

Menu

STARTERS:

Fassona beef Tartare seasoned by the Chef (100 gr.)	CHF 29.00
Fassona beef Tartare seasoned by the Chef (200 gr.)	CHF 39.00
Marinated pumpkin with walnut sauce and bottarga	CHF 25.50
"Sciatt" from Valtellina (buckwheat fritters with melted cheese on a bed of radicchio)	CHF 26.00
Musky Octopus sautéed on creamed almonds and olives	CHF 22.50

OUR RISOTTOS:

Ticinese Risotto with luganighetta sausage and saffron	CHF 24.50
Risotto with porcini mushrooms, crispy speck, and saffron	CHF 26.50
Risotto with red prawns from Mazara del Vallo and burrata cream	CHF 28.50
Risotto with seafood	CHF 32.00
Risotto with porcini mushrooms flavoured with lemon grass	CHF 24.50
Risotto with Roses whipped with Champagne	CHF 26.50
Risotto with cream of red cabbage, blueberries and burrata emulsion	CHF 24.50
Risotto with pears and gorgonzola	CHF 23.50
Risotto with fig and walnut sauce	CHF 22.50

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OUR FIRST COURSES:

* Spaghetti chitarra allo scoglio (with seafood)	CHF 28.00
* Fresh paccheri with pistachio cream, crispy mortadella, and burrata cream	CHF 24.50
* Fresh paccheri with vegetables on saffron and cream (vegetarian dish)	CHF 22.50
* Fresh paccheri with vegetables on saffron cream and vegetable broth (vegan dish)	CHF 22.50
* Spaghetti chitarra carbonara	CHF 23.50
Home-made lasagna	CHF 23.50
* Penne all'arrabbiata	CHF 20.50
* Home-made tagliatelle with meat ragù sauce	CHF 23.50
Potato gnocchi with gorgonzola cream and crispy speck	CHF 23.50
Potato gnocchi with porcini mushrooms and ricotta cream flavored with truffle	CHF 24.50
* Paccheri with salmon with ricotta cream and sautéed arugula	CHF 22.50
* Also available Gluten-Free at no extra charge	

OUR SOUPS:

Grisons soup (pearl barley, carrots, celery, and dried meat)	CHF 16.50
Home-made minestrone	CHF 12.50
Guazzetto di moscardini alla Luciana (capers, chilli olives and tomato sauce)	CHF 16.50
Barley soup with truffled porcini mushrooms and crispy bacon	CHF 16.50
Almond cream soup and sautéed cuttlefish flavoured with truffle	CHF 18.50
Tomato cream soup	CHF 10.50

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OUR PROPOSALS:

Braised beef cooked at low temperature with Merlot and polenta taragna	CHF 32.00
Veal ossobuco with saffron risotto	CHF 42.50
Milanese pork cutlet with French fries or vegetable caponata or baked early potatoes	CHF 35.00
Roasted pork with apples with French fries or vegetable caponata or baked early potatoes	CHF 26.00
Fillet of prime beef (CH) grilled with French fries or vegetable caponata or baked early potatoes	CHF 46.00
Beef entrecôte (CH) with three-pepper sauce with French fries or vegetable caponata or baked early potatoes	CHF 38.00
Pork chop Aosta Valley style with French fries or vegetable caponata or baked early potatoes	CHF 28.50
Grandma's meatballs home-made with French fries or vegetable caponata or baked early potatoes	CHF 26.50
Oldrati fillet steak (fillet of prime beef CH with foie gras and sautéed asparagus) with French fries or vegetable caponata or baked early potatoes	CHF 52.00

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FONDUE & CHINOISE:

Beef chinoise all-you-can-eat with a side of rice and chips (fried or baked) min. 2 pers	CHF 42.00
Appenzeller cheese fondue	CHF 29.50
Appenzeller cheese fondue with Porcini mushrooms	CHF 34.00

HAMBURGERS:

