

**BUON
APPETITO**

PIZZERIA RISTORANTE

MOLINO

«PANORAMA – EDIZIONE SPECIALE MOLINO»

The Panorama wines are an exclusive creation for the Pizzeria Ristorante Molino, combining top quality with Italian winemaking artistry. Alberto Torelli, the „Rising Star“ of Italian oenology, has crafted a harmonious trio with the red wine „Panorama – Edizione Speciale Molino,“ the white wine „Panorama d’Oro,“ and the rosé „Panorama Rosé,“ perfectly paired with the dishes. Made from select Tuscan grapes, the wines stand out for their balance, freshness, and elegance. To ensure their premium quality and consistency, all Panorama wines are exclusively bottled in magnum format.



VINO BIANCO

PANORAMA D'ORO EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9

1.5 L | 129



GRAPPA

PANORAMA GRAPPA INVECCHIATA EDIZIONE SPECIALE MOLINO

Berta | Piemonte, Italia

2 CL | 9.5

1 L | 130



VINO ROSATO

PANORAMA ROSÉ EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9

1.5 L | 129



SPUMANTE

FRANCIACORTA CUVÉE PRESTIGE EXTRA BRUT

Ca' del Bosco, Lombardia

0.1 L | 15

0.75 L | 105



VINO ROSSO

PANORAMA EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9.5

1.5 L | 136

OFFERTA APERITIVO

Tagliere di salumi

+

0.1l Panorama
«Edizione Speciale Molino»
of your choice

CHF 25

ANTIPASTI

PROSCIUTTO DI SAN DANIELE DOP E BURRATA ☉ ☺ | 15 | 25

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

TARTAR DI MANZO | 22 | 34

Beef tartare (IT) with quail egg and fresh focaccia

VITELLO TONNATO Ⓛ ☉ | 19 | 29

Thinly sliced, tender veal (CH) coated with a homemade tuna sauce, served with capers and red onion rings

BRUSCHETTE CLASSICHE Ⓟ Ⓛ || 11 | 14.5

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

TRIS DI BRUSCHETTE ☺ | 15.5

Three slices of toasted bread, garnished with seasonal toppings such

- Fresh ricotta and mint cream, smoked salmon, roasted almond slivers and strawberry slices

- Homemade rocket pesto, three date tomatoes, onion sprouts, garlic and roasted pine nuts

- Stracciatella di Burrata, roasted Lardo di Colonnata IGP and Aceto balsamico IGP

TAGLIERE DI SALUMI ☉ ☺ | 19

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

Complement your tagliere with the following piattini on request.

VERDURE AL FORNO Ⓟ Ⓛ ☉ | 5.5

Roasted vegetables with extra virgin olive oil IGP

MOZZARELLA DI BUFALA DOP Ⓛ ☉ | 4

Half a ball of Mozzarella di Bufala DOP

BURRATA DI PUGLIA ☉ | 5.5

Burrata from Apulia

PARMIGIANO REGGIANO

«VECCHIO» DOP Ⓛ ☉ | 4.5

INSALATE, VERDURE E ZUPPA

ZUPPA AL POMODORO ☉ | 12

Tomato soup with cream

CARPACCIO DI FINOCCHI E ARANCE CON CREMA DI RICOTTA E RAPA ROSSA

☉ | 15 | 19

A base of fennel and orange with a tartlet of ricotta, beetroot and cucumber, flavoured with raspberry balsamic vinegar, pecans and goji berries

INSALATA DELLA CASA ☉ | 25

Mixed salad with Mozzarelline di Bufala DOP, plum tomatoes and strips of grilled chicken (CH)

INSALATA CAPRESE DATTERINI

Ⓛ ☉ | 15 | 22

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

VERDURE AL FORNO Ⓟ Ⓛ ☉ | 23.5

Roasted vegetables with extra virgin olive oil IGP

with Mozzarella di Bufala DOP on request Ⓛ ☉ +7

with Burrata on request ☉ +5.5

INSALATA MEDITERRANEA ☉ | 20

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

with tuna on request +4.5

with grilled giant prawns on request

(3 pcs.) +9

INSALATA MISTA Ⓟ Ⓛ ☉ | 13

Mixed salad with Molino dressing, cucumber, peperoni, celery, fennel, black olives and plum tomatoes

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 with Smarties and a filtered water or syrup.

MENÙ PIZZA BAMBINI | 12

Margherita

Prosciutto ☺

Funghi

MENÙ PENNE BAMBINI | 12

Salsa di pomodoro Ⓟ Ⓛ

Al ragù bolognese Ⓛ

Prosciutto Cotto

«Selezione» e panna ☺

DOLCI CLASSICI

These desserts are real classics and very popular among our guests. You will find more desserts in our dessert menu.

