

# LA PROPOSTA DELLO CHEF

## WE MATCH UP TRADITION WITH CONTEMPORARY LUXURY

Our «Proposta dello Chef» stands for fresh, light, and seasonal food, and for balanced and healthy choices. Modern, seasonally changing combinations are prepared à la minute for you to enjoy, surprising you with forgotten ingredients of Italian cuisine. Buon appetito!

### MENU SPECIALE | 31\*

INSALATA DEL GIORNO + 4 + PUNTO E BASTA!

#### 1 INSALATA

##### INSALATA DI PESCHE CON BURRATA E BASILICO | 23

Grilled peaches with burrata, toasted pine nuts, balsamic vinegar, and fried zucchini flowers

#### 2 ZUPPA

##### GAZPACHO DI ANGIURIA V L G | 16

Cold watermelon soup, with red onion, bell pepper, cucumber and garlic refined with sprouts and pumpkin seeds

#### 3 PASTA

##### TAGLIATELLE FATTE IN CASA AL BASILICO L | 24

Fresh homemade basil tagliatelle with garlic and chilli, on tomato coulis, seasoned with thyme, roasted pine nuts, flavoured bread-crumbs, julienne peppers and candied yellow and red tomatoes

With shrimp +9

#### 4 PIZZA

##### ROTOLINO L ☺ | 23

Rolled pizza garnished with fresh homemade basil pesto, baby spinach, celery, date tomatoes, Mozzarella di Bufala DOP and Parmesan shavings «Vecchio» DOP

with Prosciutto cotto «Selezione» ☺ +5

#### 5 PIATTI CLASSICO

##### RAVIOLI DI BRESAOLA RIPIENI DI CAPRINO G | 28

Bresaola stuffed with fresh goat cheese and chives, arugula, Parmesan shavings, green apple, and cashews

#### 6 PESCE

##### PIZZA- BURGER DI POLPO | 24

Pizza bread with dill, roasted octopus, seaweed, spicy mayonnaise, black olives, burrata and candied lime zest.

#### 7 CARNE

##### SALTIMBOCCA ALLA ROMANA ☺ | 48

Tender veal escalopes (CH) with sage and Prosciutto di San Daniele DOP in a white wine sauce, served with parmesan risotto



## VINO ROSSO

### POGGIO D'ELSA MAREMMA DOC BRUNI

IDL 8.5 | 1.5L 120

2024 | Sangiovese, Cabernet Sauvignon  
Matured partly in stainless steel and partly  
in barriques for at least 6 months.



«The wine has an intense ruby red colour and smells of red fruits combined with typical spicy notes. On the palate, it is captivating, full-bodied and firm in its tannic components.»

Goes with: Pasta and grilled dishes



Find more wines here or ask our service staff. Salute!

\*Additions to the respective dishes must be ordered additionally at an extra charge

For more detailed information on the ingredients we use, please check our menu. If you have any allergies or intolerances, our staff will be happy to advise you. All prices are in CHF, inclusive of VAT.