

Minestre / soups

Brodo liscio / con uovo clear broth/ with egg	7.80/8.80
Tortelloni in brodo clear broth with Tortelloni	9.50
Minestrone della Nonna homemade vegetables soup with grated parmesan cheese	11.80
Zuppe di pomodori creamy tomatoe soup	10.50

Insalate / Salate / Verdura

Insalate verde green salad	8.50
Insalata mista mixed salad	9.80
Formentino con uovo lamb lettuce salad with egg	12.80
Insalata di rucola rocket salad	10.90
Insalata di pomodori e cipolla tomatoe salad with onions	10.50
Insalata "Buffala" Pomodori e mozzarella tomatoes and buffalo mozzarella with or without onions	<i>small</i> 18.00 <i>large</i> 22.00
Piatto d'insalata con tonno o uovo large mixed salad with tuna and egg	19.50

Dear Guest

About the ingredients in our dishes
the trigger allergies or intolerances
you can inform our
employees on request

your host

Waren-Herkunft

shoulder of ham: Switzerland (Nidwalden)
veal: Switzerland (Nidwalden)
chicken & turkey: Switzerland
beef: Switzerland, South America
lamp: Newsealand
fish: Vietnam/ Lativa
shrimps/ shellfish/ squid:
Vietnam/ India/ Thailand

Antipasti / startes

	starter	maincourse
Bruschetta crispy bread topped with tomatoes		
2 pieces	8.50	
4 pieces	15.50	
Cocktail di gamberetti shrimp- cocktail	19.80	
Antipasto italiana tomatoes in oil, involtinis, artichokes, zucchetti, bresola salami smokedham and truffle salami	21.50	26.50
Insalata frutti di mare „Pescatore“ seafood salad with calamari, squid, shrimps,peppers and onions	19.50	26.80
Calamari fritti alla „Romana“ fried calamari rings	18.60	25.80
Carpaccio fine slices of raw beef with parmesan cheese	21.50	27.40

our favourite



**Carpaccio all' olio
tartufato** 23.50 29.40

fine slices of raw beef
with parmesan cheese
and truffle oil

Childrens menue

Pezzi di pollo impanati fried chicken nuggets with french fries	15.50
Children Pizza margherita or prosciutto"	13.50
Serving of french fries	8.40

prices inkl MWST

Carni/ meat dishes

Vitello/ veal

Scaloppine con insalata mista veal escalope with mixed salad	34.40
Piccata „Milanese“ veal escalope with egg tomato- sauce and spaghetti	38.50
Saltimbocca „Romana“ veal escalope with sage and saffron risotto	38.50
Scaloppine ai funghi veal escalope with mushrooms and pasta	38.50
Scaloppine „Marsala“ veal escalope with marsala- sauce and french fries	38.50
Scaloppine „Limone“ veal escalope with lemon-sauce and risotto	

Manzo/ beef

Filetto di manzo beef tenderlion (200g) with herb butter or cafe de paris choose you side dish: spaghetti, risotto, French fries or salad each additional side	49.50
	5.00

our favourite

Entrecote „Weisses Kreuz“	200gr	44.90
Beef sirloin with homemade herb butter, french fries or vegetables	300gr.	57.50

Agnello/ lamb

Filetto d'agnello grilled lamb filet (200g) with rosemary and garlic, baby potatoes and fresh vegetables	44.80
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Pollo/ chicken

Pollo al zafferano chicken- breast with zafferanosauce and rocket salad risotto	28.50
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Pesce/ fish

Gamberoni all'aglio shrimps with garlic and rice	44.50
Sogliola alla griglia (ca. 350 gr) grilled sole served with rice	47.00
Linguini gamberetti prawns on rucola with thyme butter served with thin pasta	32.00
Filetto di salmone grigliato con salsa di limone grilled salmon on a lemon sauce with rosemary potatoes and seasonal vegetables	35.00

Pasta- Risotti/ pasta risotto

Spaghetti

al pomodoro 17.90
with tomato-sauce and basil

Bolognese 23.00
with minced beef

Mamma mia 28.80
with peperoni, shrimps, 1 jumbo-shimp
garlic, cherry tomatoes (slightly spicy)

cinque pi 23.00
with a creamy tomato sauce, parmesan
cheese and fresh parsley

Carbonara 22.80
with bacon, garlic, egg, cream and
parmesan cheese

al pesto 22.50
with basil and parmesan cheese

Aglio, olio e peperoncino 21.50
with garlic, olive oil, peperoncini (spicy)

