

Insalate / Salads

	CHF
Insalata verde Green salad	10.50
Insalata mista Mixed salad	12.50
Pomodoro e Buffala Buffalo mozzarella with tomatoes and basil	19.50
Soncino uovo e pancetta Green salad with egg and bacon	16.50

Antipasti freddi e caldi / Cold & warm starters

Bruschetta, pomodorini e grana Bruschetta with tomatoes and parmesan	11.50
Soute di` cozze Fresh mussels with garlic and cherry tomatoes	21.00
Caesar Salad	29.00
Carpaccio di Manzo Beef carpaccio with parmesan and lemon	29.00

We will be pleased to provide you with detailed information about possible allergens in the individual dishes

	CHF
Tartare di Manzo Beef Tartar with toast and butter	70gr. 23.30 / 140gr. 30.50
Tartare di Salmone all'arancia con zucchini Salmon tartare with oranges, zucchini and mint	30.50
Verdure alla griglia con bufala Grilled vegetables with buffalo mozzarella	23.50
Antipasti Belair (min. 2 Personen) Mixed antipasti with Italian meat, seafood, cheese and grilled vegetables	39.00

Le Nostre Zuppe / Soups

Zuppa di pomodoro e crostini Tomato cream soup with basil and croutons	9.90
Zuppa Pavese Bouillon with eggs, croutons, parmesan and parsley	11.00
Zuppa di ceci e gamberi Chickpea soup with shrimps	14.00

small portions would costs CHF 2.00 less



LA
CANTINELLA
RISTORANTE

PASTA & RISOTTO

CHF

Carbonara

Bacon, egg yolk, cream sauce and parmesan

25.00

Bolognese

Ground meat

25.00

Pesto e panna

Basil-pesto and cream sauce

25.00

Padrone

Veal strips, tomato-mushroom cream sauce

26.00

Alle verdure Grigliate

Grilled vegetables

25.00

Al Nero di seppia

Squid ink, garlic, king prawns

30.00

Frutti di Mare

Seafood

30.00

Salmone Affumicato

Smoked salmon

27.00

Zafferano, Speck & Bufala

Bacon, buffalo mozzarella and saffron

28.00

Gamberoni e pomodorini

King prawns, cherry tomatoes, garlic and pepperoncini

28.00

Gorgonzola, Pere e Noci

Gorgonzola, pear and nuts

26.00

Cozze & Vangole

Clams and mussels

30.00

small portions would costs CHF 2.00 less

Le nostre Pasta al forno e fatte in Casa CHF
Our homemade Pasta

Ravioli al Tartufo nero con burro e salvia
Ravioli with truffles on a butter-sage sauce 28.00

Tortelloni di spinaci
Spinach tortelloni on a tomato sauce 23.00

In Oven

Lasagna alla Emiliana
Lasagna 28.00

Canelloni di Spinaci
Spinach-Quark Canelloni 24.00

Kids-Menu

Spaghetti-Penne-Tagliatelle 13.00
on a butter-tomatoes or cream sauce

Schnitzel with French fries 22.00

Chicken Nuggets with French fries 19.00

Pizza Margarita / Ham 13.00 /14.00

small portions would costs CHF 2.00 less

Classici /Classic Meat Menu

CHF

Zürcher Geschnietzeltes with roasted potatoes (Zürich Speciality)	40.00
Pork or veal Viennese schnitzel with French fries	30.00 / 38.00
Pork or veal cordon bleu with French fries	30.00 / 38.00
Calf's liver with sage-onion sauce with roasted potatoes	38.00
Veal schnitzel on a lemons cream sauce with risotto	38.00
Veals-Picatta with spaghetti on a tomato sauce	40.00
Veal-Saltimbocca with ham and risotto	43.00
Beef fillet and king prawns Surf & Turf with French fries and BBQ Sauce	59.00

Specialità alla griglia / Grill specialities

Meat

Chicken Breast	26.00
Pork-Steak	29.00
Beef Entrecote	41.00
Beef fillet	49.00
Veal cutlet (350gr.)	52.00

all meat dishes will be served with an extra sauce

(Herb butter, barbecue sauce, Green pepper sauce, Béarnaise, Mushroom cream sauce, Lemon cream sauce, balsamic sauce)

Fish

Tuna fillet and king prawns on a lemon cream sauce	36.00
Salmon on a rose pepper sauce	32.00
Sole fish on a lemon-white wine sauce	44.00

Contorni/ Side dishes

Tagliatelle, rice, risotto, spinach, grilled vegetable, French fries	7.50
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Meat declaration: Australia*/ Switzerland / Italy

Fish declaration: Nederland/ Vietnam

*Can be produced with hormones, antibiotics and/ or other antimicrobials.

Le Nostre Amate Pizze / The lovely Pizzeria

	CHF
Regina Margherita <i>Tomato sauce, mozzarella, oregano</i>	18.00
Dante <i>Fresh mushrooms</i>	20.00
Michelangelo <i>Ham, mushrooms</i>	21.00
Toto` <i>Olives, capers, anchovies, oregano</i>	19.00
Oh Franco <i>Spicy salami</i>	22.00
Laura Pausini <i>Gorgonzola cheese, Olives, Basil</i>	22.00
Mina <i>Eggplant, zucchini, pepperoni, olives, cherry tomatoes, basil</i>	24.00
Alberto Sordi <i>Tuna, onions, olives, capers, anchovies,</i>	23.00
Galileo <i>Porcini mushrooms, arugula, cherry tomatoes, italian sausages, truffle oil</i>	27.00
Raffaello <i>ham, artichokes, mushrooms, olives</i>	23.00
Meloni <i>Gorgonzola cheese, Gruyere cheese, parmesan, mascarpone</i>	23.00
Dario Argento <i>spicy salami, olives, garlic, pepperoncino</i>	23.00
Berté <i>Ham, artichokes, mushrooms, egg, pepperoni, olives</i>	24.00
Picasso <i>Bacon, ham, spicy salami, mushrooms, onions, oregano</i>	26.00
Popeyes <i>Spinach, king prawns, garlic, cherry tomatoes, truffle oil</i>	27.00
Aurora <i>Smoked salmon, olives, onions, capers, cherry tomatoes</i>	26.00
Bud Spencer <i>Calzone ham, mushrooms, egg, pesto</i>	26.00
Cantinella <i>Veal, mushrooms, cherry tomatoes, garlic</i>	26.00
Titanic <i>Seafood, king prawns, cherry tomatoes, garlic</i>	27.00
Sofia Loren <i>arugula, buffalo mozzarella, Parma ham, cherry tomatoes</i>	30.00
Fellini <i>Salsiccia, porcini mushrooms, parmesan, cherry tomatoes, arugula, truffle oil</i>	28.00

all small portions would costs CHF 2.00 less