

**ANTIPASTI / SECONDO  
STARTERS / MAIN COURSES**

	Antipasti Starters	Secondo Main courses
<b>Zuppa di pomodori</b> Cream of tomato soup with fresh basil	Fr. 9.-	
<b>Tortelloni in Brodo</b> Tortelloni in meat bouillion	Fr. 10.-	
<b>Zuppa Pavese</b> Egg, roasted bread and parmigiano in meat bouillion	Fr. 12.-	
<b>Zuppa di Zafferano</b> Cream of saffron soup	Fr. 12.-	
<b>Oliven Duetto</b> Black and green marinated olives	Fr. 7.-	
<b>Bruschette</b> Roasted bread with tomatoes, onions, basil and olive oil	Fr. 8.-	
<b>Antipasti assortiti</b> Mixed appetizers, starting from 2 persons on, per person	Fr. 15.-	
<b>Melanzane, Zucchini e Peperoni alla griglia</b> Grilled eggplants, zuccinis and peppers	Fr. 16.-	
<b>Insalata verde</b> Green salad	Fr. 7.50	
<b>Insalata mista</b> Mixed salad	Fr. 8.50	
<b>Rucola con parmigiano</b> Rucola salad with parmigiano	Fr. 11.50	
<b>Formentino Mimosa</b> Lamb's lettuce salad with egg or bacon	Fr. 11.- / 13.-	
<b>Insalata Caprese</b> Saperini tomatoes with mozzarella di bufala and basil	Fr. 14.-	Fr. 22.-
<b>Caesarsalat</b> Iceberg salad with bacon, parmigiano and croutons	Fr. 14.-	
<b>Salatteller Il Grappolo</b> Large mixed salad the "Il Grappolo" way		Fr. 19.-
<b>Insalata di Pollo alla griglia</b> Season salad with grilled chicken breast		Fr. 24.-
<b>Insalata di gamberoni</b> Season salad with grilled king prawns		Fr. 38.-
<b>Prosciutto di parma con melone</b> Parma ham with honeydew melon	Fr. 19.-	Fr. 29.-
<b>Carpaccio di manzo con rucola</b> Beef carpaccio with rucola,parmigiano, onios and garlic bread	Fr. 19.-	Fr. 29.-

**SPECIALITÀ ALLA GRIGLIA E AI FERRI**  
**SPECIALTIES FROM THE LAVA STONE GRILL**

	small Port.	Port.
<b>ORATA AI FERRI</b> Whole grilled bream served with tartar sauce and spinach		Fr. 38.-
<b>BISTECCA DI TONNO CON GAMBERONI</b> Grilled tuna steak and king prawns served with lemon butter and rice		Fr. 34.-
<b>GAMBERONI ALLA GRIGLIA</b> Grilled king prawns (black tiger)	Fr. 27 .-	Fr. 33.-
<b>FILETTO DI SALMONE ALLA GRIGLIA</b> Grilled filet of salmon served with a lemon sauce		Fr. 29.-
<b>PETTO DI POLLO CON GAMBERONI</b> Grilled chicken breast and king prawns served with a truffle cream sauce		Fr. 30.-
<b>SURF E TURF</b> Grilled angus beef tenderloin and king prawns served with truffle risotto Sauce of your choice		Fr. 49.-
<b>FILETTO DI ANGUS</b> Angus beef tenderloin served with a side dish and sauce of your choice		Fr. 45.-
<b>FILETTO DI ANGUS E FEGATO DI ANATRA</b> Grilled angus beef tenderloin and duck liver served with truffle risotto		Fr. 52.-
<b>CARRÉ DI AGNELO</b> Grilled rack of lamb served with sauce of your choicel		Fr. 33.-
<b>STEAK DI BOSCAIOLA</b> Grilled steak of porc served with mushroom sauce and french fries		Fr. 29.-
<b>ENTRECÔTE DI MANZO</b> Grilled entrecote of beef served with herb butter and french fries		Fr. 38.-
<b>CONTORNI</b> Side dishes		
Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		Fr. 6.50.-
<b>LE SALSE</b> Sauces		
Herb butter, pepper sauce, lemon sauce, mushroom sauce		

