

## Daily pasta

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### Monday

Tagliolini "Mamma Marisa"   
Fresh tomatoes, basil, vegetables, parmesan and butter

### Tuesday

Roman Gnocchi with tomato sauce and Taleggio 

### Wednesday

Tortiglioni with duck and black walnut



### Thursday

Skiers penne  
with spinach, local bacon, tomato dices and cream

### Friday

Black tagliatelle with codfish confit and fennel

### Saturday

Risotto with gorgonzola, walnut and pear  

### Sunday

Alpine maccheroni with apple mousse


26.-

All our prices are in CHF and Vat is included

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.-


„Carne Salada“ with sweet potatoes and crispy Stafelalp cheese  
29.-


Caesar salad with chicken breast  
29.-



Tartar of tuna with ginger, mango and orange reduction    
32.-

Carpaccio of king fish with pomegranate and salmon caviar  
32.-

Riffelalp salad    
(Guacamole, celery root, beetroot and yogurt dressing)  
29.-


Mixed salad   
14.-

Green salad   
12.-

65° poached egg with pumpkin cream, boletus and truffle    
28.-

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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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Potato ravioli with Pecorino and boletus   
24.- / 29.-

Tagliolini with black truffle   
26.- / 32.-


Casarecce with lobster mediterranean style   
28.- / 34.-

Orecchiette with broccoli and Belper Knolle   
22.- / 28.-

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

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## Meat

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Candied duck leg   
White cabbage and roasted potatoes  
38.-


Polenta Ticinese with venison stew and roasted spring onions  
38.-

Fillet of beef 180 gr with Café de Paris   
Sautéed carrots with Taggiasca olives and roasted potatoes  
58.-



Roasted veal shank with beer  
White cabbage and roasted potatoes  
48.-

## Fish

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Fillet of char with sage butter   
Sautéed carrots with Taggiasca olives and mashed potatoes  
38.-


Fillet of cod with white wine and Vallée Maggia pepper sauce  
Sautéed carrots with Taggiasca olives and mashed potatoes  
36.-

Pan-fried octopus and calamary with potato cream    
Sautéed carrots with Taggiasca olives  
36.-

Origin of our meat and fish:  
Dried meat: Switzerland, Italy  
Beef, veal, pork, chicken: Switzerland  
Duck: France  
Venison: Germany  
Lobster: Canada  
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  
28.-

Pizza vegan   
Tomato, avocado, red onion, garden rocket  
28.-

## Desserts

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Lukewarm hazelnut tartelette with vanilla sauce  
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