

ANTIPASTI

Starters

TAGLIERE OLIVES D'OR FOR 1 OR 2 PERSONS – Culatello di Zibello ham, Soppressata, Mortadella "Bologna", Parmigiano Reggiano, olives, bell pepper with ricotta, gnocco fritto 23/46


BRUSCHETTE – Tomatoes, stracciatella, basil 18 

 **CARPACCIO DI TONNO FRESCO** – Tuna carpaccio, capers, lemon, dill, arugula 30  

CALAMARI FRITTI – Crispy calamari, lemon, herb aioli 21

 **GAMBERONI ALL'AGLIO E PAPRICA** – Giant prawns in garlic-butter sauce, pimento 28 

POLPETTE DELLA MAMMA – Homemade veal meat balls baked in the oven, pomodoro, Parmigiano Reggiano 24

CARPACCIO DI MANZO – Grilled beef carpaccio, truffle aioli, potato crisps, arugula, Parmigiano Reggiano 30 

VITELLO TONNATO – Enzos original recipe from Piedmont 28  


vegetarian  vegan  lactose free  gluten free 

 Signature Dish

All baked goods are sourced from the Merz bakery in the region.
Please inform our staff about possible intolerances or allergies. The prices are in CHF.

INSALATE E MINESTRE

Salads and soups

INSALATA OLIVES D'OR – Organic salad & vegetables, tomatoes, pumpkin seeds, Parmigiano Reggiano, house dressing 18 

MARMANDE TOMATO & BUFFALO MOZZARELLA – Basil pesto, pistachios from Bronte 27  

ZUPPA DI ZUCCA – Pumpkin soup, seeds, oil, sour cream 18 

MINISTRONE CON PANCETTA 18 

PASSATA DI POMODORO – Tomato soup, crostone, Parmigiano Reggiano, basil 16 

PIZZE

Pizza



OLIVES D'OR – San Marzano tomatoes, mozzarella, Culatello di Zibello ham, arugula, Parmigiano Reggiano, burrata Pugliese 30

DIAVOLA (SPICY) – San Marzano tomatoes, mozzarella, 'Nduja, Ventricina salami, garlic, Taggiasca olives 28

FRUTTI DI MARE – San Marzano tomatoes, mozzarella, giant prawns, Moscardini, calamari, vongole, basil, chili 32


BIANCA AL TARTUFO E MASCARPONE – Truffle, mascarpone, buffalo mozzarella, Parmigiano Reggiano 36 


MARGHERITA – San Marzano tomatoes, buffalo mozzarella, basil 26 

PASTA E RISOTTO

Pasta and Risotto

SPAGHETTI ALL' AMATRICIANA – Guanciale, tomato, onion, Pecorino sardo 38

 **LINGUINE AI FRUTTI DI MARE** – Giant prawns, vongole, Moscardini, calamari, chili, tomato, lemon 46

RIGATONI – Pomodoro, basil, stracciatella, Pangrattato 33 

AGNOLETTI DI RICOTTA CON SPINACI – Spinach, ricotta, majoram, porcini mushrooms 40 

GNOCCHI DI PATATE E ZUCCA – Potato-pumpkin gnocchi, tomatoes, thyme 39 

RAVIOLI PLIN – Meat filling, sage butter, Parmigiano Reggiano 40


LASAGNA CLASSICHE – Bolognese, béchamel, Parmigiano Reggiano 42

RISOTTO CARNAROLI – Saffron, wild mushrooms, Parmigiano Reggiano, pine nuts 38

All pasta dishes except lasagne are also available with gluten-free spaghetti

PESCE E CARNE

Fish and meat


 **BRANZINO** – Whole sea bass, Sicilian pine nuts, anchovies, Taggiasca olives, capers 55*

LUCCIO PERCA AL FORNO – Pike-perch from the oven, mussels, tomatoes, garlic, lemon 59*

COSTOLETTA DI VITELLO (300 GR) – Roasted veal cutlet, porcini mushrooms, parsnips, jus 64* 

STINCO D'AGNELLO – Braised lamb's leg, croutons, Tropea onions, Guanciale 52

GALLETO ALLA GRIGLIA – Cockerel from the grill, salsa verde, lemon 46

FILETTO DI MANZO (200 GR) – Australian beef fillet, pumpkin from the oven, marrow bone, jus 67* 

*Surcharge CHF 15.- for Dine Around Package

Contorni

Side dishes

Choose optional side dishes – all side dishes CHF 8.50

INSALATA A FOGLIE BIO – Italian organic leaf salad, radish, garden herbs  

POMMES FRITES – Parmigiano Reggiano, truffle aioli 

VERDURA MEDITERRANEA – Mixed Mediterranean vegetables  

PATATE ARROSTO CON ERBETTE – Roasted herb potatoes   

FUNGHI DI BOSCO – Roasted wild mushrooms, garlic, Piedmontese hazelnuts  

CARNAROLI RISOTTO 