# 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







# **Appetisers**

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.-

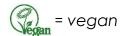
Gazpacho with Catalan vegetables and "bread air bag"  $\sqrt{\phantom{a}}$ 

Mixed salad V

Green salad V

Daily smoothie









Tomato cream soup with pizza bread  $\sqrt{\phantom{a}}$ 

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



Riffelalp Gamelle  $\sqrt{\phantom{a}}$  (soup with spinach, potatoes, leek, pasta and cheese) 16.-

# Paste and risotto

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 7 22.- / 28.-

Maccheroni with tomato coulis, Burrata and Taggiasca olives  $\sqrt{22.-/28.-}$ 



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

# Cheese specialties

Portion of Raclette with garnish \ \ \ 9.-









# Meat

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

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

Margherita \mathcal{f}
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 Fizza vegan Tomato compote, eggplant, basil 28.-

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

# Desserts

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