

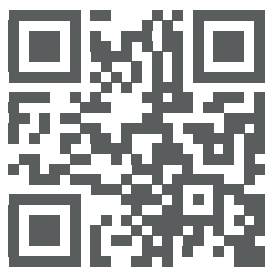
**BUON  
APPETITO**

PIZZERIA RISTORANTE

**MOLINO**

# CASA MOLINO

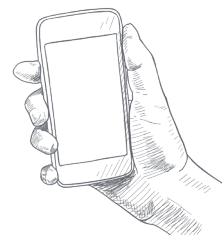
SCAN ME



**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



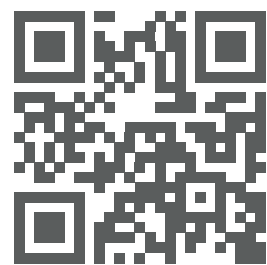
**PIZZA O PASTA**  
AT YOUR CHOICE



**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!*

# ANTIPASTI

---

## PROSCIUTTO DI SAN DANIELE DOP E BURRATA ☺ ☺ | 26

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

## VITELLO TONNATO Ⓛ Ⓞ | 18 | 29

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

## BRUSCHETTE CLASSICHE Ⓟ Ⓛ | 11 | 14.50

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

## TRIS DI BRUSCHETTE ☺ | 15.50

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

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

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

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

## TAGLIERE DI SALUMI ☺ ☺ | 20

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

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

Burrata from Apulia

## PARMIGIANO REGGIANO

«VECCHIO» DOP Ⓛ Ⓞ | 4

# INSALATE, VERDURE E ZUPPA

---

## INSALATA DELLA CASA ☺ | 26

Mixed salad with Mozzarelline di Bufala DOP, plum tomatoes and strips of fried 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 Ⓟ Ⓛ Ⓞ | 23.50

Roasted vegetables with extra virgin olive oil IGP

with Mozzarella di Bufala DOP on request Ⓛ Ⓞ +7

with Burrata on request ☺ +5

## INSALATA MEDITERRANEA ☺ | 21

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

with tuna on request +4

## INSALATA MISTA Ⓟ Ⓛ Ⓞ | 14

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

## INSALATA DI INDIVIA E ARANCIA Ⓛ | 13 | 19

Fresh fennel and endive salad with roasted almonds, slices of orange, parmesan shavings «Vecchio» DOP with a honey-sweetened balsamic dressing

## ZUPPA AL POMODORO | 13

Tomato soup with cream

# MENÙ BAMBINI

---

For children 12 years or under. 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 | 13

Homemade tiramisu made to an original recipe from Venice

## PUNTO E BASTA! | 7.50

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 | coffee  
hazelnut | strawberry | stracciatella  
pistachio | lemon sorbet

# PASTA E RISOTTI

## LASAGNE ALL'EMILIANA | 27

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

## TAGLIOLINI AL PESTO DI BROCCOLI CHRISTA RIGOZZI | 26

Fresh homemade tagliolini with homemade broccoli-basil pesto, topped off with roasted pine nuts and fennel leaves

## TAGLIATELLE FATTE IN CASA AL SALMONE AFFUMICATO | 17 | 31

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 | 31

Lemon risotto with grilled giant prawns

## RISOTTO SCAMORZA E RADICCHIO | 26

Carnaroli rice in a beetroot cream complete with red chicory, edamame, spicy Scamorza, 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

### TAGLIOLINI FATTI IN CASA | +3

### GNOCCHI FRESCHI | +3

### SPAGHETTI RUMMO | 26

### PENNE RUMMO | 26

### FUSILLI RUMMO SENZA GLUTINE | 26

8 minutes of preparation

## 2 AND YOUR PREFERRED SAUCE

### FRUTTI DI MARE | 35

Seafood, giant prawns, plum tomatoes, garlic and parsley

### AL BURRO E SALVIA | 14 | 20

Butter and sage

### ALLA BELLA ITALIA | 28

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

### AL RAGÙ BOLOGNESE | 16 | 24

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

### ALLA CARBONARA | 16 | 24

Pancetta bacon, egg yolk and cream

# SECONDI

### SALMONE ALLA GRIGLIA | 36

Grilled salmon fillet (NO)

### PETTO DI POLLO ALLA GRIGLIA | 30

Grilled chicken breast (CH), seasoned with herbs

### FILETTO DI MANZO ALLA GRIGLIA

IZOGR | 49

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 | 6

Seasonal salad

### VERDURE AL FORNO | 6

Roasted vegetables

### TAGLIATELLE FATTE IN CASA | 6

Fresh homemade tagliatelle

### PATATE AL FORNO AL ROSMARINO | 6

Roasted potatoes with rosemary

### FUSILLI RUMMO SENZA GLUTINE | 6

Gluten-free fusilli

# PIZZE SELEZIONE MOLINO

## SOPHIA LOREN | 29 | 32

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

## È MARE MIO! | 32 | 35

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

## CHRISTA RIGOZZI | 27 | 30

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

## BURRATA | 30 | 33

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

## SEMI E CECI | 23 | 26

Tomatoes, courgettes, aubergines, bell peppers, walnuts, chickpeas, plum 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, plum tomatoes, Mozzarella di Bufala DOP, rocket, parmesan shavings «Vecchio» DOP, 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

