

gli antipasti

- ⑤ **Burrata, carpaccio di pomodori roma, pesto, semi di pinoli** ^{G.H.O.}

Burrata, Roma Tomaten-Carpaccio, Pesto, Pinienkerne

Burrata, Roma tomato, pesto pine seed

35

- ⑤ **Insalata di carciofi freschi con scaglie di Parmigiano e riduzione di balsamico** ^{G.}

Frischer Artischocken Salat mit gehobeltem Parmesan und Balsamico Reduktion

Fresh artichoke salad with Parmesan and balsamic vinegar reduction

37

- Prosciutto Culatello di Zibello e Parmigiano, mostarda di frutta** ^{G.M.O.}

Culatello di Zibello mit Parmesan und kandierte Früchte in Senfsirup

Cured ham Culatello di Zibello with Parmesan and candied fruit with mustard syrup

40

- ⑤ **Insalata d'inverno** ^{G.}

Insalatina mista, zucca, funghi marinati, noci

Tartufo nero, filetti d'arancia, vinaigrette al tartufo

Gemischter Salat, Kürbis, marinierte Pilze, Nüsse, schwarzer Trüffel, Orangenfilets, Trüfflessig

Mixed salad, pumpkin, marinated porcini mushrooms

Nuts, black truffle, orange filets, truffle vinegar

38

- Vitello tonnato con capperi di Pantelleria** ^{C.D.E.L.}

Vitello Tonnato mit Pantelleria Kapern

Vitello tonnato with Pantelleria capers

38

- ⑤ **Mosaico di verdure grigliate e tomino di capra alle erbe** ^{G.}

Gegrilltes Saison Gemüse und Ziegenkäse, Kräutern

Mixed seasonal grilled vegetables with goat cheese and fine herbs

27

le zuppe

- ⑤ **Crema di pomodoro** ^{A.C.G.L.}

Tomaten Cremesuppe

Tomato cream soup

27

- ⑤ **Minestrone al basilico** ^{H.L.O.}

Italienische Gemüsesuppe mit Basilikum

Minestrone soup with basil

27

- Velluta di zucca con amaretti e prosciutto dei Grigioni** ^{A.C.H.L.}

Kürbiscremesuppe mit Amaretto-Streusel, Bündner Rohschinken

Pumpkin velouté, Amaretto crumble, raw Grisons ham

27

le nostre paste

⑤ **Trofie al pesto** ^{A.C.G.L.O.}

Trofie Pesto

Trofie pasta with pesto

28

Pennette alla bolognese ^{A.L.G.O.}

Pennette mit Bolognese Sauce

Pennette pasta with Bolognese sauce

32

Tagliatelle, gamberoni e pomodori freschi ^{A.B.C.L.O.}

Tagliatelle mit Garnelen, Tomaten

Tagliatelle pasta with prawns, tomatoes

38

⑤ **Melanzane alla Parmigiana** ^{A.C.L.}

Aubergine Parmigiana

Eggplant Parmigiana

32

dalla griglia a legna

Bistecca di fianchetto aromatizzato al rosmarino

Con patata al cartoccio, verdure grigliate ^{G.}

Flanken Steak aromatisiert mit Rosmarin, Folien-Kartoffel und gegrilltes Gemüse

Beef bavette perfumed with rosemary, baked potato and grilled vegetables

68

Rib Eye steak «Beurre Maître d'Hôtel», rucola e pomodori (250g) ^{G.M.}

Gebrautes Schweizer Rib Eye Steak «Beurre Maître d'Hôtel», Rucola, Tomaten (250g)

Grilled Swiss beef Rib-Eye «Beurre Maître d'Hôtel» style, rocket salad, tomatoes (250g)

78

Scottadito d'agnello aromatizzati alle erbe con patata al cartoccio ^{G.}

Lamm Kotelette aromatisiert mit Kräutern, Folienkartoffel

Herb-infused lamb cutlets with baked potato

68

Galletto di grano con verdure alla griglia ^{G.}

Stubenküken mit gegrilltem Gemüse

Spring chicken with grilled vegetables

50

Gamberoni giganti, gremolata, verdure alla griglia ^{B.}

Jumbo-Garnelen, Gremolata, gegrilltes Gemüse

Jumbo prawns butterfly, gremolata, grilled vegetables

78

le nostre pizze

Ⓥ Margherita ^{A.G.}

Tomatensauce, Mozzarella
Tomato sauce, mozzarella
25

Ⓥ Chesa Veglia ^{A.G.}

Tomatensauce, Basilikum, Mozzarella
Tomatenscheiben

Tomato sauce, basil, mozzarella, tomato slices
25

Ⓥ Vegana ^{A.O.}

Tomatensauce, gegrilltes Gemüse
Gemischte Pilze, Tomatenscheiben

Tomato sauce, grilled vegetables
Mixed mushrooms, tomato slices
28

Capricciosa ^{A.G.O.}

Tomatensauce, Mozzarella, Pilze, Schinken, Oliven
Tomato sauce, mozzarella, mushrooms, ham, olives
29

