


Da Asporto

All of our pizze, salumi & antipasti as indicated by  are available for takeaway !
Order by phone +41 24 496 33 33

Antipasti

ANTIPASTO DELLA CASA (FOR 2 PEOPLE) San Daniele ham PDO, Parmigiano Reggiano, homemade schiacciata with salt flower, candied artichokes in extra virgin olive oil, artisanal burrata, fried baby squid	26.- per person
ANTIPASTO DELL' ORTOLANO (FOR 2 PEOPLE) Nostranelle black olives from Tuscany, candied artichokes in olive oil, homemade schiacciata with salt flower, artisanal burrata from the «Ignalat» cheese factory, fresh tomato salad with basil, condiments	24.- per person
L'INSALATIERA DI PRIMIZIE ESTIVE, SALSA LIMONELLA    Herb salad, mixed mesclun & seasonal shoots, datterino tomatoes, lemon vinaigrette	10.-
BRUSCHETTA BURRO E ACCIUGHE DI CETARA   Bruschetta with butter & anchovies from Cetara	12.-
PROSCIUTTO SAN DANIELE PDO    San Daniele ham PDO	21.-
TAGLIERE DI SALUMI & FORMAGGI ITALIANI    Selection of Italian cold cuts & cheeses (served with jam & fresh fruits)	29.-
FRITTURA DI CALAMARETTI  Fried baby squid served with garlic, parsley & lemon mayonnaise	25.-
CARPACCIO DI MANZO AL COLTELLO (FOR 1,2,3,4,5,6...)   Thin slices of beef from Limousin (VD) served cold, Parmigiano Reggiano, lemon, extra virgin olive oil	29.- per person
INSALATA CAPRESE CON BURRATA DEL CASEIFICIO IGNALAT   Artisanal Burrata from the «Ignalat» cheese factory, fresh tomato salad, basil & condiments	22.-
TARTARE DI TONNO ROSSO DEL MEDITERRANEO, CIPOLLOTTO, LIMONE VERDE E CAPPERI  Tartar of Mediterranean bluefin tuna, lime, spring onions & capers	30.-



 TripAdvisor

LEAVE US
A REVIEW !

 Gluten free  Lactose free  Pescetarian  Vegetarian  Vegan  Takeaway

Prices are in CHF | 7,7% TVA & service included









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Primi











All of our "Primi" pasta are fresh & homemade, except the gluten-free pasta

FUSILLI AL PESTO DI RUCOLA, ZUCCHINE E CACIOCAVALLO  Homemade fusilli with aragula leaves pesto, zucchini & caciocavallo	22.-
GNOCCHI «CASERECCI» MANTECATI AL POMODORO E RICOTTA DI MALGA Potato gnocchi with tomato, ricotta & basil	24.-
CONCHIGLIE ALLA «NORMA» MELANZANE, POMODORO, BASILICO E MOZZARELLA DI BUFALA Homemade conchiglie with eggplants, tomatoes & mozzarella di bufala	27.-
PAPPARDELLE AL RAGU DI GUANCIA DI MANZO AL BAROLO Fresh pasta & beef cheeks candied with Barolo & Parmigiano Reggiano	29.-
AGNOLOTTI RIPIENI DI RAGÙ DI VITELLO Homemade agnolotti stuffed with veal stew, sage butter, Parmigiano Reggiano	30.-
RISOTTO CARNAROLI «GRAN RISERVA» AL NERO DI SEPPIA   & OLIVE NOSTRANELLE (FOR 2 PEOPLE MIN.) Risotto «Riserva» with squid ink & Nostranelle black olives	29.- per person
CALAMARATA ALLE VONGOLE VERACI (FOR 2 PEOPLE)  Fresh homemade pasta pacherri, vongoles veraci, San Marzano tomatoes, anchovy colatura sauce from Cetara	37.- per person

Secondi di carne, pesce & vegetariani

PARMIGIANA DI MELANZANE Eggplant Parmigiana with tomatoes, mozzarella di bufala, basil & Parmigiano Reggiano	26.-
POLPO ARROSTO AL TEGAME, PEPERONI, PATATE ORIGANO E CAPPERI    Roasted octopus in an oven dish, pepper bells, oregano & capers	38.-
TAGLIATA DI MANZO   Beef rib steak from Limousin (VD), grated Parmigiano Reggiano, arugula leaves, aged balsamic vinegar (25 years of maturing)	50.-
BRANZINO AL FORNO    Oven baked Mediterranean sea bass fillet, tomatoes, red onions, capers & potatoes	49.-

