

**BUON
APPETITO**

PIZZERIA RISTORANTE

MOLINO

BENVENUTI NELLA PIZZERIA RISTORANTE MOLINO

For more than 38 years, we've been delivering a taste of Italy to the table and creating a place focused on enjoyment, warmth and togetherness. Pizza fresh from the oven, fresh pasta «fatta in casa» every day and attention to detail make every visit an authentic Italian experience. A place to go, share and savour.

*Italianità
per tutti!*

MENÙ

ZUPPA AL POMODORO ©

Tomato soup with cream

OR

DUE BRUSCHETTE

Two toasted bread slices topped with seasonal ingredients such as:

Gorgonzola, caramelised pears, honey and toasted walnuts

Homemade rocket pesto, three types of datterini tomatoes, onion sprouts, garlic and toasted pine nuts

BRASATO DI MANZO CON POLENTA ©

Traditionally braised roast beef (CH). Marinated and deglazed with our Panorama Edizione Speciale Molino. Served with fresh vegetables on creamy polenta and rosemary

OR

SPIEDO DI GAMBERI E FRUTTO DELLA PASSIONE L ©

Pan-fried jumbo prawn skewer with a slightly spicy passion fruit sauce, served with a side dish of your choice.

DOLCE DEL GIORNO

Homemade mini dessert. Ask the waiting staff.

MENÙ (3 COURSES) 45

VINI SELEZIONE

MAGNUM VINO ROSSO



PANORAMA
EDIZIONE SPECIALE MOLINO
2022 | Tenuta I Collazzi | Toscana, IT
Cabernet Sauvignon, Merlot
0.1 L 9.8
1.5 L 136

LIMITATO VINO PROPOSTA



NOTTE A SAN MARTINO IGT
2021 | Olivini | Lombardia, Garda, IT
Merlot
0.1 L 14.9
1.5 L 210

MAGNUM VINO BIANCO



PANORAMA D'ORO
EDIZIONE SPECIALE MOLINO
2023 | Tenuta I Collazzi | Toscana, IT
Chardonnay, Fiano
0.1 L 9.3
1.5 L 129

MAGNUM VINO ROSATO



PANORAMA ROSÉ
EDIZIONE SPECIALE MOLINO
2025 | Tenuta I Collazzi | Toscana, IT
Syrah, Fiano
0.1 L 9.3
1.5 L 129

SPUMANTE



FRANCIACORTA CUVÉE PRESTIGE
EXTRA BRUT
Ca' del Bosco | Lombardia, IT
Chardonnay, Pinot Bianco, Pinot Nero
0.1 L 15
0.75 L 105
1.5 L 210

SPUMANTE 0.0%



SPUMANTE ZERO BORGO MOLINO
Borgo Molino | Veneto, IT
Glera - non-alcoholic
0.1 L 9.3
0.75 L 64

ANTIPASTI

PROSCIUTTO DI SAN DANIELE DOP 16 | 26 E BURRATA 6 2

Prosciutto di San Daniele DOP and burrata on a bed of rocket

BESTSELLER

TARTARE DI MANZO 1 33

Beef tartare (IT/CH) with quail egg and fresh focaccia

BRUSCHETTE CLASSICHE 2 14.5

Toasted slices of bread with diced tomatoes, garlic, onion, basil and extra virgin olive oil IGP

TRIS DI BRUSCHETTE 2 16.5

Three slices of toasted bread, garnished with seasonal toppings such as:

- Gorgonzola, caramelised pears, honey and roasted walnuts
- Homemade rocket pesto, three types of datterini tomatoes, onion sprouts, garlic and toasted pine nuts
- Stracciatella di Burrata, pan-fried Lardo di Colonnata IGP and Aceto balsamico IGP

TAGLIERE DI SALUMI 6 20

Prosciutto di San Daniele DOP, Bresaola Punta d'Anca IGP, Prosciutto Cotto «Selezione», salame piccante «Ventricina» and green olives

Complement your tagliere with the following piattini of your choice.

