



*That's Amore*

- menu -

# Starters



**THAT'S AMORE STARTER****42 CHF**

Mixed selection of Italian specialties, hot and cold, with flavors from the sea and land. (Price for 2 people)

**SMOKED TUNA****25 CHF**

Smoked tuna bresaola accompanied by fresh arugula, cherry tomatoes, and yogurt sauce.

**LA PARMIGIANA****19 CHF**

Baked eggplant au gratin with tomato sauce, mozzarella fior di latte, and basil.

**IL CARPACCIO DI BRESAOLA****22 CHF**

Carpaccio of Valtellina beef bresaola served with lemon-flavored whipped cow's milk ricotta, fresh mint, and extra virgin olive oil.

**MiXED GREEN SALAD****7 CHF**

Green Salad

**SEASONAL SALAD****9 CHF**

Mixed seasonal salad

**SEASONAL VEGETABLES****15 CHF**

Seasonal vegetables Mediterranean style.

# First dishes



**SEASONAL TAGLIOLINI****25 CHF**

Tagliolini (fresh egg pasta) tossed with lemon-scented butter, crisp green asparagus, and garnished with stracciatella di bufala campana cheese.

**PACCHERI ALLA LAMPARA****29 CHF**

Paccheri (fresh egg pasta) tossed with eggplant, fresh cherry tomatoes, pieces of swordfish and mint. Salted ricotta and Modica chocolate powder.

**ORECCHIETTE AMORE****27 CHF**

Orecchiette (fresh egg pasta) served with pork sausage flavored with wild fennel and turnip greens.

**LA TROFIA PRIMAVERA****29 CHF**

Trofie (fresh egg pasta) tossed with cream of peas, fresh cuttlefish, and almond petals.

# Second dishes



**SIRLOIN STEAK****39 CHF**

Grilled sirloin steak with rocket salad, served with french fries and homemade mushroom sauce.

**OCTOPUS TENTACLE****35 CHF**

Grilled octopus tentacle, served on a bed of fava bean cream, accompanied by seasonal vegetables sautéed in extra virgin olive oil.

**TROPEANA-STYLE TUNA****37 CHF**

Seared fresh tuna steak, accompanied by sweet and sour Tropea D.O.P. red onions and vegetables sautéed in extra virgin olive oil.

# Desserts



**TIRAMISÚ****12 CHF**

Mascarpone cream, ladyfingers, coffee, and cocoa powder.

**WARM PISTACHIO HEART****12 CHF**

Pistachio Torino cake served with a scoop of vanilla ice cream.

**SICILIAN CANNOLI****10 CHF**

Sicilian cannoli filled with sheep's milk ricotta cream and chocolate chips.

**SEMIFREDDO DEL CAPO****10 CHF**

Semifreddo made with Amaro del Capo herbal liqueur and amaretti biscuit crumble.

**CHEESE SELECTION****19 CHF**

Selection of cheeses (Beppino Ocelli) with Millefiori honey.