



NUOVO  
*Ristorante*  
*Oldrati*

SAPORI DI CASA, CON VISTA SUL LAGO

*Menù Ristorante*





## APPETIZERS



CHF

Ticino dish (local cured meat and cheese selection) [7a/9b/12b]	23.50
Hand cut filet tartare of Swiss beef, classic recipe 100 gr. [3a]	21.50
Hand cut filet tartare of Swiss beef with black truffle 100 gr. [3a]	26.50
Local salami with pickled vegetables	9.50
Seafood fantasy [4a/2a/9a/14a]	18.50
King prawn carpaccio with mint and lime [2a]	17.50
Sautéed mussels [14a]	14.00
Potato cream with porcini mushrooms and ginger [1a/7a]	14.50
Tomato cream [7a]	10.00
Vegetable soup [9a]	12.00

## SALADS

CHF

Green salad	8.50
Multicolor salad	10.50
Big mixed salad with one of the following: chicken, buffalo mozzarella or tuna	19.50
Tomatoes and red onions salad	9.50



## PASTA AND RISOTTO


CHF

Monza's risotto (with saffron and luganiga bites) [1a/3a/7a]	23.00
Mantua's handmade ravioli (filled with pumpkin and amaretto biscuits) with porcini mushrooms, on a Castelmagno cheese fondue [1a/3a/7a/2b/12b/14b]	26.50
D.O.C. Carbonara egg spaghetti "(cheek lard, egg, pecorino cheese and pepper)" [1a/3 a/7a/4b/5b/9b/12b]	23.00
Long thin noodles with black truffle [1a/3a/4b/5b/7b/9b/12b]	26.50
Fettuccine with porcini mushrooms [1a/3a/7a/4b/5b/9b/12b]	24.00
Long thin noodles with lobster [1a/3a/4b/5b/7b/9b/12b]	34.00
Egg spaghetti with cuttlefish, artichokes, bottarga and lemon [1a/3a/4a/5b/7b/9b/12b]	26.00
Fettuccine with shrimps, zucchini and saffron [1a/2a/3a/7a/5b/9b/12b]	26.00
Seafood risotto [2a/4a/7a/1b/9b/12b]	28.50

## MEAT

CHF

Royal hand cut filet tartare of Swiss beef (200 gr) prepared at your table, with a side of chips and vegetables [3a/4a/10a]	39.50
Chateaubriand Bernese sauce, chips and vegetables (min. 2 people) [3a/7a]	45 p.p.



Beef filet (200 gr) with baked potatoes and vegetables [3a/7a]	39.00
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Beef filet (200 gr) with porcini mushrooms and Parmesan cheese risotto [7a]	44.00
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Beef filet (200 gr) with black truffle and sautéed chicory on a Castelmagno cheese fondue [7a]	48.00
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Flank pink beef steak (500 gr.), with Maggia pepper, Chimichurri sauce and chips	42.00
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Veal ossobuco with saffron risotto [7a/9a]	37.50
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Local luganighetta (250 gr) with a three kinds of pepper sauce and Merlot risotto [7a]	29.50
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Roasted cockerel with spice sauce and roasted potatoes [7a]	27.50
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Breaded chicken with chips [1a]	26.50
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## FISH

## CHF

Marinara or pepper mussels (800 gr.) [14a]	24.50
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Grilled calamari with radicchio risotto [14a]	34.50
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Grilled bass with lemon risotto and vegetables [4a/7a]	38.50
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Scottish salmon in pastry with Bernese sauce and glazed vegetables [1a/4a/7a]	32.50
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Grilled king prawns (7pz.) with white rice and vegetables [2a]	43.00
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Fried seafood [2a/4a/14a]	42.00
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## FONDUES

CHF

Cheese fondue (400 gr) "Appenzeller Art" [7a]	28.00
Cheese fondue (400 gr) with porcini mushrooms [7a]	32.00
Chinoise fondue with selected beef, along with rice, vegetables, chips and homemade sauce (Min 2 people) [1a/12b]	39 p.p.

## KIDS' MENU

CHF

Penne with tomato sauce and butter [1a]	12.00
Breaded chicken with chips [1a]	12.00
White rice and vegetables	12.00
Vegan burger with chips	12.00

## DESSERTS

CHF

Dark chocolate tiramisù [1a/3a/7a]	8.50
Cheesecake of the day [1a/7a]	8.50
Vermicelles [3a/7a]	9.50
Handmade Sicilian cannoli (according to availability) [1a/7a/5a/8a]	9.50
Nutella bites (7pz) [1a/5a/8a]	8.50
Tasty boat "El Chochito"	9.50
Ticino cup (small mug with walnut ice cream, nocino, cream and cocoa) [3a/7a/8a]	8.50
Mövenpick ice cream selection	See ice cream menu

## WATER AND SOFT DRINKS

CHF

Henniez Mineral Water - Still or Sparkling cl 30	4.60
Henniez Mineral Water - Still or slightly Sparkling cl 75	8.00
San Pellegrino Mineral Water - Still or Sparkling cl 50	7.00
Coca Cola / Coca Cola Zero cl 33	4.60
Coca Cola cl 50	6.50
Coca Cola (bottled) cl 150	15.00
Fanta cl 33	4.60
Chinotto cl 20	3.20
Bitter Orange cl 33	3.20
Ice Tea (peach or lemon) cl 20	3.50
Ice Tea (peach or lemon) cl 30	4.60
Ice Tea (peach or lemon) cl 50	6.50
Schweppes Tonic Water cl 20	4.60
Schweppes Bitter Lemon cl 20	4.60
Rivella Red / Blue cl 33	4.60
Lemon-flavored or Mandarin-flavored local Ticino Soda (bottled) cl 33	4.60
Bulk Lemon-flavored local Ticino Soda cl 20	3.30
Bulk Lemon-flavored local Ticino Soda cl 33	4.50
Bulk Lemon-flavored local Ticino Soda cl 50	6.50
Schorle - Sparkling Apple Juice cl 33	4.60
Fruit Juices (Pear, Peach, Pineapple, Orange) cl 20	4.70

## SCHÜTZENGARTEN BEER

Draught Beer cl 20	CHF	3.50
Draught Beer cl 30		4.00
Draught Beer cl 50		6.50
Radler Beer cl 20		4.00
Radler Beer cl 30		4.50
Radler Beer cl 50		7.00
Alcohol-free Beer cl 33		5.00
Weizenbier cl 50		7.00

## BULK WINE

CHF

House White Wine IGT cl 10	4.50
House Red Wine IGT cl 10	4.50
Salento Rosé IGT cl 10	4.50

## APERRO

CHF

Spritz (with Aperol or Campari)	8.00
Hugo Elderflower Spritz	8.00
White / Red Martini cl 4	7.00
Campari Bitter cl 4	7.00
Campari Soda cl 10	7.00
Campari Orange	12.00
White / Red Alcohol-free Bitter Soda cl 10	5.00
Crodino Alcohol-free Bitter Soda cl 10	5.00

## CAFFETTERIA

CHF

Espresso	2.60
Milk-stained Espresso	2.60
Espresso or Milk-stained (big cup)	3.50
Cappuccino	4.00
Warm Tea (flavors by choice)	3.20