- Verdure al forno 2 1 6 +5.5
Roasted vegetables with extra virgin olive oil IGP
- Mozzarella di Bufala DOP 1 6 +4
Half a ball of Mozzarella di Bufala DOP
- Burrata di Puglia 6 +5.5
Burrata from Apulia
- Parmigiano Reggiano +4.5
«vecchio» DOP 1 6

INSALATE, VERDURE E ZUPPE

ZUPPA AL POMODORO 6 12

Tomato soup with cream

MINISTRONE DI VERDURE 2 15 | 19

Classic homemade minestrone made with vegetable broth, celery, carrots, courgette, potatoes, onions, borlotti beans, cabbage and sage, with a toasted crouton

INSALATA DELLA CASA 6 26

Mixed leaf salad with Molino dressing, served with Mozzarelline di Bufala DOP, datterini tomatoes and pan-seared chicken strips (CH)

BESTSELLER

INSALATA CAPRESE 14 | 21

CON DATTERINI 1 6

Mozzarella di Bufala DOP, datterini tomatoes and basil, dressed in extra virgin olive oil IGP

VERDURE AL FORNO 2 23.5

Roasted vegetables with extra virgin olive oil IGP

- with burrata on request 6 +5.5

INSALATA MEDITERRANEA 6 21

Green salad with Molino dressing, antipasti vegetables, datterini tomatoes, Mozzarelline di Bufala DOP and basil

- with tuna on request +4.5
- with grilled giant prawns on request (3 pcs) +9

PROPOSTA

INSALATA DI CAVOLFIORI AI 16 | 22

3 COLORI CON CECI CARAMELLATI 2 1

Duet of cauliflower, broccoli and kale with caramelised chickpeas, fresh mint, homemade dressing and breadsticks

INSALATA MISTA 2 14

Mixed leaf salad with Molino dressing, cucumber, bell peppers, celery, fennel, black olives and datterini tomatoes

PASTA E RISOTTO

TORTELLONI FATTI IN CASA 19 | 26 CON BRASATO

Homemade Piedmont-style tortelloni with a flavourful beef filling (CH) and demi-glace sauce

TAGLIOLINI FATTI IN CASA 25 | 29 AL TARTUFO

Homemade tagliolini with truffle butter garnished with freshly sliced truffle

BESTSELLER LASAGNE ALL'EMILIANA 27

With fresh homemade lasagne sheets and beef (CH), made to an original recipe from Emilia-Romagna

PENNE ALL'ABRUZZESE 39

Penne with strips of beef tenderloin (CH) in a tomato sauce with garlic, datterini tomatoes, parsley and chilli peppers

SPAGHETTI AI FRUTTI DI MARE 35

Spaghetti with seafood, giant prawns, datterini tomatoes, garlic and parsley

TAGLIATELLE FATTE IN CASA 30 ALLA BELLA ITALIA

Homemade tagliatelle with datterini tomatoes, rocket, Mozzarelline di Bufala DOP, shaved parmesan «Vecchio» DOP and truffle oil

TAGLIATELLE FATTE IN CASA 17 | 31 AL SALMONE AFFUMICATO

Homemade tagliatelle with smoked salmon (GB) served in a creamy sauce with garlic and onion, topped off with black pepper and fresh dill

PENNE ALL'ARRABBIATA 15 | 22

Penne with tomato sauce, garlic, parsley and fresh chilli peppers

GNOCCHI AL BURRO E SALVIA 14 | 20

Gnocchi with butter and sage

SPAGHETTI CON RAGÙ 16 | 24 ALLA BOLOGNESE

Spaghetti with beef sauce (CH) made to a recipe from 1891 by Pellegrino Artusi, «padre della cucina italiana»

SPAGHETTI ALLA CARBONARA 16 | 24

Spaghetti with pancetta bacon (CH), egg yolk and cream

RISOTTO AL LIMONE 31 CON GAMBERONI

Lemon risotto with grilled giant prawns

MENÙ BAMBINI

For children up to 12 years old. The children's menu consists of a pizza Bambini or a penne Bambini of your choice, one scoop of ice cream of your choice with Smarties, and filtered water or syrup.

