



Benvenuti



Starters

			1/2	1/1
L	Tricolore	Bufala mozzarella, tomatoes and rocket salad	17.–	23.–
P-M-C-Su	Antipasto Marino	Beef carpaccio, vitello tonnato, squid salad and mushrooms	20.–	27.–
L	Carpaccio de bœuf	Rocket salad, mushrooms and parmesan	18.–	27.–
P	Vitello tonnato		19.–	27.–
M-Su	Squid in a spicy sauce		22.–	
M-P-Cr	Seafood salad		19.–	28.–
Cr	Garlic prawns		27.–	
	Green salad		7.–	
	Mixed salad		9.–	
L	Rocket salad and parmesan		12.–	
L-G-	Alps salad	Warm goats cheese salad with Parma ham and croutons	23.–	
O-P	Salad of Nice	Mixed salad with eggs, tuna, anchovies, potatoes	24.–	
L	Mediterranean salad	Grilled aubergines, courgettes and sweet peppers with bufala mozzarella, green and rocket salad	25.–	

Sauces salades: Su-O-Mou-G

Pasta

G-L-Su	Rigatoni alla giancaleone	Tomato sauce, cream, bacon and smoked scamorza cheese	24.–
G-L-O	Penne alla carbonara	Cream sauce, bacon and egg yolk	23.–
G	Penne all'arrabbiata	Tomato sauce, chilli pepper and olives	21.–
G-Cr-Su	Penne gamberi e zucchine	Penne with prawns, fresh tomatoes and courgettes	28.–
G-L	Penne alla carrettiera	Tomato sauce, aubergines, courgettes and mozzarella	26.–
G-L	Penne alla siciliana	Tomato sauce, aubergines and mozzarella	25.–
G-L-Cr-Su	Penne ai gamberi	Tomato sauce, cream and prawns	26.–
G-C	Fettucine alla bolognese	Tomato sauce and meat	23.–
G-L-P-Su	Fettucine al salmone	Tomato sauce, cream and salmon	28.–
G-Su-M	Linguine alle vongole		29.–
G-Su-M-Cr	Linguine allo scoglio	Seafood	30.–
G	Spaghetti aglio, olio e peperoncino	Garlic, oil and chilli peppe	20.–
G-L-P	Spaghetti mafioso	Anchovies, olives, garlic, sweet bell peppers, chilli pepper grated pecorino and lemon zest	24.–
G	Spaghetti al pomodoro	Tomato sauce and basil	20.–
G-FC	Spaghetti al pesto	Basil sauce	24.–
G-L	Tagliatelle alla ciociara	Tomato sauce, cream, green peas, ham and mushrooms	25.–
G-L	Gnocchi al gorgonzola	Cream sauce with gorgonzola	24.–
G-L	Gnocchi aurora	Tomato sauce with cream	24.–
G-L-C	Lasagne	Lasagna with beff meat	25.–
G-L	Fagottini	Fagottini with truffle favoured cream sauce	28.–
G-L-C	Tortellini «Grand-Mère»	Meat tortellini with cream sauce, ham and green peas	25.–
G-L	Ravioli della nonna	Ricotta and spinach ravioli with butter and sage	25.–

We also offer gluten-free spaghetti and penne

Risotti

Cr-M-Su-C-L	Risotto ai frutti di mare	Risotto with seafood	32.–
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Meats

	Entrecôte alla griglia	Grilled entrecôte	40.–
L-Su	Entrecôte al pepe	Entrecôte in pepper	43.–
O-G	Finissima impanata	Breaded veal escalope	42.–
L-Su-G	Scaloppine al limone	Veal escalopes with lemon sauce	42.–
L	Tagliata di manzo con rucola e parmigiano	Sliced beef with rocket salad and parmesan	42.–
O-G-L	Piccata milanese	Breaded veal escalopes with egg and tomato sauce	42.–
	Tartara di manzo	Beef tartare	42.–

Seafood

M	Calamari ai ferri	Grilled squid	30.–
M	Calamari fritti	Fried squid	30.–
M	Polpo ai ferri	Grilled octopus with crushed potatoes	30.–
P-Su	Branzino in umido con pomodorini	Sea bass with capers, olives and fresh tomatoes	33.–
P	Salmone alla griglia	Grilled salmon	28.–
M-Su	Cozze alla diavola	Mussels in spicy sauce	24.–
M-Su	Cozze alla marinara	Mussels in white wine sauce	24.–

Our meats and fishes are served with pasta, rice, vegetables or chips.

