



NUOVO
Ristorante
Oldrati
SAPORI DI CASA, CON VISTA SUL LAGO



Salads

	CHF
GREEN SALAD	8,50
SALADE OLDRATI SGREEN SALAD, JULIENNEED FENNEL, SHAVED PARMESAN, AND BREAD CROUTONS, WITH A CHOICE OF BUFFALO MOZZARELLA DOP, CHICKEN BREAST, OR TUNA	24,50
"MILLECOLORI" SALAD	11,00
TOMATO AND ONION SALAD	12,00
CHICKEN SALAD GREEN SALAD, CHICKEN BREAST, WALNUTS, SUN-DRIED TOMATOES, SESAME SEEDS	20,50
GREEK SALAD FETA CHEESE, GREEN SALAD, CHERRY TOMATOES, BLACK OLIVES, RED ONION	23,50
SUMMER SALAD TUNA, EGGS, POTATOES, TROPEA ONIONS, AND FRENCH DRESSING	23,50



Starters

	CHF
CAPRESE WITH BUFFALO MOZZARELLA DOP	26,50
BURRATA WITH SALAD LEAVES, CHERRY TOMATOES, AND BLACK OLIVES	26,50
SMALL BEEF TARTARE (100GR)	26,50
LARGE BEEF TARTARE (200GR)	42,00
PLATE OF SAN DANIELE PROSCIUTTO AND MELON	26,50
ASSORTED LOCAL CURED MEATS	28,00
SEAFOOD SALAD FRESH SWORDFISH, FRESH TUNA, SHRIMP, OCTOPUS, AND MIXED SEAFOOD WITH THEIR AROMAS	32,00
ENGLISH-STYLE ROAST BEEF (200GR)	32,00
SICILIAN RED SHRIMP BATTUTA WITH PISTACHIO CRUMBLE AND CITRUS	29,50



Our Risottos

	CHF
"TICINESE" RISOTTO WITH LUGANIGHETTA SAUSAGE AND SAFFRON	24,50
"SPECK & PORCINI" RISOTTO	26,50
SEAFOOD RISOTTO	32,00
OLDRATI RISOTTO (FRESH LANGOUSTINES AND LIME)	32,00
RED SHRIMP RISOTTO WITH BURRATA CREAM	28,50



Our first courses

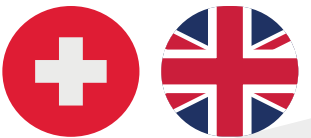
	CHF
HOMEMADE LASAGNA	23,50
SPAGHETTI "CHITARRA" ALLA CARBONARA *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	23,50
PENNE ALL'ARRABBIATA *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	21,00
TAGLIATELLE WITH BOLOGNESE SAUCE *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	23,50
GNOCCHI SORRENTINA	22,50
SPAGHETTI "CHITARRA" WITH CLAMS *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	26,50
PACCHERI WITH FRESH TUNA OR FRESH SWORDFISH (CHOICE) WITH CHERRY TOMATOES *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	28,50
PACCHERI WITH ZUCCHINI AND ALMOND PESTO *ALSO AVAILABLE GLUTEN FREE PENNE AT NO EXTRA COST*	23,50
TAGLIATELLE WITH PRAWNS, ZUCCHINI, AND ZUCCHINI BLOSSOMS *ALSO AVAILABLE GLUTEN FREE AT NO EXTRA COST*	32,00
SPAGHETTI "CHITARRA" OLDRATI (GARLIC, OLIVE OIL, CHILI, FRESH ANCHOVIES, AND TARALLI) *ALSO AVAILABLE GLUTEN FREE PENNE AT NO EXTRA COST*	22,50



