

Minestre / soups

Brodo liscio / con uovo clear broth/ with egg	8 / 9
Tortelloni in brodo clear broth with Tortelloni	11
Zuppe di pomodori creamy tomatoe soup	11

Insalate / Salate / Verdura


Insalate verde  green salad	9
Insalata mista  mixed salad	11
Formentino con uovo lamb lettuce salad with egg	13
Insalata di rucola  rocket salad	12
Insalata di pomodori e cipolla  tomatoe salad with onions	12
Insalata "Buffala" Pomodori e mozzarella	<i>small</i> 19 <i>large</i> 23
tomatoes and buffalo mozzarella with or without onions	
Piatto d'insalata con tonno o uovo large mixed salad with tuna and egg	22

Dear Guest

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

your host

Antipasti / startes

	starter	maincourse
Bruschetta  crispy bread topped with tomatoes		
2 pieces	11	
4 pieces	18	
Carpaccio fine slices of raw beef with parmesan cheese	23	29

our favourite

Carpaccio all' olio  24 29
tartufato

fine slices of raw beef
with parmesan cheese
and truffle oil

Childrens menue

Pezzi di pollo impanati fried chicken nuggets with french fries	16
Children Pizza margherita or prosciutto"	14
Serving of french fries	10

Products origin

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

Carni/ meat dishes

Vitello/ veal

Scaloppine con insalata mista veal escalope with mixed salad	37
Piccata „Milanese“ veal escalope with egg tomato- sauce and spaghetti	39
Saltimbocca „Romana“ veal escalope with sage and saffron risotto	39
Scaloppine ai funghi veal escalope with mushrooms and pasta	39
Scaloppine „Marsala“ veal escalope with marsala- sauce and french fries	39
Scaloppine „Limone“ veal escalope with lemon-sauce and risotto	

Manzo/ beef

Entrecote “Weisses Kreuz”	200g	46
Beef sirloin with homemade herb butter, french fries or vegetables	300g	57

our favourite

Filetto di manzo Beef tenderloin (200g) with herb butter or cafe de paris Choose your side dish: spaghetti risotto, French fries or salad	50
Each additional side	5

Agnello/ lamb

Filetto d’agnello grilled lamb filet (200g) with rosemary and garlic, baby potatoes and fresh vegetables	48
--	----

Pesce/ fish

Gamberoni all’aglio shrimps with garlic and rice	47
Linguini gamberetti prawns on rucola with thyme butter served with thin pasta	37

Pasta- Risotti/ pasta risotto

Spaghetti


al pomodoro  19
with tomato-sauce and basil

Bolognese 25
with minced beef


Mamma mia 29
with peperoni, shrimps, 1 jumbo-shimp
garlic, cherry tomatoes (slightly spicy)


cinque pi 24
with a creamy tomato sauce, parmesan
cheese and fresh parsley

Carbonara 24
with bacon, garlic, egg, cream and
parmesan cheese

al pesto  23
with basil and parmesan cheese

Aglio, olio e peperoncino  23
with garlic, olive oil, peperoncini (spicy)

Arrabbiata  22
with peperoncini and tomatoes (spicy)

our favorite  29
alle vongole
spaghetti with fresh venus clams on a white
wine sauce with garlic and oninos

alla puttanesca 23
with tuna, anchovies, tomatoes, peppers
and olives

della casa 26
with shrimps and pernod sauce

alla marinara 27
with various seafood

della zia Maria (spicy) 29
with stripes of veal on tomato-cream sauce

Linguine al salmone 27
with fresh salmon

Tortelloni

Burro e salvia 21
with butter and sage

alla panna 22
with a delicious cream sauce

Alfredo 23
with a mushroom sauce



Gratinati

Lasagne 24
homemade lasagne baked in wood fire stove


our favorite
Lasagne ai funghi 25
Lasagne with minced beef and mushroom

Vegan Lasagne  24
With eggplant, zucchetti, spinach and
almond mousse bechamelsauce

Penne gratinate 24
pasta baked in a wood fire stove
with mushrooms and cheese

Tagliatelle

ai funghi  24
with local mushrooms


dell brolo  24
with eggplant and zucchini

Gnocchi

al gorgonzola 26
with hearty gorgonzola

alla Napoletana  24
with a tomato-sauce

Penne

Mare e monti  26
with shrimps and local mushrooms

our favorite
Gorbatchov 24
with creamy tomato vodka sauce

Risotti

ai funghi  25
with local mushrooms

alla Ticinese  23
with saffron

alla pescatore 28
with seafood

Primavera (vegetarian) 23
with various vegetables

Pizze- Woodstove Pizza

Napoletana 20
anchovies

Pollo 27
chicken, tomatoes, mushrooms, fresh
peperoncini and herb butter

Mascarpone 27
mascarpone and parma ham

our favorite 

Rucola 25
fresh rocket salad and smoked ham

Salame 23
salami and olives

al prosciutto 23
ham*

alle cipolla 23
ham*, onions

Siciliana 23
ham*, egg

Calzone mafioso 27
ham*, egg mushrooms, parma ham
(folded)

Calzone 25
ham*, egg, (folded)

al forno 25
mushrooms, olives, artichokes,
pepper, asparagus, ham*

Capricciosa 23
ham*, egg, anchovies, mushrooms

our favorite 

Italia piccante 25
spicy sausage with fresh tomato cubes basil
and parmesan

Quattro stagioni 24
peppers, mushrooms, ham*, artichokes

al tonno 23
tuna, olives

Prosciutto e funghi 23
ham*, mushrooms

Paesana 25
ham*, mushrooms, spinach, garlic

Frutti di mare 26
various seafood

alla diavola 24
spicy sausage and olives

Hawaii picante 24
spicy sausage and pineapple

Hawaii 23
ham*, pineapple

della Mamma 23
bacon, onions, olives

della zia Agnese 28
slices veal, garlic

Fantasia 24
caper, salami, peppers, anchovies

al Capone 25
parma ham, onion, caper

ai gamberetti 25
shrimps

Vegetarian Pizza's

Margherita 18
tomato, mozzarella und oregano

Forentina 23
spinach, onion and garlic

Italia 24
topped with fresh tomato cubes
basil and parmesan

ai funghi 23
with mushroom

Vegetariana 24
eggplant, zucchini

Gorgonzola 25
gorgonzola

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

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

prices inkl VAT