Pizze

G	Focaccia		9.-
G-L	Margherita	Tomato, mozzarella, oregano	16.-
G-L	Tricolore	Tomato, mozzarella, fresh tomatoes, rocket salad, bufala mozzarella	24.-
G-L	Quattro formaggi	Tomato, mozzarella, gorgonzola, ricotta, parmesan	23.-
G-L	Prosciutto	Tomato, mozzarella, ham	19.-
G-L	Funghi	Tomato, mozzarella, mushrooms	18.-
G-L	Campagnola	Tomato, mozzarella, onions, garlic, basil, fresh tomatoes	21.-
G-L	Prosciutto e funghi	Tomato, mozzarella, ham, mushrooms	21.-
G-L-O	Capricciosa	Tomato, mozzarella, ham, mushrooms, egg	22.-
G-L	Quattro stagioni	Tomato, mozzarella, ham, mushrooms, artichokes, olives	23.-
G-L	Parmigiana	Tomato, mozzarella, ham, grilled aubergines, parmesan	24.-
G-L	Calzone	Tomato, mozzarella, ham, artichokes	22.-
G-L	Parma	Tomato, mozzarella, Parma ham	25.-
G-L	Italia	Tomato, mozzarella, Parma ham, bufala mozzarella, rocket salad, parmesan	29.-
G-L	Calabrese	Tomato, mozzarella, spicy salami	24.-
G-L	Bufalotta	Tomato, mozzarella, spicy salami, bufala mozzarella and trevis salad	29.-
G-L	Alpina	Cherry tomatoes, mozzarella, rocket salad, goat cheese and honey	25.-
G-L	Paesana	Tomato, mozzarella, spicy salami, ricotta, grilled aubergines	26.-
G-L	Tirrenica	Tomato, mozzarella, bresaola, rocket salad, bufala mozzarella, parmesan, truffle flavoured oil	29.-
G-L	Primavera	Tomato, mozzarella, grilled courgettes and aubergines, sweet peppers	23.-
G-L-P	Napoletana	Tomato, mozzarella, anchovies, olives, capers	20.-
G-L-P	Siciliana	Tomato, mozzarella, tuna, olives, mushrooms	22.-
G-L-P	Scozzese	Mozzarella, smoked salmon, ricotta and chives	28.-
G-L-Cr-M	Frutti di mare	Tomato, mozzarella, seafood, garlic	25.-

The ham is shoulder ham

Desserts

L	Panna cotta		9.–
L	Mousse ai lamponi	Raspberry mousse	10.–
L-G-O	Tiramisù		10.–
	Ananas	Fresh pineapple slices	10.–
G	Pezzo di torta	Cake	9.–
L	Affogato al caffè	Vanilla ice cream with coffee	10.–
	Colonnello	Lemon sorbet with Vodka	13.–
	Pallina di gelato	Per scoop	4.50
Su-O	Zabaglione		13.–

Open wines

White	1dl	100cl
GENÈVE Chasselas AOC	5.–	50.–
LAZIO Frascati DOC	5.–	50.–
Rosé		
PROVENCE Rosé Côtes de Provence	5.–	50.–
PUGLIA Rosato del Salento IGP	5.–	50.–
Red		
GENÈVE Gamay AOC	5.–	50.–
ABRUZZO Montepulciano DOC	5.–	50.–
TOSCANA Chianti DOC	5.–	50.–
	1dl	75cl
PUGLIA Primitivo IGP Bio	7.–	49.–

Pots

Rosé	5dl
PUGLIA Primofiore rosato del Salento	25.–
PROVENCE .. Côtes de Provence AOC	25.–
Red	
ABRUZZO Montepulciano DOC	25.–
PUGLIA Primitivo del Salento IGT	25.–