Our second courses

	CHF
GRILLED SALMON WITH FRESH SPINACH	26,50
MUSSELS (IMPEPATA OR MARINARA)	25,50
MEDITERRANEAN SEA BASS WITH CHERRY TOMATOES, BLACK OLIVES, CAPERS, OLIVE OIL MIXED VEGETABLES, OR OVEN-BAKED POTATOES	36,00
CUOPPO NAPOLETANO WITH FRIED POTATO WEDGES AND MIXED FRIED SEAFOOD	42,00
PAN-FRIED LEMON SHRIMPS WITH A SIDE OF FRESH SPINACH	32,50
GRILLED KING PRAWNS	36,50
SLICED FRESH TUNA WITH MINT PESTO WITH MIXED VEGETABLES OR A SIDE OF FRESH SPINACH	32,00
GRILLED FRESH SWORDFISH STEAK WITH MIXED VEGETABLES OR A SIDE OF FRESH SPINACH	46,50
MIXED GRILLED SEAFOOD (CATCH OF THE DAY) WITH MIXED VEGETABLES OR OVEN-BAKED POTATOES	46,50
PRIME BEEF FILLET IN AN OLIVE AND PISTACHIO CRUST WITH VEGETABLES OR POTATOES	46,50
MILANESE-STYLE PORK CUTLET WITH FRENCH FRIES	36,00
PRIME BEEF SLICED STEAK WITH SHAVED PARMESAN, ARUGULA, AND CHERRY TOMATOES WITH MIXED VEGETABLES OR OVEN-BAKED POTATOES	41,50
LOCAL LUGANIGHETTA SAUSAGE WITH SAFFRON RISOTTO AND MIXED VEGETABLES	28,50
ROASTED FREE-RANGE CHICKEN WITH FRENCH FRIES	28,00
BAKED MARINATED PORK RIBS (700GR) WITH FRENCH FRIES	46,00
GRILLED PORK CHOP WITH OVEN-BAKED POTATOES	26,00
ANGUS PICANHA WITH MIXED VEGETABLES OR OVEN-BAKED POTATOES	41,50
HOMEMADE GRANDMA'S MEATBALLS WITH TOMATO SAUCE, MIXED VEGETABLES, OR OVEN-BAKED POTATOES	26,50
"PULLED PORK" WITH CARAMELIZED ONIONS, SERVED WITH PIZZA BREAD	28,50

Summer Menu 2023



Kids' Menu

	CHF
BREADED BABY CHICKEN WITH FRENCH FRIES	18,00
CHICKEN NUGGETS WITH FRENCH FRIES	16,00
BABY SPAGHETTI WITH TOMATO SAUCE	14,00
BABY PENNE WITH CREAM AND HAM	14,00



Desserts

	CHF
CRÈME BRÛLÉE	12,50
HOMEMADE TIRAMISU	12,50
WARM CHOCOLATE TART WITH A DARK CHOCOLATE CORE	14,00
HOUSE SPECIAL DESSERT	12,00



Vins Ouverts / Aperitifs

HOUSE WHITE WINE IGT (0.5 L BOTTLE)	5.50	25.00
TICINO DOC BIANCO DI MERLOT (0.5 L BOTTLE)	6.50	28.00
CHARDONNAY TERRE DI CHIETI IGP 12%	7.50	
"PRADALUPO" ROERO ARNEIS DOCG 13,5%	8.00	
SALENTO ROSATO IGT (0.5 L BOTTLE)	6.00	25.00
OEIL DE PERDRIX NEUCHATEL DOC PINOT NOIR	8.00	
HOUSE RED WINE IGT IGT (0.5 L BOTTLE)	6.00	25.00
TICINO DOC MERLOT (0.5 L BOTTLE)	6.50	28.00
PRIMITIVO DEL SALENTO IGT (0.5 L BOTTLE)	7.50	30.00
FELCIAINO BOLGHERI DOC 14,5%	10.00	
VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT	9.00	
MOSCATO D'ASTI DOCG 5,5%	7.00	
SPRITZ (APÉROL/CAMPARI)	10.00	
HUGO	10.00	
GESPRITZT	9.00	
MARTINI BIANCO/ROSSO	8.00	
ALCOHOL FREE	6.00	

DEAR GUEST/CUSTOMER, IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE FEEL FREE TO ASK FOR INFORMATION ABOUT OUR FOOD AND BEVERAGES. WE ARE PREPARED TO ADVISE YOU IN THE BEST POSSIBLE WAY.

