

SOUPS AND SALADS

potages et salades

SOUP OF THE DAY 9.00
potage du jour please ask if gluten- or
dairyfree/veuillez demander si sans
gluten/lactose

VEGAN  **HOMEMADE** 13.50

VEGETABLES SOUP
soupe de légumes fait maison

VEG  **GREEN SALAD** 12.50
salade verte

VEG  **MIXED SALAD** 13.50
salade mêlée

 **CHICKEN SALAD WITH** ... 29.00
ARUGULA AND
PARMIGIANO
poulet en salade-roquette-parmésan

 **SALAD OF ASPARAGUS** ... 16.50
CHICORY, ANCHOVIES AND
GARLIC
chicorée d'asperges-anchois-ail

ANTIPASTI

vorspeisen

VEG  **BRUSCHETTA-** 4.00/piece
TOAST-TOMATO-BASIL
pain grillé-tomate-basilic

VEG  17.50
BURRATA-TOMATO-BASIL
burrata-tomate-basilic

 **BEEF-CARPACCIO-** 24.50
ARUGULA-PARMIGIANO
CHEESE
carpaccio de
boeuf-roquette-parmesan
+ *cep mushrooms/cèpes* + 6.50

 **BURRATINA WRAPPED IN** 33.00
CARPACCIO OF RED PRAWN,
ASPARAGUS CREAM
burratina-crevette rouge-crème
d'asperges

DIGESTIVI (2cl)

digestifs

Grappa Prosecco 6.50
40 Vol.%

Nonino Vendemmia 6.50
40 Vol.%

Nonino Riserva Annatra 8.00
41 Vol.%

Nonino Chardonnay 9.00
41 Vol.%

Nonino Riserva 8 Jahre 14.50
43 Vol.%

Grappa Nebbiolo 8.00
40 vol.%

Amarone 12.50
43 Vol.%

Heuberger Traubenbrand 9.50
43 Vol.%

DOLCI
desserts

ICE COFFEE AFFOGATO 12.50
café glacé
glace vanille-mocca-espresso-cream
mini affogato: vanille-espresso 9.50

TIRAMISU CLASSICO 12.00
tiramisù

PANNA COTTA WITH RED BERRIES 12.00
panna cotta-baies des bois

ZABAIONE-MARSALA 14.50
sabayon-marsala
+ vanilla ice cream +2.50
glace vanille + 2.50

CHOCOLATE MOUSSE 14.00
mousse au chocolat

CHOCOLATE-SOUFFLÉ 14.50
VANILLA ICE CREAM
chocolat-soufflé-glace vanille
+ ca. 10 min

SHERBET-LEMON-LIMONCELLO 13.50
sorbet-citron-limoncello
small/petit 9.50

ICE CREAM...scoop 4.70
mocca, chocolate, vanilla, pistachio, stracciatella
sherbet: lemon-mango-plum
glaces
vanille-mocca-chocolat-pistache-stracciatella
sorbets: citron, citron et prune

PASTA AND RISOTTO
pâtes et risotto

 **PENNE OR SPAGHETTI TOMATO OR GARLIC/OLIVE OIL AND HOT PEPPER** 22.50
penne/spaghetti-tomate ou à l'ail/huile d'olive et piments
+ Prawns/Crevettes 9.00

PENNE/SPAGHETTI PESTO OR ITALIAN CARBONARA 25.50
penne/spaghetti-pesto/guanciale-pecorino-oeuf

