



MENU

STARTER *Antipasti*

PIZZASTICKS	6.9
OLIVEN / PIZZASTICKS	10.9
TOMATO SOUP	8
BRUSCHETTA	13
4 pieces, tomatoes, onions, basil, parmesan	
PIZZAIOLA	13
Pesto pizza sticks topped with cheese and Genovese sauce	

ANTIPASTI MISTI	17
Mixed Italian appetizers, pizza sticks	
ANTIPASTI VEGGIE	16
Mixed vegetarian appetizers, pizza sticks	
CARPACCIO DI BRESAOLA	18
Paper-thin air dried beef, burrata, tomatoes, honey and spinach pesto, arugula, seeds, parmesan	
FORMAGGIO AL FORNO	14
Baked sheep's cheese in Italian style, pizza sticks	

VITELLO TONNATO	18
Veal with tuna cream, mustard seeds, carpers, lemon, arugula, pizza sticks	
SALMON CARPACCIO	18
Salmon, parmesan, lemon oil, orange segments, arugula, red onions, pizza sticks	
ITALIENISCHER KÄSE	17
Assorted cheeses from Italy, grapes, baguette, grissini, homemade quince and fig jam	

PASTA *Noodles*

Pasta varieties:
Spaghetti, Tagliatelle, Penne

AGLIO OLIO E PEPERONCINO	17
Good olive oil, garlic, fresh chili, parsley, parmesan	
ALL'ARRABIATA	17
Spicy tomatoe sauce, chili, vine tomatoes, onios, garlic, parsley, parmesan	
TOMATO PESTO PASTA	21
Red pesto, onion, sun-dried tomatoes, arugula, feta cheese, pine nuts, with strips of beef: +5,00	
WILD PHEASANT BREAST	26
pappardelle in chanterelle sauce	
SPAGHETTI AL TARTUFO	26
Parmesan-truffle cream sauce, fresh mushrooms, black truffle shaved at the table	

PASTA SHRIMP	24
Shrimp in white wine and garlic broth, lemon, tomatoes, chili, parsley, parmesan	
ORIGINAL CARBONARA	20
Guanciale ham from the Lazio region, egg yolk, parmesan, pecorino cheese, black pepper	
BOLOGNESE / VEGGIE BOLO	19
Beef ragu, vine tomatoes, vegetables, parmesan <i>Also available as a vegan Bolognese!</i>	
RAVIOLI CODARDO	21
Ravioli filled with pecorino cheese and figs in a honey and garlic butter, fresh figs, parmesan	
LASAGNE ALLA ROMANA	19
Beef ragu bolgonese, vegetables, béchamel, gouda	

PORCINI BAULETTI	24
Filled bauletti pockets with porcini mushroom and Taleggio cheese, blueberry mousse and fresh truffle	
GRANCHI DE FUME	24
Pasta in a lobster cream sauce, green butter asparagus, fried prawns	
RAVIOLI SPINACI	20
Spinach and ricotta ravioli, fresh spinach, tomatoes, arugula and parmesan oil	
PERLUHN PAPPARDELLE	26
Perch breast, pappardelle alla Genovese, basil, pine nuts, parmesan, oven-roasted cherry tomatoes	
SWEET POTATOE GNOCCHI	19
Gorgonzola cream sauce, parmesan, arugula, caramelized walnuts	

SPECIALITA *Special Dishes*

We usually serve speciality dishes with a fresh salad and your choice of gnocci or penne in parmesan butter or a potato and porcini mushroom gratin

RÖSTI ALLA CAPRI	21
Creamy peconna cheese, honeycomb, fresh rim, honey mustard sauce, potato rösti, grissini	
FILETTO AL FUNGHI	29
Pork tenderloin tips in a mushroom cream sauce topped with cheese	
LAMB RAGOUT	30
Braised lamp with a streaky bacon according to a venetian recipe with cinnamon and primitivo wine	
STRACOTTO DI MANZO	32
Italian beef roast braised for six hours in Barolo red wine	
INVOLTINI RIPIENI	29
Italian-style stuffed beef roulade in a chocolate gravy with montepulciano red wine	

TAGLIATA VOM RIND	34
4 beef medaillons on a hot plate with garlic oil, arugula salad, wild mushrooms and parmesan	
CONIGLIO AL FORNO	29
Tender rabbig braised in a classic Italian style in a white wine and vegetable stock	
POLLO TOSCANA	29
Herb-roasted chicken fillet in a Tuscan sauce with fresh spinach, tomatoes and parmesan	
POLLO HAWAII	29
Chicken fillet with juicy pineapple in a creamy curry sauce topped with cheese	
COSCIA D'OCA	34
Braised goose leg in an orange and plum sauce with cranberry jus	

TIROL SPINACH DUMPLINGS	20
Two handmade vegetarian spinach dumplings with a mountain cheese center and brown butter, parmesan, salad	
OSSOBUCO	32
Braised veal shank slices prepared in the classic Italian style with a fruity citrus sauce	
SALMONE DUE SESAMI	29
pink roasted salmon fillet with two kinds of sesame seeds on fresh garlic spinach	
SEA BREAM LUGANO	29
Sea bream fillet with shrimp in a delicate lobster cream sauce, vine tomatoes, lemon	
CALF'S LIVER FEGATO	26
Briefly seared calf's liver, caramelized onions, blueberry mousse, apple, parsley	

Our wonderfully thin pizzas are truly enormous, reaching about **40cm in diameter** and extending well beyond the edge of the plate. Our pizza is also suitable for half-and-half toppings.