IN COLLABORATION WITH
terrani
e non solo...
carni
sorengo



NUOVO
Ristorante
Oldrati
SAPORI DI CASA, CON VISTA SUL LAGO



Calzoni

CLASSIC CALZONE

TOMATO, MOZZARELLA, COOKED HAM

NEAPOLITAN CALZONE

POMODORO, MOZZARELLA, RICOTTA, SALAME PICCANTE

OLDRATI CALZONE

DOUBLE DOUGH, TOMATO, MOZZARELLA, COOKED HAM, MUSHROOMS, OLIVES, RICOTTA, EGG

CHF

22,00

23,00

28,00



Cheese-based Pizzas

ZOLA E PERE

MOZZARELLA, COOKED HAM, GORGONZOLA, PEARS, WALNUTS, HONEY

4 FORMAGGI

MOZZARELLA, GORGONZOLA, BRIE, SCAMORZA

SICILIA

FRESH TUNA, CHERRY TOMATOES, CAPERS, ROSEMARY, OREGANO, OLIVE OIL, CARAMELIZED ONIONS

CHF

23,00

22,00

28,50



Vegetarian Pizzas

ORTOLANA

TOMATO, MOZZARELLA, ZUCCHINI, EGGPLANT, BELL PEPPERS

ZUCCHINA D'ORO

MOZZARELLA, CHERRY TOMATOES, ZUCCHINI, BASIL

CHF

23,00

23,50



Tomato-based Pizzas

CHF

MARGHERITA

TOMATO, MOZZARELLA, BASIL

MARINARA OLDRATI

TOMATO, GARLIC, TAGGIASCA OLIVES, OREGANO

DIAVOLA

TOMATO, MOZZARELLA, SPICY SALAMI

SAN DANIELE

POMODORO, MOZZARELLA, PROSCIUTTO CRUDO S. DANIELE

NAPOLI

TOMATO, MOZZARELLA, ANCHOVIES, CAPERS, OREGANO

4 STAGIONI

TOMATO, MOZZARELLA, COOKED HAM, CHAMPIGNON MUSHROOMS, ARTICHOKE, OLIVES

HAWAII

TOMATO, MOZZARELLA, COOKED HAM, PINEAPPLE

CAPRICCIOSA

TOMATO, MOZZARELLA, HAM, SPICY SALAMI, CHAMPIGNON MUSHROOMS, ARTICHOKE, OLIVES

COTTO E ZOLA

MOZZARELLA, TOMATO, COOKED HAM, GORGONZOLA

PUGLIESE

TOMATO, MOZZARELLA, TUNA, TROPEA ONIONS

ITALIA

TOMATO, BUFFALO MOZZARELLA, PROSCIUTTO DI SAN DANIELE, ARUGULA, CHERRY TOMATOES, PARMESAN

REGINA

TOMATO, BUFFALO MOZZARELLA, CHERRY TOMATOES, TAGGIASCA OLIVES

VALTELLINESE

TOMATO, BUFFALO MOZZARELLA, BRESAOLA, ARUGULA, CHERRY TOMATOES, PARMESAN

TOSCANA

TOMATO, BUFFALO MOZZARELLA, SPICY SALAMI, PORCINI MUSHROOMS

SALAME E BUFALA

TOMATO, BUFFALO MOZZARELLA, SWEET SALAMI

PEPPINO

TOMATO, MOZZARELLA, COOKED HAM, PORCINI MUSHROOMS, EGG

S. MARZANO

TOMATO, SAN MARZANO TOMATO FILLETS, BURRATA, BASIL

GUSTOSA

TOMATO, BURRATA, BLACK OLIVES, ARUGULA, SPICY SALAMI, CHERRY TOMATOES

16,00

16,00

20,00

22,50

19,00

23,50

22,00

24,50

22,00

19,50

26,50

24,50

28,50

26,00

24,50

24,50

24,50

26,50



Desserts

CHF

LA CREME BRULÈ

12,50

HOMEMADE TIRAMISU

12,50

WARM CHOCOLATE TART WITH A DARK CHOCOLATE CORE

14,00

HOUSE SPECIAL DESSERT

12,00



Vins Ouverts / Aperitifs

CHF

HOUSE WHITE WINE IGT (0.5 L BOTTLE)



5.50



25.00

TICINO DOC BIANCO DI MERLOT (0.5 L BOTTLE)

6.50

28.00

CHARDONNAY TERRE DI CHIETI IGP 12%

7.50

“PRADALUPO” ROERO ARNEIS DOCG 13,5%

8.00

SALENTO ROSATO IGT (0.5 L BOTTLE)

6.00

25.00

OEIL DE PERDRIX NEUCHÂTEL DOC PINOT NOIR

8.00

HOUSE RED WINE IGT IGT (0.5 L BOTTLE)

6.00

25.00

TICINO DOC MERLOT (0.5 L BOTTLE)

6.50

28.00

PRIMITIVO DEL SALENTO IGT (0.5 L BOTTLE)

7.50

30.00

FELCIAINO BOLGHERI DOC 14,5%

10.00

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

9.00

MOSCATO D'ASTI DOCG 5,5%

7.00

SPRITZ (APÉROL/CAMPARI)

10.00

HUGO

10.00

GESPRITZT

9.00

MARTINI BIANCO/ROSSO

8.00

ALCOHOL FREE

6.00

DEAR GUEST/CUSTOMER, IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE FEEL FREE TO ASK FOR INFORMATION ABOUT OUR FOOD AND BEVERAGES.
WE ARE PREPARED TO ADVISE YOU IN THE BEST POSSIBLE WAY.