Oldrati (200gr meat, lettuce, tomato egg, crispy bacon caramelised onions cheddar cheese and Oldrati sauce)	CHF 28.50
Bufalino (200gr meat, warm buffalo mozzarella grilled aubergines, crispy bacon tomato and hot sauce)	CHF 29.50
Il Tedesco (200gr meat, stringy smoked scamorza cheese egg and mustard sauce)	CHF 26.50

SALADS:

Green Salad	CHF 8.50
"Millecolori" Salad	CHF 11.00
Tomato and Onion Salad	CHF 11.00
"Misticanza" Salad (radicchio, apples, and walnuts)	CHF 16.50
"Greek Salad" (Feta cheese, green salad, cherry tomatoes, taggiasche olives, red onion)	CHF 22.50

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FOR OUR LITTLE GUESTS:

Baby cutlet with French fries	CHF 18.00
Chicken nuggets with fries	CHF 16.00
Baby spaghetti with tomato sauce	CHF 14.00
Baby penne (pasta) with cream and ham	CHF 14.00

PASTRY – DESSERTS:

Crème Brûlée	CHF 12.50
Home-made Tiramisù	CHF 12.50
Warm chocolate cake with a molten heart and a scoop of ice cream (approximate wait time 12 minutes)	CHF 16.00
Signature dessert	CHF 12.00
Mövenpick ice cream selection	

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CALZONI:

Classic calzone with tomato, mozzarella, and cooked ham	CHF 22.00
Calzone napoletano with tomato, mozzarella, ricotta, and spicy salami	CHF 23.00
Calzone Oldrati with double dough, tomato, mozzarella, cooked ham, mushrooms, olives, ricotta, and egg	CHF 28.00

WHITE PIZZAS:

Zola e pere with mozzarella, cooked ham, gorgonzola, pears, nuts, and honey	CHF 23.00
4 formaggi with mozzarella, gorgonzola, brie and scamorza	CHF 22.00

VEGETARIAN PIZZAS:

Ortolana with tomato, mozzarella, courgette aubergines, peppers	CHF 23.00
Zucchina d'oro with mozzarella, cherry tomatoes, zucchini, and basil	CHF 23.50

RED PIZZAS:

Margherita with tomato, mozzarella, and basil	CHF 16.00
Marinara Oldrati with tomato, garlic, taggiasche olives, and oregano	CHF 16.00
Diavola with tomato, mozzarella, and spicy salami	CHF 20.00
San Daniele with tomato, mozzarella, San Daniele raw ham	CHF 22.50
Napoli with tomato, mozzarella, anchovies, capers, and oregano	CHF 19.00
4 stagioni with tomato, mozzarella, cooked ham, champignon mushrooms, artichokes, and olives	CHF 23.50
Hawaii with tomato, mozzarella, cooked ham, and pineapple	CHF 22.00

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Capricciosa with tomato, mozzarella, ham, spicy salami, champignon mushrooms, artichokes, and olives	CHF 24.50
Cotto e zola with mozzarella, tomato, cooked ham, and gorgonzola	CHF 22.00
Pugliese with tomato, mozzarella, cooked ham, and Tropea onions	CHF 19.50
Italia with tomato, buffalo mozzarella, San Daniele raw ham, arugula, cherry tomatoes, and Parmesan	CHF 26.50
Regina with tomato, buffalo mozzarella, cherry tomatoes, and Taggiasca olives	CHF 24.50
Valtellinese with tomato, buffalo mozzarella, bresaola, arugula, cherry tomatoes, and Parmesan	CHF 28.50
Toscana with tomato, buffalo mozzarella, spicy salami, and porcini mushrooms	CHF 26.00
Salame e Bufala with tomato, buffalo mozzarella, sweet salami	CHF 24.50
Peppino with tomato, mozzarella, cooked ham, porcini mushrooms, and egg	CHF 24.50
San Marzano with tomato, San Marzano fillets, burrata, and basil	CHF 24.50
Gustosa pizza with tomato, burrata, black olives, arugula, spicy salami, and cherry tomatoes	CHF 26.50

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