

# ANTIPASTI

STARTERS

Antipasto

Primo

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## ZUPPA DI POMODORI

Cream of tomato soup with fresh basil

10

## ZUPPA PAVESE

Egg, roasted bread and parmigiano in meat bouillon

12

## ZUPPA DI ZAFFERANO

Cream of saffron soup

12

## DUETTO DI OLIVE

Black and green marinated olives

9

## BRUSCHETTE

Roasted bread with tomatoes, onions, basil and olive oil

9.50

## ANTIPASTI ASSORTITI

Mixed appetizers, starting from 2 persons on (price per person)

20

## MELANZANE, ZUCCHINE E PEPERONI ALLA GRIGLIA

Grilled eggplants, zucchini and peppers

17

## INSALATA VERDE

Green salad

9.50

## INSALATA MISTA

Mixed salad

11

## RUCOLA CON PARMIGIANO

Rucola salad with parmigiano

14

## FORMENTINO MIMOSA

Lamb's lettuce salad with egg or bacon

15 | 18

## INSALATA CAPRESE

Saperini tomatoes with mozzarella di bufala and basil

17

24

## CAESAR SALAD

Iceberg salad with bacon, parmigiano and croutons

17

# PRIMO | SECONDO

STARTER | MAIN COURSE

Primo Secondo

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## **BEEFSTEAK TATAR**

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

22

30

## **TAGLIATA DI MANZO**

Sliced entrecôte on rucola salad with parmigiano

43

## **PERCHES FRITES IN BEER BATTER**

served with fries or summer salad and tartar sauce

33

## **CARPACCIO DI MANZO CON RUCOLA**

Beef carpaccio with rucola, parmigiano and garlic bread

22

30

## **PROSCIUTTO DI PARMA CON MELONE**

Parma ham with buffalo mozzarella

21

29

## **FRESH TUNA SALAD**

Fried tuna cubes on season salad

34

## **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

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<b>ORATA AI FERRI</b>		39
Whole grilled bream served with tartar sauce and spinach		
<b>BISTECCA DI TONNO CON GAMBERONI</b>		38
Grilled tuna steak and king prawns served with lemon butter sauce		
<b>GAMBERONI ALLA GRIGLIA</b>	29	37
Grilled king prawns (black tiger), refined with olive oil, garlic and peperoncini		
<b>FILETTO DI SALMONE ALLA GRIGLIA</b>		33
Grilled filet of salmon served with a lemon sauce		
<b>PETTO DI POLLO CON GAMBERONI</b>		35
Grilled chicken breast and king prawns served with a truffle cream sauce		
<b>SURF 'N' TURF</b>		61
Grilled angus beef tenderloin and king prawns served with truffle risotto and sauce of your choice		
<b>FILETTO DI ANGUS</b>		52
Angus beef tenderloin served with a side dish and sauce of your choice		
<b>FILETTO DI ANGUS E FEGATO DI ANATRA</b>		61
Grilled angus beef tenderloin and duck liver served with truffle risotto		
<b>FILETTO DI AGNELLO</b>		42
Grilled rack of lamb served with balsamic dressing and saffron risotto		
<b>STEAK DI BOSCAIOLA</b>		36
Grilled steak of porc served with mushroom sauce and french fries		
<b>ENTRECÔTE DI MANZO</b>		45
Grilled entrecote of beef served with herb butter and french fries		
<b>CONTORNI</b> SIDE DISHES		8
Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		
<b>LE SALSE</b> SAUCES		
Herb butter, pepper sauce, lemon sauce		

# DELLA PADELLA FROM THE PAN

small normal

<b>GAMBERONI ALL'AGLIO OLIO E PEPERONCINO</b> King prawns roasted in olive oil, garlic, onions, chili and basil	30	37
<b>SCALOPPINE DI VITELLO</b> Veal cutlet served with sauce of your choice	28	35
<b>SCALOPPINE DI MAIALE</b> Porc cutlet served with sauce of your choice	23	27
<b>SALTIMBOCCA ALLA ROMANA</b> Veal cutlet with parma ham and sage	30	36
<b>PICCATA MILANESE</b> Veal cutlet turned in egg and parmigiano, served with tomato spaghetti		42
<b>FEGATO DI VITELLO ALLA VENEZIANA</b> Sliced fresh veal liver and onions fried in butter served with hash brown potatoes		39
<b>FEGATO DI VITELLO FORMENTINO</b> Sliced fresh veal liver served on a lamb's lettuce salad		34
<b>VITELLO ALLA ZURIGHESE "ZÜRIGSCHNETZLETS"</b> Sliced veal in a cream mushroom sauce served with hash brown potatoes		43
<b>SCALOPPINE VIENNA WIENERSCHNITZEL</b> Breaded cutlet served with french fries	veal porc	38 30
<b>FILETTO DI MANZO ALLA STROGANOFF</b> Beef filet cubes in a pepper cream and vegetable stripes sauce		39
<b>CORDON BLEU</b> Breaded cutlet filled with ham and cheese served with french fries	veal porc	41 33
<b>FITNESS DISH</b> Cutlet with herb butter served on various salads	veal chicken   porc	38 29
<b>CONTORNI SIDE DISHES</b> Tagliatelle, risotto, french fries, rice, vegetables, rösti croquettes		8
<b>LE SALSE SAUCES</b> Herb butter, pepper sauce, lemon sauce		