PIZZA 12

MARGHERITA
Tomatoes, Mozzarella Fior di Latte, basil and oregano

PROSCIUTTO
Tomatoes, Mozzarella Fior di Latte, Prosciutto Cotto «Selezione», basil and oregano

FUNGHI
Tomatoes, Mozzarella Fior di Latte, mushrooms, basil and oregano

PENNE 12

SALSA DI POMODORO
Tomato sauce, onions and basil

RAGÙ ALLA BOLOGNESE
Beef sauce (CH) made to a recipe from 1891 by Pellegrino Artusi, «padre della cucina italiana»

**PROSCIUTTO COTTO
«SELEZIONE» E PANNA**
Sauce with Prosciutto Cotto «Selezione» and cream

OUR PASTA VARIATIONS:

- Tortelloni fatti in casa +4 (with a ricotta and spinach filling)
- Tagliatelle fatte in casa +3
- Gnocchi freschi
- Penne Rummo
- Fusilli Rummo senza glutine (8 minutes of preparation)

PIZZA SELEZIONE MOLINO

MARGHERITA ⓘ 16.5 | 19.5
Tomatoes, Mozzarella di Bufala DOP, basil and oregano

BESTSELLER
CHRISTA RIGOZZI ⓘ 27 | 30
Tomatoes, Mozzarella di Bufala DOP, beef carpaccio (CH), rocket,
shaved parmesan «Vecchio» DOP, truffle oil and oregano

SOPHIA LOREN 29 | 32
Tomatoes, Mozzarella di Bufala DOP, Bresaola Punta d’Anca IGP,
Mozzarelline di Bufala DOP, shaved parmesan «Vecchio» DOP, rocket,
datterini tomatoes, extra virgin olive oil IGP and oregano

PROPOSTA
TARTUFATA ⓘ 31
Mozzarella Fior di Latte, burrata straciatella
and freshly sliced truffle

O’ MARE MIO! 32 | 35
Tomatoes, Mozzarella di Bufala DOP, seafood, giant prawns,
burrata and oregano

BURRATA ☺ 30 | 33
Tomatoes, Mozzarella di Bufala DOP, burrata, datterini tomatoes,
Prosciutto di San Daniele DOP, Mozzarelline di Bufala DOP,
basil and oregano

SEMI E CECI ☺ ⓘ 23 | 26
Tomatoes, courgette, aubergine, bell peppers, walnuts, chickpeas,
datterini tomatoes, pumpkin seeds, spinach, radishes, pumpkin seed oil,
red chicory, onion sprouts and oregano

MISS ITALIA ☺ 29 | 32
Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele
DOP, datterini tomatoes, Mozzarelline di Bufala DOP,
shaved parmesan «Vecchio» DOP, rocket, truffle oil and oregano

SAN DANIELE ⓘ ☺ 27 | 30
Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP,
basil and oregano

QUATTRO STAGIONI BUFALA ⓘ ☺ 24 | 27
Tomatoes, Mozzarella di Bufala DOP, mushrooms,
Prosciutto Cotto «Selezione», black olives, bell peppers,
artichokes and oregano

PIZZA COME VUOI TU

CHOOSE A BASIC PIZZA OR FOCACCIA

MARGHERITA 16.5 19.5 Tomatoes, Mozzarella Fior di Latte, basil and oregano	FOCACCIA AL ROSMARINO (V) (L) 12 Focaccia with extra virgin olive oil IGP, rosemary and sea salt
BIANCA 16.5 19.5 Mozzarella Fior di Latte, basil and oregano	FOCACCIA AL POMODORO (V) (L) 14 Focaccia with diced tomatoes, basil, garlic, onions, extra virgin olive oil IGP and sea salt
ROSSA (V) (L) 16.5 19.5 Tomatoes, basil and oregano	

