

fresha

Dinner menu

À la carte

Antipasti to share or not

Mixed green salad	🍴🌿	9.-
Cream of Squash Soup	🍴🌿🍴	16.-
Ravioli del plin, cream of squash soup with Parmesan and roasted squash seeds		
Donut... but not sweet!	🍴🍴🌿🍴	19.-
Italian cheeses, radicchio, pear and mostarda		
Grandma's Meatballs	🍴🌿🍴	21.-
Sautéed oyster mushrooms, tomato sauce, oregano, Parmesan		
Tuna Sashimi	🍴🍴🐟🍴	26.- / 36.-
Jerusalem artichoke, puntarelle, miso-mandarin sauce, roasted hazelnuts		
Vitello tonnato	🍴🐟🍴🍴	28.- / 38.-
Italian sharing platter	🍴🐟🌿🍴🍴🍴	
Selection of cured meats, burrata,		- the small size for 2/3 people
Mixed fried seafood, anchovies,		- the big size for 4/6 people
stuffed peppers		

Paste & risotti

Spaghetti cacio e pepe	🍴🌿🍴	26.-
Seasonal black truffle supplement (price varies depending on the truffle)		
Risotto 30 & 30	🍴🍴	26.-
" Vache Rosse " Parmigiano aged 30 months, 30-year-aged balsamic vinegar from Modena		
Authentic Carbonara	🍴🌿🍴	27.-
Rigatoni, guanciale & pecorino		
Ravioli stuffed with veal ossobuco	🍴🍴🌿🍴🍴	32.-
Sweet-and-sour red onion petals, Parmesan velouté, Barolo reduction		
Tagliolini with lemon	🍴🍴🍴🌿	32.-
Spring onions, prawn tartare and crispy bread from Puglia		
Paccheri Mare & Monti	🌿🍴🍴🍴	32.-
Wild prawns, porcini mushrooms, shellfish bisque		

To share (minimum two people)

La famosa pasta al tartufo	🍴🍴🌿	per person / 39.-
Paccheri pasta with Parmesan cream sauce and seasonal black truffle		
Paccheri aux bolets	🍴🍴🌿	per person / 34.-
Seasonal black truffle supplement (price depends on the truffle)		

Secondi

Grilled sea bream fillet 🐟 🍷 🌿 🍷

Squash in various textures - lightly smoked compote, sweet and sour, and chips - spinach shoots, blood orange beurre blanc

38.-

Porchetta Roasted on the Plancha 🍷 🌿 🍷

Stuffed with filet mignon, mashed potatoes, escarole salad, a robust rosemary gravy, and Granny Smith apples

40.-

Roasted Octopus 🦑

Chickpeas, chicory, chorizo, lemon

42.-

« Diamant » Beef Ribeye 🍷 🌿 🍷 🍷

Arugula, Parmesan shavings, Datterino tomatoes, country-style fries

42.-

Veal piccata flambéed with cognac 🍷 🌿 🍷 🍷

Artichokes, Sardinian fregola prepared risotto-style, with a parsley-and-mushroom sauce

46.-

Contorni

Mixed salad 🥗

6.-

French fries 🍷

7.-

Sweet potato fries 🍷

7.-

Sautéed or steamed vegetables

6.-

Mashed potatoes with olive oil 🍷

6.-

Truffle mashed potatoes 🍷

10.-

Tagliolini or rigatoni 🍷 🍷 🌿

8.-

Risotto 🍷

8.-

Pasta del Bambino



Tagliolini or rigatoni : 🍷 🍷 🌿

12.-

Butter and Parmesan, pesto, or tomato sauce

Set meal: one pasta dish + 1 scoop of ice cream of your choice

15.-

Pizze

La Bella Margherita 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil & wild Calabrian oregano

18.-

Il Fuoco in Bocca 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, spicy Calabrian salami, fresh chili emulsion & wild Calabrian oregano

23.-

Maestrale 🍷 🌿 🐟

Tomato purée, buffalo mozzarella, anchovies, garlic oil, Taggiasca olives, cucumber purée, oregano

24.-

La Zuccona 🍷 🌿

Cream of squash soup, fresh "Fior di Latte" mozzarella, Gorgonzola, friggirelli peppers, sweet-and-sour red onion petals

24.-

La Cotto e Funghi 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, cooked ham, cuit, sautéed mushrooms with herbs & wild Calabrian oregano

25.-

La 5 Formaggi 🍷 🌿

Fresh Fior di Latte mozzarella, Swiss Emmental A.O.P., San Giorgio D.O.P. gorgonzola, ricotta, Grana Padano parmesan & onion jam

25.-

La Parmigiana 🍷 🌿 🍷

Home-made San Marzano tomato sauce, Bufala Campana D.O.P. mozzarella, fried eggplant, Grana Padano parmesan shavings, basil reduction & wild Calabrian oregano

25.-

Amatri-Rock 🍷 🌿

Tomato sauce, fresh "Fior di Latte" mozzarella, caramelized onions, guanciale, basil, pecorino, pepper

27.-

La Burrata Classica 🍷 🌿

Home-made San Marzano tomato sauce, arugula, 12-month aged San Daniele ham, burrata stracciatella, fresh basil & cherry tomatoes

28.-

Il Rustiko Calzone 🍷 🌿

Fresh "Fior di Latte" mozzarella, onion cream, sausage, porcini mushrooms, smoked provola, shavings of "D.O.P." Grana Padano Parmigiano

28.-

La Pistacchiosa 🍷 🌿 🍷

Fresh "Fior di Latte" mozzarella, Bologna Mortadella "I.G.P.", Apulian pistachio « Stracciatella di Burrata », Parmesan crisps, pistachio

