

# MONTI

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 I 15  
POLLO  
chicken

ARROSTICINO I 22  
PECORA  
sheep

ARROSTICINO I 18  
MANZO  
beef

ARROSTICINO I 25  
AGNELLO  
lamb

VERDURE I 16  
vegetables

## STARTERS

## SIDE

## PRIX FIXE

Fresh Black Truffle +30 CHF  
per selected dish

## GRILL

charcaol roasted

### FRISELLA I 18

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

### CAPRESE I 22

tomato, mozzarella, fresh basil with oil

### TAGLIERE I 32 ou 58

selection of cured meats and aged cheeses

### CARPACCIO CLASSICO I 25

beef with arugula, parmigiano reggiano and lemon

### TARTARE I 25

salt, oil and black pepper

### CIAMBOTTA I 14

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

### FRENCH FRIES I 9

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

### CHICORY I 12

chicory, garlic, chili, lemon, olive oil

### ROASTED POTATO I 9

roasted potato from Sila, rosemary, garlic

### TROPEA MIX I 12

arugula, red onion from Tropea, cherry tomato

### Green I 55 pp

choose 4 Green items

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

### Silver I 65 pp

choose 4 Silver items

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

### Red I 100 pp

choose 4 Red items

For 2 guests

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

### POLLO ALLA DIAVOLA I 38

whole tuscan chicken cooked on a brick

### SALSICCIA & SCAMORZA I 38

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

### FILETTO DI MANZO 170gr I 49

chianina maremmana beef

### ABBACCHIO I 40

milk lamb from Abruzzo

### ENTRECOTE DI MANZO 250gr I 48

chianina beef ribeye cut

### COSTATA 800gr I 130

chianina beef tomahawk cut

### FIORENTINA I CHF 19/100gr

chianina beef porterhouse cut

## SAUCES

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

low-carbon supply chains and waste recovery, the way foods is produced do not to degrade our ecosystem. Whether our are Framers are, the people who produce our food is valued and supported. From pickers to shelf-stockers, servers to delivery workers, all jobs in our food chain, whether flexible or fulltime, is safe, well-paid, stable and protected