PIZZA *Romana*



MENU

MARGHERITA (40cm) 16	GORGONZOLA 20	PARMA 22
San Marzano tomato sauce, gouda, basil	San Marzano tomato sauce, gouda cheese, gorgonzola, caramelized onions, fresh spinach	San Marzano tomato sauce, gouda, arugula, parmesan, air-dried ham
ARUGULA 19	HAWAII 20	SALAME 20
San Marzano tomato sauce, gouda, arugula, parmesan	San Marzano tomato sauce, gouda cheese, cooked ham, fresh pineapple	San Marzano tomato sauce, gouda, italian salami (mildly spicy), vine tomatoes
PROSCIUTTO 19	SPECKBIRNE 20	TSUNAMI TONNO 20
San Marzano tomato sauce, gouda prosciutto	San Marzano tomato sauce, gouda, pear wrapped in bacon, arugula, caramelized walnuts	San Marzano tomato sauce, gouda cheese, tuna, red onions, oregano
KIMCHI KOREA 21	LORETTAS MEATBALLS 21	MUSHROOMS & PROSCIUTTO 20
Tomato sauce, kimchi, gouda, organic basil, fresh parsley, kimchi sauce, sesame	San Marzano tomato sauce, gouda, italian minced meatballs, parsley	San Marzano tomato sauce, gouda, cooked ham, fresh mushrooms, green pesto
ORANGE SALMON 21	LITTLE COWARD 20	SPICY ELSE 20
Crème fraîche, orange-flavored salmon, spinach, caramelized onions, gouda, horseradish, pomegranate	Crème fraîche, fresh figs in honey, blackberries, caramelized onions, bacon strips, balsamic	San Marzano tomato sauce, gouda, sun-dried tomatoes, spreadable salami, jalapenos
DRAKE WAS HERE 19	PHO 21	LARDO 18
San Marzano tomato sauce, gouda, bacon, pineapple, green peppercorns, BBQ sauce	San Marzano tomato sauce, gouda, beef strips, hoisin sauce, sweet chili, asian spices	Crème fraîche, marinated bacon, parsley, caramelized onions
GREEN HELENE 19	NONNA'S TRUFFLE 26	BLONDIES PIZZA 20
San Marzano tomato sauce, gouda, italian mixed vegetables, vine tomatoes, parsley	Crème fraîche, mushrooms, arugula, parmesan, ricotta cream, fresh black truffle	San Marzano tomato sauce, gouda, chicken breast, zucchini, green pesto
QUEEN BEATRIX 19	MONACO BY CARMEN 18	PIZZA CAPRESE 18
Hollandaise sauce, sliced new potatoes, rosemary, spring onions, black pepper	San Marzano tomato sauce, gouda, fresh spinach, garlic	San Marzano tomato sauce, vine tomatoes, basil, tomato jus, mozzarella
HOLY GUACAMOLE 18	QUATTRO FORMAGGI 20	SCAMPI SUPREME 24
Avocado-basil-guacamole, arugula, olives, cherry tomatoes, pesto, pine nuts	San Marzano tomato sauce, Gouda, Provolone, Gorgonzola, Parmigiano Reggiano	San Marzano tomato sauce, mozzarella, garlic, vine tomatoes, shrimp, basil
CABBAGE COMET 20	CATALANESCA 20	CRANBERRY PRINCESS 20
Hollandaise sauce, roasted cauliflower, cooked ham, muskat breadcrumbs, gouda, parsley	Crème fraîche, honey carrot, ricotta cream, parmesan, basil, zucchini blossoms, wine reduction	Parmesan crème fraîche, camembert, cranberries, caramelized walnuts, fresh rosemary
SOPHIE SAID SO 20		
San Marzano tomato sauce, Gouda, feorino, spressata (spicy calabrian salami), basticin, honey		

INSALATA *Salads*

Dressings to choose from:
balsamic, yogurt roux, tarragon

INSALATA CLASSICO 15	INSALATA PALERMO 16	BURRATA PARMA 17
Mixed salad, tomato, cucumber, onion, corn, carrots, bell peppers, beets, beans	Mixed greens, tomatoes, cucumber, onion, corn, peppers, feta cheese, caramelized walnuts	Burrata, homemade honey and spinach pesto, tomatoes, lamb's lettuce, prosciutto, radicchio
INSALATA AVOCADO 16	INSALATA BELLUCI 18	INSALATA FORMAGGIO 17
Mixed Salad, tomato, avocado, cucumber, mallow, bell peppers, pomegranate	Mixed greens, chicken breast strips, mozzarella, parma ham, tomatoes, cucumber, amilow, peppers	Mixed greens, cucumber, corn, peppers, tomatoes, honey-roasted goat cheese
INSALATA MAUI 18	SIDE SALAD 7	
Mixed salad, tomato, cucumber, carrots, bell peppers, lettuce, pineapple, chicken breast strips	Mixed seasonal side salad	

If you have any questions about allergens or additives, please ask our friendly staff or consult the readily accessible allergen folder at our counter.