LA PROPOSTA DELLO CHEF

WE MATCH UP TRADITION WITH CONTEMPORARY LUXURY

Our «Proposta dello Chef» stands for fresh, light, and seasonal food, and for balanced and healthy choices. Modern, seasonally changing combinations are prepared à la minute for you to enjoy, surprising you with forgotten ingredients of Italian cuisine.
Buon appetito!

MENU SPECIALE | 34*

INSALATA DEL GIORNO + 5 + PUNTO E BASTA!

1 INSALATA

INSALATA DI CAVOLO CAPPUCCIO, FINOCCHI E TONNO FRESCO
Ⓛ Ⓖ | **16** | **21**
Purple cabbage and fennel cut into julienne strips, cooked and raw, with a sauce of fresh orangejuice, dill, ginger and fresh tuna with sesame seeds

2 ZUPPA

CREMA DI LENTICCHIE SEDANO E PASTA BATTUTA | 14 | 16
Lentil soup, green celery, thyme, yoghurt, fried leek and pasta battuta

3 PASTA

PAPPARDELLE CON CERVO BROCCOLI E CASTAGNE | 29
Pappardelle with minced venison (AT/EU) in a juniper and cream sauce with broccoli and chestnuts

4 PIZZA

PIZZA CON CREMA DI CIPOLLE ROSSE, POMODORI SECCHI | 25
Sweet red onion sauce with roasted courgettes, grilled pine nuts, burrata cheese, sun-dried tomatoes and carasao bread

5 PIATTI CLASSICO

COSTINE DI MAIALE AL SUGO CON POLENTA Ⓖ | **28**
Pork breast (CH) served with tomato sauce on polenta, celery and carrots

6 PESCE

ZUPPA DI PESCE CON BRUSCHETTA DI PANE ALL'AGLIO E TIMO LIMONATO Ⓛ | **39**
Soup with prawns, squid, mussels, clams, monkfish (Northeart Atlantic), sea bass (GR) and cherry tomatoes with garlic and fresh herb bruschetta

7 CARNE

STINCO D'AGNELLO ARROSTITO CON PURE' DI PATATE E BROCCOLI Ⓖ | **41**
Oven-roasted lamb shanks (NZ) 450g with rosemary sauce and potato and broccoli purée

CHIANTI CLASSICO DOCG
BASTIONI, COLLAZZI
CENTRALE | 2021/22
1DL | 7.5

VINO ROSSO

PLUMBAGO NERO D'AVOLA SICILIA DOC PLANETA
1DL 8.5 | 1.5L 120
2022 | Aged for 10 months in French Allier oak barrels.
Nero d'Avola

«Dark and rich purple red. Aromas of ripe plums, wild blackberries, fine chocolate and spices on the nose. Soft and round on the palate with velvety tannins, harmonious structure and elegant fruitiness.»

Goes with: Meat dishes and hard cheese

Find more wines here or ask our service staff.
Salute!

*Additions to the respective dishes must be ordered additionally at an extra charge

For more detailed information on the ingredients we use, please check our menu.
If you have any allergies or intolerances, our staff will be happy to advise you.
All prices are in CHF, inclusive of VAT.