

*benvenuti*

# **Food & Drinks**

# **Everything is homemade.**

This needs much time &  
every time a little bit of luck.

our promise

**Passion & pleasure for unique flavors is our motivation. Next to the hand picked italian top products that come from the region. Whenever it is possible, we strive to use as much organic produce as possible as well as using meats that have been raised and butchered in switzerland. Our passion is to search for the best raw foods & products & create tasteful dishes.**

**If you or someone in your party has food allergies please let our waitstätt know. All prices are in CHF and include 7.7% national sales tax.**

# Antipasti

Treat your eyes and your stomach and compose your favorite selection at the counter with the help of our staff. Or let us surprise you.

**As apéro-portion** each 6.50

Olives / Champignons / Parmesan Reggiano /  
Semi-Dried Cherry Tomatoes

**Antipasti as an appetizer** 17.50

we suggest 150 g per person

**Antipasti as main course** 28.50

we suggest 250 g per person

OR CHOOSE YOUR FAVORITE SELECTION AT THE COUNTER

PRICE PER 100 g

**Antipasti**

with meat / cheese 11.50

vegan 8.50

# Starters

<b>Carpaccio di Bresaola</b>	24.50
Bresaola (Beef) from Veltlin (IT) with olive oil, parmesan, tomatoes, basil & arugula	
<b>Carpaccio di Parma dolce</b>	24.50
Parma Ham (IT), aged 18 months on the bone, with olive oil, parmesan, tomatoes, basil & arugula	
<b>Caponata</b>	15.50   25.00
Traditional Sicilian ratatouille, with pine nuts & dried grapes, ovenbaked Scamorza ( <i>smoked mozzarella</i> )	
<b>Feta al forno</b>	13.50   22.00
Baked Feta with olive oil, peperoncino, cherry tomatoes, onions & parsley ( <i>approx. 15 min baking time</i> )	
<b>Gambas al ajillo</b>	19.50   28.00
Black Tiger Shrimps ( <i>from the safe Mangroven Forest, Pacific, VNM</i> ) with olive oil, garlic, chili & rosemary	
<b>Parmigiana</b>	16.50   26.00
eggplant-lasagne with tomatoes, parmesan & mozzarella ( <i>approx. 15 min baking time</i> )	
<b>Beef Tartare</b>	23.50   32.00
With a sashimi marinade presented on a wasabi green tea sauce with arugula & apples <i>The swiss meat (round) is from the butchery Bechinger, St.Georgen</i>	

Our  
house dressing  
is also for sale!  
50 cl | **9.50**

# Salads

## Mixed green salad

each person 9.50

with our italian house dressing

*If they are 2 persons or more, it is served in a large bowl your your table.*

## Salat with Antipasti

12.50

small salad with Pomodori secchi & Olives

*or choose your favorites at the counter.*

### WHAT WE LOVE MOST

## Capra-Salad

16.50 | 21.50

with a thyme & honey goat cheese that is baked to perfection  
topped with caramalized walnuts, on a bed of beet carpaccio  
lightly dressed in an apple vinaigrette

## Octopus-Salad

16.50 | 21.50

tenderly cooked octopus with a lime-gremolata,  
placed upon a bed of spinach

## CREATE YOUR OWN SALAD

<b>Mixed green salad as our base</b>	16.00
mixed green salad with avocado strips, with our Italian house dressing	
<b>Antipasti</b>	+ 4.50
with pomodori secchi, champignons & olives	
<b>Avocado</b>	+ 3.50
with more avocado strips & lemon	
<b>Capra</b>	+ 6.50
with a thyme & honey goat cheese that is baked to perfection topped with caramalized walnuts	
<b>Funghi</b>	+ 4.50
with balsamico-champignons (CH)	
<b>Gamberetto</b>	+ 11.50
grilled Black Tiger shrimps (VNM) in a chili & garlic marinade, served with mango-chutney	
<b>Pollo</b>	+ 7.50
grilled chicken breast (CH) in a red thai curry marinade & accompanied by a ginger infused sourcream	



# Pasta

We make our pasta fresh daily:  
Organic-wheatflour from the Bruggmühle  
in Goldach, Walliser Hartweizengriess, organic-free  
range eggs from St.Gallen & free range eggs  
from Bischofszell, St.Galler tap water,  
manual labor & lots of love.

KEEP THE SAUCE, BUT CHOOSE A DIFFERENT PASTA:

**Tagliatelle**  
**Spaghetti**  
**Ravioli with chard-ricotta-filling (+4.00)**

CHOOSE YOUR SIZE  
SMALL | NORMAL | XXL (+ 5.00)

<b>Ravioli al burro con salvia</b> chard-ricotta ravioli with sage-butter	20.00   23.50
<b>Ravioli zafferano e pera</b> chard-ricotta ravioli with a safran sauce and pears	23.00   26.50
<b>Spaghetti Salsiccia</b> with our homemade salsiccia (pork, CH), cherry tomatoes & spinach	17.00   23.00
<b>Spaghetti Carbonara</b> the classic hit, with a lightly scrambled egg, bacon and heavy cream	17.00   23.00
<b>Spaghetti Pomodoro</b> our tomatoe sauce with cherry tomatoes & basil	16.00   19.50
<b>Tagliatelle alla Bolognese</b> beef (CH), tomatoes, carrots & fresh herbs	17.00   23.00
<b>Tagliatelle Spinaci-Gorgonzola</b> with fresh spinach & a mild gorgonzola dolce	16.00   19.50
<b>vegan-gluten free Spaghetti</b> with olive oil, garlic & Peperoncino (approx. 15 min preparation time)	16.00   19.50

# Meat & Fish

CHOOSE YOUR FAVORITE SIDE:

**Mixed green salad /**  
**Verdure grigliate / Spinach /**  
**Homemade tagliatelle**  
for each further side + 5.00

<b>Beef Tagliata</b> (180gr)	39.50
flashed grilled entrecôte (CH) with fleur de sel & homemade herb butter	
<b>Chicken Breast</b> (180gr)	22.50
juicy grilled chicken breast (CH) with homemade herb butter	

# Tavolata

Order together, enjoy together, because eating together makes you happier. Our dishes are perfect to share, each individual can help themselves to what they like, until everyone is full & happy. An appetizing adventure through the focacceria menu. To enjoy our tavolata with friends please calculate 1.5 hours of fun.