Per i bambini

PIZZA « CONIGLIETTO » POMODORO MOZZARELLA   Pizza Margherita	14.-
MACCHERONI OU GNOCCHI A LA BOLOGNESE Fresh pasta or gnocchi with Bolognese sauce, Parmigiano Reggiano	15.-
MACCHERONI OU GNOCCHI AL POMODORO E PARMIGIANO  Fresh pasta or gnocchi, tomato basil sauce, Parmigiano Reggiano	13.-
MACCHERONI OU GNOCCHI AL PESTO GENOVESE Fresh pasta or gnocchi, genovese basil pesto	13.-
CALZONE CON NUTELLA  Calzone filled with a delicious homemade spread	16.-
HOMEMADE ICE CREAMS & SORBETS Sorbetes : chocolate, lemon    Ice creams : vanilla, halzenuts, pistachio   	6.- (PER SCOOP)

Products origin :

Meat : Switzerland | Poultry : France & Switzerland | Fish : France & Switzerland
Kindly speak to our team members of our staff regarding dietary requirements or allergies.

Pizze della casa

Our pizza dough rests for 48 hours & contains less yeast to be more digestible.
We also offer a gluten free dough.

MARINARA    San Marzano tomatoes, garlic, oregano, basil, extra virgin olive oil	21.-
REGINA MARGHERITA  San Marzano tomatoes, mozzarella fior di latte, basil, extra virgin olive oil	22.-
ZINGARA Like a margherita with cooked ham & mushrooms	25.-
VEGANA   San Marzano tomatoes, eggplants, zucchini, pepper bells, artichokes, basil pesto	26.-
NAPOLETANA  San Marzano tomatoes, anchovies, Nostranelle black olives of Tuscany, capers	24.-
AMALFI  Burrata di bufala, lemon zest, fresh basil, extra virgin olive oil	27.-
4 FORMAGGI  San Marzano tomatoes, mozzarella fior di latte, Gorgonzola Novarese, Parmigiano Reggiano, Pecorino Romano, fresh black pepper	28.-
STELLA  San Marzano tomatoes, mozzarella fior di latte, basil, extra virgin olive oil, arugula leaves, parmesan shavings, aged balsamic vinegar	26.-
PUGLIESE Mozzarella di bufala, yellow & red datterino tomatoes, burrata di bufala & basil pesto	26.-
BIANCHISSIMA Burrata di bufala, Nostranelle black olives from Tuscany, San Daniele ham PDO, arugula leaves	35.-
INFERNALE San Marzano tomatoes, burrata di bufala, ventricina del Vastese (spicy salami)	32.-
TONNARELLA  San Marzano tomatoes, mozzarella fior di latte, tuna belly, red onions Nostranelle black olives of Tuscany	29.-
CALZONE CROCCANTE Parmigiano Reggiano, San Daniele crudo, mozzarella di bufala, arugula leaves, datterino tomatoes	32.-
LUCIFERO Tomates San Marzano, fior di latte mozzarella, gorgonzola & ventricina del Vastese (spicy salami)	30.-

Dolci & Formaggi

TAGLIERE DI FORMAGGI  Selection of Italian cheeses	15.-
TIRAMISÙ ALL' AMARETTO  Mascarpone cream, Savoyard cookies, cocoa, amaretto	11.-
CROSTATA ALLE ALBIOCCHE DEL VALLESE The traditional apricot tart from the Valais	12.-
BABÀ AL RUM Neapolitan-style rum baba served with vanilla-flavored whipped cream	14.-
FRAGOLE IN SALSA AL BAROLO, MIELE SPEZIATO E PANNA DOPPIA    Strawberries marinated in Barolo wine, spicy honey, double cream	15.-
HOMEMADE ICE CREAMS & SORBETS Sorbetes : chocolate, lemon    Ice creams : vanilla, halzenuts, pistachio   	6.- (PER SCOOP)