



Peppino

TRATTORIA ARTIGIANALE



Da Asporto

All of our pizze, salumi & antipasti as indicated by are available for takeaway!

Order by phone +41 24 496 33 33

Gluten Free Lactose Free Pescetarien Vegetarian Vegan Takeaway

Antipasti

ANTIPASTO DELLA CASA	28.- PP
<small>(FOR 2 PEOPLE MIN.) SAN DANIELE HAM PDO, PARMIGIANO REGGIANO, HOMEMADE SCHIACCIATA WITH SALT FLOWER, CANDIED ARTICHOKE IN EXTRA VIRGIN OLIVE OIL, ARTISANAL BURRATA, FRIED BABY SQUID</small>	
ANTIPASTO DELL' ORTOLANO	24.- PP
<small>(FOR 2 PEOPLE MIN.) NOSTRANELLE BLACK OLIVES FROM TUSCANY, CANDIED ARTICHOKE IN OLIVE OIL, HOMEMADE SCHIACCIATA WITH SALT FLOWER, ARTISANAL BURRATA FROM THE «IGNALAT» CHEESE FACTORY, FRESH TOMATO SALAD WITH BASIL, CONDIMENTS</small>	
L'INSALATIERA DI PRIMIZIE ESTIVE, SALSA LIMONELLA	10.-
<small>HERB SALAD, MIXED MESCLUN & SEASONAL SHOOTS, DATTERINO TOMATOES, LEMON VINAIGRETTE</small>	
BRUSCHETTA POMODORO BASILICO	12.-
<small>MARINATED ANCHOVIES, CHILLI, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL</small>	
PROSCIUTTO SAN DANIELE DOP	22.-
<small>SAN DANIELE HAM PDO</small>	
TAGLIERE DI SALUMI	30.-
<small>SELECTION OF ITALIAN COLD CUTS & CHEESES (SERVED WITH JAM & PICKLED VEGETABLES)</small>	
FRIITTURA DI CALAMARETTI	26.-
<small>FRIED BABY SQUID SERVED WITH GARLIC, PARSLEY & LEMON MAYONNAISE</small>	
CARPACCIO DI MANZO AL COLTELLO	29.-
<small>THIN SLICES OF BEEF FROM LIMOUSIN (VD) SERVED COLD, PARMIGIANO REGGIANO, LEMON, EXTRA VIRGIN OLIVE OIL</small>	
INSALATA CAPRESE CON BURRATA DEL CASEIFICIO IGNALAT	22.-
<small>ARTISANAL BURRATA FROM THE «IGNALAT» CHEESE FACTORY, FRESH TOMATO SALAD, BASIL & CONDIMENTS</small>	
TARTARE DI TONNO ROSSO DEL MEDITERRANEO, CIPOLLOTTO, LIMONE VERDE	34.-
<small>TARTARE OF MEDITERRANEAN BLUEFIN TUNA, LIME, SPRING ONIONS & CAPERS</small>	
VITELLO TONNATO CIPOLLA ROSSA MARINATA	25.-
<small>SLICES OF COLD VEAL, CREAMY TUNA SAUCE, MARINATED RED ONIONS & PINK PEPPERCORNS</small>	
SCHIACCIATA OLIO SALE	12.-
<small>TRADITIONAL TUSCAN BREAD BAKED IN THE OVEN AND FLAVOURED WITH OLIVE OIL & ROSEMARY</small>	

Primi (GLUTEN FREE ON REQUEST)

