

aperitif ⁹		
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 ⁹	1.5l	1dl	7.5dl
prosecco treviso extra dry, veneto	9.00	65.00	
chardonnay	8.50	61.00	
mandrarossa, sicily			
sauvignon blanc	8.50	61.00	
cantina puiatti, friuli			
greco di tufo	8.50	61.00	
vinosia, campania			

rose wine ⁹		
norico rosé	8.50	61.00
schiauva & teroldego, dolomite vineyards, trentino		

red wine ⁹		
bonera	8.50	61.00
nero d’avola, mandrarossa, sicily		
ripasso	9.50	69.00
corvina, rondinella, molinara, bertani, veneto		
moreccio bolgheri	135.00	10.00
cabernet sauvignon / merlot / syrah, casa di terra, tuscany		
dina	9.00	65.00
barbera, angelo negro, piedmont		

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

digestive ⁹		
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 salscioce 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	
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 		

