

start with stuzzichini
(probably best translated as „nibbles“) –
whether as a delicious aperitif or
to start a fine multi-course meal.
buon appetito!

stuzzichini

cauliflower, tempura, tomato chutney (v+)
11

polenta fries, truffle dip* (v)
11

burrata-tomatoes bruschette (v)
15

fritto misto
squid, shrimps, cod, citrus-aioli
17

focaccia, raw tuna, artichokes
17

salads

rocket, cauliflower, hazelnuts, almonds, herbs (v)
15 • 22

quinoa, spinach, cucumber, chickpea, almonds,
pomegranate, vegan crème fraîche (v+)
16 • 23

date tomatoes, buffalo mozzarella,
spinach, red onions, pine nuts (v)
19 • 26

squid, avocado, oranges, spinach,
rocket, cicorino rosso, red onions
19 • 26

appetizers

roasted tomatoes, smoked vegan cream cheese,
basil oil, olive crumble, focaccia (v+)
19 • 26

tuna tartare, ginger-citrus sauce,
cucumber, peperoncini, focaccia
21 • 28

parma ham, burrata, grissini
24 • 31

beef carpaccio, balsamic mayonnaise,
rocket sprouts, grana padano
25 • 32

**the flour for our pizza comes from the
„caputo“ mill in lively napoli.
we give the dough an indulgent „dolce far niente“
of 48 hours to create its light, airy texture.
pelati specialist „gustarossa“
accounts for its deep red colour.
delicious „fior di latte“ (cow milk mozzarella)
to top off the pizza.**

chef's pizza

spicy salami
26

artichokes, bell peppers, mushrooms, ham, olives
26

calzone
salami, tomato sauce, ricotta
26

zucchini, confit date tomatoes,
vegan cream cheese, almonds, mint (v+)
26

date tomatoes, buffalo mozzarella, basil pesto (v)
27

'nduja, stracciatella, caramelized onions
28

vegan crème fraîche, truffle paste*, potatoes, rosemary (v+)
28

parma ham, rocket, mascarpone, date tomatoes, mozzarella pearls
29

tonno rosso, red onions, capers, olive crumble
29

ricotta, truffle cream*, grana padano, black truffle (v)
36

**experience more napoli:
try your hand as a pizzaiolo!
and top one of the basic variants below
just as you like. of course you can share
the toppings with your dining companion...**

classic pizzas

marinara

tomato sauce, garlic, oregano (v+)

19

margherita

tomato sauce, fior di latte, basil (v)

20

add-ons

in cottura • baked

all'uscita • served separately

prosciutto cotto

5

mozzarella pearls (v)

3

gorgonzola (v)

5

parmesan (v)

3

anchovies

5

rocket (v+)

3

grilled vegetables (v+)

5

basil pesto (v)

4

salami

6

vegan cream cheese (v+)

5

truffle paste * (v+)

7

parma ham

6

tonno rosso

8

burrata (v)

7



pasta

paccheri, tomato sauce, garlic, basil (v+)
24

fusilli giganti, basil pesto,
stracciatella, semi-dried tomatoes (v)
26

mezzi rigatoni "carbonara"
guanciale, pecorino, egg yolk
27

pappardelle, bolognese
27

spaghetti alla chitarra, date tomatoes, eggplant, burrata (v)
27

gnocchi, black truffle* (v)
36

mains

veal-ossobuco, gremolata

39

veal tagliata „al limone“

48

beef fillet, red wine-balsamic sauce

49

sea bass fillet, confit date tomatoes, leccino olives, potato salsa

39

tuna, pistachios, tomatoes

39

octopus, 'nduja-sauce, white polenta, parsley

39

mushroom-lasagne, béchamel sauce (v+)

26

parmigiana di melanzane (v+)

27

side dishes

saffron risotto (v)

polenta fries (v)

potato purée (v)

pappardelle (v)

spinach (v+)

eggplant, tomato sauce (v+)

almond-chillies-broccoli (v+)

7

v: vegetarian • v+: vegan

* with truffle flavor / fresh truffle usually summer truffle

for information about allergens please scan the qr-code on the backside.

all prices in chf incl. vat / 07.24