ALL OF OUR «PRIMI» PASTA ARE FRESH & HOMEMADE, EXCEPT THE GLUTEN-FREE PASTA

FUSILLI AL PESTO DI RUCOLA, ZUCCHINE	22.-
<small>HOMEMADE FUSILLI WITH ARUGULA LEAVES PESTO, ZUCCHINI & CACIOCAVALLO</small>	
GNOCCHI «CASERECCI» ALLA NERANO,	24.-
<small>ZUCCHINE, CREMA DI PARMIGIANO, BASILICO</small>	
HOMEMADE POTATO GNOCCHI, ZUCCHINI,	27.-
<small>PARMIGIANO REGGIANO & BASIL CREAM</small>	
CONCHIGLIE ALLA «NORMA»	27.-
<small>MELANZANE, POMODORO, BASILICO & BUFALA</small>	
<small>HOMEMADE CONCHIGLIE WITH EGGPLANTS, TOMATOES & MOZZARELLA DI BUFALA</small>	
PAPPARDELLE AL RAGU DI GUANCIA DI MANZO AL BAROLO	29.-
<small>FRESH PASTA & BEEF CHEEKS CANDIED WITH BAROLO & PARMIGIANO REGGIANO</small>	
AGNOLOTTI RIPIENI DI RAGU DI VITELLO	30.-
<small>HOMEMADE AGNOLOTTI STUFFED WITH VEAL STEW, SAGE BUTTER, PARMIGIANO REGGIANO</small>	
RISOTTO CARNAROLI «GRAN RISERVA» ALLA MARINA	30.- PP
<small>(POUR 2 PERSONNES MIN.) «GRAN RISERVA» RISOTTO WITH FISH RAGOUT & «GIANT OF ITALY» PARSLEY</small>	
CALAMARATA ALLE VONGOLE VERACI	37.- PP
<small>(POUR 2 PERSONNES MIN.) FRESH HOMEMADE PASTA PACHERRI, VONGOLE VERACI, SAN MARZANO TOMATOES, ANCHOVY COLATURA SAUCE FROM CETARA</small>	

Secondi di carne, pesce & vegetariani

PARMIGIANA DI MELANZANE	26.-
<small>EGGPLANT PARMIGIANA WITH TOMATOES, MOZZARELLA DI BUFALA, BASIL & PARMIGIANO REGGIANO</small>	
POLPO ARROSTO AL TEGAME,	38.-
<small>STRACCIATELLA AL POMODORO SECCO, ANETO & PINOLI</small>	
<small>ROASTED OCTOPUS IN AN OVEN DISH, DRIED TOMATO «STRACCIATELLA», DILL & PINE NUTS</small>	
PETTO DI FARAONA ARROSTO, PATATA SCHIACCIATA,	36.-
<small>VERDURINE DELL'ORTO & FONDO BRUNO</small>	
<small>GUINEA FOWL SUPREME, MASHED POTATOES, GARDEN VEGETABLES & GRAVY</small>	
TAGLIATA DI MANZO	52.-
<small>BEUF RIB STEAK FROM LIMOUSIN (VD), GRATED PARMIGIANO REGGIANO, ARUGULA LEAVES, AGED BALSAMIC VINEGAR (25 YEARS OF MATURING)</small>	
ROMBO CHIODATO, PATATE SCHIACCIATE,	50.-
<small>FAGIOLINI & POMODORINI ARROSTO</small>	
<small>FILLET OF TURBOT ROASTED WITH HERBS, MASHED POTATOES, GREEN BEANS & SMALL PRESERVED TOMATOES</small>	

Per i bambini

PIZZA « CONIGLIETTO » POMODORO MOZZARELLA	14.-
<small>PIZZA MARGHERITA</small>	
MACCHERONI OU GNOCCHI BOLOGNESE	15.-
<small>FRESH PASTA OR GNOCCHI WITH BOLOGNESE SAUCE, PARMIGIANO REGGIANO</small>	
MACCHERONI OU GNOCCHI AL POMODORO	13.-
<small>FRESH PASTA OR GNOCCHI, TOMATO BASIL SAUCE, PARMIGIANO REGGIANO</small>	
<small>MACCHERONI I TOMATO AND BASIL SAUCE I PARMIGIANO REGGIANO</small>	
MACCHERONI OU GNOCCHI AL PESTO GENOVESE	13.-
<small>FRESH PASTA OR GNOCCHI, GENOVESE BASIL PESTO</small>	
PETTO DI FARAONA ARROSTO CON PATATE AL FORNO	24.-
<small>ROAST GUINEA FOWL SUPREME, MASHED POTATOES & GRAVY</small>	
CALZONE CON CREMA DI NOCCIOLA & CACAO	16.-
<small>CALZONE FILLED WITH A DELICIOUS HOMEMADE SPREAD</small>	
HOMEMADE ICE CREAMS AND SORBETS	6.-
<small>SORBETS: CHOCOLATE, LEMON . ICE CREAMS: VANILLA, HAZELNUTS, PISTACHIO (PER SCOOP)</small>	

Pizze della casa (GLUTEN FREE ON REQUEST)

OUR PIZZA DOUGH RESTS FOR 48 HOURS & CONTAINS LESS YEAST TO BE MORE DIGESTIBLE.