Bottles Switzerland

Rosé	75cl
NEUCHÂTEL Œil-de-Perdrix AOC	45.–
Red	
GENÈVE Côtes de Russin AOC	49.–

Bottles Italy

White		75cl
FRIULI	Pinot Grigio DOC	45.–
Red		
VENETO		
Corvina IGT		45.–
Palazzo della Torre IGT Allegrini		55.–
Amarone De'Roari DOC Righetti		90.–
PUGLIA	Primitivo IGP Bio	49.–
ABRUZZO	Montepulciano DOC	42.–
SICILIA	La Segreta IGT	49.–
TOSCANA		
Rigoletto Montecucco DOC ColleMassari		49.–
ColleMassari Riserva Montecucco DOC		55.–
Chianti DOC		45.–
Brunello di Montalcino DOCG		90.–
Tignanello IGT Antinori		190.–

Bottles France

Rosé	75cl
PROVENCE Côtes de Provence AOC	45.–

Sparkling wine-Champagne

Prosecco	50.–
Mumm Cordon Rouge	90.–

Drinks without alcohol

Cold drinks

Bottled mineral water	5dl	1l
Natural water	5.–	10.–
Sparkling water	5.–	10.–

Bottled sodas

Coca-cola	3.3dl	5.–
Coca-cola zéro	3.3dl	5.–
Schweppes	2dl	5.–
Limonade	3.3dl	5.–
Sinalco	3dl	5.–

Bottled fruit juices

Tomato juice 2dl	5.–	
Nectar peach	2dl	5.–
Apple juice	3dl	5.–

Various by the glass

Orange juice 3dl	5.–	
Ice tea 5dl	5.50	
San Bitter 1dl	5.–.	

Drinks by the glass

Natural water	3dl	2.50
Cold milk	2.5dl	2.50
Orange juice	2.5dl	3.40
Syrup	3dl	2.50
Ice tea	3dl	4.–

Hot drinks

Tea	4.–
Infusion	4.–
Coffee	3.80
Espresso	3.80
Cappuccino	5.–
Renversé	5.–
Double espresso	5.–

Alcoholic drinks

Beer (4.6% à 5% vol.)

Small beer	4.8%	2dl	4.50
Medium beer	4.8%	3dl	5.–
Large beer	4.8%	5dl	7.–

Bottled beer

Alcohol free beer		3.3dl	5.50
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Liquors (17% à 42% vol.)

Mirto	32%	4cl	9.–
Amaretto	28%	4cl	9.–
Sambuca	40%	4cl	9.–
Limoncello	28%	4cl	9.–
Williamine	35%	4cl	9.–
Fernet Branca	39%	4cl	9.–
Averna	29%	4cl	9.–
Montenegro	23%	4cl	9.–
Vecchio Amaro del Capo	35%	4cl	9.–

Appetizers (15% à 45% vol.)

Martini	15%	4cl	7.–
Porto	19%	4cl	7.–
Campari	25%	4cl	9.–
Kir	16%	1dl	7.–
Pastis 51	45%	4cl	7.–
Ricard	45%	4cl	7.–
Aperol	11%	4cl	7.–
Spritz	11%	1,5dl	11.–

Spirits (37.5% à 43% vol.)

Grappa	38%	4cl	9.–
Kirsch	37.5%	4cl	7.–
Rhum	37.5%	4cl	10.–
Whisky	40%	4cl	12.–
Cognac	40%	4cl	12.–
Vodka	40%	4cl	10.–
Poire William	43%	4cl	10.–
Gin	37.5%	4cl	8.–

Origin of our meat, fish and bread

Veal : CH

Beef : CH

Sea bass : TR (élevage)

Smoked salmon : NO (FAO 27)

Salmon : NO (élevage)

Bread : CH (made home by our pizzaioli)

Allergens

G - with gluten

O- with eggs

L- with lactose

C- with celery

P- with fish

M- with mollusc

FC- with nuts

Cr- with shellfish

Su- with sulfur dioxide

Mou- with mustard

We gladly give you detailed information about the possible presence of allergens in our dishes.

In case of allergy or intolerance, please contact our staff.

8.1% VAT included on all prices