

aperitif

martini l'aperitivo non-alcoholic 9.00
aperol spritz | pisco spritz | hugo 13.50
negroni 15.00
campari orange | soda 9.00
wine spritzer sweet | sour 9.00

drinks

da PONE water still | loud 5dl 3.00 10dl 6.50
drink & donate -.50 / liter 3.3dl
gazosa: limone, mandarino, mirtillo 6.00
coca cola, coca cola zero, ice tea lemon 5.00
chinotto, lemon soda, möhl applejuice 5.00
beer paul open | panache 1 7.50 5.00
moretti, peroni, erdinger weissbier 1 6.00
moretti non-alcoholic 1 6.00

prosecco

prosecco extra dry, casa coller, venice 1dl 9.00 7.5dl 63.00

white vine

pino grigio rocca ventosa 7.50 54.00
pinot grigio, cantina tollo, marche, 2022
chardonnay primadonna 8.00 58.00
chardonnay, cantina vigne & vini, puglia, 2021
roero arneis gioso 8.00 58.00
arneis, azienda agricola sordo, piedmont, 2022

rose vine

salice salentino rosato 8.00 58.00
primitivo, candido le pozzelle, puglia, 2022

red vine

passo del cardinale 8.00 58.00
primitivo, cantine paolo leo, puglia, 2021
negroamaro senza parole 7.50 54.00
negroamaro, senza parole, puglia, 2021
rocca rubia riserva 8.50 62.00
carignano, cantina santadi, sardinia, 2020
rocca rubia riserva MAGNUM 1,5l 115.00
carignano, cantina santadi, sardinia, 2019

coffee / tea

espresso 4.50
cappuccino | doppio 5.50
corretto grappa | baileys 8.00
sirocco golden assam, red kiss, morrocan mint 5.00

digestive

amaro del capo, amaretto di saronno, averna, 4cl 8.00
baileys, limoncello, lucano, ramazzotti, sambucca,
grappa brunello di montalcino 2cl 10.00

prices in CHF including VAT | january 2024

our starters

focaccia pizza bread with rosemary & sea salt 1 13.00
bruschetta & tomatoes toasted bread with chopped date tomatoes, garlic & basil 1 10.00
bruschetta & anchovy toasted bread with anchovy fillets & lardo 1,11 16.00
arancino fried risottoball filled with mozzarella, peas & ragu 1,3 10.00
tris di montanara classica three small fried pizzas with various sauces 1 20.00
tris di frittura we are happy to provide you with detailed information 1,2,3 26.00
mixed salad 14.00
bresaola, arugula & parmesan cheese 22.00 | 28.00
arugula 2.0 with fried pizza stripes, date tomatoes & parmesan cheese 1 16.00
burrata & date tomatoes 2 17.50
buffalo mozzarella & san daniele ham 2 18.50
specialty of the day we are happy to provide you with detailed information 23.50
antipasto for two: 38.00
san daniele ham, mortadella, cheese, artichokes, olives, dried tomatoes, salami 2

our pizzas

cosacca san marzano, pecorino cheese, olive oil & basil (without fior di latte, lactose-free) 1 19.00
marinara san marzano, red garlic, oregano, olive oil & basil (without fior di latte, lactose-free) 1 19.00
napoli san marzano, red garlic, oregano, capers, olives, anchovy fillets, olive oil & basil (without fior di latte, lactose-free) 1,11 24.00
margherita san marzano, fior di latte, olive oil & basil 1,2 19.50
provola san marzano, smoked provola cheese, olive oil, black pepper & basil (lactose-free) 1 19.50
margherinara a small amount of san marzano, tomato confit, buffalo mozzarella, oregano, olive oil & basil 1,2 24.50
capricciosa san marzano, fior di latte, pleos mushrooms, salami, cooked ham (cold topping), artichokes, olives, olive oil & basil 1,2 25.50
tonno 2.0 tomato pesto, fior di latte, caramelized red onions, olives, yellowfin tuna (cold topping), olive oil & basil 1,2,11 25.50
prosciutto san marzano, fior di latte, cooked ham (cold topping), olive oil & basil 1,2 24.50
salame piccante san marzano, fior di latte, spicy salami, olive oil & basil 1,2 25.50
san daniele fior di latte, san daniele ham, arugula, date tomatoes, parmesan shavings (all toppings are cold), olive oil (without san marzano) 1,2 28.00
carrettiera smoked provolo cheese, friarielli from naples (cooked cabbage), salsiccia & olive oil 1,2 27.50
mortadella 2.0 lemon pesto, smoked provolo cheese, mortadella (cold topping), pistachio granules, olive oil & basil 1,2,6 29.50
4 formaggi liquid gorgonzola, caciocavallo, cacioricotta, fior di latte, parmesan, hazelnut granules, olive oil & basil 1,2,6 27.50
funghi & coppa fior di latte, fried pleos mushrooms, coppa, olive oil & basil (without san marzano) 1,2 26.00
oro di napoli fior di latte, yellow tomatoes, spicy salami, caciocavallo shavings, olive oil & basil 1,2 26.00
vegana daily vegetables, without fior di latte 1,2 25.00
calzone ricotta, cooked ham, salami, fior di latte, san marzano 1,2 25.50
pizza of the month we are happy to provide you with detailed information 1 26.00
pizza gluten-free we also make all of our pizzas gluten-free for you, for an additional charge of 6.00

our sweets

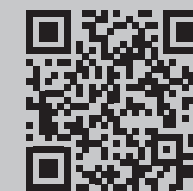
tiramisu without alcohol 1,2,3 10.00
panna cotta 2,3 10.00
babà al rum 1,9 12.00
puff pastry with vanilla cream 1,2,3 12.00
fried pizza stripes with nutella or pistachio cream for two 1,2,3,6 20.00

declaration

italy: bresaola, coppa, chesse, raw ham, salami, anchovies, ham, tuna
spain: anchovys

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



instagram



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