

# Menu

## Starters

Mixed platter  
with alpine cheeses  
and fried dough

Grilled provola  
with honey, roasted oranges,  
walnuts, and pistachios

Fassona tartare (100g)

Seared tomino  
with beetroot vinaigrette

## Salads

Green salad

Tomato salad

Mixed salad "Millecolori"

Greek salad

Chicken salad

## Soups

Homemade minestrone

Tomato cream

Grisons soup

Pumpkin cream  
with croutons

Porcini mushroom cream  
with croutons

## Risottos

Risotto with Bacon &  
Porcini Mushrooms with Saffron

Ticino Risotto with Saffron

Risotto with pear,  
gorgonzola, and radish

Risotto with lemongrass  
and porcini mushrooms

Risotto with pumpkin cream  
and provola

Risotto with figs and walnuts

Risotto with swordfish  
and black olives

## Pasta

All pasta dishes are fresh | \*Also available gluten-free at no extra charge.

Homemade lasagna

Pumpkin gnocchi  
with smoked salmon,  
tomato, and ricotta

Gnocchi alla Sorrentina

Plin ravioli  
with gorgonzola fondue  
and toasted hazelnuts

\*Paccheri  
with pistachio pesto  
and crispy bacon

\*Spaghetti Piazza  
(anchovies, garlic, oil, chili,  
and crumbled tarallo)

\*Tagliatelle with porcini

\*Tagliatelle alla Bolognese

\*Spaghetti alla Carbonara

\*Spaghetti with swordfish,  
pine nuts, raisins, and mint

\*Paccheri with pumpkin cream  
and artichokes

## Main dishes

All meat dishes can be served with a choice of grilled vegetables, Sicilian-style baked peppers, or oven-baked new potatoes. French fries are charged separately.

**Prime beef filet**  
with porcini mushrooms  
and caramelized pears

**Herb-flavored slow-cooked pork**  
with mashed potatoes  
and crispy carrots

**Roast chicken**

**Honey-glazed pork shank**  
with an almond crust

**Homemade cordon bleu**

**Venetian-style**  
calf liver with potato rösti

**Fried perch filet**  
with almonds

**Messina-style fresh swordfish steak**  
with sweet and sour sauce

## Burgers

All burgers are served with French fries.

**The Ticinese**  
(Ticino-style Luganighetta 150g,  
bun, lettuce, tomato,  
caramelized onion,  
BBQ sauce)

**The Piazza**  
(Homemade beef burger 200g,  
bun, lettuce, tomato,  
caramelized onion, crispy bacon,  
cheddar, egg, Piazza sauce)

**The Bufalino**  
(Homemade beef burger 200g,  
bun, tomato,  
melting buffalo mozzarella,  
grilled eggplant, and spicy sauce)

## For the little ones

**Breaded Pork**  
served with French Fries

**Chicken nuggets**  
served with French fries

**Kids' spaghetti with tomato sauce**

**Kids' penne with cream and ham**

## Fondue & chinoise

**Appenzeller cheese fondue**

**Mixed Chinoise**  
with unlimited beef and veal,  
served with rice and potatoes  
(fried or oven-baked) – min. 2 people