THEN ADD YOUR TOPPINGS

PROSCIUTTO DI SAN DANIELE DOP (L) (G) (C) 7	OLIVE TAGGIASCHE (V) (L) (G) 2 Black olives
FUNGHI (V) (L) (G) 3 Mushrooms	RUCOLA (V) (L) (G) 3
TONNO (L) (G) 4.5 Tuna in sunflower oil	OLIO DI TARTUFO (V) (L) (G) 3 Truffle oil
MOZZARELLA DI BUFALA DOP (L) (G) 7	ANANAS (V) (L) (G) 3 Fresh pineapple in syrup
BURRATA DI PUGLIA (G) 5.5 Burrata from Apulia	CAPPERI (V) (L) (G) 2.5 Capers
PROSCIUTTO COTTO «SELEZIONE» (L) (G) (C) 6	PARMIGIANO REGGIANO «VECCHIO» DOP (L) (G) 4.5
SALAME PICCANTE «VENTRICINA» (G) (C) 5 Spicy «Ventricina» salami	ACCIUGHE (L) (G) 3 Anchovies
VERDURE AL FORNO (V) (L) (G) 5.5 Roasted vegetables with extra virgin olive oil IGP	TARTUFO (V) (L) (G) 12 Truffle 4 g

SECONDI

BRASATO DI MANZO CON POLENTA ③ **38**
Traditionally braised roast beef (CH).
Marinated and deglazed with our Panorama
Edizione Speciale Molino. Served with fresh
vegetables on creamy polenta and rosemary

SPIEDO DI GAMBERI E **35**
FRUTTO DELLA PASSIONE ① ③
Pan-fried jumbo prawn skewer with a
slightly spicy passion fruit sauce

SALMONE ALLA GRIGLIA ① ③ **36**
Grilled salmon fillet (NO)

PETTO DI POLLO ALLA GRIGLIA ① ③ **30**
Grilled chicken breast (CH), seasoned
with herbs

FILETTO DI MANZO ALLA GRIGLIA ① ③
120 G **49**
200 G **59**
Grilled beef fillet (CH)

SCALOPPINE AL LIMONE **45**
Tender veal escalopes (CH)
in a lemon sauce

CONTORNI

We serve one accompanying contorno with
each secondo. Additional contorni +6 each

INSALATA ⑤ ① ③ **6**
Seasonal salad

VERDURE AL FORNO ⑤ ① ③ **6**
Roasted vegetables

PATATE AL FORNO AL **6**
ROSMARINO ⑤ ① ③
Roast potatoes with rosemary

TAGLIATELLE FATTE IN CASA ① **6**
Fresh homemade tagliatelle

FUSILLI RUMMO SENZA GLUTINE ③ **6**
Gluten-free fusilli
(8 minutes of preparation)

DOLCI CLASSICI

These desserts are true classics that our
guests love. You can find more desserts on
our dessert menu.

BESTSELLER
TIRAMISÙ **13**
Homemade tiramisu made to an
original recipe from Veneto

PUNTO E BASTA! **7.5**
A spoonful of homemade tiramisu
with coffee, espresso or tea

PANNA COTTA STAGIONALE ③ ② **10**
Homemade panna cotta with
a seasonal surprise

DOLCE DEL GIORNO **5**
Homemade mini dessert.
Ask the waiting staff.

TORTINO AL CIOCCOLATO **13**
Warm, homemade chocolate cake with a
molten centre, served with a scoop of
vanilla ice cream (15 minutes of prepara-
tion)

GELATI **5**
INDIVIDUAL SCOOPS OF YOUR CHOICE
Vanilla | chocolate | hazelnut
strawberry | stracciatella | pistachio
lemon sorbet

