

ANTIPASTI STARTERS

Antipasto Primo

ZUPPA DI POMODORI Cream of tomato soup with fresh basil	9	
TORTELLONI IN BRODO Tortelloni in meat bouillion	10	
ZUPPA PAVESE Egg, roasted bread and parmigiano in meat bouillion	12	
ZUPPA DI ZAFFERANO Cream of saffron soup	12	
DUETTO DI OLIVE Black and green marinated olives	8	
BRUSCHETTE Roasted bread with tomatoes, onions, basil and olive oil	8	
ANTIPASTI ASSORTITI Mixed appetizers, starting from 2 persons on (price per person)	18	
MELANZANE, ZUCCHINE E PEPERONI ALLA GRIGLIA Grilled eggplants, zucchini and peppers	16	
INSALATA VERDE Green salad	8.50	
INSALATA MISTA Mixed salad	9.50	
RUCOLA CON PARMIGIANO Rucola salad with parmigiano	12.50	
FORMENTINO MIMOSA Lamb's lettuce salad with egg or bacon	12.50 14.50	
INSALATA CAPRESE Saperini tomatoes with mozzarella di bufala and basil	16	23
CAESAR SALAD Iceberg salad with bacon, parmigiano and croutons	15	

PRIMO | SECONDO

STARTER | MAIN COURSE

Primo Secondo

BEEFSTEAK TATAR

Served with toast and butter, refined with truffle oil or cognac

20

29

TAGLIATA DI MANZO

Sliced entrecôte on rucola salad with parmigiano

38

PERCHES FRITES IN BEER BATTER

served with fries or summer salad and tartar sauce

30

CARPACCIO DI MANZO CON RUCOLA

Beef carpaccio with rucola, parmigiano and garlic bread

20

29

PROSCIUTTO DI PARMA CON MELONE

Parma ham with buffalo mozzarella

20

29

FRESH TUNA SALAD

Fried tuna cubes on season salad

30

SALAD DISH IL GRAPPOLO

Large mixed salad the *Il Grappolo* way

21

SPECIALITÀ ALLA GRIGLIA E AI FERRI

SPECIALTIES FROM THE LAVA STONE GRILL

small normal

ORATA AI FERRI		38
Whole grilled bream served with tartar sauce and spinach		
BISTECCA DI TONNO CON GAMBERONI		35
Grilled tuna steak and king prawns served with lemon butter sauce		
GAMBERONI ALLA GRIGLIA	28	35
Grilled king prawns (black tiger), refined with olive oil, garlic and peperoncini		
FILETTO DI SALMONE ALLA GRIGLIA		30
Grilled filet of salmon served with a lemon sauce		
PETTO DI POLLO CON GAMBERONI		31
Grilled chicken breast and king prawns served with a truffle cream sauce		
SURF 'N' TURF		57
Grilled angus beef tenderloin and king prawns served with truffle risotto and sauce of your choice		
FILETTO DI ANGUS		47
Angus beef tenderloin served with a side dish and sauce of your choice		
FILETTO DI ANGUS E FEGATO DI ANATRA		57
Grilled angus beef tenderloin and duck liver served with truffle risotto		
FILETTO DI AGNELLO		39
Grilled rack of lamb served with balsamic dressing and saffron risotto		
STEAK DI BOSCAIOLA		33
Grilled steak of porc served with mushroom sauce and french fries		
ENTRECÔTE DI MANZO		40
Grilled entrecote of beef served with herb butter and french fries		
CONTORNI SIDE DISHES		7
Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		
LE SALSE SAUCES		
Herb butter, pepper sauce, lemon sauce, cream mushroom sauce		

DELLA PADELLA FROM THE PAN

small normal

GAMBERONI ALL'AGLIO OLIO E PEPERONCINO	28	35
King prawns roasted in olive oil, garlic, onions, chili and basil		
SCALOPPINE DI VITELLO	25	31
Veal cutlet served with sauce of your choice		
SCALOPPINE DI MAIALE	21	25
Pork cutlet served with sauce of your choice		
SCALOPPINE ALLA PIZZAIOLA	28	33
Veal cutlet with tomato sauce, anchovies, capers and oregano		
SALTIMBOCCA ALLA ROMANA	28	33
Veal cutlet with parma ham and sage		
PICCATA MILANESE		39
Veal cutlet turned in egg and parmigiano, served with tomato spaghetti		
FEGATO DI VITELLO ALLA VENEZIANA		37
Sliced fresh veal liver and onions fried in butter served with hash brown potatoes		
FEGATO DI VITELLO FORMENTINO		29
Sliced fresh veal liver served on a lamb's lettuce salad		
VITELLO ALLA ZURIGHESE "ZÜRIGSCHNETZLETS"		39
Sliced veal in a cream mushroom sauce served with hash brown potatoes		
SCALOPPINE VIENNA WIENERSCHNITZEL	veal	36
Breaded cutlet served with french fries	porc	28
FILETTO DI MANZO ALLA STROGANOFF		37
Beef filet cubes in a pepper cream and vegetable stripes sauce		
CORDON BLEU	veal	39
Breaded cutlet filled with ham and cheese served with french fries	porc	31
FITNESS DISH Cutlet with herb butter served on various salads	veal	35
	chicken porc	26
CONTORNI SIDE DISHES Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		7
LE SALSE SAUCES Herb butter, pepper sauce, lemon sauce, cream mushroom sauce		

