

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 | 42*

INSALATA DEL GIORNO + 5 + PUNTO E BASTA!

1 INSALATA

INSALATA DI CARCIOFI | 15 | 18

Cooked and raw artichokes, thinly sliced, with pink grapefruit, Parmesan flakes and roasted pine nuts

con Gamberoni +6

2 ZUPPA

ZUPPA DI LEGUMI E CEREALI

| 14

Bean soup with lentils, caramelized chickpeas, barley, spelt, and roasted hazelnuts

3 RISOTTO

RISOTTO AGLI AGRUMI E CAVOLFIORI | 23

Risotto with citrus zest and fried cauliflower florets, red radicchio, and walnuts

with sea bass fillet (TR/GR) 100g +9

4 PIZZA

PIZZA DELIZIA DI BROCCOLI | 24

Pea purée with roasted broccoli, burrata cheese and dried figs

with Colonnata lard (IT) +3

5 PIATTI CLASSICO

GALLETTO ALLA CACCIATORA

| 39

Free-range cockerel (FR) cooked in the oven, served with fried potatoes and sautéed shallot, in a cacciatore sauce with tomatoes, olives, and mushrooms

6 PESCE

FILETTO DI PESCE PERSICO | 49

Perch fillets (CH) fried in butter with roasted almonds, capers, steamed potatoes, tartar sauce and seasonal vegetables

7 CARNE

INVOLTINO DI MAIALE CON POLENTA E TALEGGIO | 31

Pork rolls (CH) with pancetta and Parmigiano Reggiano 'Vecchio' PDO, served with taleggio polenta



VINO ROSSO

BARBERA *1661*
BARBERA D'ALBA DOC
BOROLI

1DL 8.5 | 1.5L 125

2024 | Fermentation in stainless steel tanks, maturation for 6 months in 25 HL French oak barrels.

Barbera



«Intense ruby red colour. The nose is vinous, intense and delicate. Lots of dark fruit, orange peel and pomegranate on the palate. Medium body. Fruity and juicy, fresh.»

Goes with: Pasta, pizza and grilled dishes



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.