

English

APPETIZERS

- 52 **Bruschetta al pomodoro e basilico** 🌿 12.50
Three toasted slices of bread with diced tomatoes | garlic | olive oil | basil
- 53 **Insalata ai frutti di mare** 25.80
Seafood-Salad topped with fresh salad | olives | lemon Juice
- 56 **Carpaccio di manzo** 25.50
Raw thinly sliced beef with Grana Padano | marinated with lemon juice | olive oil
- 58 **Antipasto misto** (Recommended for 2 people) 28.80
Different appetizers: burrata | raw ham | bresaola | olives | vegetables |
toasted bread slice with tomatoes

SALADS



- 12 **Insalata verde** 🌿 9.00
Green salad
- 13 **Insalata mista** 🌿 10.50
Mixed salad
- 14 **Insalata formentina** (Seasonal) 🌿 13.50
Lamb's lettuce with egg | bread croutons
- 15 **Caprese con burrata** 🌿 18.80
Burrata with fresh tomatoes | basil | olive oil
- 17 **Insalata della casa** 🌿 18.50
Large mixed salad plate, garnished with egg
- 18 **Insalata di rucola** 🌿 15.80
Rocketsalad with Grana Padano | cherry tomatoes | olive oil | balsamic vinegar

SOUPS


- 40 **Zuppa pavese** 🌿 11.00
Broth with egg | Grana Padano | bread croutons
- 41 **Zuppa di pomodoro** 🌿 11.00
Cream of tomato soup



SPAGHETTI

- 60 Spaghetti al pomodoro**  19.80
With tomato sauce | basil
- 61 Spaghetti alla carbonara** 23.50
With bacon | egg yolk | Grana Padano | cream
- 62 Spaghetti al pesto**  21.80
With homemade basil cream sauce
- 63 Spaghetti alla vongole** 25.50
With clams | olive oil | garlic | parsely

PENNE

- 64 Penne Don Alfredo** 22.80
With cream sauce | ham | garlic
- 66 Penne all'arrabbiata**  20.50
With spicy tomato sauce | garlic
- 67 Penne al limone** 25.80
With lemon cream sauce | shrimp | parsely

PAPPARDELLE


- 69 Pappardelle Saronno** 28.80
Wide Pasta in a creamy sauce with strip of veal | mixed mushrooms
- 71 Pappardelle al salmone** 25.50
Wide pasta in a creamy sauce with smoked salmon

Small portions also available


 Vegetarian dishes





TAGLIATELLE

- 73 Tagliatelle ai funghi porcini tartufati**  25.50
With porcini mushrooms | garlic | herbs | white truffle oil
- 74 Tagliatelle Donna Rosa** 25.80
In cream sauce with olive parfait | sage | raw ham
- 75 Tagliatelle alla bolognese** 23.80
With ground beef sauce


I RIPIENI

- 76 Ravioli di burrata**  25.80
Ravioli filled with cream cheese, on cherry tomatoes | olive oil | basil pesto
- 78 Lasagne al forno** 24.50
Homemade lasagna with meat filling | baked in the oven






GNOCCHI

- 79 Gnocchi Paddock** 23.80
Gratinated with ham | cheese | cream
- 80 Gorgonzola**  23.80
With Gorgonzola cream sauce
- 81 Giardiniera**  23.80
With tomato sauce | vegetables | basil

RISOTTO

- 82 Risotto ai funghi misti**  25.50
White wine risotto with mixed mushrooms
- 83 Risotto alla marinara** 27.80
White wine risotto with seafood | parsely