## DELLA PADELLA FROM THE PAN

	small Port.	Port.
<b>GAMBERONI ALL'AGLIO OLIO E PEPERONCINO</b> King prawns roasted in oliv oil, garlic, onions, chili and basil	Fr. 25.-	Fr. 33.-
<b>SCALOPPINE DI VITELLO</b> Veal cutlet served with sauce of your choice	Fr. 24.-	Fr. 30.-
<b>SCALOPPINE DI MAIALE</b> Porc cutlet served with sauce of your choice	Fr. 20.-	Fr. 24.-
<b>SCALOPPINE ALLA PIZZAIOLA</b> Veal cutlet with tomato sauce, anchovies, capers and oregano	Fr. 27.-	Fr. 32.-
<b>SALTIMBOCCA ALLA ROMANA</b> Veal cutlet with parma ham and sage	Fr. 27.-	Fr. 32.-
<b>PICCATA MILANESE</b> Veal cutlet turned in egg and parmigiano, served with tomato spaghetti		Fr. 38.-
<b>FEGATO DI VITELLO ALLA VENEZIANA</b> Sliced fresh veal liver and onions fried in butter served with hash brown potatoes		Fr. 33.-
<b>FEGATO DI VITELLO FORMENTINO</b> Sliced fresh veal liver served on a lamb's lettuce salad		Fr. 28.-
<b>VITELLO ALLA ZURIGHESE</b> Sliced veal in a cream mushroom sauce served with hash brown potatoes		Fr. 36.-
<b>SCALOPPINE VIENNA</b> Breaded cutlet served with french fries	Veal Porc	Fr. 35.- Fr. 27.-
<b>FILETTO DI MANZO ALLA STROGANOFF</b> Beef filet cubes in a pepper cream and vegetable stripes sauce		Fr. 36.-
<b>CORDON BLEU</b> Breaded cutlet filled with ham and cheese served with french fries	Veal Porc	Fr. 37.- Fr. 29.
<b>FITNESS PLATE</b> Cutlet with herb butter served on various salads	Veal Porc	Fr. 32.- Fr. 24.-
<b>CONTORNI</b> Side dishes		
Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		Fr. 6.50
<b>LE SALSE</b> Sauces		
Herb butter, pepper sauce, lemon sauce, mushroom sauce		

## PASTA / RISOTTO

Spaghetti, penne, tagliatelle, gnocchi, risotto

		small Port.	Port.
<b>Napoli</b>	Tomato sauce, fresh basil	Fr. 16.-	Fr. 18.-
<b>Al limone</b>	Lime cream sauce	Fr. 16.-	Fr. 18.-
<b>Aglio e olio</b>	Olive oil, garlic, chilies	Fr. 17.-	Fr. 19.-
<b>All'arrabbiata</b>	Hot tomato sauce with garlic	Fr. 17.-	Fr. 19.-
<b>Con verdure</b>	Fresh vegetables, Olives, onions	Fr. 17.-	Fr. 19.-
<b>Al gorgonzola</b>	Gorgonzola cream sauce, tomatoes, basil	Fr. 17.-	Fr. 19.-
<b>Al pesto</b>	Basil, cream, garlic	Fr. 18.-	Fr. 21.-
<b>All'amatriciana</b>	Tomato sauce, bacon, onions	Fr. 17.-	Fr. 19.-
<b>Alla carbonara</b>	Bacon, cream sauce, egg yolk	Fr. 18.-	Fr. 21.-
<b>Alla bolognese</b>	Tomato sauce, minced meat, diced vegetables	Fr. 18.-	Fr. 21.-
<b>Al calvados</b>	Calvados cream sauce, porcini mushrooms, bacon	Fr. 21.-	Fr. 24.-
<b>Ai porcini</b>	Cream sauce, porcini mushrooms	Fr. 21.-	Fr. 24.-
<b>Al salmone</b>	Salmon cubes, truffle cream sauce	Fr. 23.-	Fr. 26.-
<b>Il Grappolo</b>	Tomato sauce, sliced veal, chilies, garlic (hot)	Fr. 23.-	Fr. 26.-
<b>Al pollo</b>	Sliced chicken, tomatoes, garlic, chilies (hot)	Fr. 18.-	Fr. 21.-
<b>Con gamberoni</b>	Olive oil, king prawns, garlic, chilies		Fr. 29.-
<b>Ai frutti di mare</b>	Tomato sauce, octopus, king prawns, shellfish, garlic		Fr. 29.-
<b>Ravioli tartufo</b>	Ricottaravioli with truffles, lime cream sauce or sage butter	Fr. 22.-	Fr. 25.-
<b>Lasagne</b>	Homemade beef lasagna, gratinated		Fr. 21.-
<b>Cannelloni</b>	Cannelloni gratinated with mozzarella with meat or spinach ricotta filling	Fr. 18.-	Fr. 20.-
<b>Tortelloni</b>	Cream and basil sauce or tomato cream sauce with meat or spinach ricotta filling	Fr. 19.-	Fr. 21.-

