

## Minestre / soups

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

## Insalate / Salate / Verdura

<b>Insalate verde</b> ✓ green salad	9
<b>Insalata mista</b> ✓ mixed salad	11
<b>Formentino con uovo</b> lamb lettuce salad with egg	13
<b>Insalata di rucola</b> ✓ rocket salad	12
<b>Insalata di pomodori e cipolla</b> ✓ tomatoe salad with onions	12
<b>Insalata "Buffala"</b> <b>Pomodori e mozzarella</b> tomatoes and buffalo mozzarella with or without onions	<i>small</i> 19 <i>large</i> 23
<b>Piatto d'insalata con tonno o uovo</b> 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
<b>Bruschetta</b> ✓ crispy bread topped with tomatoes		
2 pieces	11	
4 pieces	18	
<b>Carpaccio</b> fine slices of raw beef with parmesan cheese	24	30

<b>our favourite</b> 		
<b>Carpaccio all' olio tartufato</b> fine slices of raw beef with parmesan cheese and truffle oil	25	31

## Childrens menue

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

<u>Products origin</u>
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

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

## Manzo/ beef

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

our favourite 

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

## Pollo / chicken


<b>Pollo al Zafferano</b>		30
Chicken breast in saffron sauce with arugula risotto		

## Pesce/ fish

<b>Gamberoni all’aglio</b>		47
shrimps with garlic and rice		
<b>Sogliola alla griglia</b>	350 g	49
Sole grilled with rice		
<b>Linguini Gamberetti</b>		37
thin pasta, Arugula with thyme-butter-sauce and giant shrimps		
<b>Linguini gamberetti</b>		37
prawns on rucola with thyme butter served with thin pasta		

# 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

**Aaglio, 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 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

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