AMALFI	27.-
<small>BURRATA DI BUFALA, LEMON ZEST, FRESH BASIL, EXTRA VIRGIN OLIVE OIL</small>	
STELLA	27.-
<small>SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, BASIL, EXTRA VIRGIN OLIVE OIL, ARUGULA LEAVES, PARMESAN SHAVINGS, AGED BALSAMIC VINEGAR</small>	
REGINA MARGHERITA	22.-
<small>SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, BASIL, EXTRA VIRGIN OLIVE OIL</small>	
MARINARA	21.-
<small>SAN MARZANO TOMATOES, GARLIC, OREGANO, BASIL, EXTRA VIRGIN OLIVE OIL</small>	
4 FORMAGGI	28.-
<small>SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, GORGONZOLA NOVARESE, PARMIGIANO REGGIANO, PECORINO ROMANO, FRESH BLACK PEPPER</small>	
BIANCHISSIMA	35.-
<small>BURRATA DI BUFALA, NOSTRANELLE BLACK OLIVES FROM TUSCANY, SAN DANIELE HAM PDO, ARGULA</small>	
NAPOLETANA	25.-
<small>SAN MARZANO TOMATOES, ANCHOVIES, NOSTRANELLE BLACK OLIVES OF TUSCANY, CAPERS</small>	
LUCIFERO	30.-
<small>TOMATES SAN MARZANO, FIOR DI LATTE MOZZARELLA, GORGONZOLA & VENTRICINA DEL VASTESE (SPICY SALAMI)</small>	
ZINGARA	25.-
<small>LIKE A MARGHERITA WITH COOKED HAM AND MUSHROOMS</small>	
PUGLIESE	28.-
<small>MOZZARELLA DI BUFALA, YELLOW & RED DATTERINO TOMATOES, BURRATA DI BUFALA & BASIL PESTO</small>	
INFERNALE	32.-
<small>SAN MARZANO TOMATOES, BUFFALO BURRATA, VENTRICINA DEL VASTESE CHEESE (SPICY SAUSAGE)</small>	
TONNARELLA	29.-
<small>SAN MARZANO TOMATOES, TUNA BELLY, DRIED TOMATOES, TUSCAN NOSTRANELLA OLIVES AND BASIL</small>	
VEGANA	26.-
<small>SAN MARZANO TOMATOES, EGGPLANTS, ZUCCHINI, PEPPER BELLS, ARTICHOKE, BASIL PESTO</small>	
CALZONE CROCCANTE	32.-
<small>PARMIGIANO REGGIANO, SAN DANIELE CRUDO, MOZZARELLA DI BUFALA, ARUGULA LEAVES</small>	
PAPI	35.-
<small>TOMATES SAN MARZANO, MOZZARELLA DI BUFALA, SAN DANIELE HAM PDO, PROVOLONE, ALMONDS & FIGS COMPOTE</small>	
VESUVIO	32.-
<small>TOMATES SAN MARZANO, MOZZARELLA DI BUFALA, NDUJA DI SPILINGA, RED ONIONS</small>	

Dolci & Formaggi

TAGLIERE DI FORMAGGI	16.-
<small>SELECTION OF ITALIAN CHEESES</small>	
TIRAMISÙ ALL AMARETTO	12.-
<small>MASCARPONE CREAM, SAVOYARD COOKIES, COCOA, AMARETTO</small>	
PANNA COTTA AI FRUTTI ROSSI	12.-
<small>PANNA COTTA WITH RED FRUITS FROM THE CANTON & MAURITIAN VANILLA</small>	
BABÀ AL RUM	14.-
<small>NEAPOLITAN-STYLE RUM BABA SERVED WITH VANILLA-FLAVORED WHIPPED CREAM</small>	
FRAGOLE IN SALSA AL BAROLO, MIELE SPEZIATO	15.-
<small>STRAWBERRIES MARINATED IN BAROLO WINE, SPICY HONEY, DOUBLE CREAM</small>	
AFFOGATO AL CAFFÈ	10.-
<small>AS IN NAPLES... VANILLA ICE CREAM & ESPRESSO COFFEE!</small>	
HOMEMADE ICE CREAMS & SORBETS	6.-
<small>SORBETS: CHOCOLATE, LEMON . ICE CREAMS: VANILLA, HAZELNUTS, PISTACHIO (PER SCOOP)</small>	

THE BEEF AND VEAL COME FROM SWITZERLAND AND THE PORK FROM ITALY. FISH COMES FROM FRANCE AND ITALY.

KINDLY SPEAK TO OUR TEAM MEMBERS OF OUR STAFF REGARDING DIETARY REQUIREMENTS OR ALLERGIES.

PRICES ARE IN CHF | 7,7% TVA & SERVICE INCLUDED