## PIZZE

All our pizzas are prepared with tomato sauce and mozzarella

		25cm	30cm
<b>Margherita</b>	Mozzarella, oregano	Fr. 14.-	Fr. 16.-
<b>Funghi</b>	Fresh mushrooms, basil	Fr. 17.-	Fr. 19.-
<b>Prosciutto</b>	Ham, oregano	Fr. 17.-	Fr. 19.-
<b>Prosciutto e funghi</b>	Ham, mushrooms, oregano	Fr. 18.-	Fr. 20.-
<b>Vegetariana</b>	Fresh grilled vegetables, oregano	Fr. 18.-	Fr. 20.-
<b>Hawaii</b>	Ham, pineapple, oregano	Fr. 18.-	Fr. 20.-
<b>Gorgonzola</b>	Gorgonzola, olives, oregano	Fr. 18.-	Fr. 20.-
<b>Napoli</b>	Slices of tomatoes, olives, anchovis, capers, oregano	Fr. 17.-	Fr. 19.-
<b>Calabrese</b>	Hot salami, oregano	Fr. 17.-	Fr. 19.-
<b>Siciliana</b>	Ham, mushrooms, egg, oregano	Fr. 18.-	Fr. 20.-
<b>Capricciosa</b>	Ham, artichokes, mushrooms, oregano	Fr.19.-	Fr. 21.-
<b>Contadina</b>	Hot salami, peppers, olives, egg, oregano	Fr. 19.-	Fr. 21.-
<b>Quattro formaggi</b>	Mozzarella, gorgonzola, bel paese, pecorino, oregano	Fr. 19.-	Fr. 21.-
<b>Pollo</b>	Chicken, chilies, mushrooms, oregano (hot)	Fr. 19.-	Fr. 21.-
<b>Alla diavola</b>	Onions, garlic, chilies, oregano (hot)	Fr. 16.-	Fr. 18.-
<b>Spinaci</b>	Spinach, prawns, garlic, oregano	Fr. 19.-	Fr. 21.
<b>Wollishofen</b>	Bacon, ham, hot salami, mushrooms, onions	Fr. 21.-	Fr. 23.-

## PIZZE

All our pizzas are prepared with tomato sauce and mozzarella

		25cm	30cm
<b>Quattro stagioni</b>	Ham, mushrooms, artichokes, egg	Fr. 21.-	Fr. 23.-
<b>Calzone</b>	Ham, mushrooms, pesto, egg, oregano		Fr. 22.-
<b>Romana</b>	Tunafish, anchovies, mushrooms, peppers, Onions, egg	Fr. 22.-	Fr. 24.-
<b>Tonno</b>	Tunafish, onions, capers, oregano	Fr.18.-	Fr. 20.-
<b>Frutti di mare</b>	Moscardini, octopus, king prawns, shellfish	Fr. 24.-	Fr. 26.-
<b>Alla Pizzaiola</b>	Sliced veal, peppers, mushrooms, basil, onions	Fr. 23.-	Fr. 25.-
<b>Gamberoni</b>	King prawns, spinach, rucola, onions, truffle oil	Fr. 24.-	Fr. 26.-
<b>Parma</b>	Parma ham, rucola, parmigiano	Fr. 23.-	Fr. 25.-
<b>Il Grappolo</b>	Sliced veal, pesto, garlic, oregano	Fr. 22.-	Fr. 24.-
<b>Carbonara</b>	Bacon, onions, oregano	Fr. 17.-	Fr. 19.-
<b>Porcini</b>	Porcini mushrooms, garlic, onions, oregano	Fr. 19.-	Fr. 21.-
<b>Amore mio</b>	Gorgonzola, porcini mushrooms, rucola, oregano	Fr.20.-	Fr. 22.-
<b>Roma</b>	Hot salami, gorgonzola, oregano	Fr. 18.-	Fr. 20.-
<b>Italia</b>	Mascarpone, parma ham, rucola, oregano	Fr. 22.-	Fr. 24.-
<b>Uova</b>	Ham, spinach, egg, oregano	Fr. 19.-	Fr. 21.-
<b>Calzone verdure</b>	Spinach, rucola, feta cheese, olive oil, oregano		Fr. 21.-
<b>Proshutto crudo</b>	Parma ham, egg	Fr. 19.-	Fr. 21.-

**Solo Per i Nostri Piccoli Ospiti**  
**Only for our little customers**

Child's menu „BAMBINI“

<b>Pizza Margherita</b> Tomatoes, mozzarella	Fr. 11.-
<b>Pizza al Prosciutto</b> Tomatoes, mozzarella, Ham	Fr. 12.-
<b>Spaghetti al Pomodoro</b> Spaghetti with tomato sauce	Fr. 11.-
<b>Tortellini alla Panna</b> Tortellini with cream sauce / Meat or spinach ricotta filling	Fr. 11.-
<b>Child's plate veal</b> Breaded veal cutlet with french fries	Fr. 21.-
<b>Child's plate porc</b> Breaded porc cutlet with french fries	Fr. 16.-

## Meat declaration

Dear guest

Enjoying meat is a matter of trust. And because we care about your well-being, We only buy our meat from selected suppliers, ours meet quality requirements.

The meat we use comes from the following countries:

Chicken *	Switzerland
Rindfleisch	Switzerland / Australia
Kalbfleisch	Switzerland
Schweinefleisch	Switzerland
Lammfleisch	Newzeeland

\* may have been produced with hormones, antibiotics and / or antimicrobial performance promoters.