

VORSPEISE



 **Artisanal Burrata – saisonales Gemüse, Basilikumöl**
Artisanal Burrata – Seasonal Vegetables, Basil Oil

“The Huntsman Choice” Zanetti Selection
Regionale Fleisch-Spezialitäten, serviert mit Roggenbrot
“The Huntsman Choice” Zanetti Selection
Variety of Meat Specialties from the Region, served with Rye Bread

Classic Caesar Salad – Baby Lattich, Caesar-Dressing, Parmesan, Croutons
Caesar Salad – Baby Lettuce, Caesar Dressing, Parmesan, Croutons

+ zusätzlich “seven spices” Poulet
+ add seven spices Chicken

Rinds Tatar (CH Freiland) – Minibaguette
Beef Tartar (CH free Range) - mini-Baguette

  **Spinat Salat – Parmesan, trockener Miso, schwarzer Trüffel**
Spinach Salad – Parmesan, dry Miso, Black Truffle

Vitello Tonnato - Thunfischsauce, Kapernblüten
Vitello Tonnato - Tuna Sauce, Caper Flowers

PIZZA

 **Margherita - Tomaten, Mozzarella, Basilikum**
Margherita – Tomatoes, Mozzarella, Basil

Salami Piccante – Tomaten, Mozzarella, scharfe Salami
Salami Spicy – Tomatoes, Mozzarella, Spicy Salami

Parma – Tomaten, Mozzarella, Rucola, Parma Schinken, Parmesan
Parma – Tomatoes, Mozzarella, Rocket Salad, Parma Ham, Parmesan

Prosciutto e funghi – Tomaten, Mozzarella, gekochter Schinken, Pilze
Prosciutto e Funghi – Tomatoes, Mozzarella, Cooked Ham, Mushrooms

Bella Napoli – Tomaten, Cherrytomaten, Sardellen, Büffelmozzarella, Taggiasca Oliven
Bella Napoli - Tomato, Cherry Tomatoes, Anchovies, Buffalo Mozzarella, Taggiasca Olives

Calzone - Mozzarella, Kürbis, Pancetta, Scamorza, Pecorino
Calzone - Mozzarella, Pumpkin, Pancetta, Scamorza, Pecorino

Amalfi – Tomaten, Zucchini, Garnelen, Burrata, Zitrone, Basilikum
Amalfi – Tomatoes, Zucchini, Shrimps, Burrata, Citron, Basil

PASTA – SUPPEN - VEGETARIAN

Zwiebelsuppe – Haselnüsse aus dem Piemonte (IT), knusprige Quinoa
Onion Soup – Hazelnut from Piemonte (IT), Crispy Quinoa

 Penne Verrigni – Arrabbiata Sauce, Taggiasca Oliven
Penne Verrigni – Arrabbiata Sauce, Taggiasca Olives

Risotto ``gli Aironi`` - Rote Beete, Blu di Buffala Käse
Risotto ``gli Aironi`` - Beet Root, Blu di Buffala Cheese

Mezze maniche Verrigni - Kalbsragout und Eierschwämmli
Mezze maniche Verrigni – with Veal Ragout and Chanterelles

Ravioli del Plin – mit Hähnchen Jus, Haselnüsse aus dem Piemonte (IT)
Ravioli del Plin – with Chicken Jus, Hazelnut from Piemonte (IT)

DESSERT

Klassisches Tiramisu mit Mascarpone
Classic Tiramisu with Mascarpone

Torta Caprese – Sanguinella Orange, Vanille Eis
Torta Caprese – Sanguinella Orange, Vanill Ice Cream

Monte Bianco mit Maronis, Cassis Creme
Monte Bianco with Chest Nuts, Cassis Creme

Araguani Schokoladenschaum, Haselnuss Eis, Whisky Bavarese
Araguani Chocolate Foam, hazelnut ice cream, whisky bavarese

International & Regionale Käse vom Brett
Trauben, Baumnüsse, Chutney
International & Regional Cheese selection
Grapes, Nuts, Chutney

Selektion von hausgemachten Glaces
Fior di Latte, Vanille, Haselnuss, Pistazie, Schokolade
Karamell, Kokos
Sorbets- Zitrone, Himbeere, Mandarine
Selection of Homemade Ice Cream
Fior di Latte, Vanilla, Hazelnut, Pistachio, Chocolate
Caramel, Coconut
Sorbets - Lemon, Raspberry, Mandarin



Vegetarisch / vegetarian



Vegan / vegan

Signature



Bitte informieren Sie uns über allfällige Allergien. Unsere Preise verstehen sich in Schweizer Franken, 8.1% MWST inkludiert.
Please let us know if you have any food allergies or special dietary requirements. Net prices are in Swiss Francs. 8.1% VAT are included.