



Vellutata di fave e piselli

13

Soup with broad beans, peas
and bread croutons

Bruschette con crema di pecorino, fave e speck

3 Stück / 15

Bruschette with pecorino cream,
broad beans, bacon and fresh mint

Insalata primavera

18 / 26

Salad with green asparagus, baby spinach,
cherry tomatoes, mozzarella pearls,
sesame seeds and fresh mint

Fusilli primavera

24 / 29

Homemade fusilli with green asparagus,
broad beans, courgette, leek
and stracciatella from burrata

Risotto carciofi, salsiccia e scamorza affumicata

26 / 31


Risotto with artichokes, salsiccia,
smoked scamorza and parmesan

Pizza asparagi e prosciutto crudo (bianca)

29 / 31

Mozzarella, green asparagus, mascarpone,
marinated cherry tomatoes
and Parma ham

Piatto di salumi choice of 3 or 5 varieties	24/39	Tris di bruschette	3 pc. / 12
Italian cold cuts - our recommendation: 3 varieties are suitable for 2-3 persons as a starter, 5 varieties for 4-5 persons.		Choice of three bruschette: - "The classic" with tomatoes, garlic and basil - Pickled aubergines with mint and garlic - Pancetta with tomato pesto - Parma ham, parsley, thyme	
Choose your varieties: Strolghino di Zibello / Pancetta di Zibello / Coppa di Zibello / Bresaola / Prosciutto di Parma DOP / Salami Spianata Calabria / Salami Milano / Mortadella		Insalata caprese	
		Tomato salad with basil and - buffalo mozzarella	17
		- burratina	19
Prosciutto di Parma	19	Insalata mista	14
Thin sliced Parma ham (IT, 80g, matured for 24 months)		Mixed salad *	
Antipasto misto	20/28	Insalata verde	12
Grilled vegetables, burratina, Parmesan, olives and caponata		Green salad *	
		* Choose between Osteria Vista dressing and balsamic dressing	
Tatar di manzo	28/38	Crema di pomodoro al basilico	13
The Mediterranean tartare with baguette and olive tapenade		Tomato cream soup with basil and whipped cream	
Carpaccio di manzo	25/35		
Bio-beef carpaccio with rocket, Parmesan shavings and pane carasau (Sardinian bread)			

 We are happy to serve you gluten free
bread on request

TAGLIERE

The choice is yours: spaghetti or
homemade fusilli

"Osteria Vista" 25/30

King prawns and lobster cream sauce

Pollo e funghi 22/27

Chicken and mushroom sauce

Con ragù alla bolognese 21/26

The classic Italian beef sauce

Carbonara 21/26

Bacon, Parmesan cheese and egg

Cacio e pepe 20/25

Pecorino, black pepper, Parmesan cheese

Alle 5pi 20/25

Cream, tomato sauce, Parmesan cheese,
parsley and pepper

Aaglio e olio 18/23

Garlic, chili, cherry tomatoes
and olive oil

Pomodoro / arrabbiata 18/23

Tomato sauce /
Tomato sauce with chili

Negoziò: Would you like to enjoy the olives from the aperitif at home? Or buy a present for your next invitation? The typical Italian products and wines, which you can see here in the restaurant on the shelves and on the wooden boxes, you can buy at great conditions. PDF of the product list:



Risotto al limone 27/32

con gamberoni e rucola


Lemon risotto with king prawns
and rocket

Lasagne al forno 27

The Italian classic with minced beef

Crespelle con asparagi e piselli 24

Crêpes filled with green asparagus,
peas and ricotta, au gratin with cream
sauce and parmesan

