

## ANTIPASTI cold & warm starters

Calamari fritti with green aioli		11.00
Panzanella – Tuscan tomato bread salad with red peppers, celery, red onion, basil and capers		11.00
Colourful mixed summer salad with a selection of leaf salads, cucumber, tomato and sprouts with light lemon oil dressing	for one	11.00
	for two	19.00
Chilled zucchini soup with zucchini flower stuffed with goat cheese		12.00
Fritto Misto of calamari, tiger prawns and zucchini with green aioli		13.50
Parma ham with melon and honey mustard mint dressing		14.00
Mozzarella di Bufalo with grilled asparagus, wild rocket, basil oil and Parmesan shavings		17.00
Seabass carpaccio with datterini tomatoes, chilli, capers, majoram and wild rocket		18.00

## PRIMI Pasta & Risotto

Trofie al Genovese – pasta with homemade green pesto, green beans and Charlotte potato (vegan option available)	small	24.00
	large	31.00
Risotto with zucchini Trifolati, roasted datterini tomatoes, thyme and olive oil (vegan option available)	small	24.00
	large	31.00
Taglierini pescatore – fresh pasta, clams, seabass, prawns, and squid	small	28.00
	large	35.00
Fettuccine with slow cooked beef ragu	small	28.00
	large	35.00
Cappelletti di Vitello – stuffed pasta with Girolle and chanterelle mushrooms	small	28.00
	large	35.00

All our prices are in Swiss Francs, inclusive of all applicable taxes and VAT. Please ask our team members for our declaration of meat and fish products. In case of intolerances or allergies – please let our team members know and they will be happy to make appropriate recommendations.

## **PIZZA** with Theo's 24-hour proved sourdough recipe

### **MARGHERITA**

Tomato sauce, fior di latte, basil 18.00

### **VEGETARIANA**

Tomato sauce, fior di latte, bell pepper, zucchini, eggplant, basil 19.00

### **SALAME e BURRATA**

Tomato sauce, fior di latte, spicy salami, burrata, rocket 22.00

### **QUATTRO FORMAGGI**

Tomato sauce, fior di latte, gorgonzola, pecorino, parmesan 23.00

### **QUATTRO STAGIONI**

Tomato sauce, fior di latte, mushrooms, artichokes,  
olives, bell pepper 24.00

### **PARMA**

Tomato sauce, fior di latte, mascarpone, Parma ham 26.00

### **CALZONE**

Tomato sauce, fior di latte, basil, mushrooms, ham 26.00

### **GAMBERONI**

Tomato sauce, prawns, ricotta cheese, garlic, lemon zest 29.00

## SECONDI Main Courses

Pan roasted seabass fillet with olives, capers, datterini tomatoes and parsley with steamed spinach, zucchini Trifolati and roasted potatoes	34.00
Free range chicken breast marinated in lemon and thyme, wrapped in Parma ham with potato and fennel al forno, roasted datterini tomatoes	38.00
Roasted filet of halibut with calamari, prawns and Venere rice, green aioli	39.00
Rib eye (200g) with roasted potato, grilled vegetables and rocket salad	45.00
T bone steak (800g) - grilled and roasted on the bone with crispy rustic potatoes, rosemary, garlic, wild rocket, vegetable caponata and parsley butter (also serves for two)	98.00

## CONTORNI side dishes each 6.00

Italian spinach / grilled veggies / rocket & datterini tomato salad / roasted potatoes with garlic and rosemary / caponata / crispy rustic potatoes

## DOLCI desserts

Affogato - homemade vanilla ice-cream, hot espresso and caramel cream		8.00
Caprese cake with caramelized roast almond ice-cream		9.00
Homemade Tiramisu		12.00
Semifreddo with mango and maracuja		12.00
Seasonal sorbet	per scoop	3.50
Carrott		
Apple		
Strawberry		
Mojito		
Homemade ice-cream	per scoop	3.50
Vanilla		
Dark chocolate		
Caramelized roasted almonds		
Yoghurt		

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