

APERITIF

SPARKLING & WINES

Prosecco Marsuret Superiore DOCG 1dl 9
Passerina (bio & vegan) 1dl 10
Cilento Bianco 1dl 8
Chardonnay Hugonis 1dl 10
Cilento Rosato 1dl 8
Montepulciano d'Abruzzo (vegan) 1dl 8
Cilento Rosso 1dl 8

BEER

Poretti 3.3dl 5.5
Ichnusa 3.3dl 6
Feldschlösschen Original 3.3dl 5
Erdinger Weissbier 5dl 7

SPRITZ

Aperol Spritz 12
Lillet Berry 12
Hugo 12
Campari Spritz 12
Limoncello Spritz 12

APERITIF

Campari Soda 8
Martini Bianco | Rosso 8
Martini Fiero 12
Negroni 16
Negroni Spagliato 14

GLUTEN-FREE / ALCOHOL-FREE BEER

Peroni 3.3dl 7
Moretti 0,0% 3.3dl 6

ANTIPASTI

Carpaccio di Manzo 22

Tender beef carpaccio with rocket, red pesto & parmesan cheese

Carne Cruda Piemontese 22

Raw Piedmontese beef tartare with lemon, salt, pepper & extra-virgin olive oil

Bufala e Finocchio 13

Buffalo mozzarella with caramelised fennel & extra-virgin olive oil

Caprese Rustica 16

The classic with mozzarella & sun-ripened tomatoes

Zuppa di Verdure con Crostini di Pane 14

Vegetable soup with bread croutons

Bruschetta Catanese alla Alfio 12

Sicilian caponata prepared according to our Alfio's recipe

Insalata Manifattura 10

Mixed leaf salads with rocket, tomatoes & olives

Nostra Focaccia 8

Salt, olive oil & oregano

PIZZE LABORATORIO

Our Laboratorio pizzas are **culinary experiments** – Italian tradition refined with creative ideas and passion, where craftsmanship meets joy. Each creation is unique, unexpected, and found only with us. **Let yourself be surprised!**

Il Capriccio perfetto – Lab No.004/A 32

A pizza that celebrates richness without excess: delicate crema di carciofi, aromatic mushrooms, tender fior di latte, mild prosciutto cotto, salame dolce, and a hint of olive powder. Each ingredient stands on its own while engaging in dialogue with the others – for a full, rounded, and unforgettable bite.

Hawaiana ubriaca – Lab No.001/T 32

In Hawaii, volcanic earth meets the ocean, fire meets sweetness. Hawaiana Ubriaca captures this balance: mozzarella, gin-seared pineapple, prosciutto crudo – refined with thyme, like a gentle island breeze.

Nduja & Caponata – Lab No.002/T 26

The fire of Calabrian 'nduja meets the sweet-and-sour notes of Sicilian caponata. Two souls of the South in balance: intensity and sweetness, character and memory – united in a surprising harmony.

Bosco Profondo – Lab No.003/A 32

A tribute to rich, generous earth. Porcini mushrooms speak of the forest floor, salsiccia brings warmth and depth, and truffle completes the circle with its mysterious aroma. A pizza that is not loud, yet leaves a lasting impression.

PIZZE TRADIZIONALE

Margherita DOP | 1889 Neapel 18

San Marzano tomato sauce & fior di latte

Marinara | 1734 Neapel 18

San Marzano tomato sauce, garlic, oregano & extra virgin olive oil

Napoli | 19. Jh. Neapel 22

San Marzano tomato sauce, anchovies, capers & olives
+ also available with fior di latte

