

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 / Mushrooms / 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

Burrata	10.50
An Italian style mozzarella, just a bit creamier, with olive oil	
Stracciatella	9.50
The creamy and smooth center from delicious burrata, with olive oil	
Carpaccio di Bresaola	24.50
Bresaola (Beef) from Veltlin (IT) with olive oil, parmesan, tomatoes, basil & arugula	
Carpaccio di Parma dolce	24.50
Parma Ham (IT), aged 18 months on the bone, with olive oil, parmesan, tomatoes, basil & arugula	
Caponata	15.50 25.00
Traditional Sicilian ratatouille, with pine nuts & dried grapes, ovenbaked Scamorza (<i>smoked mozzarella</i>)	
Feta al forno	13.50 22.00
Baked Feta with olive oil, peperoncino, cherry tomatoes, onions & parsley (<i>approx. 15 min baking time</i>)	
Gambas al ajillo	19.50 28.00
Black Tiger Shrimps (<i>from the safe Mangroven Forest, Pacific, VNM</i>) with olive oil, garlic, chili & rosemary	
Parmigiana	16.50 26.00
eggplant-lasagne with tomatoes, parmesan & mozzarella (<i>approx. 15 min baking time</i>)	
Beef Tartare	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

Burrata-Salad

16.50 | 21.50

an Italian style Mozzarella, just a bit creamier 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

Mixed green salad as our base mixed green salad with avocado strips, with our Italian house dressing	16.00
Antipasti with pomodori secchi, mushrooms & olives	+ 4.50
Avocado with more avocado strips & lemon	+ 3.50
Burrata an Italian style Mozzarella from Apulien, just a bit creamier	+ 6.50
Capra with a thyme & honey goat cheese that is baked to perfection topped with caramalized walnuts	+ 6.50
Funghi with grilled mushrooms (CH)	+ 4.50
Gamberetto grilled Black Tiger shrimps (VNM) in a chili & garlic marinade, served with mango-chutney	+ 11.50
Pollo grilled chicken breast (CH) in a red thai curry marinade & accompanied by a ginger infused sourcream	+ 7.50
Tagliata flash grilled beef entrecôte strips (CH), marinated with fresh herbs served with a lime-gremolata	+ 13.50
Tuna-Steak flash grilled yellow tail tuna fish strips (<i>Friend of the Sea, Pacific</i>), served with a lime-gremolata	+ 11.50



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)

Ravioli zafferano e pera chard-ricotta ravioli with a safran sauce and pears	23.00 26.50
Ravioli al burro con salvia chard-ricotta ravioli with sage-butter	20.00 23.50
Spaghetti Salsiccia with our homemade salsiccia (pork, CH) & tomato sauce	17.00 23.00
Spaghetti Carbonara the classic hit, with a lightly scrambled egg, bacon and heavy cream	17.00 23.00
Spaghetti Pomodoro our tomatoe sauce with cherry tomatoes & basil	16.00 19.50
Tagliatelle alla Bolognese beef (CH), tomatoes, carrots & fresh herbs	17.00 23.00
Tagliatelle alla Burrata slightly spicy cherry tomato sauce & burrata	21.00 24.50
Tagliatelle Spinaci-Gorgonzola with fresh spinach & a mild gorgonzola dolce	16.00 19.50
vegan-gluten free Spaghetti 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

CHOOSE YOUR SIZE

160 g | 240 g

Tuna-Steak

flash grilled, with a ginger and soy marinade
yellow tail (Friend of the Sea, Leinenfang, Pacific)

25.50 | 34.50

Beef Tagliata

flashed grilled ntrecôte (CH) with fleur de sel &
homemade herb butter

34.50 | 44.50

Chicken Breast

juicy grilled chicken breast (CH) with homemade herb butter
(approx. 15 min preparation time)

19.50 | 28.50

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

Starter Tavolata	20.50
the best selections of antipasti from our counter Caponata (<i>Sicilian ratatouille baked with scamorza</i>) Feta al forno Gambas al ajillo oven fresh focaccia	
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 (<i>Sicilian ratatouille baked with scamorza</i>) salsiccia al pomodoro. 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 Feta al forno Caponata (<i>Sicilian ratatouille baked with scamorza</i>) octopus-salad salsiccia al pomodoro beef tartare 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
<i>with beef or fish</i> compliment the Tavolata «Perfetto» as the main course with sliced beef or tuna steak. 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

Homemade Ice Tea	ginger-rosemary or hibiscus flower	5.20 6.80 12.50
Goba mineral water	sparkling or still	4.50 5.90 9.50
Shorley	Möhl	4.50 5.90 9.50
Citro	Goba	4.50 5.90 9.50

BOTTLE

Gazosa	Ticino (CH)	35 cl 6.00
aranciata amara, grapefruit, blueberries, lemon, raspberry or tangerine		
Flauder	Goba	33 cl 5.50
Orangina	Goba	33 cl 5.50
Cola, Cola Zero	Goba	33 cl 5.50
Rivella	rot, blau	33 cl 5.50
Bitter	J.Gasco	20 cl 5.50
Chinotto	J.Gasco	20 cl 5.50
Ginger Ale, Tonic, Bitter Lemon	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.	20 cl 3.80
A pilsner malt and three different hop variations from stammheim & hallertau brewed.	30 cl 4.80
	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