Diavola ^{A.G.O.}

Tomatensauce, Mozzarella, scharfe Salami
Tomato sauce, mozzarella, spicy salami
29

Ⓥ Quattro Formaggi ^{A.G.}

Tomatensauce, Mozzarella, Parmesan
Emmentaler, Gorgonzola

Tomato sauce, mozzarella, Parmesan
Emmentaler, Gorgonzola
29

Ⓥ Alois Carigiet ^{A.G.}

Tomatensauce, Mozzarella, Cherry Tomaten,
Brie, Basilikum

Tomato sauce, mozzarella, cherry tomatoes
Brie, basil
29

Heuboden ^{A.G.O.}

Mozzarella, Parmesan, Emmentaler, scharfe Salami
Mozzarella, Parmesan, Emmentaler, spicy salami
29

Ⓥ Romana ^{A.G.}

Tomatensauce, Mozzarella, Oliven
Frischer Schafskäse, Artischocken

Tomato sauce, mozzarella, olives
Fresh pecorino, artichokes
30

Ⓥ Vegetariana ^{A.G.O.}

Tomatensauce, Mozzarella, Auberginen
Zucchini, Pilze, Artischocken, Peperoni

Tomato sauce, mozzarella, eggplant
Zucchini, mushrooms, artichokes, bell peppers
32

Alte Alpenrose ^{A.G.L.O.}

Tomatensauce, Mozzarella, Pilze
Ziegenkäse, Thymian, geräucherter Rohschinken

Tomato sauce, mozzarella, porcini mushrooms
Goat cheese, thyme, smoked air-dried ham
32

Quattro Stagioni ^{A.G.O.}

Tomatensauce, Mozzarella, Artischocken
Pilze, Schinken, Oliven

Tomato sauce, mozzarella, artichokes
Mushrooms, ham, olives
32

Crudo e Rucola ^{A.G.L.O.}

Tomatensauce, Parmaschinken
Büffel Mozzarella, Rucola, Tomatenscheiben

Tomato sauce, Parma ham, buffalo mozzarella
Rocket salad, tomato slices
32

Siciliana ^{A.G.C.}

Tomatensauce, Mozzarella, Ei
Gekochter Schinken, Oregano

Tomato sauce, mozzarella, egg, cooked ham, oregano
33

Ⓥ Dama Bianca ^{V.A.G.}

Taleggio, Büffel Mozzarella, Parmesan
Schwarzer Trüffel

Taleggio, buffalo mozzarella
Parmesan, black truffle
58



est. 1658

ALLERGENS: **A** Grain with gluten | **C** Eggs from chicken | **G** Milk from mammal | **H** Nuts | **L** Celery | **M** Mustard | **N** Sesame seeds | **O** Sulphur dioxide and sulphites
Please inform our team of any allergies or dietary requirements. All prices are quoted in Swiss Francs and include 8.1% VAT.

BREAD ORIGIN: CH, France, Italy **MEAT ORIGIN:** **VEAL:** CH **BEEF:** CH, Australia*, Ireland **POULTRY:** CH, France **GAME:** Austria **LAMB:** Australia*, Scotland
May have been produced with non-hormonal enhancers such as antibiotics* **FISH ORIGIN: **TURBOT:** FAO 27, NE Atlantic **SEA BASS:** France, FAO 27; NE Atlantic
SOLE: FAO 27, NE Atlantic **PRAWN:** Vietnam **LOBSTER USA TROUT** Italy **CHAR CH TUNA** FAO 71, West Pacific Ocean **SALMON** Scotland **SCAMPI** South
Africa **LOBSTER** France **SCALLOP** FAO 61, NW Pacific **SARDINE** Morocco **OCTOPUS** Italy **PERCH** Iceland **ORIGINS:** **VEAL:** CH | **BEEF:** CH, Australia*,
Ireland **POULTRY:** CH, France | **BREAD:** CH, France, Italy **May have been produced with non-hormonal enhancers such as antibiotics.*