

Antipasti e Zuppe

BRUSCHETTA HOFMATT	Sliced pizzetta with mozzarella, fresh tomatoes, basil, garlic-infused olive oil, parmesan	Small Large	11.50 21.00
INSALATA VERDE	Leafy green salad		8.50
INSALATA MISTA	Mixed seasonal salad	Small Large	10.50 18.50
RUCOLA CON PARMIGGIANO	Rocket with balsamic vinegar, olive oil and coarsely grated parmesan	Small Large	13.50 20.50
MOZZARELLA CAPRESE	Mozzarella Santa Lucia with tomatoes, basil, balsamic vinegar and olive oil	Small Large	14.50 20.50
NÜSSLISALAT MIMOSA	Lamb's lettuce salad with egg, served with Italian or French dressing	Small Large	13.50 20.50
NÜSSLISALAT BOSCAIOLA	Lamb's lettuce salad with pan-fried porcino, balsamic dressing with olive oil and parmesan	Small Large	16.50 23.50
CARPACCIO VENEZIANA	Carpaccio of beef with coarsely grated parmesan, rocket, lemon, balsamic vinegar and olive oil	Small Large	20.50 28.50
INSALATA CON POLLO	Salad with pan-fried strips of chicken breast, served with French dressing		23.50
ZUPPA DI POMODORO	Tomato soup with whipped cream and basil		9.90
ZUPPA AI PORCINI	Porcino mushroom soup with whiskey and whipped cream		10.80

Pasta

Small Portion: Fr. 3.– cheaper

SPAGHETTI AGLIO OLIO E PEPERONCINI	With garlic, peperoncini, rocket, olive oil and parmesan		19.50
SPAGHETTI MARINA	With king prawns, garlic, peperoncini, tomatoes, rocket and olive oil		26.50
SPAGHETTI ALLA CARBONARA	With bacon, egg, cream sauce and parmesan		21.50
SPAGHETTI ALL'ARRABBIATA	Served in tomato sauce with peperoncini, garlic and parmesan		19.50
SPAGHETTI FELLINI	With strips of veal and button mushrooms on a creamy tomato sauce with Vecchia Romagna and parmesan		25.50
TAGLIATELLE ALLA CHRISTINA	In a tomato & vodka cream sauce with basil and parmesan		22.50
TAGLIATELLE GAMBERO ROSSO	In a tomato & vodka cream sauce with basil and king prawns		26.50
TAGLIATELLE POSTINO	In a saffron cream sauce with strips of chicken breast and parmesan		25.50

Risotti e Gnocchi

GNOCCHI DELLA CASA	Potato gnocchi with porcino and rocket in a spicy cream sauce with parmesan	24.50
RISOTTO AI PORCINI	White wine risotto with sautéed porcino and parmesan	24.50

Carne e frutti di mare

SCALOPPINE PAVAROTTI	Veal schnitzel on rocket with balsamic vinegar, topped with coarsely grated parmesan and melted butter, served with French fries and vegetables of the day	36.-
SCALOPPINE AL LIMONE	Veal schnitzel with olive oil and lemon, served with a white wine risotto and vegetables of the day	36.-
SALTIMBOCCA BELLA ROMA	Veal schnitzel with raw ham and sage, served with a saffron risotto and vegetables of the day	38.-
WIENER SCHNITZEL	Breaded veal schnitzel, served with French fries and vegetables of the day	36.-
VEAL CORDON BLEU	Stuffed with ham and cheese, served with French fries and vegetables of the day	39.-
BISTECCA DI MAIALE LUCCULLUS	Pork steak from the grill, with home-made herb butter, French fries and vegetables of the day	27.-
PETTO DI POLLO FIRENZE	Fresh chicken breast from the grill, in orange cream sauce with white wine risotto and vegetables of the day	27.-
FILETTO DI MANZO PEPPONE	Fillet of beef from the grill (180 g), with home-made herb butter, French fries and vegetables of the day	45.-
FILETTO DI MANZO HOFMATT	Fillet of beef from the grill (180 g) served with pan-fried porcino and a Madeira jus, with white wine risotto and vegetables of the day	47.-
GAMBERONI PORTOBELLO	Large black tiger prawns from the grill served with a port & butter sauce, with white wine risotto and diced vegetables	35.-

Selection of side dishes White wine risotto, saffron risotto, French fries, croquettes, tagliatelle

Declaration Veal, pork and chicken: Switzerland Beef: South America/Switzerland/Ireland Fish goujons, king prawns: Vietnam Lamb: New Zealand Mussels: Netherlands Salmon: Norway
All prices in Swiss Francs incl. 7.7% VAT.