THE "TWO FLAVORS" PIZZAS HAVE AN ADDITIONAL CHARGE OF CHF 3.00

OUR ESTABLISHMENT OFFERS A TRADITIONAL PIZZA MADE FROM 100% ITALIAN GRAINS WITH A 48-HOUR FERMENTATION AND MATURATION PROCESS. IT IS HIGHLY DIGESTIBLE AND A DELIGHT FOR THE PALATE. HOWEVER, PLEASE NOTE THAT IT HAS A HIGH GLUTEN CONTENT AND IS NOT SUITABLE FOR INDIVIDUALS WITH GLUTEN INTOLERANCE.

IN COLLABORATION WITH
 **Schützengarten**

NUOVO
Ristorante
Oldrati



Wine Selection



VINI APERTI E APERITIVI		CHF		SPUMANTI		CHF		VINI ROSATI		CHF	
Vini Bianchi / Weissweine / Vin Blanc / White Wine				Schaumweine / Vin Pétillante / Sparkling Wine				Rotweine / Vin Rouge / Red White			
Bianco della Casa IGT (bott. 0,5 l)	5.50	25.00	Valdobbiadene Prosecco Superiore DOCG Brut 11,5%		9.00	42.00	 Rosa dei Frati Cà dei Frati DOC 12,5% Groppello 55%, Marzemino 15%, Sangiovese 15%, Barbera 15%		35.00		
Ticino DOC Bianco di Merlot (bott. 0,5 l)	6.50	28.00	Franciacorta Cà del Bosco, D.O.C.G. Brut 12% Chardonnay 85% e Pinot Nero 15%		65.00		 Oeil de Perdrix Neuchatel AOC 13,5% Pinot Noir 100%		8.00	42.00	
Chardonnay Terre di Chieti IGP 12%	7.50		Moet & Chandon Brut Superior		79.00						
“Pradalupo” Roero Arneis DOCG 13,5%	8.00		Champagne Perrier Jouet Grand Brut 12%		105.00						
Rosati / Roséweine / Vin Rosé / Rosé Wine			Dom Pèrignon Brut Champagne 12,5% Chardonnay-Pinot nero Champagne, Francia		290.00						
Salento Rosato IGT (bott. 0,5 l)	6.00	25.00									
Oeil de Perdrix Neuchatel DOC Pinot Noir	8.00										
Vini Rossi / Rotweine / Vin Rouge / Red White				VINI BIANCHI		CHF		VINI ROSSI SVIZZERI		CHF	
Rosso della Casa IGT (bott. 0,5 l)	6.00	25.00	Vin Blanc / Weissweine / White Wine				Rotweine / Vin Rouge / Red White				
Ticino DOC Merlot (bott. 0,5 l)	6.50	28.00	 Bianco della Svizzera italiana IGT 12,5%		39.00		“Biasca Premium” Ticino DOC Merlot 12,8% Merlot 100% Gialdi Vini SA, Mendrisio		49.00		
Primitivo del Salento IGT (bott. 0,5 l)	7.50	30.00	Terre Alte Gialdi Bianco di Merlot 12,5% 100% Merlot		45.00		“Giornico Oro” Ticino DOC Merlot 12,8% Merlot 100% Gialdi Vini SA, Mendrisio		49.00		
Felciaino Bolgheri DOC 14,5%	10.00		 Abruzzo / Abruzzén / Abruzzi				“16 Lune” Ticino DOC 13,3% Merlot 100% Luganese e Mendrisiotto		52.00		
Aperitivi / Apéritifs / Aperitifs			“Colle Cavaliere” Chardonnay Terre di Chieti IGP 12%		7.50	38.00	“Sinfonia Barrique” Ticino DOC Merlot 14% Merlot 100% Chiericati Vini, Bellinzona		79.00		
Valdobbiadene Prosecco Superiore DOCG Brut	9.00		Veneto / Vénétie / Venetien /				“Ronco dei Ciliegi” Rosso del Ticino DOC Riserva 13,5% Merlot e Cabernet Sauvignon Azienda Mondò, Sementina - “Il giusto equilibrio”		79.00		
Moscato d’Asti DOCG 5,5%	7.00		Pinot Grigio * Valdadige DOC 12,5%		36.00		Ticino DOC Merlot 13% Merlot 100% Scalmazzi, Gerra Verzasca		35.00		
Spritz (Apèrol/Campari)	10.00		Piemonte / Piedmont / Piemont				“La Carrà” Ticino DOC Merlot 12,8% Merlot 100% La Segrigola di S. Haldemann, Minusio		43.00		
Hugo	10.00		“Pradalupo” Roero Arneis DOCG 13,5%		8.00	42.00	“Scintilla” Ticino DOC Merlot 12% Merlot 100% Azienda Mondò, Sementina - “Naturalmente Merlot”		49.00		
Gespritzt	9.00		Lombardia / Lombardie / Lombardei / Lombardy								
Martini Bianco/Rosso	8.00		“I Frati” Lugana DOC 13,5%		45.00						
Analcolico / Sans alcool / Alcohol free / Alkoholfrei	6.00										



