

In our restaurant, every dish reflects our commitment to quality and tradition. All our dishes are prepared on-site, using fresh, certified organic & sustainably sourced ingredients. We work with a network of passionate small Italian farms, ensuring that every product we serve is the result of exceptional craftsmanship. Our goal is to highlight the natural quality of these ingredients in every plate, and we invite you to learn more about the producers who make this possible. In addition to enjoying our dishes, you can also find these same exceptional products in our small local market. Enjoy your meal!

HOT skewers & fried

ARROSTICINO | 15
POLLO
chicken

ARROSTICINO | 22
PECORA
sheep

ARROSTICINO | 18
MANZO
beef

ARROSTICINO | 25
AGNELLO
lamb

VERDURE | 16
vegetables

STARTERS

FRISELLA | 18

twice-baked bread served with tomato, Tropea onion, roasted potato from Sila

CAPRESE | 22

tomato, mozzarella, fresh basil with oil

TAGLIERE | 32 ou 58

selection of cured meats and aged cheeses

CARPACCIO CLASSICO | 25

beef with arugula, parmesan reggiano and lemon

TARTARE | 25

salt, oil and black pepper



SIDE

CIAMBOTTA | 14

eggplant, zucchini, bell pepper, potato, tomato, basil, garlic

FRENCH FRIES | 9

fried mashed potato from Sila, parmesan reggiano & black truffle foam, parsley

CHICORY | 12

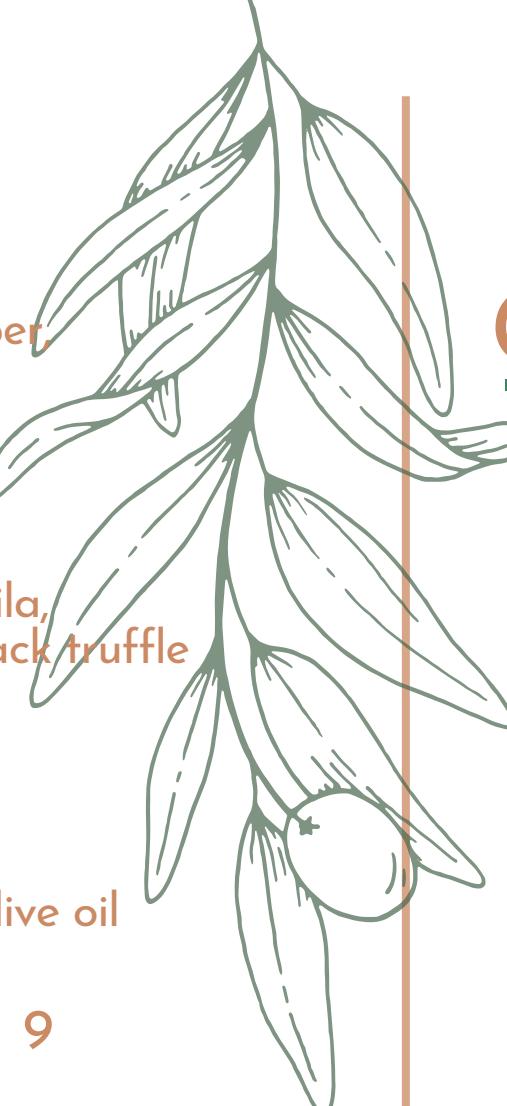
chicory, garlic, chili, lemon, olive oil

ROASTED POTATO | 9

roasted potato from Sila, rosemary, garlic

TROPEA MIX | 12

arugula, red onion from Tropea, cherry tomato



PRIX FIXE

Fresh Black Truffle +30 CHF per selected dish

Green | 55 pp

choose 4 Green items

x1 Frisella
x1 Hot or Starter
x2 Side or Salad
x1 Grill

Silver | 65 pp

choose 4 Silver items

x1 Frisella
x1 Hot or Starter
x2 Side or Salad
x1 Grill

Red | 100 pp

choose 4 Red items

For 2 guests

x1 Frisella
x3 Hot or Starters
x3 Sides or Salad
x1 Griglia (to share)

GRILL

POLLO ALLA DIAVOLA | 38

whole tuscan chicken cooked on a brick

SALSICCIA & SCAMORZA | 38

tuscan pork with fennel, melted scamorza cheese, pickled fennel & red onion from Tropea

FILETTO DI MANZO | 170gr | 49

chianina maremmana beef

ABBACCHIO | 40

milk lamb from Abruzzo

ENTRECOTE DI MANZO | 250gr | 48

chianina beef ribeye cut

COSTATA | 800gr | 130

chianina beef tomahawk cut

FIorentina | CHF 19/100gr

chianina beef porterhouse cut

SAUCES

- chimichurri
- parmesan-truffle foam
- aged balsamic aioli
- mustard