TIRAMISÙ | 12

Homemade tiramisu made from an original recipe from Venice

PUNTO E BASTA! | 7.5

One spoonful of tiramisu with coffee, espresso or tea

PANNA COTTA STAGIONALE ☉ ☺ | 10

Homemade panna cotta with a seasonal surprise

GELATI ☉ | 5

Single scoop of ice cream:
vanilla | chocolate | hazelnut
strawberry | stracciatella | pistachio
lemon sorbet

PASTA E RISOTTO

TAGLIATELLE FATTE IN CASA AL PESTO DI BROCCOLI CHRISTA RIGOZZI | 24

Fresh homemade tagliatelle with homemade broccoli pesto, topped off with roasted pine nuts and dill

LASAGNE ALL'EMILIANA | 27

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

TAGLIATELLE FATTE IN CASA AL SALMONE AFFUMICATO | 15 | 29

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

RISOTTO AL LIMONE CON GAMBERONI | 29

Lemon risotto with grilled giant prawns

RISOTTO SCAMORZA E RADICCHIO | 25

Carnaroli rice with beetroot cream served with red chicory, edamame, spicy scamorza cheese, provolone cheese and Parmigiano Reggiano «Vecchio» DOP

PASTA COME VUOI TU

1 CHOOSE YOUR PASTA

TORTELLONI FATTI IN CASA | +4

with a ricotta and spinach filling

TAGLIATELLE FATTE IN CASA | +3

GNOCCHI FRESCHI | +3

SPAGHETTI RUMMO

PENNE RUMMO

FUSILLI RUMMO SENZA GLUTINE

8 minutes of preparation

2 AND YOUR PREFERRED SAUCE

FRUTTI DI MARE | 34

Seafood, giant prawns, plum tomatoes, garlic and parsley

AL BURRO E SALVIA | 13 | 19

Butter and sage

ALLA BELLA ITALIA | 28

Plum tomatoes, rocket, Mozzarella di Bufala DOP, parmesan shavings «Vecchio» DOP and truffle oil

AL RAGÙ BOLOGNESE | 15 | 23

Beef sauce (CH) made according to an 1891 recipe from Pellegrino Artusi, «padre della cucina italiana»

ALLA CARBONARA | 15 | 23

Pancetta bacon (CH), egg yolk and cream

AL PESTO | 14 | 21

Basil, garlic, olive oil, parmesan and pine nuts

SECONDI

SALMONE ALLA GRIGLIA | 35

Grilled salmon fillet (NO)

PETTO DI POLLO ALLA GRIGLIA | 29

Grilled chicken breast (CH), seasoned with herbs

FILETTO DI MANZO ALLA GRIGLIA

120GR | 49

200GR | 59

Grilled beef fillet (CH)

SCALOPPINE AL LIMONE | 44

Tender veal escalopes (CH) in a lemon sauce

CONTORNI

For each Secondo, we serve an accompanying Contorno. Further Contorni +6 each

INSALATA

Seasonal salad

VERDURE AL FORNO

Roasted vegetables

TAGLIATELLE FATTE IN CASA

Fresh homemade tagliatelle

PATATE AL FORNO AL ROSMARINO

Roasted potatoes with rosemary

FUSILLI RUMMO SENZA GLUTINE

Gluten-free fusilli

PIZZE SELEZIONE MOLINO

MARGHERITA | 15.5 | 18.5

Tomatoes, Mozzarella di Bufala DOP, basil and oregano

CHRISTA RIGOZZI | 27 | 30

Tomatoes, Mozzarella di Bufala DOP, beef carpaccio (CH), rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

SOPHIA LOREN | 28 | 31

Tomatoes, Mozzarella di Bufala DOP, Bresaola Punta d'Anca IGP, Mozzarella di Bufala DOP, parmesan shavings «Vecchio» DOP, rocket, plum tomatoes, extra virgin olive oil IGP and oregano

‘O MARE MIO! | 31 | 34

Tomatoes, Mozzarella di Bufala DOP, seafood, giant prawns, Burrata and oregano

BURRATA | 29 | 32

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Burrata, Mozzarella di Bufala DOP, basil and oregano

SEMI E CECI | 22 | 25

Tomatoes, courgettes, aubergines, bell peppers, walnuts, chickpeas, plum tomatoes, pumpkin seeds, spinach, radishes, pumpkin seed oil, red chicory, onion sprouts and oregano

MISS ITALIA | 28 | 31

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Mozzarella di Bufala DOP, rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

SAN DANIELE | 26 | 29

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

1 CHOOSE A BASIC PIZZA OR FOCACCIA

MARGHERITA | 15.5 | 18.5

Tomatoes, Mozzarella Fior di Latte, basil and oregano

BIANCA | 15.5 | 18.5

Mozzarella Fior di Latte, basil and oregano

ROSSA | 15.5 | 18.5

Tomatoes, basil and oregano

FOCACCIA AL ROSMARINO | 11

Focaccia with extra virgin olive oil IGP, rosemary and sea salt

FOCACCIA AL POMODORO | 13

Focaccia with diced tomatoes, basil, garlic, extra virgin olive oil IGP and sea salt