DRINKS - BOISSONS

CHF

Henniez - Blue / Green cl 33 Henniez - Bleu / Vert 33 cl	4.60
Henniez - Green / Blue e dl 7,5 Henniez - Vert / Bleu 7,5 dl	8.00
San Pellegrino / Panna dl 5 San Pellegrin / Panna 5 dl	7.00
Coca Cola / Coca Cola Zero dl 3 Coca-Cola / Coca-Cola Zero 3 dl	4.60
Coca Cola / Coca Cola Zero dl 5 Coca-Cola / Coca-Cola Zero 5 dl	6.50
Fanta dl 3 Fanta 3 dl	4.60
Chinotto dl 2 Chinotto 2 dl	4.60
Iced Tea (peach / lemon) dl 2 Ice tea (Pêche / Citron) 2 dl	3.50
Iced Tea (peach / lemon) dl 3 Ice tea (Pêche / Citron) 3 dl	4.60
Iced Tea (peach / lemon) dl 5 Ice tea (Pêche / Citron) 5 dl	6.50
Schwepes Tonic Water dl 2 Schweppes Tonic 33 cl	5.00
Schwepes Bitter Lemon dl 2 Schweppes Bitter Lemon 3 cl	5.00
Rivella Red / Blue dl 3,3 Rivella Rouge / Bleu 3,3 dl	5.00
Gazzosa Lemon / Tangerine (Bottle) dl 3 Gazzosa Citron / Clementine (bouteille) 3 dl	5.00



Unbottled Gazzosa Lemon dl 2	3.50
Verre de Gazzosa Citron 2 dl	

Unbottled Gazzosa Lemon dl 5	7.00
Verre de Gazzosa Citron 5 dl	

Apple juice Shore dl 3,3	5.00
Jus de pomme Schorle 3,3 dl	

Fruit Juice (Orange) dl 3	5.00
Jus de fruit (Orange) 3 dl	

SCHÜTZENGARTEN BEER - BIÈRE SCHÜTZENGARTEN	CHF
---	------------

Draft beer Small dl 2	4.00
Pression petite 2 dl	

Draft beer Medium dl 3	4.50
Pression moyenne 3 dl	

Draft beer Large dl 5	7.00
Pression Grande 5 dl	

Draft beer Small Panachè dl 2	4.50
Pression petite Panachè 2 dl	

Draft beer Medium Panachè dl 3	5.00
Pression moyenne Panachè 3 dl	

Draft beer Large Panachè dl 5	7.50
Pression Grande Panachè 5 dl	

Schützengarten Beer alcool free dl 3	5.50
Bière Schützengarten sans alcool 3 dl	

Weizenbier Schützengarten dl 5	8.00
Weizenbier Schützengarten 5 dl	



UNBOTTLED WINE - VINS AU VERRE

CHF

House white wine IGT dl 1
Blanc IGT 1 dl

5.00

House red wine IGT dl 1
Rouge IGT 1 dl

5.00

Salento Rosato IGT cl 10
Salento Rosé IGT 10 cl

5.00

DESSERT WINE - VINS LIQUOREUX

CHF

Sherry
Sherry

7.50

Porto 10 Years old
Porto 10 Years old

9.50

CAFFETTERIA - CAFÉS

CHF

Espresso
Caffè Espresso

3.00

Macchiato coffee
Caffè noisette

3.20

Large cup
Café allongé

4.20

Cappuccino
Cappuccino

4.50

Hot tea (Selection available)
Thé (différents types)