 **RISOTTO WITH ARTICHOKE AND SMOKED PROVOLA CHEESE** 29.50
risotto-artichaut-fromage fumé provola

 **RISOTTO WITH CEP MUSHROOMS** 29.50
risotto-cèpes
glutenfree available on request...
sans gluten sur demande...

PASTA
pâtes maison

 **NOODLES-CEP MUSHROOM-TRUFFLE OIL** 33.50
nouilles-bolets-huile de truffe

 **PACCHERI WITH MONKFISH, DATTERINO TOMATO AND BASIL** 33.00
paccheri-lotte-tomate datterino-basilic

LASAGNE BOLOGNESE BEEF 28.50
lasagne bolonaise-viande de boeuf
+ 15 minutes

 **RAVIOLI-LEMON-TOMATO-CHIVE** 31.00
ravioles-citron-tomate-ciboulette

 **RAVIOLI RICOTTA, SPINACH, BUTTER AND SAGE** 31.00
ravioli au séré-épinards-sauge

MAIN DISHES/MEAT

plats principaux viandes

ESCALOPE OF VEAL IN 39.50
LEMON SAUCE

escalope de veau - sauce au citron

ESCALOPE OF VEAL IN 39.50
MARSALA SAUCE

escalope de veau - sauce au marsala

  **FILLET OF BEEF FROM** ... 48.00
THE GRILL

filet de boeuf grillé 170 gr

+ *CEP MUSHROOM-bolets* 6.50

+ *GREEN PEPPER SAUCE-sauce au*

poivre vert 4.00

CORDON BLEU OF VEAL, 44.00

FONTINA CHEESE AND

ASPARAGUS

cordon bleu-veau-fromage

fontina-asperge

FISH

poisson

  **GIANT PRAWNS FROM** ... 38.50
THE GRILL

crevettes géantes grillés

  **GRILLED SEABASS** 38.50
loup de mer grillé

 **FILLET OF DOVER SOLE,** 46.00

STUFFED WITH OLIVE,

TOMATO AND CAPERS

filet de sole-olive-tomate-câpre

SIDE DISHES

garnitures

 **RISOTTO/ TAGLIOLINI/** 7.50

ROSMARY POTATOES

VEGETABLES/SPINACH

risotto/ tagliatelle/ pommes de terre

au romarin/ légumes/ épinard

pizza & pasta glutenfree available

pizza & pâtes aussi sans gluten

 vegetarian/végétarien

 gluten free/sans gluten

 lactose free/sans lactose

CLASSICAL PIZZA

pizzas traditionnelles

 **MARGHERITA** 19.50
tomate-fior di latte

NAPOLI 22.50
tomate-fior di latte-câpres- anchois

HAM-MUSHROOMS- 26.50
TOMATO, FIOR DI LATTE
tomate-fior di latte-jambon-
champignons

CALABRESE 26.50
tomate-fior di latte-
salami piccant-gorgonzola

 **VEGETARIANA,** 23.50

CAPONATA
tomate-fior di latte-ratatouille

 **PIZZA 4 CHEESES** 26.00
fior di latte-gorgonzola-fontina-
parmésan

HOME-STYLE PIZZA

pizzas spéciales

SENTO: PARMA HAM- 31.50
BURRATA-ARUGULA
tomate-fior di latte-
jambon crû-burrata-roquette

CEP MUSHROOMS- 28.50
TOMATO-BACON-FIOR DI LATTE
tomate-fior di latte-cèpes-lard

GIANT PRAWNS, SPINACH 33.50
tomate-fior di latte-
épinards-ail-crevette géante

TUNA AND RED ONION 29.50
tomate-fior di latte-thon-
ognion rouge

CALZONE ALL'ITALIANA 28.50
tomate-fior di latte-
champignons-jambon-oeuf

 **CALZONE VEGETARIAN** 27.50
tomate-fior di latte-
légumes-champignon

 **PIZZA ASPARAGUS AND** 26.50

ARTICHOKE, PECORINO

CHEESE

asperge-artichaut-fior di
latte-fromage pecorino



*do you know our partners.....
connaissez-vous nos partenaires?*

PALETTE



APERITIVI aperitifs

NEGRONI CLASSIC	16.50
Bombay Sapphire - Antica Formula - Campari	
APEROL SPRITZ	13.50
Aperol - Prosecco - Soda	
CAMPARI SPRITZ	13.50
campari-prosecco-soda	
AMERICANO	16.00
Antica Formula - Campari - Soda	
HUGO	13.50
Elderflower - Prosecco - Soda	
LIMONCELLO SPRITZ	13.50
Limoncello - Prosecco - Soda	
PROSECCO DOC	10cl 9.50
Glera Brioso Veneto	
SHERRY TIO PEPE DRY	8.00
15 Vol.%, 5 cl	

APERITIVI without alcohol/sans alcool

NOT A HUGO	13.50
with/avec ginger/gingembre, hot ginger beer	
NOGRONI	16.00
Vermouth 0.0% - Bitter 0.0% - Gin 0.0%	
TOMATO JUICE	5.50
jus de tomate	
SANBITTER	4.80

MONDAY TO FRIDAY
11.30-14.00 and 18.00-21.30