

APERITIF

SPARKLING & WINES

Prosecco Millesimato DOCG 1dl 9
Pinot Grigio 1dl 8
Cilento Bianco 1dl 8
Chardonnay Hugonis 1dl 10
Cilento Rosato 1dl 8
Montepulciano d'Abruzzo 1dl 8
Cilento Rosso 1dl 8

BEER

Poretti 3.3dl 5.5
Moretti 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

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 laboratory pizzas are **culinary experiments** – Italian tradition refined with creative ideas & passion meets joy. Each creation is unique, surprising, and only available here. **Let yourself be amazed!**

Hawaiana ubriaca – Lab No.001/T 32

Creamy burrata, pineapple in two textures – caramelised and raw, ultra-thin prosciutto crudo, fresh thyme, and parmesan. Served in a way that hides the pineapple until the first bite reveals it.

Nduja Sbagliata – Lab No.002/T 26

Nduja, Catanese caponata cream, basil cream to balance the flavours. Familiar yet unexpected, like a Norma with a twist.

Bosco d'Oro Toscano – Lab No.003/A 32

Mozzarella and blue potatoes form the base. On top melts thinly sliced lardo di Colonnata – matured in Carrara marble, soft and aromatic. Black truffle and a hint of chestnut honey complete the golden secret of the Tuscan forest.

Arlecchino di Zucca – Lab No.004/A 32

Velvety pumpkin meets creamy mozzarella and spicy salsiccia. Parmesan. Black truffle. A play of flavours full of contrasts – rustic yet playful, like the mask of Arlecchino.

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 tomato sauce, burrata, rocket & tomatos

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 Lombardi 28

Bresaola, fior di latte, 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 & sundried tomatoes

PASTA

Pasta in Brodo della nonna 22

Changing selection based on our team's traditional nonna recipes – ask us!

Tagliatelle ai Porcini 26

A classic with porcini mushrooms & pecorino romano

Rigatoni all'Amatriciana | 1800 Lazio 26

Spicy tomato sauce with guanciale & pecorino

Tagliette 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

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 Millesimato DOCG 7.5dl 58

Pinot Grigio 7.5dl 48

Cilento Bianco 7.5dl 48

Chardonnay Hugonis 7.5dl 68

Cilento Rosato 7.5dl 48

Montepulciano d'Abruzzo 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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