● with a portion of whipped cream +2

VINI

SPUMANTI

PROSECCO EXTRA DRY TREVISO DOC	
Borgo Molino Veneto, IT	
Glera	
0.1 L	9.3
0.75 L	64
SPUMANTE ROSÉ EXTRA DRY – MOTIVO	
Borgo Molino Veneto, IT	
Glera, Pinot Nero, Raboso	
0.1 L	9.8
0.75 L	68
1.5 L	140
SPUMANTE ZERO 0.0%	
Borgo Molino Veneto, IT	
Glera - non-alcoholic	
0.1 L	9.3
0.75 L	64
FRANCIACORTA DOCG EXTRA BRUT – CUVÉE PRESTIGE	
Ca' del Bosco Lombardia, IT	
Chardonnay, Pinot Bianco, Pinot Nero	
0.1 L	15
0.75 L	105
1.5 L	210
FRANCIACORTA DOCG ROSÉ CUVÉE PRESTIGE	
Ca' del Bosco Lombardia, IT	
Pinot Nero, Chardonnay	
0.1 L	18
0.75 L	130
RARITÀ	
FRANCIACORTA RISERVA DOCG – ANNAMARIA CLEMENTI	
2016 Ca' del Bosco Lombardia, IT	
Chardonnay, Pinot Bianco, Pinot Nero	
0.75 L	190
VINI BIANCHI	
PANORAMA D'ORO – EDIZIONE SPECIALE MOLINO	
2023 Tenuta I Collazzi Toscana, IT	
Chardonnay, Fiano	
0.1 L	9.3
1.5 L	129
ROERO ARNEIS DOCG – CAMESTRI	
2025 Marco Porello Piemonte, IT	
0.1 L	8.8
0.75 L	61
SAUVIGNON COLLIO DOC	
2024 Schiopetto Friuli, IT	
0.1 L	11.9
0.75 L	79
CHARDONNAY DOC – I CIARI	
2025 Borgo Molino Veneto, IT	
0.1 L	7.5
0.75 L	52

UNÀNIME BIANCO IGP	
2025 Lombardo Sicilia, IT	
Grillo, Catarratto, Moscato	
0.1 L	8
0.75 L	57
PINOT GRIGIO FRIULI DOC – GRIVÒ	
2025 Volpe Pasini Friuli, IT	
0.75 L	65
VERMENTINO SENZ'ALTRO BIANCO – BIO	
2025 Nudo Toscana, IT	
0.75 L	67
CHARDONNAY MENFI DOC	
2024 Planeta Sicilia, IT	
0.75 L	89
VINO ROSATO	
PANORAMA ROSÉ – EDIZIONE SPECIALE MOLINO	
2025 Tenuta I Collazzi Toscana, IT	
Syrah, Fiano	
0.1 L	9.3
1.5 L	129
VINI ROSSI	
PANORAMA – EDIZIONE SPECIALE MOLINO	
2022 Tenuta I Collazzi Toscana, IT	
Cabernet Sauvignon, Merlot	
0.1 L	9.8
1.5 L	136
CABERNET SAUVIGNON DOC – I SCURI	
2024 Borgo Molino Veneto, IT	
0.1 L	7.5
0.75 L	52
UNÀNIME ROSSO IGP	
2024 Lombardo Sicilia, IT	
Cabernet Sauvignon, Syrah, Nero d'Avola	
0.1 L	8.3
0.75 L	57
LIMITATO	
NOTTE A SAN MARTINO IGT	
2021 Olivini Lombardia, Garda, IT	
Merlot	
0.1 L	14.9
1.5 L	210
BARBERA D'ALBA DOC	
2024 Massolino Piemonte, IT	
0.75 L	57
BAROLO DOCG	
2021 Massolino Piemonte, IT	
Nebbiolo	
0.75 L	87
FRANK CABERNET FRANC IGT	
2022 Barollo Veneto, IT	
Cabernet Franc	
0.75 L	79

RIPASSO VALPOLICELLA CLASSICO DOC – LA CASETTA

2020 | Domini Veneti | Veneto, IT
Cabernet Sauvignon, Corvinone, Rondinella
0.75 L 61
1.5 L 120

AMARONE DELLA VALPOLICELLA CLASSICO DOCG – ANIMA

2020 | L'Anima di Vergani | Veneto, IT
Rondinella, Corvina Veronese, Molinara
0.5 L 55
0.75 L 89
1.5 L 160

RARITÀ

MAURIZIO ZANELLA SEBINO IGT

2021 | Ca' del Bosco | Lombardia, IT
Cabernet Sauvignon, Merlot, Cabernet Franc
0.75 L 120

CHIANTI CLASSICO DOCG – BASTIONI

2024 | Tenuta I Collazzi | Toscana, IT
Sangiovese, Malvasia Nera, Merlot
0.75 L 57

