

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, rocket, wild broccoli, chickpeas,
almonds, dried cranberries (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

tomato tartare, eggplant cream, olive crumble, basil oil, focaccia (v+)
19 • 26

raw tuna, orange sauce, cucumber, chillies
21 • 28

parma ham, burrata, grissini
24 • 31

beef carpaccio, balsamic mayonnaise, rocket salad, 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 ricotta, almonds, mint (v+)
26

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

salsiccia, friarielli, scarmoza, tarallo
28

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

tonno rosso, red onions, capers, olive crumble
29

vegan crème fraîche, truffle paste, wild mushrooms, caramelized onions, hazelnuts (v+)
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

(served separately)

mozzarella pearls (v)
3

parmesan (v)
3

rocket (v+)
3

grilled vegetables (v+)
5

friarielli (v+)
5

fresh goat cheese (v)
5

gorgonzola (v)
5

vegan ricotta (v+)
5

prosciutto cotto
5

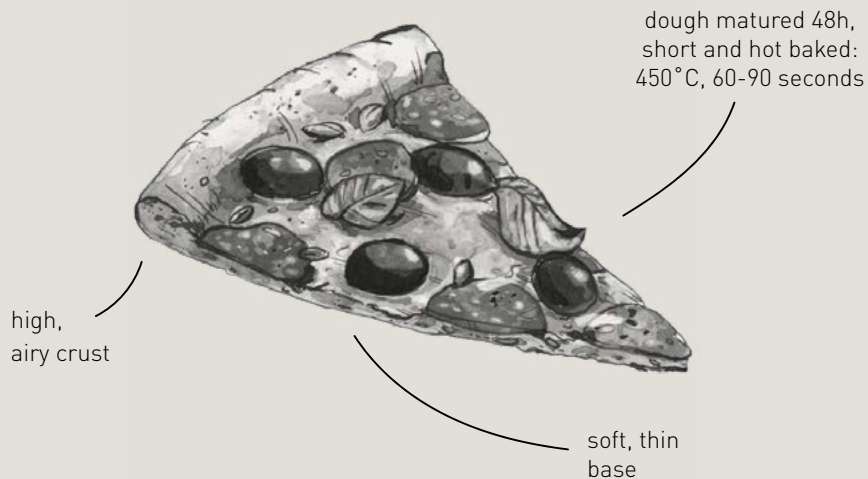
parma ham
6

salami
6

burrata (v)
7

truffle paste (v+)
7

tonno rosso
8



pasta

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

spaghettoni „carbonara“
guanciale, pecorino, egg yolk
27

pappardelle, bolognese
27

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

gnocchi, black truffle (v)
36

vegan

crispy lasagne, chickpea ragù, vegan béchamel sauce (v+)
26

parmigiana di melanzane (v+)
27

meat

lamb rack, lamb confit, peppermint-herb salsa
39

veal tagliata „al limone“
46

beef fillet, red wine-balsamic sauce
49

fish

sea bass fillet, confit date tomatoes, leccino olives, potato salsa
39

tuna, pistachios, tomatoes
39

octopus, salmoriglio salsa
39

side dishes

saffron risotto (v)
roast potatoes (v)
polenta fries (v)

almond-chillies-broccoli (v+)
mixed salad (v)
seasonal vegetables (v+)
6

v: vegetarian • v+: vegan

for information about allergens please scan code on the backside.

all prices in chf incl. vat / 11.23