



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.