COLLAZZI IGT

2022 | Tenuta I Collazzi | Toscana, IT
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
0.75 L 92
1.5 L 180

SENZ'ALTRO ROSSO MAREMMA – BIO

2023 | Nudo | Toscana, IT
Sangiovese, Syrah
0.75 L 71

CARMIGNANO DOCG – IL SASSO

2022 | Mauro Vannucci | Toscana, IT
Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot
0.75 L 81

LA SOLATIA ROSSO RUFFINO

2024 | Ruffino | Toscana, IT
Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc
0.75 L 75

MODUS IGT

2021 | Ruffino | Toscana, IT
Cabernet Sauvignon, Sangiovese, Merlot
0.75 L 89
1.5 L 160

MODUS PRIMO IGT

2020 | Ruffino | Toscana, IT
Cabernet Sauvignon, Merlot
0.75 L 119
1.5 L 239

BOLGHERI ROSSO DOC

2024 | Michele Satta | Toscana, IT
Cabernet Sauvignon, Sangiovese, Syrah, Teroldego, Merlot
0.75 L 61
1.5 L 120

RARITÀ

BOLGHERI SUPERIORE DOC – MARIANOVA

2019 | Michele Satta | Toscana, IT
Syrah, Sangiovese
0.75 L 180

VINO NOBILE DI MONTEPULCIANO DOCG – ALBORETO

2021 | Talosa | Toscana, IT
Sangiovese
0.75 L 59

BRUNELLO DI MONTALCINO DOCG RISERVA – PIAN DI CONTE

2019 | Talenti | Toscana, IT
Sangiovese
0.75 L 129

ROSSO DI MONTEFALCO DOC

2022 | Arnaldo Caprai | Umbria, IT
Sangiovese, Sagrantino, Merlot
0.75 L 67

SAGRANTINO DI MONTEFALCO DOCG – 25 ANNI

2020 | Arnaldo Caprai | Umbria, IT
0.75 L 140

RARITÀ

SAGRANTINO DI MONTEFALCO DOCG – SPINNING BEAUTY

2014 | Arnaldo Caprai | Umbria, IT
0.75 L 250

MONTEPULCIANO D'ABRUZZO DOP RISERVA DEMETER

2016 | Pietramore | Abruzzo, IT
0.75 L 81

PRIMITIVO DI MANDURIA DOC

2023 | Contessa Carola | Puglia, IT
0.75 L 71

GRATICCIAIA

2019 | Vallone | Puglia, IT
Negroamaro
0.75 L 109

CARIGNANO DEL SULCIS DOC – BUIO

2024 | Cantina Mesa | Sardegna, IT
0.75 L 67

DETTAGLI

DICHIARAZIONE

-  The recipe is made without gluten-containing ingredients.*
Gluten-free bread is available on request.
-  The recipe is made without lactose-containing ingredients.*
-  Vegan*
-  Contains pork

*However, the possibility of accidental contamination cannot be ruled out.

For information regarding allergens and intolerances, please consult our staff.

Croissants: France | All other breads and pastries: Switzerland

All prices in CHF, including VAT.

 We use uncoated paper.

IGP – INDICAZIONE GEOGRAFICA PROTETTA

Protected geographical indication. This means that one of the stages of production, processing or preparation took place in a specific region of origin.

DOP – DENOMINAZIONE DI ORIGINE PROTETTA

Protected designation of origin. This means that every part of the production, processing and preparation of a product must take place in a specific geographical area according to a recognised and defined procedure.

DOVE SIAMO

- Affoltern am Albis
- Altstetten, Zurich
- Dietikon
- Schlossgarten, Kilchberg
- Select, Zurich
- Stauffacher, Zurich
- Winterthur
- Frauenfeld
- Baden
- Bern Thurm
- Balexert, Geneva
- La Praille, Geneva
- Molard, Geneva
- Petit-Lancy, Geneva
- Thônex, Geneva
- Fribourg
- Montreux
- Vevey
- Crans
- Zermatt



FRANÇAIS / DEUTSCH MENU

PIZZERIA RISTORANTE

MOLINO