
<b>4 formaggi</b> .....	<b>CHF 22.00</b>
with mozzarella, gorgonzola, brie and scamorza	

## Vegetarian Pizzas:

<b>Ortolana</b> .....	<b>CHF 23.00</b>
with tomato, mozzarella, courgette aubergines, peppers	
<b>Zucchini d'oro</b> .....	<b>CHF 23.50</b>
with mozzarella, cherry tomatoes, zucchini, and basil	

## Red Pizzas:

<b>Margherita</b> .....	<b>CHF 16.00</b>
with tomato, mozzarella, and basil	
<b>Marinara Piazza</b> .....	<b>CHF 16.00</b>
with tomato, garlic, taggiasche olives, and oregano	
<b>Diavola</b> .....	<b>CHF 20.00</b>
with tomato, mozzarella, and spicy salami	

<b>San Daniele</b> .....	<b>CHF 22.50</b>
with tomato, mozzarella, San Daniele raw ham	
<b>Napoli</b> .....	<b>CHF 19.00</b>
with tomato, mozzarella, anchovies, capers, and oregano	
<b>4 stagioni</b> .....	<b>CHF 23.50</b>
with tomato, mozzarella, cooked ham, champignon mushrooms, artichokes, and olives	
<b>Hawaii</b> .....	<b>CHF 22.00</b>
with tomato, mozzarella, cooked ham, and pineapple	
<b>Capricciosa</b> .....	<b>CHF 24.50</b>
with tomato, mozzarella, ham, spicy salami, champignon mushrooms, artichokes, and olives	
<b>Cotto e zola</b> .....	<b>CHF 22.00</b>
with mozzarella, tomato, cooked ham, and gorgonzola	
<b>Pugliese</b> .....	<b>CHF 19.50</b>
with tomato, mozzarella, cooked ham, and Tropea onions	
<b>Italia</b> .....	<b>CHF 26.50</b>
with tomato, buffalo mozzarella, San Daniele raw ham, arugula, cherry tomatoes, and Parmesan	
<b>Regina</b> .....	<b>CHF 24.50</b>
with tomato, buffalo mozzarella, cherry tomatoes, and Taggiasca olives	
<b>Valtellinese</b> .....	<b>CHF 28.50</b>
with tomato, buffalo mozzarella, bresaola, arugula, cherry tomatoes and Parmesan	
<b>Toscana</b> .....	<b>CHF 26.00</b>
with tomato, buffalo mozzarella, spicy salami, and porcini mushrooms	
<b>Salame e Bufala</b> .....	<b>CHF 24.50</b>
with tomato, buffalo mozzarella, sweet salami	
<b>Peppino</b> .....	<b>CHF 24.50</b>
with tomato, mozzarella, cooked ham, porcini mushrooms, and egg	
<b>San Marzano</b> .....	<b>CHF 24.50</b>
with tomato, San Marzano fillets, burrata, and basil	
<b>Gustosa</b> .....	<b>CHF 26.50</b>
pizza with tomato, burrata, black olives, arugula, spicy salami, and cherry tomatoes	

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