PASTA | RISOTTO

spaghetti, penne, tagliatelle, gnocchi or risotto

small normal

NAPOLI Tomato sauce, fresh basil	16	18
AL LIMONE Lime cream sauce	17	19
AGLIO E OLIO Olive oil, garlic, chillies	17	19
ALL'ARRABBIATA Hot tomato sauce with garlic	17	19
CON VERDURE Fresh vegetables, Olives, onions	18	20
AL GORGONZOLA Gorgonzola cream sauce, tomatoes, basil	18	20
AL PESTO Basil, cream, garlic	19	22
ALL'AMATRICIANA Tomato sauce, bacon, onions	18	20
ALLA CARBONARA Bacon, cream sauce, egg yolk	18	22
ALLA BOLOGNESE Tomato sauce, minced meat, diced vegetables	19	22
AL CALVADOS Calvados cream sauce, porcini mushrooms, bacon	22	25
AI PORCINI Cream sauce, porcini mushrooms	21	24
AL SALMONE Salmon cubes, truffle cream sauce	24	27
IL GRAPPOLO Tomato sauce, sliced veal, chillies, garlic (hot)	24	27
AL POLLO Sliced chicken, tomatoes, garlic, chillies (hot)	19	22
CON GAMBERONI Olive oil, king prawns, garlic, chillies		29
AI FRUTTI DI MARE Tomato sauce, octopus, king prawns, shellfish, garlic		30
RAVIOLI TARTUFO Ricotta ravioli with truffles, lime cream sauce or sage butter	23	26
LASAGNE Homemade beef lasagna, gratinated		24
CANNELONI Cannelloni gratinated with mozzarella, with meat or spinach ricotta filling	meat 23	spinach 21
TORTELLONI Cream and basil sauce or tomato cream sauce, with meat or spinach ricotta filling	meat 23	spinach 21

PIZZE

25 Ø 30 Ø

MARGHERITA Mozzarella, oregano	15	17
FUNGHI Fresh mushrooms, basil	18	20
PROSCIUTTO Ham, oregano	18	20
PROSCIUTTO E FUNGHI Ham, mushrooms, oregano	18	20
NAPOLI Olives, anchovis, capers, oregano	19	21
VEGETARIANA Fresh grilled vegetables, oregano	18	21
HAWAII Ham, pineapple, oregano	19	21
GORGONZOLA Gorgonzola, olives, oregano	18	21
CALABRESE Hot salami, oregano	19	21
SICILIANA Ham, mushrooms, egg, oregano	19	21
CAPRICCIOSA Ham, artichokes, mushrooms, oregano	20	22
CONTADINA Hot salami, peppers, olives, egg, oregano	20	22
QUATTRO FORMAGGI Mozzarella, gorgonzola, bel paese, pecorino	20	22
POLLO Chicken, chillies, mushrooms, oregano (hot)	19	22
DIAVOLA Salami, onions, garlic, chillies, oregano (hot)	19	21
SPINACI Spinach, prawns, garlic, oregano	19	22
WOLLISHOFEN Bacon, ham, hot salami, mushrooms, onions	22	25
TESORO Smoked salmon, rucola, red onions, capers	21	24
QUATTRO STAGIONI Ham, mushrooms, artichokes, egg	21	24
CALZONE Ham, mushrooms, pesto, egg, oregano		24
CALZONE VERDURE Spinach, rucola, feta cheese, olive oil, oregano		22

PIZZE

25 Ø 30 Ø

ROMANA Tuna, anchovies, mushrooms, peppers, onions, egg	22	25
TONNO Tuna, onions, capers, oregano	19	22
FRUTTI DI MARE Moscardini, octopus, king prawns, shellfish	24	27
ALLA PIZZAIOLA Sliced veal, peppers, mushrooms, basil, onions	23	26
GAMBERONI King prawns, spinach, rucola, onions, truffle oil	24	27
PARMA Parma ham, rucola, parmesan cheese	23	26
IL GRAPPOLO Sliced veal, pesto, garlic, oregano	23	26
CARBONARA Bacon, onions, oregano	17	20
PORCINI Porcini mushrooms, garlic, onions, oregano	19	22
AMORE MIO Gorgonzola, porcini mushrooms, rucola, oregano	20	23
ROMA Hot salami, gorgonzola, oregano	19	22
ITALIA Mascarpone, parma ham, rucola, oregano	23	26
UOVA Ham, spinach, egg, oregano	19	22
MISS ITALIA Buffalo mozzarella, parma ham, rucola, cherry tomatoes	23	27
CARPACCIO beef carpaccio, rucola, parmesan cheese	23	26
PICCANTE onions, garlic, peperoncini	18	20

PER I NOSTRI PICCOLI OSPITI

FOR OUR LITTLE CUSTOMERS

PIZZA MARGHERITA Tomatoes, mozzarella	13
PIZZA PROSCIUTTO Tomatoes, mozzarella, ham	14
SPAGHETTI AL POMODORO with tomato sauce	13
TORTELLINI ALLA PANNA Tortellini with cream sauce, meat or spinach-ricotta filling	15
CHILD'S DISH VEAL Breaded veal cutlet with french fries	24
CHILD'S DISH PORC Breaded porc cutlet with french fries	19

FOOD DECLARATION

DEAR GUEST

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

The products we use derive from the following countries:

MEAT

chicken	Switzerland
beef	Switzerland Australia
veal	Switzerland
porc	Switzerland
lamb	New Zealand
duck liver	France

FISH

gilthead	Greece
tuna	Philippines
octopus	Morocco
squid	Vietnam
prawns, king prawns	Vietnam

The food may have been produced with hormones, antibiotics and/or antimicrobial performance promoters.