

## Daily special

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### Monday

Penne all'arrabiata with sautéed shrimps 

### Tuesday

Vitello Tonnato (CH) with potato salad  
(Thin slices of roasted veal with tuna sauce)



### Wednesday

Ravioli of braised beef with sage butter and Parmesan

### Thursday

Summer salad with Buffalo Mozzarella, tomatoes and basil 

### Friday

Pan-fried octopus and calamary  
with summer vegetables and potato cream  

### Saturday

Polenta Ticinese with summer venison stew

### Sunday

Veal escalope „alla Milanese“ with summer salad


28.-

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

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 = vegetarian

 = vegan

 = gluten free

 = lactose free


## Appetisers

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Dried Italian and Valais meat specialities with alpine butter  
20.- / 29.-

Riffelalp „Carne Salada“ with marinated boletus and crispy Parmesan  
29.-


Tartar of veal with salad and “Belper Knolle”  
29.-


Tartar of Swiss alpine salmon with apricot and mountain thyme   
29.-

Timbale of Fregola Sarda with warm marinated prawns  
and eggplant cream  
29.-

Caesar salad with Brüggli salmon trout  
29.-

Gazpacho with Catalan vegetables and “bread air bag”   
26.-


Mixed salad   
12.-

Green salad   
12.-

Daily smoothie   
14.-

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## Soups

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Tomato cream soup with pizza bread   
14.-


Zuppa Pavese  
Beef clear soup with egg and bread   
16.-


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


## Paste and risotto


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Tagliolini with fish nage Mediterranean style  
24.- / 29.-

Spaghettone di Gragnano with venus clams and zucchetti   
24.- / 29.-


Ravioli of potato with Pecorino and basil pesto   
22.- / 28.-

Maccheroni with tomato coulis, Burrata and Taggiasca olives   
22.- / 28.-

Saffron risotto with stew of Ossco Bucco   
22.- / 28.-


## Cheese specialties

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Portion of Raclette with garnish   
9.-

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## Meat

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*Roasted spring chicken with beer, served in cocotte  
Summer vegetables and roasted potatoes*

38.-

*Roasted aromatised Irish lamb rack, served in cocotte  
Summer vegetables and roasted potatoes*

56.-

*Fillet of beef 180 gr with Café de Paris  
Summer vegetables and roasted potatoes*

58.-

*Braised rabbit with Taggiasca olives and creamy polenta*

38.-

## Fish

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*Fillet of seabream with lemon-thyme panure  
Tomato compote, fried zuccchetti and mashed potatoes*

38.-

*Fillet of cod with basil velouté  
Fried zuccchetti and mashed potatoes*

36.-


*„Fritto misto di lago“ with peperoni sweet and sour sauce*

36.-

*Origin of our meat and fish:  
Dried meat: Switzerland, Italy  
Beef, veal, pork, chicken: Switzerland  
Lamb: Irish  
Summer venison: Austria, Germany  
Rabbit: France  
Shrimps: Vietnam  
Sweet water fish: Switzerland  
Salt water fish: Atlantic*


## Pizza

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Margherita   
Tomato sauce, mozzarella and basil  
23.-

+ Olives 3.-  
+ Spicy salami 3.-  
+ Ham 3.-  
+ Mushrooms 3.-  
+ Parma ham 5.-

Riffelalp Pizza  
Air dried meat from Riffelalp, Staffelalp cheese, oil of mountain herbs  
28.-

Pizza vegan   
Tomato compote, eggplant, basil  
28.-

Pizza bianca  
Potatoes, onions, pancetta, fresh cheese  
28.-

## Desserts

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Vanilla iced parfait with fresh strawberries  
14.-

Warm apple strudel with vanilla sauce  
14.-

Homemade tiramisù  
14.-

Chocolate mousse  
14.-

Homemade tart  
8.-

Al Bosco cream slice  
8.-

Choice of cheese  
16.-

Ask for our ice-cream menu.  
Giolito ice-cream is made out of fresh milk, without artificial flavours or preservatives