MINIMUM 4 PERSONS | PRICE PER PERSON

**Pasta, Pasta Tavolata!** *à discrétion* 29.50  
Spaghetti Carbonara | Tagliatelle Salsiccia |  
Tagliatelle Spinaci-Gorgonzola | Ravioli al burro con salvia

**Facile – the basic Tavolata** *à discrétion* 48.50  
the best selections of antipasti from our counter | mixed green salad |  
Feta al forno | Caponata (*Sicilian ratatouille baked with scamorza*) |  
octopus-salad.  
As the main course we serve two types of spaghetti as well as tagliatelle.  
To finish we serve a wide variety of desserts from our dessert kitchen.

**Perfetto – the generous Tavolata** *à discrétion* 66.50  
the best selections of antipasti from our counter | mixed green salad |  
burrata-salad | Feta al forno | Caponata (*Sicilian ratatouille baked  
with scamorza*) | beef tartare | octopus-salad | gambas al ajillo.  
Then we will send you on a pasta journey with spaghetti, tagliatelle &  
ravioli of different variations. To finish we serve a wide variety  
of desserts from our dessert kitchen.

**Superiore – the Tavolata** *à discrétion* 86.50  
*with beef*  
compliment the Tavolata «Perfetto» as the main course with  
sliced beef. Spinach, cherry tomatoes al forno & homemade  
herb butter accompany this dish. To finish we serve a wide  
variety of desserts from our dessert kitchen.

Unser  
Ice Tea  
for take away  
50 cl | 4.00

# Drinks

ON TAP 3 dl | 5 dl | 1 l

<b>Homemade Ice Tea</b>	ginger-rosemary or hibiscus flower	5.20   6.80   12.50
<b>St.Galler water</b>	sparkling or still	4.20   5.40   8.50
<b>Shorley</b>	Möhl	4.50   5.90   9.50
<b>Citro</b>	Goba	4.50   5.90   9.50

BOTTLE

<b>Gazosa</b>	Ticino (CH)	35 cl   6.00
aranciata amara, grapefruit, blueberries, lemon, raspberry or tangerine		
<b>Cola, Cola Zero</b>	Goba	33 cl   5.50
<b>Rivella</b>	rot, blau	33 cl   5.50
<b>Ginger Ale, Tonic</b>	Gents (CH)	20 cl   5.50

WITHOUT %

**season apéro** 7.50  
alcohol free

WITH %

**Aperol Spritz** 10.50  
aperol, prosecco, mineral water, orange, ice

**Hugo** 10.50  
prosecco, mineral water, elderflower syrup, mint, limes, ice

**Campari** 8.50  
with orange juice or soda, orange, ice

**Pimms No. 1** 10.50  
spicy liquor with a gin base, Gents (CH), Ginger Ale,  
orange, cucumber, mint, ice

**Lillet Blanc Vive** 10.50  
with Gents Tonic (CH), mint, cucumber, lemon, ice

**Lillet Rose** 10.50  
with Gents Ginger Ale (CH) or Goba Citro, mint, orange, ice

**Hendrick's Gin Tonic** 13.50  
with Gents Tonic (CH), cucumber slices, freshly ground pepper, ice

**Raspberry-Thyme Gin** 14.00  
with Gents Tonic (CH), limes, thyme, ice

**Orange-Rosemary Gin** 14.00  
with Gents Tonic (CH), orange, rosemary, ice

Pitcher  
Quöllfrisch  
1 L | 12.50

# Beer

FROM APPENZELL

**from the barrel «Naturtrüb»** 4.8% Vol. 30 cl | 4.80  
A pilsner malt and three different hop variations from stammheim & hallertau brewed. 50 cl | 6.80

**Leermond** 33 cl | 4.90  
The alcohol free beer made out of three different malts & two hop variations brewed by new moon.

**Schwarzer Kristall** 6.3% Vol. 33 cl | 5.50  
The special beer with its raven black color surprises with a roasted coffee bouquet.

**Weizen** 5.2% Vol. «Organic» 50 cl | 6.80  
The fermented, cloudy wheat beer contains a higher percentage of carbonation.

FROM ST.GALLEN

**Blondine (Biergarage)** 5.2 % Vol.

33 cl | 6.00

The pretty blonde with the white top for a committed relationship.

**Pale Ale (Biergarage)** 5.2 % Vol.

33 cl | 6.00

If men knew as much about pleasure as women, then they would drink pale ale more often.

**Klosterbräu (Schützengarten)** 5.2 % Vol.

33 cl | 6.00

The cloudy St.Galler convent beer.

# **Your event. Our catering.**

**From the small apéro to a big party, our legendary risotto stirred in our parmesan wheel, salsiccia from the grill to beef steaks from the smoker, everything is possible. At your place is our place - wherever you want. We place great value within our catering: the quality of our products, the consultation of our through collaboration, we can make your expectations a reality & you can profit from our professionalism.**



festlaune.ch



