

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 tomatoes and buffalo mozzarella with or without onions	<i>small</i> 19 <i>large</i> 23
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	24	30

our favourite

Carpaccio all' olio  25 31
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
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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

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

Arrabbiata  22
with peperoncini and tomatoes (spicy)

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

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

 Vegan

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	
Gorbachov 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 anchovies	20	Prosciutto e funghi ham*, mushrooms	23
Pollo chicken, tomatoes, mushrooms, fresh peperoncini and herb butter	27	Paesana ham*, mushrooms, spinach, garlic	25
Mascarpone mascarpone and parma ham	27	Frutti di mare various seafood	26
our favorite 		alla diavola spicy sausage and olives	24
Rucola fresh rocket salad and smoked ham	25	Hawaii picante spicy sausage and pineapple	24
Salame salami and olives	23	Hawaii ham*, pineapple	23
al prosciutto ham*	23	della Mamma bacon, onions, olives	23
alle cipolla ham*, onions	23	della zia Agnese slices veal, garlic	28
Siciliana ham*, egg	23	Fantasia caper, salami, peppers, anchovies	24
Calzone mafioso ham*, egg mushrooms, parma ham (folded)	27	al Capone parma ham, onion, caper	25
Calzone ham*, egg, (folded)	25	ai gamberetti shrimps	25
al forno mushrooms, olives, artichokes, pepper, asparagus, ham*	25	Vegetarian Pizza's	
Capricciosa ham*, egg, anchovies, mushrooms	23	Margherita tomato, mozzarella und oregano	18
our favorite 		Forentina spinach, onion and garlic	23
Italia piccante spicy sausage with fresh tomato cubes basil and parmesan	25	Italia topped with fresh tomato cubes basil and parmesan	24
Quattro stagioni peppers, mushrooms, ham*, artichokes	24	ai funghi with mushroom	23
al tonno tuna, olives	23	Vegetariana eggplant, zucchini	24
		Gorgonzola gorgonzola	25

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

prices inkl VAT