## NORMA 2.0 | 25 | 28

Plum tomato sauce, fried aubergines, roasted courgettes, fennel seeds, burrata with pureed peppermint and Parmesan shavings «Vecchio» DOP

with Prosciutto di San Daniele DOP on request +7

# PIZZA COME VUOI TU

## 1 CHOOSE A BASIC PIZZA OR FOCACCIA

### MARGHERITA | 16.50 | 19.50

Tomatoes, Mozzarella Fior di Latte, basil and oregano

### BIANCA | 16.50 | 19.50

Mozzarella Fior di Latte, basil and oregano

### ROSSA | 16.50 | 19.50

Tomatoes, basil and oregano

### FOCACCIA AL ROSMARINO | 12

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

### FOCACCIA AL POMODORO | 14

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

Tuna in sunflower oil

### MOZZARELLA DI BUFALA DOP | 5

### BURRATA DI PUGLIA | 5

Burrata from Apulia

### PROSCIUTTO COTTO «SELEZIONE»

6

### SALAME PICCANTE «VENTRICINA»

5

Spicy «Ventricina» salami

### VERDURE AL FORNO | 5

Roasted vegetables with extra virgin olive oil IGP

### OLIVE TAGGIASCHE | 2

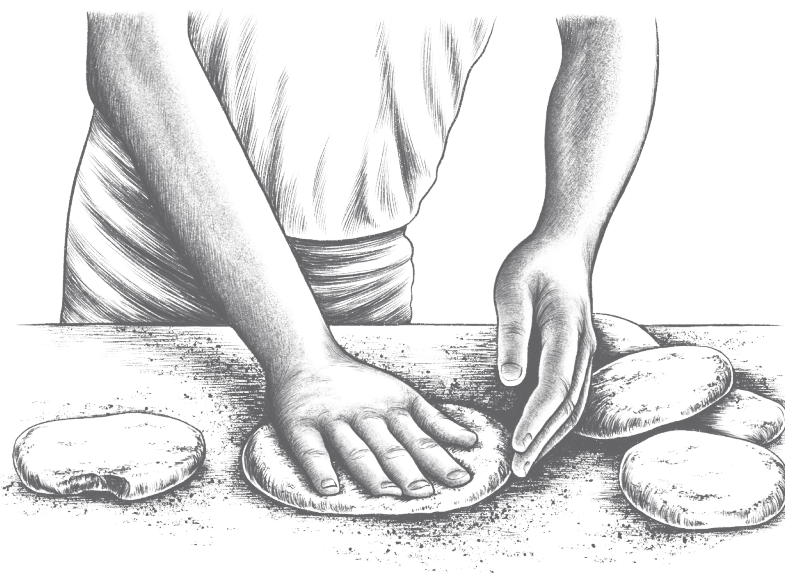
Black olives

### RUCOLA | 3

### OLIO DI TARTUFO | 3

Truffle oil

Every pizza can be ordered as a calzone.



# TAVOLATA

A tavolata is loosely translated as a festive table and is part of Italian food culture. A sharing selection of Italian specialities served on plates and in bowls in the centre of the table. A real feast among friends and family. Enjoy as you please - starting at 4 people and choose from 4 different menus.

## 1 ANTIPASTI

### TAGLIERE DI SALUMI CON PIATTINI ☺

Prosciutto di San Daniele DOP, Bresaola Punta d'Anca IGP, Prosciutto Cotto «Selezione», Salame piccante «Ventricina», green olives, verdure al forno, basil pesto, Parmigiano Reggiano «Vecchio» DOP, Burrata and Focaccia al Rosmarino

+

### BRUSCHETTE 🍷 🍷

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

+

### SCODELLA DI INSALATA MISTA 🍷 🍷 ☺

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

## 2 PASTA

### TAGLIATELLE FATTE IN CASA AL RAGÙ 🍷

Fresh homemade tagliatelle with a beef sauce (CH) made to an 1891 recipe from Pellegrino Artusi, «padre della cucina italiana»

+

### TORTELLONI FATTI IN CASA AL BURRO E SALVIA

Fresh homemade tortelloni with a ricotta and spinach filling, dressed with butter and sage

## 3 PIZZA

### PIZZA MARGHERITA

Tomatoes, Mozzarella Fior di Latte, basil and oregano

+

### PIZZA CHRISTA RIGOZZI 🍷

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

## 4 SUPERIORE

### RISOTTO AL LIMONE CON GAMBERONI ☺

Lemon risotto with grilled giant prawns

+

### FILETTO DI MANZO ALLA GRIGLIA IZOGR 🍷 ☺

Tender, lightly grilled beef fillet (CH) served in slices and on a bed of rocket with rosemary potatoes

## 5 DOLCE

### SINFONIA TIRAMISÙ - PANNA COTTA

Homemade tiramisu and panna cotta with a seasonal surprise

### MENU PRICE «PIZZA»

1 3 5

CHF 51 | person

### MENU PRICE «PASTA»

1 2 5

CHF 51 | person

### MENU PRICE «PASTA E PIZZA»

1 2 3 5

CHF 61 | person

### MENU PRICE «SUPERIORE»

1 2 3 4 5

CHF 81 | person



# 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.



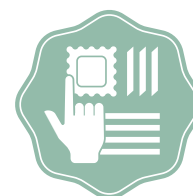
### FATTO IN CASA

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.
- Ⓕ 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.


### 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.

All prices in CHF, including VAT.

 We use natural paper.

PIZZERIA RISTORANTE

**MOLINO**

[MOLINO.CH](http://MOLINO.CH)