Burrata | 20. Jh. Apulien 25

San Marzano Tomatensauce, Burrata, Rucola & Tomaten

Cilentana | 20. Jh. Cilento 24

San Marzano tomato sauce, goat cheese & basil

Tonno e Cipolla | 1950 Ligurien 24

San Marzano tomato sauce, fior di latte, tuna & onions

4 Stagioni | 1960 Rom 26

San Marzano tomato sauce, fior di latte, Artichokes, olives, ham & mushrooms



Gluten-Free Pizza +4

Baked in a separate oven
More details on the last page

PIZZE AUTENTICHE

Cotto e Funghi | 1960 24

San Marzano tomato sauce, fior di latte, cooked ham & mushrooms

Salame Dolce o Piccante | 1970 24

San Marzano tomato sauce, fior di latte & salami

4 Formaggi | 1970 25

Fior di latte, gorgonzola, ricotta & parmesan chips

Mediterranea 24

San Marzano tomato sauce, zucchini, aubergine & yellow tomatoes

Calzone | 18. Jh. Napoli 25

Ham, ricotta, fior di latte with a hint of San Marzano tomato sauce

Bresaola | 1990 Lombardei 28

Fior di latte, bresaola, rocket, parmesan & lemon zest

Salsiccia e Friarielli | 2000 28

Fior di latte, Italian sausage & broccoli rabe

Crudo | 1980 28

Fior di Latte, prosciutto crudo, rocket, Parmesan cheese & dried tomatoes

PASTA

Tagliatelle ai Porcini 26

A classic with porcini mushrooms

Rigatoni all'Amatriciana | 1800 Latio 26

Spicy tomato sauce with guanciale & pecorino

Tagliatelle al Ragù | 1700 Emilia-Romagna 24

Slow-braised beef and pork ragù following a traditional recipe

Rigatoni alla Norma | 1830 Catania 23

With aubergine, tomatoes & goat ricotta cheese

Lasagne al Forno | 1300 Emilia-Romagna 22

Ragù, béchamel and parmesan, oven-baked to golden perfection

Gnocchi alla Sorrentina | 1800 Campania 22

Potato gnocchi in a fruity tomato sauce, mozzarella & basil



Gluten-Free Pasta +2

Cooked separately in water

More details on the last page

DESSERTS

Tiramisu Classico 10

Classic tiramisu

Tiramisu Pistacchio 12

Pistachio tiramisu

Cheesecake ai Frutti di Bosco 12

Creamy cheesecake with wild berries

Cheesecake Pistacchio 14

Creamy cheesecake with pistachio cream

Panna Cotta 10

Our classic

Panna Cotta Pistacchio 12

Our classic with pistachio

Affogato 8

Vanilla ice cream with espresso poured over

COFFEE

Espresso 4

Espresso Macchiato 4.5

Café Crema 5

Cappuccino 5.5

Latte Macchiato 6

Thé 5

DIGESTIFS

Averna Amaro 2cl 8

Ramazzotti 4cl 8

Frangelico 4cl 8

Sambucca 2cl 8

Grappa di Chardonnay 2cl 8

SOFT DRINKS

Aqua Panna 2.5dl 4

Aqua Panna 7.5dl 8

San Pellegrino 2.5dl 4

San Pellegrino 7.5dl 8

Coca Cola | Zero 3.3dl 5

Ice Tea Limone | Pesca 3.3dl 5

Schorle 3.3dl 5

Limonata 3.3dl 5

Aranciata 3.3dl 5

Chinotto 3.3dl 5

WINES BY THE BOTTLE

Prosecco Marsuret Superiore DOCG 7.5dl 58

Passerina (bio & vegan) 7.5dl 50

Cilento Bianco 7.5dl 48

Chardonnay Hugonis 7.5dl 68

Cilento Rosato 7.5dl 48

Montepulciano d'Abruzzo (vegan) 7.5dl 50

Cilento Rosso 7.5dl 48

DECLARATION

Our gluten-free pizza is baked in a separate oven used exclusively for this purpose.

Toppings may contain a small percentage of contamination.

The pizza may contain a small percentage of contamination.

GLUTEN-FREE

Our gluten-free pizza is baked in a separate oven, and our gluten-free pasta is cooked in separate water.

The pizza or pasta may contain a small percentage of contamination.

NOTE

All prices are in Swiss Francs (CHF) including the statutory VAT of 8.1%, or 2.6% for take-away.

No alcoholic beverages may be sold to persons under 16 years.
Persons aged 16 to 18 may consume fermented products such as beer, wine, and sparkling wine, but not spirits, alcopops, or other distilled alcohol.

We are happy to provide information regarding allergens.

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