

dessert

please ask for the digestif menu

café gourmand	café or espresso with 3 little goodies	12.50
chocolatecake	with a melting heart, comes along to homemade icecream (your choice)	14.50
variation	best of focacceria – min 2 person, price per person	13.50
amaretti	filled with lots of chocolate	3.50
coconut-chocolateball	vegan	4.00
brownie, lemon- or walnut-tartelett		5.00
spanish chocolate cake	with dried apricots	5.50
cheesecake	with homemade icecream	6.50
	without icecream	10.50
toblerone chocolate mousse	scoop	5.50 10.50
tiramisù classico or spezial	rhubarb-strawberry	10.50
panna cotta with fresh strawberry-basilsalad	(we use agar-agar)	10.50
sourcream-icecream, rhubarb-vanilla or passionfruit-raspberry	homemade scoop	4.50

caffè (illy)

espresso, ristretto (macchiato)	4.50
caffé crema	4.50
espresso doppio	5.80
caffé latte (schale)	4.90
cappuccino	4.90
latte macchiato	5.90
caffé freddo	6.00
caffè coretto (with grappa) or caffè baileys	7.50

tea «bio» / latte «appenzell»

	cup	jug
mint «medina» , verveine or citronelle	4.90	7.50
blacktea «english breakfast»		
rooibos lynn or rooibos vanille		
yasmin or green tea «sencha fuji»		
fruit tea		
tea with fresh mintleaves	5.50	
fresh ginger-lemongrastea with honey	6.00	
chai latte «homemade»	6.00	
ovomaltine or chocolate (warm/cold)	4.90	



our promise

passion and pleasure for extraordinary taste is our motivation. we exclusively use, besides our thoughtfully chosen italian top products, fresh and seasonal products from the region. wherever it works out and under strict consideration for the shortest way of transportation, we use organic products, only free-range eggs and fresh swiss meat. everything is homemade, which takes a lot of time and also a little bit of luck.

antipasti

per 100 grams for maincourse, we suggest 250 grams per person	10.50
per serving olives, cherrytomato, mushrooms or parmesan	6.50

focaccia

	small	medium	large
carne service will inform you	9.50	12.90	17.90
salame service will inform you	9.50	12.90	17.90
cheese service will inform you	9.50	12.90	17.90
vegan service will inform you	9.50	12.90	17.90

soups

	small	normal
vegi, seasonal, daily fresh our servicestaff is happy to help you	9.50	12.00

salads

	small	normal
antipastisalad with pomodori secci and olives	12.50	19.00
green salad	9.50	16.00
green salad with avocado and lemon		18.00
»funghi» panfried mushrooms (CH), avocado, green salad		20.50
»capra» chèvrier (goatcheese), scalloped with honey, caramelized walnuts, green salad		22.50
»pollo» red thaicurry-chickenstripes (CH), avocado, green salad, sourcream-gingerdip		22.50
»gamberetto» chili-garlic-prawns (vtn, certified), green salad		27.50
»filetto» beef-tenderloinstripes (CH), chimichurri-sauce, green salad		29.50
»burrata» peeled tomatoes, with citrus-basil-fennelseedsvinaigrette	15.50	21.50

carpaccio

	normal
pulpo cremolata, limes, rocket	19.50
bresaola parmesan, lemon, rocket	22.50
parma dolce (18 month aged) parmesan, lemon	21.50

beef tatar

	small	normal
of swiss beef butchery ueli zeller, herisau	23.50	32.00
focacceria-style: sashimarinade, wasabi-greentea-sauce, garnished with rocket and apple		

al forno

	primi secondi	
king prawns, al ajillo black tiger king prawns, peeled (vn, certified)	18.50	28.00
feta al forno with chili, cherrytomato and onions (15 min)	12.50	22.00
parmigiana eggplant - mozzarella lasagne, scolloped with parmesan (15 min)	16.50	26.00
caponata sicilian ratatouille, scolloped with scamorza	15.50	25.00

homemade pasta

	primi secondi	
ragù alla bolognese (not lactosefree)	20.00	23.50
fresh spinach-gorgonzola	19.00	22.50
pears-safran sauce	19.00	22.50
al burro con salvia	16.00	19.50
buffalo mozzarella and cherrytomato sauce	21.00	24.50
burrata with spicy cherrytomato sauce	22.00	25.50
salsiccia, cherrytomato, spinach and lemon	19.00	22.50
pomodoro or carbonara	16.00	19.50
tagliatelle, spaghetti or chard-ricotta-ravioli (+ 4.00)		

tavolata min. 4 person, price per person

all meals are served on big plates, which are placed in the middle of the table. everyone receives a own plate and may ladle everything he's desiring or wants to try. following a selection, which could vary depending on daily offerings.

tavolata as a starter antipasti plate, caponata, ricotta al forno and king prawns al ajillo 18.50

pasta-tavolata spaghetti carbonara, tagliatelle salsiccia-tomato-spinach, tagliatelle on a leaf spinach-gorgonzola, ravioli al burro con salvia 29.50

piccola starting with an antipasti plate and a salad bowl, two kinds of spaghetti and two kinds of tagliatelle, finishing with delicious dessert. 45.50

spezial starting with an antipasti plate, salad bowl, caponata, feta al forno, cozze, two kinds of spaghetti & tagliatelle, finishing with delicious dessert (a discrétion) 54.50

deluxe starting with an antipasti plate, salad bowl, caponata, feta al forno, pulpo, tatar, cozze & king prawns al ajillo. selection of spaghetti, tagliatelle and ravioli, finishing with delicious dessert (a discrétion) 66.50