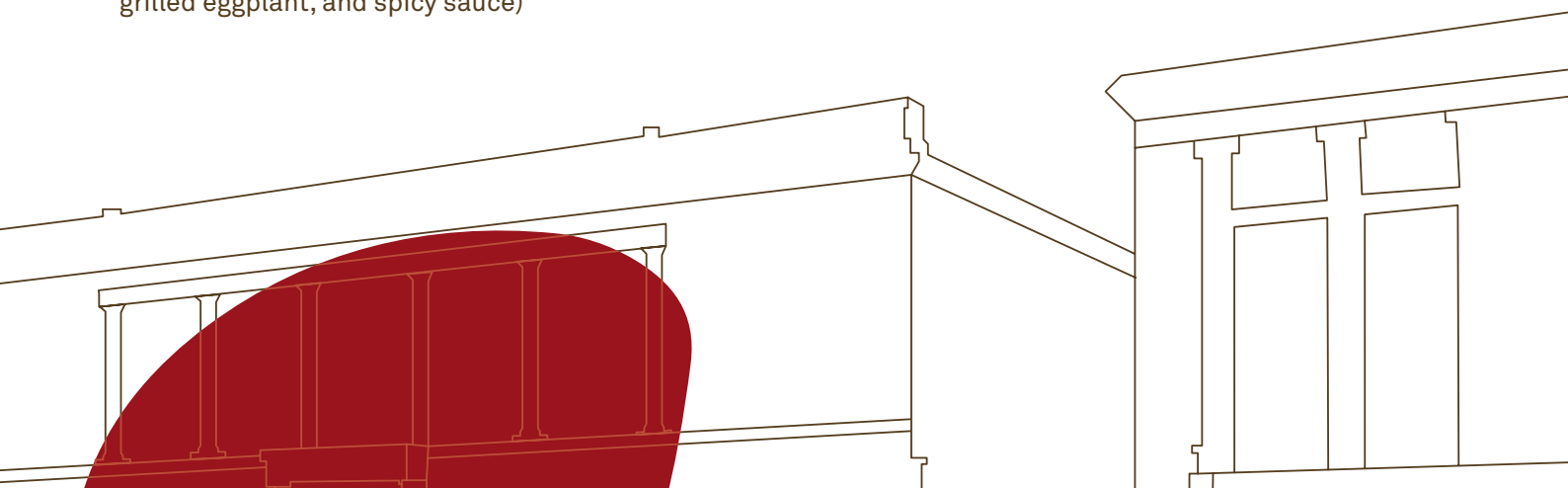
## Pasticceria – desserts

**Homemade tiramisu**  
with chocolate shavings

**Dark chocolate semifreddo**  
with hazelnuts, salted caramel  
and whipped cream

**Warm chocolate cake**  
with a molten dark chocolate center  
and a scoop of vanilla ice cream

**House dessert**



# Pizzas

Our restaurant offers a traditional pizza made from 100% Italian grains, with a 48-hour fermentation and maturation process. It's highly digestible and a delight for the palate.

## White pizzas

### Zola and pear

mozzarella, cooked ham, gorgonzola, pear, walnuts, honey

### 4 cheese

mozzarella, gorgonzola, brie, scamorza

### Pompeii

grana shavings, arugula, Parma ham, and balsamic vinegar

### Pistakkio

pistachio cream, burrata and pistachio crumble

## Vegetarian pizzas

### Ortolana

tomato, mozzarella, zucchini, eggplant, bell peppers

### Golden Zucchini

mozzarella, cherry tomatoes, zucchini, basil

## Red pizzas

### Margherita

tomato, mozzarella, basil

### Marinara Piazza CHF 16.00

tomato, garlic, Taggiasca olives, oregano

### Diavola

tomato, mozzarella, spicy salami

### San Daniele

tomato, mozzarella, prosciutto crudo San Daniele

### Napoli

tomato, mozzarella, anchovies, capers, oregano

### 4 Seasons

tomato, mozzarella, cooked ham, champignons, artichokes, olives

### Hawaiian

tomato, mozzarella, cooked ham, pineapple

### Capricciosa

tomato, mozzarella, cooked ham, spicy salami, champignons, artichokes, olives

### Cotto e Zola

tomato, mozzarella, cooked ham, gorgonzola

### Apulian

tomato, mozzarella, tuna, Tropea onions

### Italia

tomato, buffalo mozzarella, prosciutto crudo San Daniele, arugula, cherry tomatoes, parmesan

### Regina

tomato, buffalo mozzarella, cherry tomatoes, Taggiasca olives

### Valtellinese

tomato, buffalo mozzarella, bresaola, arugula, cherry tomatoes, parmesan

### Toscana

tomato, buffalo mozzarella, spicy salami, porcini mushrooms

### Salame and Buffalo

tomato, buffalo mozzarella, mild salami

### Peppino

tomato, mozzarella, cooked ham, porcini mushrooms, egg

### San Marzano

San Marzano tomato fillets, burrata, basil

### Tasty

tomato, burrata, black olives, arugula, spicy salami and cherry tomatoes

### Cooked ham

tomato, mozzarella, and cooked ham

### Cooked ham and Mushrooms

tomato, mozzarella, cooked ham and porcini mushrooms

### Burratina

tomato, prosciutto crudo San Daniele, burrata and balsamic glaze

### Spianata

tomato, mozzarella, spicy spianata, black olives, onions, and capers

## Calzones

### Classic Calzone

tomato, mozzarella, cooked ham

### Neapolitan Calzone

tomato, mozzarella, ricotta and spicy salami

### Piazza Calzone

double dough, tomato, mozzarella, cooked ham, champignons, olives, ricotta, egg