

LA PROPOSTA DELLO CHEF

WE MATCH UP TRADITION WITH CONTEMPORARY LUXURY

Our «Proposta dello Chef» stands for fresh, light, and seasonal food, and for balanced and healthy choices. Modern, seasonally changing combinations are prepared à la minute for you to enjoy, surprising you with forgotten ingredients of Italian cuisine. Buon appetito!

MENU SPECIALE | 31.5*

INSALATA DEL GIORNO + 3 + PUNTO E BASTA!

1 ZUPPA

GAZPACHO DI ANGIURIA V G L | 14

Cold watermelon soup, with red onion, bell pepper, cucumber and garlic refined with sprouts and pumpkin seeds

2 ANTIPASTI

BRUSCHETTONE AI TRE POMODORI E BURRATA | 15

Bruschettone - Bread with Mortadella, Burrata and pistachio cream

BRUSCHETTONE CON MORTADELLA E PISTACCHI ☺ | 15

Bruschettone - Bread with Mortadella, Burrata and pistachio cream

BRUSCHETTONE CON PROSCIUTTO E FICHI ☺ | 22

Bruschettone - Bread with Prosciutto San Daniele DOP, burrata, fresh figs and aceto balsamico

3 RISOTTO

RISOTTO CON MELANZANE, SCAMORZA E POMODORI G | 26

Risotto with aubergines, courgette flowers and smoked scamorza, with a datterini tomato sauce, decorated with roasted macadamia nuts

with squid + 10

4 PIZZA

SPIEDINO DI PIZZA TRAMEZZINO CON SALMONE ☺ | 22

Tramezzini with dill and sunflower seeds on skewers filled with smoked salmon, lettuce and lime mayonnaise

4 PIATTI CLASSICO

CARPACCIO DI BRESAOLA | 19

Carpaccio di bresaola on a bed of celery stalks and green apples, served with ricotta and walnuts with fresh foccacia

6 PESCE

GRIGLIATA MISTA DI PESCE G L | 49

Langoustine (DK), saumon (NO), crevettes géantes, calamars, bar (TR/GR)

7 CARNE

PROSCIUTTO E FICHI CON CHIPS DI PANE L ☺ | 15 | 29

Prosciutto di San Daniele DOP on a bed of seasonal salad, with stuffed figs and bread crisps



VINO ROSSO

CANNONAU MORO, CANNONAU DI SARDEGNA DOC CANTINA MESA

IDL 10 | 1.5L 150

2023 | Part of the wine is aged for 8 months in tonneaux (large wooden barrels) and in steel tanks.



«Raspberries, blackcurrants on the nose with floral notes of violets and herbs such as mint. Balanced structure with strong tannins. Fascinates with its dynamism and great fruit.»

Goes with: Pasta, Pizza and grilled dishes



Find more wines here or ask our service staff. Salute!

*Additions to the respective dishes must be ordered additionally at an extra charge

For more detailed information on the ingredients we use, please check our menu. If you have any allergies or intolerances, our staff will be happy to advise you. All prices are in CHF, inclusive of VAT.