



- Tonno vitellato** 29/37
Smoked tuna with veal sauce and caper powder
- Bruschette con lardo, straciatella, olive e alicie** 3 Stk. / 18
Bruschette with lardo, burrata straciatella, Taggiasca olives and anchovy fillets from the Cantabrian Sea
- Zuppa di fave e gamberetti** 15
Broad bean soup with prawns and bruschetta with garlic
- Pasta al sugo di moscardini e polpo verace con guanciale** 27/32
Pasta with octopus in tomato sauce and crispy guanciale
- Pasta pesce spada e melanzane** 25/30
Pasta with swordfish, aubergines, cherry tomato sauce and fresh mint
- Risotto con crema di peperoni, gamberetti e salame piccante** 28/33
Risotto with sweet pepper cream, prawns, burrata straciatella, crispy spicy salami and caper powder
- Pizza saporita (bianca)** 28/30
Mozzarella, smoked fresh provola, semi-dried yellow cherry tomatoes, salsiccia and anchovy fillets from the Cantabrian Sea

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
Prosciutto di Parma	19	- burratina	19
Thin sliced Parma ham (IT, 80g, matured for 24 months)		Insalata mista	14
		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 pasta

"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 classica 21 / 26

Guanciale (pork cheek),
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

Now available in
our "Negozio":

**Homemade
pasta**, prepared
from semolina,
egg and water -
for the perfect
texture and
authentic flavour.

150 g CHF 3.10 /
1 kg CHF 18.-



Risotto al limone con gamberi 27 / 32

Lemon risotto with king prawns
and rocket

Lasagne al forno 27

The Italian classic with minced beef

Crespelle ai funghi 24

Crêpes filled with mixed mushrooms
and ricotta, gratinated with cream
and parmesan

 We are happy to serve gluten free
penne on request

PASTA

Manzo	33 / 35	Ortolana	20 / 22
Tomatoes, mascarpone, sliced beef, summer truffle		Tomatoes, mozzarella, spinach, fresh mushrooms, courgettes, cherry tomatoes	
Sophia Loren	28 / 30	Norma	19 / 21
Tomatoes, mozzarella, Parma ham, burratina and yellow datterini tomatoes		Tomatoes, aubergine, ricotta, basil	
Dello chef	27 / 29	Hawaii	19 / 21
Tomatoes, mozzarella, beef carpaccio, rocket, Parmesan, truffled olive oil		Tomatoes, mozzarella, ham, pineapple	
Bettina	27 / 29	Al tonno	19 / 21
Tomatoes, mozzarella, mascarpone, Parma ham, aubergine, onions		Tomatoes, mozzarella, tuna, onions, garlic	
Salsiccia e friarielli	24 / 26	Prosciutto e funghi	19 / 21
Tomatoes, mozzarella, friarielli (turnip greens), salsiccia		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	
4 formaggi (bianca)	22 / 24	Napoli	18 / 20
Mozzarella, Pecorino, Gorgonzola, Taleggio		Tomatoes, mozzarella, capers, anchovies	
Angelo	22 / 24	Margherita	16 / 18
Tomatoes, mozzarella, bacon, egg, onions		Tomatoes and mozzarella	
Quattro stagioni	22 / 24	Marinara	16 / 18
Tomatoes, mozzarella, ham, fresh mushrooms, artichokes, olives		Tomatoes, garlic, basil	
Spinaci e gorgonzola	22 / 24		
Tomatoes, mozzarella, spinach, gorgonzola			

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, spinach and rosemary potatoes

**Ossobuco di vitello
alla milanese al marsala** 45

Veal ossobuco with marsala sauce, gremolata and saffron risotto

Fegato di vitello alla veneziana 39

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

Filetti di triglia al pomodoro 38

Redfish fillets (150g) with cherry tomato and basil sauce, olive tapenade, root vegetables and tagliolini

Pesce persico fritto 33

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

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

Dolci italiani

Vin Santo e cantuccini 17.50

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

Cannoli siciliani al pistacchio 16

Sicilian cannoli filled with ricotta and pistachio cream and chopped pistachios

Babà napoletano al rum 15.50

Neapolitan rum babà with vanilla cream and seasonal fruit compote

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 seasonal fruit compote

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

Origin of meat, fish and bread: see last page

All prices in CHF, incl. VAT.

Unless otherwise declared in the menu, the following applies:

Meat

- Beef: Switzerland
- Veal: Switzerland
- Chicken: Switzerland
- Bacon: Switzerland
- Salsiccia: Switzerland
- Cold cuts (lardo, guanciale, Parma ham, pancetta, salami, strolghino, coppa, bresaola, mortadella): Italy

Fish and seafood

- Perch fillets Zurich style: Europe Inland waters, FAO 05
- Redfish: Western Pacific Ocean, FAO 71
- Tuna: Western Pacific Ocean, FAO 71
- Tuna "Tonno vitellato": Western Indian Ocean, FAO 51
- Smoked salmon: Norway, farmed
- Giant prawns (Black Tiger): Vietnam, wild-farmed
- Prawns: Vietnam, farmed
- Lobster: Northwest Atlantic, FAO 21
- Anchovies: Northeast Atlantic, FAO 27 / Cantabrian Sea, FAO 27
- Pulpo: Mediterranean and Black Sea, FAO 37
- Calamari: Southwest Atlantic, FAO 41
- "Moscardini" octopus: Mediterranean and Black Sea, FAO 37 / Western Pacific Ocean, FAO 71
- Swordfish: Eastern Central Atlantic, FAO 34 / Western Indian Ocean, FAO 51 / Western Pacific Ocean, FAO 71

Truffle

- Summer truffle: Tuber Aestivum

Bread and pastries

- Pizza dough / wholemeal pizza dough: Switzerland, own production
- Gluten-free pizza dough: Italy
- Rosemary baguette: Switzerland, bakery Knobel Altendorf SZ
- Bruschette: Switzerland
- Gluten-free bread rolls: Switzerland
- Chocolate cake: Switzerland
- Rum babà: Italy

INDICAZIONE D'ORIGINE