30.-

La Burrata Tartufo 🍷 🌿

Fresh Fior di Latte mozzarella, arugula, 12-month aged San Daniele ham, truffle burrata stracciatella & seasonal black truffle slices

35.-

Dolci

Platter of aged cheeses 🍷🌿🍷	18.-
Mini Sicilian ricotta cannolo (per piece) 🍷🍷🌿🍷	3.-
Classic tiramisu 🍷🍷🌿	12.-
Affogato al caffè 🍷🌿🍷	12.-
Mascarpone Treat	12.-
Coffee shortbread with salted butter caramel sauce	
A New Take on the Apple Tartlet 🍷🍷🌿🍷	13.-
An autumnal take on the apple, with vanilla crumble	
Castagnaccio 🍷🍷🌿🍷	13.-
Cake with chestnuts, pine nuts, and rosemary	
Chocolate Cake, Vanilla Ice Cream 🍷🍷🌿🍷	15.-
15 minutes prep time	
Gourmet coffee or tea 🍷🍷🌿🍷	15.-
Sicilian cannoli, caramelized apples, tiramisu	
Sicilian Dream 🍷🍷🌿	16.-
Traditional Sicilian brioche filled with your choice of ice cream (vanilla, pistachio, or hazelnut) and hot chocolate sauce	
Ice Cream and Sorbets 🍷🍷🍷	
Chocolate, vanilla, stracciatella, pistachio, hazelnut, coffee, pine nuts with honey, lemon, red berries, green apple, fig	
	1 scoop 4.50
	2 scoops 8.50
	3 scoops 12.-
	Chantilly 1.50

Gelato alla vaniglia o alla nocciola artigianale and toppings 🍷🍷🌿🍷

The big favorite to share without moderation

The small size for 2/3 people

27.-

The big size 4/6 people

47.-



Allergen chart

🍷 Milk

🦀 Crustaceans

🐟 Fish

🥜 Peanuts

🍷 Egg

🍷 Mustard

🌿 Gluten

🌿 Celery

🍷 Nuts

🔄 Sulfites

🦑 Mollusks

🌿 Sesame

🥜 Soybeans

Meat origins : Beef : Switzerland – Pork : Italy, Switzerland – Veal : Switzerland

Fish origins : Tuna : Northwest Pacific – Shrimp : Argentina – Octopus : Spain –

Sea bass : France – Anchovies : Italy

Truffle species : Uncinatum

All of our breads and baked goods come from Switzerland

All our prices are in CHF, VAT(8.1%) and service included.

The list of our allergens is available on request from our teams.

Drinks

Digestives

	4cl	
Limoncello di Capri	28%	14.-
Sambuca Molinari	40%	14.-
Génépi Dolin	40%	14.-
Get 27	17.9%	14.-
Baileys	17%	14.-
Amaretto Disaronno	28%	14.-
Moitié-moitié Morand	36%	16.-
Abricotine Morand	43%	16.-
Grappa Fior di Vite	40%	14.-
Grappa di Amarone	43%	20.-
Chartreuse jaune	43%	18.-
Chartreuse verte	55%	20.-
Grand Marnier Cuvée du Centenaire	40%	40.-

Liquors

	4cl	
Jägermeister Herbal liqueur	35%	14.-
Fernet-Branca Herbal liqueur	35%	14.-
Cynar Herbal liqueur with artichokes	16.5%	14.-
Bràulio Bormio herbal liqueur	21%	14.-
Amaro Montenegro Herbal liqueur	23%	14.-
Amaro Del Capo Herbal liqueur	35%	14.-
Frangelico Hazelnut liqueur	20%	14.-
Belle de Brillet Pear and cognac liqueur	30%	14.-
Drambuie Whisky, honey, herbs and spices liqueur	40%	14.-

Cognacs

	4cl	
Martel VS	40%	16.-
Martel VSOP	40%	22.-
Martel XO	40%	40.-
Rémy Martin VSOP	40%	16.-
Rémy Martin XO	40%	40.-

Hot drinks

Ristretto, espresso, coffee		3.90
Double espresso		4.50
Macchiato		5.50
Cappuccino		5.50
Tea, Infusion		5.50
Hot chocolate Ovomaltine or Caotina		5.50

Soft drinks

Homemade iced coffee coffee, milk, vanilla syrup	25cl	7.-
Homemade iced tea verbena, lemon juice, elderflower syrup, fresh mint	25cl	7.-
Homemade lemonade lemon lime, lime juice, sugar syrup, still water ●	25cl	5.-
Homemade bissap hibiscus flower infusion, lemon juice, sugar syrup, fresh mint	33cl	6.50
Lemonaid+ passion fruit, orange, lime	33cl	7.-
Coca Cola, Coca Cola Zero, Fanta, Sprite	33cl	5.90
Orange juice, ananas, cranberry, apple, tomato	33cl	5.90
San Pellegrino Tonic, San Pellegrino Ginger Beer	20cl	5.-
San Bitter	10cl	5.-
Syrup ●	25cl	3.50
Bitter Lemon Organics	25cl	7.-
Viva maté Organics	25cl	7.-
The Red Bull Selection	25cl	7.-
Red Bull Energy Drink		
Red Bull Zero		
Red Bull Edition - apricot-strawberry or coconut-blueberry		

Water

Still water Henniez ●	33cl	4.90
Sparkling water Perrier	33cl	5.90
Still water Acqua Panna	75cl	6.90
Sparkling water San Pellegrino	75cl	6.90

Low-price drinks are marked with this symbol ●

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