 We are happy to serve gluten free
penne on request

PASTA

Focaccia Domenico	23	Quattro stagioni	22 / 24
Sautéed onions, Taggiasca olives, cherry tomatoes, stracciatella from the burrata		Tomatoes, mozzarella, ham, fresh mushrooms, artichokes, olives	
Manzo	33 / 35	Calzone	21 / 23
Tomatoes, mascarpone, sliced beef (CH), summer truffle		Tomatoes, mozzarella, ham, fresh mushrooms	
Sophia Loren	28 / 30	Ortolana	20 / 22
Tomatoes, mozzarella, Parma ham, burratina and yellow datterini tomatoes		Tomatoes, mozzarella, spinach, fresh mushrooms, courgettes, cherry tomatoes	
Gamberi e rucola (bianca)	27 / 29	Hawaii	19 / 21
Cherry tomatoes, mozzarella, king prawns, mascarpone, rocket		Tomatoes, mozzarella, ham, pineapple	
Dello chef	27 / 29	Al tonno	19 / 21
Tomatoes, mozzarella, beef carpaccio, rocket, Parmesan, truffle oil		Tomatoes, mozzarella, tuna, onions, garlic	
Bettina	27 / 29	Prosciutto e funghi	19 / 21
Tomatoes, mozzarella, mascarpone, Parma ham, aubergine, onions		Tomatoes, mozzarella, ham, fresh mushrooms	
Salmone	24 / 26	Prosciutto	18 / 20
Tomatoes, smoked salmon, mascarpone, rocket		Tomatoes, mozzarella, ham	
Bufalina	22 / 24	Diavolo	18 / 20
Tomatoes, buffalo mozzarella, marinated fresh tomatoes, basil and pepper		Tomatoes, mozzarella, spicy salami	
Bufala (bianca)	22 / 24	Napoli	18 / 20
Buffalo mozzarella, cherry tomatoes, basil, olive oil		Tomatoes, mozzarella, capers, anchovies	
4 formaggi (bianca)	22 / 24	Ai funghi	17 / 19
Mozzarella, Pecorino, Gorgonzola, Taleggio		Tomatoes, mozzarella, fresh mushrooms	
Angelo	22 / 24	Margherita	16 / 18
Tomatoes, mozzarella, bacon, egg, onions		Tomatoes and mozzarella	
		You can also order the pizzas with:	
		- wholemeal dough	+ 3.-
		- gluten-free dough	+ 8.-

PIZZA

**Tagliata di manzo
con burro alle erbe** 54

Beef entrecôte (200g / IE) with herb butter, rosemary potatoes and spinach

**Guancia di manzo brasata
al marsala** 47

Braised beef cheeks with marsala sauce, white wine risotto and asparagus and cherry tomato ragout

Bistecca di maiale 36

Steak from Bündner Alpsäuli (pork, 200g) with caramelised red onions and marsala sauce, tagliolini and asparagus and cherry tomato ragout

Fegato di vitello alla Veneziana 39

Sliced calf's liver (150g) with onions and saffron risotto with fresh herbs

**Filetto di branzino
alla mediterranea** 42

Sea bass fillet (approx. 160g) with Mediterranean herb sauce, Taggiasca olives, tagliolini and asparagus and cherry tomato ragout

Pesce persico fritto 33

Perch fillets in beer batter with tartar sauce, boiled potatoes and spinach

**All meat and fish dishes can also be
ordered with a rich salad as a side dish**

Choose between Osteria Vista dressing and balsamic dressing

If you suffer from a food intolerance or allergy, please inform our staff, they will be happy to provide you with detailed information.

Dolci italiani

Vin Santo e cantuccini 17.50

A glass of Vin Santo del Chianti DOC with a portion of cantuccini

Brioscia col tuppero 15

Brioche filled with 2 scoops of ice cream of your choice and whipped cream

Tortino 14.50

con crema alla vaniglia e fragole

Tartlet with vanilla cream, strawberry compote and fresh strawberries

Tiramisù "Osteria" 14

Homemade tiramisù

Torta al cioccolato 14

Lukewarm chocolate cake with fior di latte ice cream and whipped cream

Panna cotta 13

Homemade panna cotta with strawberry compote

Unless otherwise declared, the following applies:

Beef, veal, chicken, pork: Switzerland /

Parma ham, pancetta, salami: Italy /

Sea bass: Greek / Perch: Germany /

Monkfisch: Iceland / Anchovies: Morocco /

Giant prawns: Vietnam / Salmon: Norway /

Lobster: USA / Tuna: Thailand

All prices in Swiss francs, incl. statutory VAT.