2 AND THE INGREDIENTS

PROSCIUTTO DI SAN DANIELE DOP

   | 7

FUNGHI | 3

Mushrooms

TONNO | 4.5

Tuna in sunflower oil

MOZZARELLA DI BUFALA DOP | 7

BURRATA DI PUGLIA | 5.5

Burrata from Apulia

PROSCIUTTO COTTO «SELEZIONE»

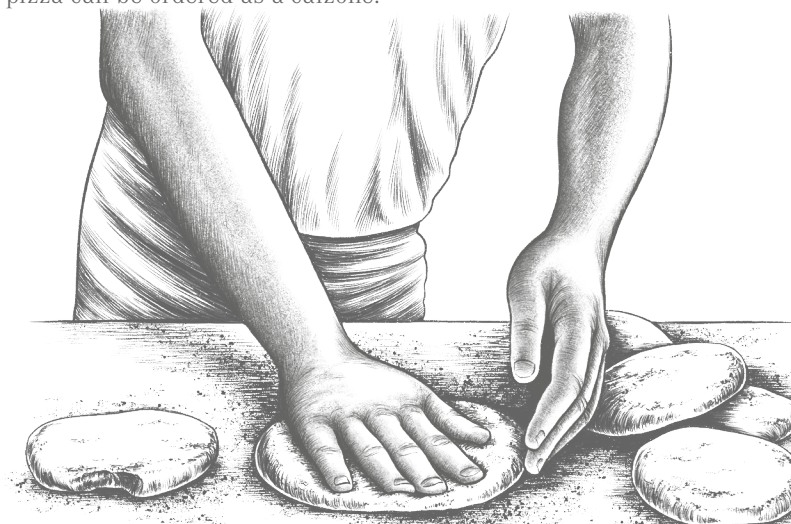
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SALAME PICCANTE «VENTRICINA»

  | 5

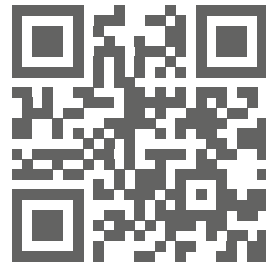
Spicy «Ventricina» salami

Every pizza can be ordered as a calzone.



CASA MOLINO

SCAN ME



MENU
Deutsch | Français



BEVANDE E VINO
Menu



MOLINO ONLINE
App | Loyalty Shop

WE REWARD YOU FOR YOUR VISIT!

Take part in our loyalty programme and collect points. How? Download the Molino app, create a customer account and scan your first bill via the app when you visit Molino – Così semplice!



DOLCE
AT YOUR CHOICE



APERITIVO
AT YOUR CHOICE



ANTIPASTO
AT YOUR CHOICE



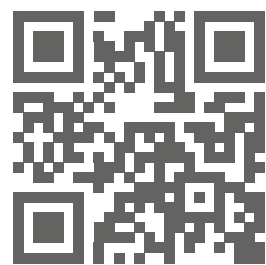
PIZZA O PASTA
AT YOUR CHOICE



SECONDO
AT YOUR CHOICE

You can collect points on site in our Pizzerie Ristoranti, via take-away or home delivery.

Have fun collecting points!



MOLINO APP

Italianità per tutti!

NOI SIAMO

OUR PRODUCTS AND THEIR QUALITY

Only fresh and carefully selected ingredients find their way onto plates at Pizzeria Ristorante Molino. Special attention is paid to the origin of the products.



FATTO IN CASA
Genuine craft according to Italian tradition and made 100% by hand and onsite



SELEZIONE
Carefully chosen recipes made with our sourced and in-house products



COME VUOI TU
Combine and enjoy according to your taste and wishes



PASSIONE
Love and dedication to feed your enjoyment



QUALITÀ
First class ingredients, paying special attention to the origin and certification



RESPONSABILITÀ
Responsibility and sustainability are the fundamental ideas, firmly established in the minds of all employees

DETTAGLI

DICHIARAZIONE

- © The recipe uses no gluten-containing ingredients.*
Gluten-free bread is available on request.
- ℓ The recipe uses no lactose-containing ingredients.*
- ♻️ Vegan*
- ⦿ Contains pork

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

For any information regarding allergies or intolerances, please consult our staff.

Croissants: France | All other breads and pastries: Switzerland

All prices in CHF, including VAT.

We use natural paper.

IGP - INDICAZIONE GEOGRAFICA PROTETTA

Protected geographical origin. This means that one of the production stages (growing, processing or preparation) took place in a specific area of origin.

DOP - DENOMINAZIONE DI ORIGINE PROTETTA

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

PIZZERIA RISTORANTE

MOLINO

MOLINO.CH