# PASTA | RISOTTO

spaghetti, penne, tagliatelle, gnocchi or risotto

small normal

<b>NAPOLI</b> Tomato sauce, fresh basil	17	19
<b>AGLIO E OLIO</b> Olive oil, garlic, chilies	19	22
<b>ALL'ARRABBIATA</b> Hot tomato sauce with garlic	19	22
<b>CON VERDURE</b> Fresh vegetables, Olives, onions	21	24
<b>AL PESTO</b> Basil, cream, garlic	20	23
<b>ALL'AMATRICIANA</b> Tomato sauce, bacon, onions	20	23
<b>ALLA CARBONARA</b> Bacon, cream sauce, egg yolk	20	24
<b>ALLA BOLOGNESE</b> Tomato sauce, minced meat, diced vegetables	22	25
<b>AL CALVADOS</b> Calvados cream sauce, porcini mushrooms, bacon	24	27
<b>AI PORCINI</b> Cream sauce, porcini mushrooms	23	27
<b>AL SALMONE</b> Salmon cubes, truffle cream sauce	26	29
<b>IL GRAPPOLO</b> Tomato sauce, sliced veal, chilies, garlic (hot)	26	29
<b>AL POLLO</b> Sliced chicken, tomatoes, garlic, chilies (hot)	22	26
<b>CON GAMBERONI</b> Saffron Cream sauce, king prawns		32
<b>AI FRUTTI DI MARE</b> Tomato sauce, octopus, king prawns, shellfish, garlic		33
<b>RAVIOLI TARTUFO</b> Ricotta ravioli with truffles, lime cream sauce or sage butter	24	28
<b>LASAGNE</b> Homemade beef lasagna, gratinated		27
<b>CANNELONI</b>	meat	spinach
Cannelloni gratinated with mozzarella, with meat or spinach ricotta filling	25	23
<b>TORTELLONI</b>	meat	spinach
Cream and basil sauce or tomato cream sauce, with meat or spinach ricotta filling	25	23

# PIZZE

25 Ø 30 Ø

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<b>MARGHERITA</b> Mozzarella, oregano	17	19
<b>FUNGHI</b> Fresh mushrooms, basil	19	22
<b>PROSCIUTTO</b> Ham, oregano	20	23
<b>PROSCIUTTO E FUNGHI</b> Ham, mushrooms, oregano	21	24
<b>NAPOLI</b> Olives, anchovis, capers, oregano	21	24
<b>VEGETARIANA</b> Fresh grilled vegetables, oregano	20	23
<b>HAWAII</b> Ham, pineapple, oregano	21	24
<b>GORGONZOLA</b> Gorgonzola, olives, oregano	19	22
<b>CALABRESE</b> Hot salami, oregano	21	24
<b>SICILIANA</b> Ham, mushrooms, egg, oregano	20	22
<b>CAPRICCIOSA</b> Ham, artichokes, mushrooms, oregano	22	25
<b>CONTADINA</b> Hot salami, peppers, olives, egg, oregano	22	25
<b>QUATTRO FORMAGGI</b> Mozzarella, gorgonzola, bel paese, pecorino	21	24
<b>POLLO</b> Chicken, chilies, mushrooms, oregano (hot)	21	24
<b>DIAVOLA</b> Salami, onions, garlic, chilies, oregano (hot)	21	24
<b>SPINACI</b> Spinach, prawns, garlic, oregano	21	24
<b>WOLLISHOFEN</b> Bacon, ham, hot salami, mushrooms, onions	24	27
<b>TESORO</b> Smoked salmon, rucola, red onions, capers	23	26
<b>QUATTRO STAGIONI</b> Ham, mushrooms, artichokes, egg	22	25
<b>CALZONE</b> Ham, mushrooms, pesto, egg, oregano		26
<b>CALZONE VERDURE</b> Spinach, rucola, feta cheese, olive oil, oregano		24

# PIZZE

25 Ø 30 Ø

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<b>ROMANA</b> Tuna, anchovies, mushrooms, peppers, onions, egg	24	27
<b>TONNO</b> Tuna, onions, capers, oregano	22	25
<b>FRUTTI DI MARE</b> Moscardini, octopus, king prawns, shellfish	26	29
<b>ALLA PIZZAIOLA</b> Sliced veal, peppers, mushrooms, basil, onions	25	28
<b>GAMBERONI</b> King prawns, spinach, rucola, onions, truffle oil	26	29
<b>PARMA</b> Parma ham, rucola, parmesan cheese	25	28
<b>IL GRAPPOLO</b> Sliced veal, pesto, garlic, oregano	25	28
<b>CARBONARA</b> Bacon, onions, oregano	19	22
<b>PORCINI</b> Porcini mushrooms, garlic, onions, oregano	22	25
<b>AMORE MIO</b> Gorgonzola, porcini mushrooms, rucola, oregano	23	26
<b>ROMA</b> Hot salami, gorgonzola, oregano	21	24
<b>ITALIA</b> Mascarpone, parma ham, rucola, oregano	25	28
<b>UOVA</b> Ham, spinach, egg, oregano	22	25
<b>MISS ITALIA</b> Buffalo mozzarella, parma ham, rucola, cherry tomatoes	26	29
<b>CARPACCIO</b> beef carpaccio, rucola, parmesan cheese	26	29
<b>PICCANTE</b> onions, garlic, peperoncini	19	21

# PER I NOSTRI PICCOLI OSPITI

FOR OUR LITTLE CUSTOMERS

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<b>PIZZA MARGHERITA</b> Tomatoes, mozzarella	14
<b>PIZZA PROSCIUTTO</b> Tomatoes, mozzarella, ham	15
<b>SPAGHETTI AL POMODORO</b> with tomato sauce	14
<b>TORTELLINI ALLA PANNA</b> Tortellini with cream sauce, meat or spinach-ricotta filling	16
<b>CHILD'S DISH VEAL</b> Breaded veal cutlet with french fries	26
<b>CHILD'S DISH PORC</b> Breaded porc cutlet with french fries	20



# FOOD DECLARATION

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## 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.