Arrabbiata 20.50
with peperoncini and tomatoes (spicy)

our favorite  28.50
alle vongole
spaghetti with fresh venus clams on a white
wine sauce with garlic and oninos

alla puttanesca 22.80
with tuna, anchovies, tomatoes, peppers
and olives

della casa 25.50
with shrimps and pernod sauce

alla marinara 26.80
with various seafood

della zia Maria (spicy) 27.80
with stripes of veal on tomato-cream sauce

Linguine al salmone 26.80
with fresh salmon

Tortelloni

Burro e salvia 19.90
with butter and sage

alla panna 21.80
with a delicious cream sauce

Alfredo 22.80
with a mushroom sauce

Gratinati/ Lasagne al forno (Hausgemacht)

Lasagne 22.80
homemade lasagne baked in wood fire stove

Canelloni del padrone 23.50
stuffed pasta roles with spinach, broccoli, onions

our favorite  23.50
Lasagne ai funghi
Lasagne with minced beef and mushroom

Penne gratinate 23.60
pasta baked in a wood fire stove
with mushrooms and cheese

Tagliatelle

ai funghi (vegetarian) 23.90
with local mushrooms

dell brolo (vegetarian) 22.90
with eggplant and zucchini

Gnocchi

al gorgonzola 24.90
with hearty gorgonzola

alla Napoletana 22.50
with a tomato-sauce

Penne

Mare e monti 25.80
with shrimps and local mushrooms

our favorite  22.90
Gorbatchov
with creamy tomato vodka sauce

Risotti

ai funghi 24.90
with local mushrooms

alla Ticinese 21.50
with saffron

alla pescatore 26.90
with seafood

Primavera (vegetarisch) 21.50
with various vegetables

prices inkl MWST

Pizze- Pizza

Napoletana 19.50
anchovies

Pollo 26.50
chicken, tomatoes, mushrooms, fresh
peperoncini and herb butter

Mascarpone 26.80
mascarpone and parma ham

our favorite



Rucola 24.70
fresh rocket salad and smoked ham

Salame 21.80
salami and olives

al prosciutto 21.50
ham*

alle cipolla 22.50
ham*, onions

Siciliana 22.20
ham*, egg

Calzone mafioso 26.30
ham*, egg mushrooms, parma ham
(folded)

Calzone 24.40
ham*, egg, (folded)

al forno 24.80
mushrooms, olives, artichokes,
pepper, asparagus, ham*

Capricciosa 22.80
ham*, egg, anchovies, mushrooms

our favorite



Italia piccante 24.50
spicy sausage with fresh tomato cubes basil
and parmesan

Quattro stagioni 24.00
peppers, mushrooms, ham*, artichokes

al tonno 21.00
tuna, olives

Prosciutto e funghi 22.50
ham*, mushrooms

Paesana 24.20
ham*, mushrooms, spinach, garlic

Frutti di mare 24.90
various seafood

alla diavola 22.50
spicy sausage and olives

Hawaii picante 22.90
spicy sausage and pineapple

Hawaii 21.40
ham*, pineapple

della Mamma 21.80
bacon, onions, olives

della zia Agnese 27.90
slices veal, garlic

Fantasia 23.20
caper, salami, peppers, anchovies

al Capone 24.80
parma ham, onion, caper

ai gamberetti 24.20
shrimps

Vegetarian Pizza's

Margherita 17.80
tomato, mozzarella und oregano

Forentina 21.50
spinach, onion and garlic

Italia 23.20
topped with fresh tomato cubes
basil and parmesan

ai funghi 21.00
with mushroom

Vegetariana 26.50
eggplant, zucchini

quattro formaggi 24.50
mozzarella, gorgonzola, taleggio,
parmesan

Gorgonzola 24.50
gorgonzola

all pizzas are made with the basic of "pizza margherita" (tomato, mozzarella cheese and oregano)

the additional charge of two people sharing one pizza is CHF 5.00

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