3.50

Latte Macchiato
Latte Macchiato

4.50

Ovomaltine
Ovomaltine

4.50

Caotina
Caotina

4.50



APERITIFS - APERITIFS

CHF

Spritz	10.00
Spritz	
Hugo Spritz	10.00
Hugo Holunder Spritz	
Amalfi	10.00
Amalfi	
Martini White / Red dl 0,4	8.00
Martini Bianco / Rosso dl 0,4	
Campari Bitter dl 0,4	8.00
Campari Bitter 0,4 dl	
Campari Soda dl 1	6.50
Campari Soda 1 dl	
Campari Orange	12.00
Campari Orange	
Bitter White/Red dl 1	6.00
Sans alcool Blanc / Rouge1 dl	
Crodino dl 1	6.00
Crodino 1 dl	

COGNAC & BRANDY

CHF

Remy Martin Vsop	12.00
Remy Martin Vsop	
Grand Armagnac Napoléon	11.00
Grand Armagnac Napoléon	
Vecchia Romagna	8.00
Vecchia Romagna	
XO	14.50
XO	
Carlos Primero	16.00
Carlos Primero	



SPIRITS - LIQUEURS

CHF

Grand Marnier Grand Marnier	8.00
Amaretto di Saronno Amaretto di Saronno	8.00
Sambuca Molinari Sambuca Molinari	8.00
Cointreau Cointreau	8.00
Bailey's Irish Cream Bailey's Irish Cream	8.00
Limoncello Limoncello	8.00
Williamine Williamine	8.50
Grappa Nostrana Ticinese Tessiner Grappa	8.00
Grappa Barricata Grappa Barrique	10.00
Il Nocino Ticinese Tessiner Nocino	7.00
Pernod - Pastis Pernod - Pastis	10.00



DISTILLED SPIRITS - DISTILLÉS

CHF

Kirsch Kirsch	7.00
Gin Gordon`s Dry Gin Gordon`s Dry	8.00
Vodka Vodka	8.00
Rum Bacardi Rum Bacardi	8.50
Calvados Pay`s d`Auge Calvados Pay`s d`Auge	8.00

WHISKY

CHF

Johnny Walker Black Label Johnny Walker Black Label	19.00
Chivas Regal 12 Years old Chivas Regal 12 Years old	19.00
Tullamore Tullamore	16.00
Ballantine`s Ballantine`s	15.00
Jack Daniel`s Jack Daniel`s	16.00
Johnny Walker Red Label Johnny Walker Red Label	15.00



BITTER - AMARO

CHF

Ramazzotti Ramazzotti	8.00
Montenegro Montenegro	8.00
Braulio Braulio	8.00
Fernet Branca Fernet Branca	8.00
Jägermeister Jägermeister	8.00
Averna Averna	8.00
Appenzeller Appenzeller	8.00
Cynar Cynar	8.00

LONG DRINKS

CHF

Rum & Cola Rum & Cola	16.00
Vodka Orange Vodka Orange	16.00
Gin Tonic Gin Tonic	16.00
Negroni Negroni	17.00



SUPPLEMENTS

(ingredients that can be added, if not present on the chosen pizza)

Anchovies	2.50	Oregano	-
Fresh garlic	-	French Fries	5.00
Pineapple	2.00	Bell Peppers	2.00
Basil	-	Cherry Tomatoes	3.00
Bresaola	5.00	Tomato (sauce)	2.00
Buffalo mozzarella	5.00	Sliced Tomato	3.00
Burrata	5.50	Porcini mushrooms	4.50
Capers	1.00	Cooked ham	3.50
Artichokes	2.00	cured ham	4.50
Mushrooms	3.00	Rosemary	-
Onions	2.00	Arugula	3.00
Mussels	3.00	Sweet Salami	3.00
Shrimp	5.00	Spicy Salami	3.00
Gorgonzola / Brie	3.50	Scamorza cheese	4.00
Grana Padano	3.00	Fresh Swordfish	8.00
Luganichetta	4.50	Spinach	2.50
Corn	1.00	Tabasco	-
Mascarpone	2.50	Tuna	2.00
Eggplant	3.00	Fresh Tuna	8.00
Mozzarella	3.00	Egg	2.00
Walnuts	2.00	Zucchini	3.00
Olives	1.50		
Taggiasche olives	3.00		