PIZZE DAL FORNO A LEGNA / WOOD OVEN PIZZA

	Fornarina con burrata 	20.80
	Pizza dough with rocket-salad cherry tomatoes burrata olive oil	
1	Margherita 	17.50
	Tomato sauce mozzarella	
2	Napoli 	20.50
	Tomato sauce mozzarella anchovy filets capers	
3	Al Crudo	24.50
	Tomato sauce mozzarella raw ham	
4	Piccante	21.50
	Tomato sauce mozzarella spicy sausage	
5	Gamberetti	25.50
	Tomato sauce mozzarella shrimps garlic parsley	
6	Funghi 	19.50
	Tomato sauce mozzarella fresh mushrooms	
7	Quattro Stagioni	23.80
	Tomato sauce mozzarella ham mushrooms artichokes olives	
8	Prosciutto	21.50
	Tomato sauce mozzarella ham	
9	Don Elio 	24.80
	Tomato sauce mozzarella fresh tomato slices Grana Padano cheese basil	
10	Frutti di mare	25.50
	Tomato sauce mozzarella seafood garlic	
11	Dolce Vita	22.50
	Tomato sauce mozzarella ham pineapple	
20	Prosciutto e gorgonzola	22.50
	Tomato sauce mozzarella ham Gorgonzola	

21 Paddock	22.80
Tomato sauce mozzarella ground beef fresh paprika	
22 Tonno	22.80
Tomato sauce mozzarella tuna onions	
23 Küse	24.50
Tomato sauce mozzarella ham bacon onions garlic	
24 Verdura 🌿	23.80
Tomato sauce mozzarella vegetables	
25 Fiorentina 🌿	23.80
Tomato sauce mozzarella spinach Ricotta-cheese garlic	
26 Bresaola	26.50
Tomato sauce mozzarella rocket salad air dried beef Grana Padano cheese olive oil	
27 Prosciutto e funghi	22.50
Tomatensauce mozzarella ham fresh mushrooms	
28 Genovese 🌿	25.50
Mozzarella cherry tomatoes basil-pesto burrata	
29 Quattro formaggi 🌿	21.50
Tomato sauce and four different cheeses	
30 Calzone	23.80
Mozzarella ham artichoke olive mushrooms	
31 Don Adamo	25.50
Tomato sauce mozzarella spicy sausage onions Gorgonzola Grana Padano	
33 La Barca	27.50
Tomato sauce Mozzarella porcini mushrooms raw ham olive garlic rocket salad	

Small Pizza also available

🌿 Vegetarian Pizza



MEAT DISHES

100	Petto di pollo al gorgonzola Chicken breast with Gorgonzola-mushroom-sauce, served with pasta	30.00
102	Filetto di manzo Beef fillet with green pepper sauce, served with potato croquettes	49.50
103	Entrecôte Grilled beef entrecôte with herb butter French fries	42.00
105	Piccata alla milanese Pork Piccata, served with tomato spaghetti	31.00
106	Scaloppina impanata Breaded pork schnitzel served with French fries	28.00

FISH DISHES

120	Trancio di salmone alle erbe Fried salmon slice with herbs with lemon risotto and vegetables	36.00
123	I Gamberoni Fried king prawns with peperoncini garlic cherry tomatoes served with risotto	41.00

All prices in Swiss francs, including VAT.



Dessert/ Dolci

Tiramisu	10.50
Ladyfingers (biskuits) soaked in coffee and mascarpone cream, dusted with cocoa powder	
Panna cotta ai frutti di bosco	11.00
Cream pudding with wild berry sauce	
chocolate cake	11.50
Warm chocolate cake with liquid chocolate center and 1 scoop of Vanilla ice cream	

The ice-creams

Coppa Caramello	11.50
1 scoop of Vanilla and 2 scoops of caramel with caramel sauce and cream	
Coppa Caffè	9.50
2 scoops of Cafe with cream	
Coppa Denmark	11.50
3 scoops of Vanilla with chocolate sauce and cream	
Coppa Baileys	12.50
2 scoops of Vanilla and 1 scoop of café with Baileys and cream	
Sorbetto Limone	11.00
2 scoops of Lemon sorbet with vodka	

Single ice cream scoop of your choice

Café | Strawberry | Chocolate | Stracciatella | Vanilla | Caramel
Pistachio | sorbet: mango-passionfruit | lemon | plum

Price per ice cream scoop	4.00
cream supplement	1.50

