

Daily special

Monday

„Pasta e fagioli con cotechino“ (CH)
(Pasta with borlotti beans and Cotechino)

Tuesday

Veal (CH) stew grandmother style with green peas and mushrooms
Potato purée

Wednesday

Original Olma veal sausage (CH)
with onion sauce and rösti

Thursday

Spaghetti with meat balls (CH) and tomato sauce

Friday

Deep-fried squid (PA) with tartar sauce and french fries

Saturday

Trofie with pesto, potatoes and beans  

Sunday

„Bollito misto“ with boiled potatoes and Salsa rossa
Boiled chicken (CH), beef (CH) and veal (CH)

22.2(2)

All our prices are in CHF and Vat is included

On request, our staff will be happy to give you information on the effects
that can trigger allergies or intolerances

 = Vegetarian

 = Gluten free

 = Lactose free

Appetisers

Dried Italian meat and cheese specialities
(Felino salami, pancetta, coppa from Parma, Bresaola from Valtellina
Fontina, Parmigiano Reggiano and vegetable caponata)
18.- / 29.-

Bosco plate
Bruschetta, buffalo mozzarella, veal tartar (CH)
36.-

Bruschetta with buffalo mozzarella and Parma raw ham
26.-

Tartar of marinated salmon (UK) with sour cabbage 
24.-

Tartar of veal (CH) with herbal fresh cheese
and pepper from the Maggia Valley 
28.-

Winter salad with gratinated goat cheese,  
arolle pine honey and figs
24.-

Bosco salad bowl
(Lamb's lettuce salad, bacon, mushrooms, egg, parmesan and bread croutons)
26.-

Mixed salad 
12.-

Green salad 
12.-

Cassiolette of savoy cabbage, mushrooms and raclette cheese 
18.- / 24.-

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Soups

Tomato cream soup 
12.-

Minestrone with Luganighetta (CH) and rye bread croutons
16.-

Riffelalp Gamelle 
(soup with spinach, potatoes, leek, pasta and cheese)
16.-

Paste and risotto

Skiers penne with local bacon, raclette cheese and cream
24.-

Tagliolini "Mamma Marisa" 
Fresh tomatoes, basil, vegetables, parmesan and butter
18.- / 24.-

Pappardelle with shrimps (VN), spinach and saffron sauce
22.- / 28.-

Ravioli of braised beef (CH) with butter and sage
18.- / 24.-

Duet of pasta
(Ravioli of braised beef (CH) and Tagliolini Mamma Marisa)
28.-

"Pizzoccheri Valtellinesi" 
(Buckwheat noodles with potatoes, chard, garlic, sage, cheese, butter)
23.- / 28.-

Herbal risotto with fillet of perch (EST) 
24.- / 29.-

Meat

Fillet of beef, 180 gr, (AUS) with barbeque sauce and herbal butter
58.-

Supreme of veal (CH) with mushrooms and gravy
42.-

Spring chicken (CH) "diavola" style
34.-

Vol-au-vent with veal sweetbread (CH), mushrooms and melted cheese
38.-

*Our meat dishes are served with roasted potatoes, pappardelle
or french fries and sautéed vegetables*

Fish

Fillet of whitefish (CH)
38.-

Fillet of Brüggli salmon trout (CH)
36.-

Shrimps (VN) with vegetable caponata
42.-

*Our fish dishes are served with roasted potatoes, pappardelle
or french fries and sautéed vegetables*

Mediterranean sauce and emulsion of lemon and olive oil

Origin of our meat and fish:

CH = Switzerland

UK = United Kingdom

AUS = Australia

VN = Vietnam

PA = Pacific

EST = Estonia
