

aperitif

martini l'aperitivo non-alcoholic	12.00		
aperol spritz limoncello spritz hugo	15.00		
negroni, negroni sbagliato, gin & tonic	15.00		

drinks

da PONE water still sparkling, spend -.50 / liter	3.50	7.00	
coca cola, coca cola zero, estathé peach & lemon, 3dl		5.00	
aranciata, chinotto, lemonsoda, shorley, 3dl		5.00	
bier paul open panache 1,5dl & 3dl	7.50	5.00	
moretti, menabrea, erdinger, moretti non-alcoholic 1,3dl		6.00	

white wine

	1.5l	1dl	7.5dl
prosecco treviso extra dry, veneto	9.00	65.00	
chardonnay mandrarossa, sicily	8.50	61.00	
sauvignon blanc cantina puiatti, friuli	8.50	61.00	
greco di tufo vinosia, campania	8.50	61.00	

rose wine

norico rosé schiavva & teroldego, dolomite vineyards, trentino	8.50	61.00	
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red wine

bonera nero d'avola, mandrarossa, sicily	8.50	61.00	
ripasso corvina, rondinella, molinara, bertani, veneto	9.50	69.00	
moreccio bolgheri cabernet sauvignon / merlot / syrah, casa di terra, tuscany	135.00	10.00	73.00
dina barbera, angelo negro, piedmont	9.00	65.00	

coffee / tea

espresso		4.50	
cappuccino doppio		5.50	
sirocco golden assam, red kiss, morrocan mint		5.00	

digestive

limoncello, amaro del capo, montenegro, ramazzotti 4cl	9.00		
grappa 2cl	12.00		

our sweets

tiramisu without alcohol 1,2,3	15.00		
panna cotta with caramelcream / berry compote 2	12.00		
babà al rum 1,9	14.00		
affogato espresso with vanilla icecream 2	12.00		
cheesecake with nutella / pistachio / berry compote 1,2,6	15.00		
fried dough with nutella or pistacchio cream, for 2 person 1,2,3,6	20.00		
ice cream cup 120ml	6.00		
strawberry sorbet, mango sorbet, vanilla 2, chocolate 2, pistachio 2, coffee 2, stracciatella 2			

our starters

bruschetta & tomatoes 4 pieces 1	16.00		
bruschetta with roasted porcini 4 pieces 1	24.00		
meatballs with pickled vegetables 4 pieces 2,3	24.00		
tris di montanara three fried pizza doughs with various sauces 1	21.00		
frittura 3 pieces, arancino, crocche, frittatina bolognese or salsicce with friarielli 1,2	32.00		
mixed salad	14.00		
burrata or buffalo mozzarella with date tomatoes 2	19.50		
buffalo mozzarella & parma ham 2	25.50		
grilled salmon & caponata 11	28.00		
roasted octopus with mashed potatoes 2,11	28.00		
pumpkin soup with mascarpone 2	19.00		
mixed platter for 2 people	44.00		
parma ham, mortadella, cheese, artichokes, olives, dried tomatoes, salami 2			

our pasta & risotto

orecchiette with pesto, burrata & dry tomatoes 1,2,3	25.00		
gnocchi sorrentina tomato sauce & buffalo mozzarella 2,3	25.00		
paccheri with giant prawns & zucchini 1,3,11	28.50		
spaghetti nerano zuchetti cream, zuchetti, caciocavallo, garlic 2	27.50		
spaghetti chitarra alla carbonara egg, bacon, pecorino 1,2,3	28.00		
tagliatelle paglia & fieno sausage ragout, fried mushrooms, cream, grana padano cheese 1,2	28.00		
risotto saffron & burrata 2	28.00		
risotto with fried porcini & salsiccia 2	29.50		

our pizzas

marinara san marzano tomato sauce, red garlic, oregano (without fior di latte, lactose-free) 1	20.00
margherita san marzano tomato sauce, fior di latte 1,2	22.00
prosciutto san marzano tomato sauce, fior di latte, cooked ham (cold topping) 1,2	26.50
francesco pone tomato emulsion, lardo, grana padano, pepper (without san marzano tomato sauce / fior di latte) 1,2	27.50
napoli san marzano tomato sauce, red garlic, oregano, capers, olives, anchovies (without fior di latte, lactose-free) 1,11	26.50
provola & pepe san marzano tomato sauce, smoked provola cheese, pepper (lactose-free) 1	22.50
margherinara a small amount of san marzano tomato sauce, tomato confit, buffalo mozzarella, oregano 1,2	26.50
carciofi & patate artichoke cream, roasted artichokes & potatoes, olives, capers, fior di latte, pancetta (cold topping) 1	28.50
capricciosa san marzano tomato sauce, fior di latte, mushrooms, salami, cooked ham (cold topping), artichokes, olives 1,2	28.50
tonno date tomato sauce, fior di latte, caramelized red onions, olives, fin tuna (cold topping) 1,2,11	28.50
salame piccante san marzano tomato sauce, fior di latte, spicy salami 1,2	28.00
parma fior di latte, parma ham, arugula, date tomatoes, grana padano (all toppings are cold, without san marzano tomato sauce) 1,2	29.50
carrettiera smoked provolo cheese, friarielli from naples (cooked cabbage), sausage 1,2	28.00
mortadella lemon pesto, smoked provolo cheese, mortadella (cold topping), pistachio granules 1,2,6	29.50
4 formaggi gorgonzola, caciocavallo, cacioricotta, fior di latte, grana padano, hazelnut granules 1,2,6	28.00
siciliana san marzano tomato sauce, fior di latte, fried eggplant, cacioricotta 1	28.50
oro di napoli yellow date tomatoes, fior di latte, spicy salami, caciocavallo 1,2	28.50
freccia tricolore san marzano tomato sauce, nduja, stracciatella, grana padano (cold topping, without fior di latte) 1,2	29.50
calzone ricotta, cooked ham, salami, fior di latte, organic pelatti 1,2	26.50
porcini mushrooms, sausage, smoked provola cheese, pepper (without san marzano tomato sauce) 1,2	29.50
pizza of the month we are happy to provide you with detailed information 1	27.50
vegana daily vegetables, onions, roasted hazelnuts (without fior di latte cheese) 1,6	27.00
pizza gluten-free we also make all of our pizzas gluten-free for you, for an additional charge of 6.00	

declaration

italy: baba al rum, coppa, cheese, lardo, parma ham, porchetta, salami, anchovys, ham, tuna

switzerland: bread

allergene

1 cereal containing gluten, e.g. wheat & semolina etc.

2 milk and products derived from it

3 eggs and products made from them

6 pistachios, hazelnuts, walnuts, etc.

9 sulfites

11 fish and products derived from them

| vegetarian

da
PONE
i figli di napoli



instagram